



OCEAN VIEW  
**CABESTAN**  
SINCE 1926

Menu

# Tapas

Tapas are appetizers of Spanish origin. They are part of Spain's culinary culture. Generally, tapas are served in small rations and accompany a glass of wine or any other drink consumed at the bar. The word "tapas" actually means "lid" in relation to the origin of these small bites. Indeed, a Catalan innkeeper would have been very annoyed by flies falling into his glasses. Hence the idea of presenting decanters and glasses to the customer with a slice of ham as a lid to protect the drink. Of course, the ham was consumed along with the beverage. Thus "Tapas" was born !



## Cold Tapas

- ① **Avocado guacamole and nachos pancake,**..... **85 Dhs**  
crushed in front of you with a mortar
- ② **Marinated oysters from Dakhla,**..... **69 Dhs**  
Sea bream sashimi, 3 pieces
- ③ **Homemade smoked sardines**..... **59 Dhs**  
Aged manchego, candied tomatoes  
garlic rubbed focaccia, fried capers
- ④ **Tuna tartar millefeuille,**..... **69 Dhs**  
Wonton, avocado, fried onions
- ⑤ **Salmon tataki,**..... **85 Dhs**  
Cherries, green olives, sesame

## Hot Tapas

- ⑥ **Barbajuan, (5 pieces),**..... **55 Dhs**  
Spinach, Chimichurri, crunchy hazelnuts
- ⑦ **Truffle, (4 pieces),**..... **75 Dhs**  
melting crust
- ⑧ **Semi-cooked matured beef carpaccio,**..... **75 Dhs**  
Chimichurri, crunchy hazelnuts
- ⑨ **Assortment of steamed bites,**..... **55 Dhs**  
Chicken, calamari, mushrooms and prawns.
- ⑩ **Prawns pil pil,**..... **70 Dhs**  
Garlic, chilli, olive oil
- ⑪ **Wild carabineros,**..... **89 Dhs**  
Flambe with pastis, avocado guacamole
- ⑫ **Chicken gyozas,**..... **55 Dhs**  
Soya sauce
- ⑬ **Oysters Rockefeller, 3 pcs**..... **89 Dhs**  
Spinach, chorizo, parmesan
- ⑭ **Smashburger,**..... **55 Dhs**  
Cheddar sauce
- ⑮ **Stuffed calamari grilled over a wood fire,**..... **69 Dhs**  
Stracciatella, spinach, crispy tentacles.

# Raw Food

- (101) **Oysters from Dakhla,**  
6 oysters ..... 140 Dhs  
12 oysters ..... 270 Dhs
- (102) **Minute marinated Saint Pierre ceviche,** ..... 190 Dhs  
lemon caviar, black tobiko.
- (102) **Creamy burrata**..... 169 Dhs  
marinated cherry tomatoes, fresh herb condiment, pistou, pistachios.
- (103) **Matured beef carpaccio (60 gr), cut with a knife**.... 139 Dhs  
olive oil, lemon, caper powder, parmesan, arugula
- (104) **Sea bream ceviche**, ..... 149 Dhs  
citrus, black tobiko, sesame
- (105) **Large black Wild tiger prawns salad**,..... 159 Dhs  
kadaif noodles, quinoa, mango, avocado.
- (106) **Home made smoked salmon**, ..... 169 Dhs  
bagel with seeds, condiments, tangy cream cheese.
- (107) **Fine seasonal vegetables pie** , ..... 135 Dhs  
raw, cooked, marinated, parmesan shavings, black olive tapenade.
- (108) **Crispy caramelized octopus** ..... 139 Dhs  
Lebanese tabbouleh, labneh, sumac.
- (109) **Black truffle pizzetta** ..... 130 Dhs  
stracciatella, arugula, parmesan, mushrooms.
- (110) « Niçoise » **Salad**, ..... 129 Dhs  
Half cooked tuna, « porticello » anchovy, green beans, potato, red pepper, « focaccia tapenade », lettuce heart, seasonings salad dressing.
- (111) **Caesar salad**, ..... 95 Dhs  
Roman salad, golden croutons, grilled chicken breast, anchovy, parmesan shavings, Caesar sauce.

# Starters to Share ( 2 or 3 people)

- (113) **Tuna carpaccio**,..... 220 Dhs  
On a spicy pepper carpaccio, tailed capers, lemon jelly, basil, spicy croutons
  - (114) **Sea bass crudo**,..... 269 Dhs  
Whole reconstituted marinated sea bass, rivieira condiments (cherry tomatoes, taggiasche olives, tailed capers).
- Pizza* (mixed wood and gas oven)
- OUR PIZZA DOUGH IS SHAPED BY HAND IN SLOW FERMENTATION.  
ITS PREPARATION TIME IS 3 DAYS.
- (225) **SeaFood**, ..... 189 Dhs  
Tomato sauce, shrimps, calamari, squids, clams, mussels, parsley sauce, mozzarella.
  - (226) **Mortadella**, ..... 169 Dhs  
Homemade duck Mortadella, pistachio cream, stracciatella, mozzarella, dried tomatoes, arugula.
  - (227) **Pepperoni**, ..... 120 Dhs  
homemade pepperoni, button mushrooms, tomato sauce, basil, mozzarella.
  - (228) **Margherita**, ..... 90 Dhs  
tomato sauce, mozzarella, stracciatella cheese, basil, black olives.
  - (229) **Vegetarian**, ..... 110 Dhs  
Zucchini cream, eggplants, bell peppers, dried tomatoes, onions pickles, mozzarella, olive powder.
  - (230) **Smoked salmon**, ..... 160 Dhs  
parmesan cream, fresh mushrooms, arugula, mozzarella.

# The Lobster Boat

(Depending on the catch of the day)

- (311) **Sole meunière with half-salted butter (100gr),..... 65 Dhs**  
Served on the dish.

- (312) **Lobster or live lobster from the tank ( 100 grs..... 149 Dhs**  
Cooked on a plancha or cooked in a casserole,  
flambéed with or without cognac, garnish of your choice.

- (313) **Wolfish or sea bream,**  
grilled or in a salt crust, white butter, choice of garnish.
- (314) **Bass (100gr)..... 90 Dhs**
- (315) **Sea bream (100gr)..... 65 Dhs**
- (316) **Turbot (100gr)..... 85 Dhs**

## Pasta & Risottos

- (401) **Porcini mushroom risotto, ..... 199 Dhs**  
old parmesan, reduced beef juice.
- (402) **Penne rigate alla puttanesca, ..... 169 Dhs**  
taggiasche olives, anchovies, tailed capers, tomatoes, straciataella basic.
- (403) **Giant Tiger Prawn Linguine, ..... 279 Dhs**  
bisque head, garlic, cherry tomatoes, basil, marjoram.
- (404) **Gnocchi au gratin in the wood-fired oven, ..... 129 Dhs**  
parmesan, spinach, walnuts, gorgonzola.
- (405) **Smoked Salmon tagliatelle, ..... 180 Dhs**  
confit onions, garlic, capers.

## Fish & Crustacees

(cooked in an Argentinean wood-fired oven)

- (301) **Whole seared squid,..... 229 Dhs**  
Saffron fondant potatoes, squid ink aioli.
- (302) **Pomegranate Glazed Salmon,..... 220 Dhs**  
wilted spinach, creamed fish stock, old-fashioned mustard.
- (303) **Grilled John Dory fillet,..... 295 Dhs**  
candied lemon risotto.
- (304) **Half seared tuna steak,..... 230 Dhs**  
caper crust, spicy tomato juice.
- (305) **Grilled swordfish tournedos with spices, ..... 190 Dhs**  
melted zucchini, peanut sauce.
- (306) **Sole fillet stuffed with ceps, ..... 250 Dhs**  
potato gnocchi with old manchego,  
candied cherry tomatoes.

# Meat & Poultry

(cooked in an Argentinean wood-fired oven)

- (501) **Butter chicken, (cashew nuts),**.....**195 Dhs**  
real Indian recipe, garlic butter naan, sesame oil fried rice.
- (502) **Roasted veal chop with parmesan crust,**.....**299 Dhs**  
potato Mille- feuille, truffle juice.
- (503) **Braised lamb shank,**.....**245 Dhs**  
Potato gnocchi, tomatoes, olives, parsley, candied lemon, cooking juice.
- (504) **Knife-ripened beef fillet tartare prepared in front of you,**  
garnished with fries,  
green salad.  
Return cooked option  
classic for 100g.....**159 Dhs**  
truffle per 100g.....**175 Dhs**

# Burgers

- (505) **Cheeseburger pure beef,**.....**150 Dhs**  
homemade soft bun, gourmet sauce, old cheddar cheese, spicy potatoes.
- (506) **Red tuna burger,**.....**149 Dhs**  
Carob sesame bun, wasabi sauce, caramelized red onions, capers, arugula, mozzarella, spicy potatoes.

## Dessert on the plate

- (801) **The real profiterole,** ..... 80 Dhs  
liquid chocolate, caramelized almonds with fleur de sel, vanilla whipped cream.
- (802) **Real Tiramisu with Amaretto, served on the plate,** ..... 100 Dhs
- (803) **The irresistible chocolate mousse,** ..... 90 Dhs  
Madagascar vanilla ice cream, "Homemade" hazelnut crunch, pure cocoa crumble
- (804) **Chocolate lava,** ..... 100 Dhs  
vanilla ice cream.
- (805) **Caramelized pear with Tonka bean,** ..... 80 Dhs  
financier cake & almond tuile, dark rye ice cream.
- (806) **Thin apple pie,** ..... 80 Dhs  
vanilla ice cream.
- (807) **Plate of seasonal fruits,** ..... 90 Dhs  
two scoops of sorbet lemon/raspberry.
- (808) **Norwegian omelet «15 minutes waiting time »,** ..... 100 Dhs  
vanilla ice cream, raspberry sorbet, raspberries marinated in their juice, flambéed with cognac.

## Dessert to share (2 à 3 personnes)

- (813) **Classic French rum baba, aged rum,** ..... 160 Dhs  
Madagascar vanilla whipped cream.
- (811) **Soufflé with "Homemade" marmalade red fruits,** ..... 149 Dhs  
Cream whipped with vanilla and mascarpone.
- (812) **Our fantastic pistachio ice cream to share,** ..... 149 Dhs  
300g of ice cream, financiers, twisted pistachio baguettes, amarena cherries and caramelized pistachios
- (813) **The original Basque Cheesecake, (Dessert to share)** ..... 149 Dhs  
Red fruits, hibiscus raspberry coulis.

# Extra Quality Aged Meats

(Baked in an Argentinean wood-fired oven)

Our selected meats are matured in our maturing cabinets . They are imported from France and are of the following breeds: Salers, Charolais, Limousin, Blonde d'Aquitaine, Aubrac.

We advise you to have cook them rare for a better taste.

(701) <b>Rib</b> ,	MIN 45 D <b>90 Dhs</b> (100gr),	MIN 60 D
(702) <b>Sirloin</b> ,	<b>130 Dhs</b> (100gr),	
(703) <b>Entrecôte</b> ,	<b>150 Dhs</b> (100gr),	<b>180 Dhs</b> (100gr),
(704) <b>Filet</b> ,	<b>160 Dhs</b> (100gr),	
(705) <b>Prestige filet</b> , Gold leaf and truffled Périgourdine sauce.	<b>250 Dhs</b> (100gr),	

## Sauces and Juices

- (706) • **Bearnaise sauce**
- (707) • **Beef juice**
- (708) • **Pepper sauce**
- (709) • **Roquefort sauce**
- (710) • **Mushroom sauce**

## Additional toppings

- (30 Dhs marmiton)
- (711) • **Potato millefeuille**
  - (712) • **French Purée**
  - (713) • **Skillet of seasonal vegetables**
  - (714) • **French fries**
  - (715) • **Spicy potatoes**

ALL OUR PRICES ARE IN DHS, SERVICE AND TAXES INCLUDED