

## PLATED DESSERTS

<b>A fantastic mille-feuille with Madagascar vanilla,</b> .....	139 Dhs
extra-vanilla custard cream.	
<b>Raspberry cheesecake with pink praline crumble,</b> .....	110 Dhs
<b>French toast with Grand Marnier,</b> .....	120 Dhs
caramelized orange supreme, vanilla or Grand Marnier ice cream.	
<b>The Real Profiterole,</b> .....	95 Dhs
Hot chocolate sauce, caramelized almonds with fleur de sel, vanilla whipped cream.	
<b>Molten Chocolate Cake,</b> .....	115 Dhs
Guanaja chocolate center, vanilla ice cream.	
<b>Traditional tiramisu with amaretto,</b> .....	100 Dhs
<b>Thin Apple Tart,</b> .....	95 Dhs
With vanilla ice cream.	
<b>Red fruit salad,</b> .....	100 Dhs
Vanilla mascarpone cream.	
<b>Baked Alaska (15-minute wait),</b> .....	115 Dhs
Vanilla & raspberry ice cream, raspberries in their juice, flamed with cognac.	

## DESSERTS TO SHARE ( 2 TO 3 PEOPLE )

<b>Milk and orange blossom pastilla,</b> .....	149 Dhs
Salted caramelized almonds.	
<b>Red fruit pavlova,</b> .....	170 Dhs
Light vanilla cream, red fruit compote, fresh red fruits.	
<b>Our Fantastic Pistachio Ice Cream,</b> .....	249 Dhs
250g of pistachio ice cream, financiers, twisted pistachio sticks, amarena cherries, pistachio praline.	

## ICE CREAMS & SORBETS

<b>Per scoop,</b> .....	15 Dhs
Vanilla	Yuzu lemon
Chocolate	Coconut
Pistachio	Mango
	Raspberry
<b>Extra whipped cream</b> .....	10 Dhs

OCEAN VIEW  
**CABESTAN**  
 19 20  
 26 26

ENGLISH

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.*

## PERUVIAN MEZZES

<b>Sea bass ceviche</b> .....	99 Dhs
Avocado, sweet corn, tiger's milk, fresh herbs.	
<b>Avocado guacamole</b> .....	99 Dhs
Corn tortillas, prepared tableside.	
<b>Parrillada</b> .....	155 Dhs
Grilled prawns, octopus, sea bream, calamari, clams, coconut aioli.	
<b>Sea bream tacos</b> .....	85 Dhs
Guacamole, garlic cream, pickled onions, tomatoes, fresh herbs.	
<b>Seared tuna belly tacos</b> .....	95 Dhs
Guacamole, caper cream, tamarind sauce, tomatoes, fresh herbs, sumac.	



<b>Crispy calamari</b> .....	125 Dhs
Tartare sauce (lime), squid ink aioli.	
<b>Hummus</b> .....	65 Dhs
Spiced chickpeas, crispy toast.	
<b>Black truffle (4 pcs)</b> .....	85 Dhs
Melting crust.	
<b>Steamed bites assortment</b> .....	65 Dhs
Chicken, calamari, mushrooms, shrimp.	
<b>Grilled prawns with chili</b> .....	99 Dhs
Garlic, chili, olive oil.	
<b>Chicken gyozas</b> .....	65 Dhs
Soy sauce.	
<b>Smashburger</b> .....	65 Dhs
Cheddar sauce.	

## STARTERS

<b>Wild prawn carpaccio</b> .....	189 Dhs
Mango, avocado, tiger's milk.	
<b>Bluefin tuna carpaccio</b> .....	179 Dhs
Crispy tortilla, horseradish condiments, beet pickles, lemon gel.	
<b>Eggplant "à la levantine"</b> .....	139 Dhs
Wood-fired, zaatar, tahini, fresh herbs.	
<b>Yellowtail tataki</b> .....	169 Dhs
Smoked roasted watermelon.	
<b>Oysters from Dakhla</b>	
<b>6 pcs</b> .....	160 Dhs
<b>12 pcs</b> .....	295 Dhs
<b>Sea bass tartare</b> .....	189 Dhs
Miso dressing, double cream, brioche toast.	
<b>Caesar salad (land &amp; sea)</b> .....	165 Dhs
Romaine lettuce, chicken, prawns, croutons, parmesan shavings, Caesar dressing.	
<b>Fish soup</b> .....	140 Dhs
Red mullet garnish, rouille, garlic croutons.	
<b>Spider crab</b> .....	145 Dhs
Spicy mayo, apple, celery, smoked salt, avocado, brioche toast.	
<b>Aged beef carpaccio (65g)</b> .....	159 Dhs
Olive oil, lemon, parmesan, arugula.	
<b>Creamy burrata</b> .....	179 Dhs
Flame-grilled tomato, chimichurri, tomato caramel, pistachios, fleur de sel.	
<b>Smoked salmon</b> .....	195 Dhs
Sour cream cheese, pickled cucumber, seeded bagel.	
<b>Extra foie gras terrine</b> .....	279 Dhs
Farm duck, fruit chutney, toasted brioche.	
<b>Niçoise salad</b> .....	160 Dhs
Seared tuna, green beans, potatoes, Taggiasca olives, anchovies, tomatoes, quail eggs, spring onions, herb dressing.	

## FISH & SHELLFISH (COOKED IN AN ARGENTINEAN WOOD-FIRE)

<b>Mediterranean red tuna (semi-cooked)</b> .....	215 Dhs
Quinoa risotto, wasabi pea cream, tataki sauce.	
<b>Butterflied sea bass</b> .....	275 Dhs
Satay marinade, Andalusian style.	
<b>Grilled John Dory fillet</b> .....	330 Dhs
Lemon confit risotto.	
<b>Seared whole calamari</b> .....	265 Dhs
Saffron potatoes, squid ink aioli.	
<b>Grilled salmon</b> .....	249 Dhs
Mango rougail, spicy coconut-tomato sauce.	
<b>Sole fillet with mushrooms</b> .....	285 Dhs
Parmesan potato gnocchi, confit cherry tomatoes.	

## FISH MARKET SELECTION (DEPENDING ON THE ARRIVAL )

<b>Sole meunière (100g)</b> .....	85 Dhs
<b>Live lobster (100g)</b> .....	140 Dhs
Grilled or roasted, American-style sauce, optional cognac flambé.	
<b>Large grilled prawns (100g)</b> .....	85 Dhs
<b>Sea bass, sea bream, John Dory, Turbot</b>	
Grilled or salt-crusted, beurre blanc. Choice of side.	
<b>John Dory (100g)</b> .....	100 Dhs
<b>Sea bass (100g)</b> .....	100 Dhs
<b>Sea bream (100g)</b> .....	75 Dhs
<b>Turbot (100g)</b> .....	100 Dhs

## MEAT & POULTRY (COOKED IN AN ARGENTINEAN WOOD OVEN)

<b>Roasted veal chop (350g)</b> .....	399 Dhs
Garlic confit, butter, fresh herbs.	
<b>Butter chicken (cashew-based)</b> .....	225 Dhs
Indian-style, garlic naan, sesame rice.	
<b>Hand-cut aged beef tartare</b>	
Prepared tableside, fries, green salad:	
<b>Classic</b> .....	180 Dhs
<b>Truffle</b> .....	200 Dhs
<b>Authentic Milanese escalope</b> .....	245 Dhs
Perfect egg, parmesan cream spaghetti.	
<b>Crispy duck breast with spices</b> .....	260 Dhs
Grilled vegetables, seasonal fruit, ginger sauce.	

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

## PREMIUM DRY 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.

### MIN 45 D

<b>Beef rib,</b> .....	105 Dhs	<b>(100gr), (minimum 600gr)</b>
<b>Tenderloin,</b> .....	150 Dhs	<b>(100gr), (minimum 150gr)</b>
<b>Ribeye,</b> .....	175 Dhs	<b>(100gr), (minimum 250gr)</b>
.....	180 Dhs	<b>(100gr), (minimum 150gr)</b>

**Fillet,**

**Sauces & Juices**

**Side dishes additional 35 Dhs**

Béarnaise	Mashed potatoes
Pepper	Sautéed spinach
Beef jus	Spiced potatoes
Roquefort	Fries
Mushroom	Seasonal vegetables

## TO SHARE ( 2 TO 3 PEOPLE )

<b>12h slow-cooked lamb shoulder ,</b> .....	735 Dhs
Biryani rice, herbs, spicy jus.	

## BURGERS

<b>Beef cheeseburger ,</b> .....	179 Dhs
Homemade bun, signature sauce, aged cheddar, grilled pastrami, spiced potatoes.	
<b>Tuna and cuttlefish burger,</b> .....	179 Dhs
Soft bun, crispy calamari, tartar sauce, spiced potatoes.	

## CROSTA AL FORNO (wooden oven ) 22cm gastronomic pizza

<b>Prawn crosta</b> .....	159 Dhs
Avocado, grilled prawns, confit tomato, parmesan, chimichurri.	
<b>Black truffle crosta</b> .....	145 Dhs
Stracciatella, parmesan, mushrooms.	
<b>Mortadella crosta</b> .....	145 Dhs
Duck mortadella, pistachio cream, stracciatella, mozzarella.	
<b>Seafood crosta</b> .....	145 Dhs
Shrimp, calamari, octopus, smoked sardines, parsley, mozzarella.	
<b>Cacio e pepe crosta</b> .....	125 Dhs
Parmesan cream, pecorino, oregano, black pepper.	
<b>Pepperoni crosta</b> .....	135 Dhs
House pepperoni, smoked pepper cream, mushrooms, stracciatella.	

## PASTAS & RISOTTOS

<b>Potato gnocchi gratin,</b> .....	169 Dhs
Parmesan, gorgonzola, spinach, walnuts.	
<b>Porcini mushrooms risotto,</b> .....	229 Dhs
Porcini mushrooms risotto.	
<b>Spaghetti alla vongole,</b> .....	289 Dhs
Clams cooked mariniera style, bottarga, parmesan.	
<b>Linguine with Black Tiger king prawns,</b> .....	310 Dhs
Prawn head bisque, garlic, cherry tomatoes, basil, marjoram.	
<b>Tagliatelle smoked salmon,</b> .....	225 Dhs
Candied onions, garlic, capers.	
<b>Truffle Risotto,</b> .....	269 Dhs
Parmesan rock.	