

P L A T E D D E S S E R T S		
Chocolate Textures, 90 Dhs Chocolate crème brûlée, hazelnut crunch, milk chocolate ice cream & whipped chocolate, cocoa nib tuile.		
Oreo Cheesecake, 95 Dhs Served with granola ice cream.		
French toast, roasted peaches with honey and Sumac,110 Dhs Home-made brioche, peaches, mini magnum with sweet almond milk.		
The Real Profiterole, 95 Dhs Hot chocolate sauce, caramelized almonds with fleur de sel, vanilla whipped cream.		
Molten Chocolate Cake,115 Dhs Guanaja chocolate center, vanilla ice cream.		
Real Amaretto Tiramisu,115 Dhs The real one. Not your sad instant mix version.		
Thin Apple Tart,95 Dhs With vanilla ice cream.		
Seasonal Fruit Plate,100 Dhs With lemon sorbet and raspberry ice cream.		
Baked Alaska (15-minute wait),115 Dhs Vanilla & raspberry ice cream, raspberries in their juice, flamed with cognac.		
Peach vacherin with rose water,110 Dhs Peach sorbet, tangy peach confit..		
D E S S E R T S T O S H A R E (2 T O 3 P E O P L E)		
Rum Baba,185 Dhs With Madagascar vanilla whipped cream.		
Homemade Red Fruit Marmalade Soufflé,170 Dhs Vanilla mascarpone whipped cream.		
Our Fantastic Pistachio Ice Cream,249 Dhs 300g of pistachio ice cream, financiers, twisted pistachio sticks, amarena cherries, pistachio praline.		
I C E C R E A M S & S O R B E T S		
Per scoop, 15 Dhs Vanilla Tonka bean Chocolate Yuzu lemon Speculos Coconut M&M'S Mango Kinder Banana Lemon Raspberry		
Extra whipped cream 10 Dhs		

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.

OCEAN VIEW
CABESTAN
SINCE 1926

ENGLISH

TAPAS	
*Avocado Guacamole & Nacho Chips, 99 Dhs Mashed in front of you with a mortar.	
Marinated Dakhla Oysters, 79 Dhs With sea bream sashimi (3 pieces).	
*House-Smoked Sardines, 65 Dhs Tomato marmalade, Taggiasca olives.	
Tuna Tartare Millefeuille, 79 Dhs Wonton, avocado, fried onions.	
*Hummus, 65 Dhs Spiced fried chickpeas, crispy toast.	
*Stracciatella & Tuna Cream, 95 Dhs Taggiasches olives, capers, toasted seed bread.	
*Black Truffle Croquettes (4 pieces) , 85 Dhs Crunchy on the outside.	
Steamed Dumpling Platter, 65 Dhs Chicken, squid, mushrooms, shrimp.	
Pil Pil Prawns, 99 Dhs Garlic, chili, olive oil.	
Chicken Gyozas, 65 Dhs With soy sauce.	
Smashburger Mini, 65 Dhs With cheddar sauce.	
Truffle Potatoes, 99 Dhs Crispy baby potatoes, melting truffle stracciatella.	
STARTERS	
Yellowtail Carpaccio, 169 Dhs Passion fruit vinaigrette, coriander.	
Dakhla Oysters, 160 Dhs 6 pcs..... 295 Dhs 12 pcs..... 189 Dhs	
Seabass Ceviche, 189 Dhs Grapes, pickles, condiments, coriander.	
Surf & Turf Caesar Salad, 165 Dhs Romaine, chicken breast, prawns, croutons, parmesan shavings, duck bacon, Caesar dressing.	
Soft Scrambled Eggs with Black Truffle, 195 Dhs Crispy truffle butter focaccia.	
Seabass Tartare, 189 Dhs Miso vinaigrette, double cream, toasted brioche.	
Tuna Tataki, 165 Dhs Smoked and roasted watermelon, sesame.	
Fish Soup, 140 Dhs Garnished with red mullet salpicon, rouille, garlic croutons.	
Beef Carpaccio (65g), 159 Dhs Knife-cut, olive oil, lemon, caper dust, parmesan, arugula.	
Grilled Vegetable Antipasti, 120 Dhs Mashed avocado, chimichurri, marinated feta.	
Creamy Burrata in Flame-Grilled Tomato, 179 Dhs Chimichurri, tomato caramel, fleur de sel pistachios.	
Scottish Smoked Salmon, 195 Dhs Tangy cream cheese, pickled cucumber, seed bagel.	
Foie Gras Terrine, 279 Dhs Duck from Aghbalou Estate, spiced fig chutney, toasted brioche.	
Niçoise Salad, 149 Dhs Seared tuna, “Porticello” anchovies, green beans, potatoes, red peppers, tapenade focaccia, lettuce heart, condiment vinaigrette.	

*Quickly served, ideal for waiting with an aperitif

PASTAS & RISOTTOS	
Porcini mushrooms risotto, 229 Dhs Aged Parmesan, reduced gravy.	
Penne rigate alla puttanesca, 169 Dhs taggiasche olives, anchovies, tailed capers, tomatoes, stracciatella basil.	
Linguini, giant tiger prawns, 310 Dhs Heads bisque, Garlic, cherry tomatoes, basil, marjoram	
Grilled vegetables gnocchi, 159 Dhs Melted straciatella, basil pesto, torefied walnuts.	
Tagliatelle smoked salmon, 205 Dhs Candied onions, garlic, capers.	
Truffle Risotto, 269 Dhs Parmesan rock.	
FISH & CRUSTACES (COOKED IN AN ARGENTINEAN WOOD-FIRE)	
Grilled ligne bar, 285 Dhs Seasonal green vegetables, Tom yum sauce.	
Marinated tuna with spices, 189 Dhs precooked a la plancha, coconut milky rice.	
Grilled fillet of John Dory, 330 Dhs Candied lemon risotto.	
Whole snacked squid, 265 Dhs fondant saffron potato, squid ink aioli.	
Grilled salmon, 249 Dhs mango rougail, coconut sauce spicy tomato	
Fillet of sole stuffed with porcini mushrooms, 285 Dhs Potatoes gnocchi in aged manchego, candied cherry tomatoes.	
THE SHELLING BENCH (DEPENDING ON THE ARRIVAL)	
Sole meunière in half salted butter (100gr), 85 Dhs Served in a plate.	
Lobster or live lobster from the tank (100 grs) 140 Dhs Cooked a la plancha or Cooked in a casserole, flambé or none in cognac,	
Large Tiger Prawns (100g), 85 Dhs À la plancha, grilled or pil-pil style.	
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 Cut into portions “Grenobloise style”	
MEAT & POULTRY (COOKED IN AN ARGENTINEAN WOOD OVEN)	
Butter chicken, (cashew nuts), 225 Dhs real Indian recipe, garlic butter naan, sesame oil fried rice.	
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	
Real Milanese escalope, 245 Dhs Tartufata, perfect egg. Served with creamy spaghetti.	
Roasted Duck Breast with Spices, 260 Dhs Grilled vegetables, seasonal candied fruits, ginger sauce.	

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	
Prim Rib, 105 Dhs	(100gr), (minimum 600gr)
Sirloin steak , 150 Dhs	(100gr), (minimum 150gr)
Entrecôte steak, ... 175 Dhs	(100gr), (minimum 250gr)
Fillet, 180 Dhs	(100gr), (minimum 150gr)
Sauces & Juices	Side dishes additional
Sauce bearnaise	(35 Dhs a dish)
Gravy (beef juice)	Mash potatoes
Pepper sauce	Potatoes millefeuille
Roquefort sauce	Spicy potatoes
Mushroom sauce	Fries
	Vegetables of the season
SHARING DISHES (2 TO 3 PEOPLE)	
Lamb shoulder confit 12h fully boneless, 735 Dhs Rice biryani shorter sabzi, spicy reduced juice.	
Veal Chop Cordon Bleu Style, 489 Dhs Duck mortadella, emmental siphon, veal jus, garnish of choice.	
BURGERS	
Pure beef cheeseburger, 179 Dhs Soft homemade bun, gourmet sauce, old cheddar, grilled pastrami, spicy potatoes.	
Red tuna burger, 170 Dhs Challah bun, wasabi sauce, caramelised red onion, capers, arugula, mozzarella, spicy potatoes.	
CROSTA AL FORNO (wooden oven) 22cm gastronomic pizza	
Crosta with black truffle, 145 Dhs Stracciatella, arugula, parmesan, mushrooms.	
Crosta mortadelle, 145 Dhs Duck mortadella, pistachio cream, stracciatella, mozzarella, tomato confit.	
Seafood crosta, 145 Dhs Shrimps, squid, octopus, smoked sardines, parsley, mozzarella.	
Crosta snails, 135 Dhs Cooked snails, garlic, pepperoni, walnuts, shallots, white wine, snail butter, mozzarella tomato sauce.	
Pecorino cheese crosta, 125 Dhs Parmesan cream, Pecorino, oregano, ground pepper.	
Crosta pepperoni, 135 Dhs Homemade pepperoni, smoked bell pepper cream, button mushrooms, stracciatella.	
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