

PIZZAS

(wooden oven)

Our pizza dough is shaped by hand in slow fermentation in a time of 3 days

Seafood,	195 Dhs
Tomato sauce, shrimps, squids, octopus, clams, mussels, parsley sauce, mozzarella.	
Mortadella,	189 Dhs
Homemade duck mortadella, pistachio cream, stracciatella, mozzarella, dried tomatoes, arugula.	
Pepperoni,	135 Dhs
Homemade pepperoni, Paris mushrooms, tomato sauce, basil, mozzarella.	
Margarita,	105 Dhs
Tomato sauce, mozzarella, stracciatella cheese, basil, black olives.	
Vegetarian,	125 Dhs
Zucchini cream, eggplant, peppers, dried tomatoes, onions pickles, mozzarella, olive's powder.	
Smoked salmon,	185 Dhs
Parmesan cheese, fresh mushrooms, arugula, mozzarella.	

OCEAN VIEW
CABESTAN
 SINCE 1926

*The place to taste
 to share, to dream, to dance,
 to sing to live*

All Maison Alexis pastries can be served at the table or take away.

All our prices are in Dhs, service and taxes included.

DESSERT ON THE PLATE

The strawberry ,	90 Dhs
roasted Strawberries with sumac, madagascan vanilla whipped cream and rose water, sumac Strawberries meringue.	
The real tiramisu with amaretto, served on a plate,	115 Dhs
The irresistible chocolate mouse (Valrhona),	105 Dhs
ice cream of Madagascar (homemade), pure cacao crumble, crushed hazel nuts. caramelised almonds.	
Runny chocolate biscuit,	115 Dhs
Guanaja heart, vanilla ice cream.	
Fine apple tarte,	95 Dhs
Vanilla ice cream.	
Fruit plate of the season,	100 Dhs
Lemon sorbet / raspberry ice cream.	
Norwegian omelette « 15 minutes of waiting time »,	115 Dhs
Ice cream raspberry, marinated raspberry in its juice, flambéed in cognac.	

DESSERTS TO SHARE

(2 TO 3 PEOPLE)

Baba in aged rum,	185 Dhs
Madagascar vanilla whipped cream.	
Soufflé with "homemade" red fruit marmalade,	170 Dhs
Whipped cream with vanilla and mascarpone.	
Our fantatic pistachio ice cream to share,	185 Dhs
300 gr of ice cream, financiers, twisted pistachio baguettes, amarena cherries and caramelised pistachio.	

ICE CREAMS & SORBETS

Per scoop,	15 Dhs
Vanilla	Tonka bean
Chocolate	Salty milk
Speculos	Yuzu lemon
M & M	Coconut
Kinder	Mango
Lemon	Banana
Raspberry	

Chantilly supplement 10 dhs

OCEAN VIEW
CABESTAN
 SINCE 1926

ENGLISH

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

Avocado guacamole and nachos pancakes, Crushed with a mortar in front of you	99 Dhs
Marinated oysters of Dakhla, Sea Bream sashimi, 3 pieces	79 Dhs
Homemade smoked sardines Aged manchego, candied, candied tomatoes, rubbed garlic focaccia, fried capers	69 Dhs
Tuna tartar millefeuille, Wonton, avocado, fried onions	79 Dhs
Salmon tataki, Cherries, green olives, sesame	99 Dhs

HOT TAPAS

Truffle, (4 pieces), melting crust	85 Dhs
Steamed bites assortment, Chicken, squids, mushrooms and prawns	65 Dhs
Prawns pil pil, Garlic, chilli, olive oil	80 Dhs
Chicken gyozas, Soya sauce	65 Dhs
Smash burger, Cheddar sauce	65 Dhs
Stuffed squids grilled in a wood fire, Stracciatella, spinach, crispy tentacles.	79 Dhs

STARTERS TO SHARE (2 TO 3 PEOPLE)

Tuna carpaccio, Lay on a spicy peppers carpaccio, tailed capers, lemon jelly, basil, spicy croutons	250 Dhs
Sea bass crude, Whole reconstituted marinated Sea bass, Riviera condiments (cherry tomatoes, tagiasche olives, tailed capers).	295 Dhs

STARTERS

Oysters from Dakhla, 6 oysters	160 Dhs
12 oysters	295 Dhs
Homemade smoked sardine pizzetta, Candied tomatoes, basil, fried capers.	95 Dhs
Sea bream ceviche, Radish, avocado, chilli pepper, sesame vinaigrette, orange, coconut.	110 Dhs
Sea Bass tartare, Strawberries, cucumber, strawberry vinaigrette, green oil.	135 Dhs
Caesar Salad, Land / Sea , Romaine, chicken breast, prawns, croutons, parmesan shavings, duck Bacon, caesar dressing.	165 Dhs
Spider crab, Crab meat, spicy mayonnaise, apples, smoked lemon, avocado, brioche toast	145 Dhs

Matured beef carpaccio (60g), cut with a knife, olive oil, lemon, capers powder, parmesan, arugula.	159 Dhs
Avocado guacamole and prawn tartare,	115 Dhs
Creamy burrata, Provençal tomatoes water, marinated cherries tomatoes	189 Dhs
Scottish smoked salmon, Tangy cream cheese, cucumber pickles, seeded bagel.	195 Dhs
Seasonal vegetables fine tarte, Raw, cooked, marinated, parmesan shavings, eggplant caviar.	145 Dhs
Nicoise salad, Semi-cooked tuna, "porticello", anchovies, green beans, potatoes, red peppers, foccacia tapenade, lettuce heart, homemade vinaigrette.	149 Dhs
Black truffle pizzetta, Stracciatella, arugula, parmesan, mushrooms.	149 Dhs

PASTAS & RISOTTOS

Porcini mushrooms risotto, Aged Parmesan, reduced gravy.	229 Dhs
Penne rigate alla puttanesca, taggiasche olives, anchovies, tailed capers, tomatoes, stracciatella basil.	169 Dhs
Linguini, giant tiger prawns, Heads bisque, Garlic, cherry tomatoes, basil, marjoram	310 Dhs
Gnocchi gratin baked in wood's oven, parmesan, spanish walnuts, gorgonzola.	149 Dhs
Tagliatelle smoked salmon, Candied onions, garlic, capers.	205 Dhs

FISH & CRUSTACES

(cooked in an argentinean wood-fire)

Marinated tuna with spices, precooked a la plancha, coconut milky rice.	189 Dhs
Grilled fillet of John Dory, Candied lemon risotto.	330 Dhs
Whole snacked squid, fondant saffron potato, squid ink aioli.	265 Dhs
Grilled salmon, Fine mashed chickpea, pomegranate candied onion, anchovies dressing	205 Dhs
Fillet of sole stuffed with porcini mushrooms, Potatoes gnocchi in aged manchego, candied cherry tomatoes.	285 Dhs

THE SHELLING BENCH

(DEPENDING ON THE ARRIVAL)

Sole meunière in half salted butter (100gr), Almonds crusts, served in a plate.	85 Dhs
Lobster or live lobster from the tank (100 grs) Cooked a la plancha or Cooked in a casserole, flambé or none in cognac,	130 Dhs
Bass fish or Sea Bream, Grilled or in a salt crust, white butter, choice of a side dishes.	
Bass (100gr)	100 Dhs
Sea bream (100gr)	75 Dhs
Turbot (100gr)	100 Dhs

EXTRA QUALITY AGED MEAT

(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.

	MIN 45 D	MIN 60 D
Prim Rib,	105 Dhs (100gr), (minimum 600gr)	
Sirloin steak ,	150 Dhs (100gr), (minimum 150gr)	
Entrecôte steak,	175 Dhs (100gr), (minimum 250gr)	180 Dhs (100gr)
Fillet,	180 Dhs (100gr), (minimum 150gr)	

Sauces & Juices	Side dishes additional (35 Dhs a dish)
Sauce bearnaise	Mash potatoes
Gravy (beef juice)	Potatoes millefeuille
Pepper sauce	Spicy potatoes
Roquefort sauce	Fries
Mushroom sauce	Vegetables of the season

MEAT & POULTRY (COOKED IN AN ARGENTINEAN WOOD OVEN)

Butter chicken, (cashew nuts), real Indian recipe, garlic butter naan, sesame oil fried rice.	225 Dhs
Tartare of the matured beef Fillet prepared at your table, Side dish of Fries, green salad. Go-return cooking option	
classic for 100g	180 Dhs
truffle per 100g	200 Dhs

SHARING DISHES (2 TO 3 PEOPLE)

Lamb shoulder confit 12h fully boneless, Rice biryani shorter sabzi, spicy reduced juice.	735 Dhs
Real Milanese escalope, Tartufata, perfect egg. Served with creamy spaghetti.	320 Dhs

BURGERS

Pure beef cheeseburger, Soft homemade bun, gourmet sauce, old cheddar, grilled pastrami, spicy potatoes.	179 Dhs
Red tuna burger, Carob sesame bun, wasabi sauce, caramelised red onion, capers, arugula, mozzarella, spicy potatoes.	170 Dhs

All our prices are in Dhs, service and taxes included.