

PLATED DESSERTS

Thin black fig tart and fig sorbet,	90 Dhs
A fantastic mille-feuille with Madagascar vanilla, extra-vanilla custard cream.	139 Dhs
Raspberry cheesecake with pink praline crumble,	110 Dhs
French toast with Grand Marnier, caramelized orange supreme, vanilla or Grand Marnier ice cream.	120 Dhs
The Real Profiterole, Hot chocolate sauce, caramelized almonds with fleur de sel, vanilla whipped cream.	95 Dhs
Molten Chocolate Cake, Guanaja chocolate center, vanilla ice cream.	115 Dhs
Traditional tiramisu with amaretto,	100 Dhs
Thin Apple Tart, With vanilla ice cream.	95 Dhs
Red fruit salad, Vanilla mascarpone cream.	100 Dhs
Baked Alaska (15-minute wait), Vanilla & raspberry ice cream, raspberries in their juice, flamed with cognac.	115 Dhs

DESSERTS TO SHARE

(2 TO 3 PEOPLE)

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

ICE CREAMS & SORBETS

Per scoop,	15 Dhs
Vanilla	Yuzu lemon
Chocolate	Coconut
Pistachio	Mango
	Raspberry
Extra whipped cream	10 Dhs

OCEAN VIEW
CABESTAN
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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

Sea bass ceviche	99 Dhs
Avocado, sweet corn, tiger's milk, fresh herbs.	
Avocado guacamole	99 Dhs
Corn tortillas, prepared tableside.	
Parrillada	155 Dhs
Grilled prawns, octopus, sea bream, calamari, clams, coconut aioli.	
Sea bream tacos	85 Dhs
Guacamole, garlic cream, pickled onions, tomatoes, fresh herbs.	
Seared tuna belly tacos	95 Dhs
Guacamole, caper cream, tamarind sauce, tomatoes, fresh herbs, sumac.	
	
Crispy calamari	125 Dhs
Tartare sauce (lime), squid ink aioli.	
Hummus	65 Dhs
Spiced chickpeas, crispy toast.	
Black truffle (4 pcs)	85 Dhs
Melting crust.	
Steamed bites assortment	65 Dhs
Chicken, calamari, mushrooms, shrimp.	
Grilled prawns with chili	99 Dhs
Garlic, chili, olive oil.	
Chicken gyozas	65 Dhs
Soy sauce.	
Smashburger	65 Dhs
Cheddar sauce.	

STARTERS

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

*Quickly served, ideal for waiting with an aperitif

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

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

FISH MARKET SELECTION

(DEPENDING ON THE ARRIVAL)

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

MEAT & POULTRY (COOKED IN AN ARGENTINEAN WOOD OVEN)

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

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

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

BURGERS

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

CROSTA AL FORNO (wooden oven) 22cm gastronomic pizza

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

PASTAS & RISOTTOS

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