

| P L A T E D   D E S S E R T S                                                                                                                                                                        |  |  |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|--|
| <b>Rum Baba</b> ,.....110 Dhs<br>Extra vanilla whipped cream.                                                                                                                                        |  |  |
| <b>Orange and Hazelnut Île Flottante</b> , ..... 90 Dhs<br>Custard, hazelnut crisp, and candied orange peel.                                                                                         |  |  |
| <b>Grand Marnier Soufflé</b> , .....110 Dhs<br>Grand Marnier Sorbet.                                                                                                                                 |  |  |
| <b>Raspberry cheesecake with pink praline crumble</b> ,.....110 Dhs                                                                                                                                  |  |  |
| <b>The Real Profiterole</b> ,..... 95 Dhs<br>Hot chocolate sauce, caramelized almonds with fleur de sel, vanilla whipped cream.                                                                      |  |  |
| <b>Molten Chocolate Cake</b> ,.....115 Dhs<br>Guanaja chocolate center, vanilla ice cream.                                                                                                           |  |  |
| <b>Traditional tiramisu with amaretto</b> ,.....100 Dhs                                                                                                                                              |  |  |
| <b>Thin Apple Tart</b> ,..... 95 Dhs<br>With vanilla ice cream.                                                                                                                                      |  |  |
| <b>Red fruit salad</b> ,.....100 Dhs<br>Vanilla mascarpone cream.                                                                                                                                    |  |  |
| <b>Baked Alaska (15-minute wait)</b> ,.....115 Dhs<br>Vanilla & raspberry ice cream, raspberries in their juice, flamed with cognac.                                                                 |  |  |
| <b>Gourmet Coffee</b> ,.....120 Dhs<br>Raspberry Tartlet with Vanilla Diplomat Cream, Chocolate & Pecan Tart,<br>Coffee Eclair, Lemon Madeleine.                                                     |  |  |
| D E S S E R T S   T O   S H A R E<br>( 2   T O   3   P E O P L E )                                                                                                                                   |  |  |
| <b>Milk and orange blossom pastilla</b> ,.....149 Dhs<br>Salted caramelized almonds.                                                                                                                 |  |  |
| <b>Red fruit pavlova</b> ,.....170 Dhs<br>Light vanilla cream, red fruit compote, fresh red fruits.                                                                                                  |  |  |
| <b>Our Fantastic Pistachio Ice Cream</b> ,.....249 Dhs<br>250g of pistachio ice cream, financiers, twisted pistachio sticks,<br>amarena cherries, pistachio praline.                                 |  |  |
| <b>Instant coconut sorbet made on a Thai griddle</b> , .....205 Dhs<br>Lemongrass jelly, peanut cracker, and yellow curry foam, with homemade peanut praline<br>To share, depending on your appetite |  |  |
| I C E   C R E A M S   &   S O R B E T S                                                                                                                                                              |  |  |
| <b>Per scoop</b> ,..... 25 Dhs<br>Vanilla                      Yuzu lemon<br>Chocolate                  Coconut<br>Pistachio                    Mango<br>Raspberry                                   |  |  |
| <b>Extra whipped cream</b> ..... 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.



ENGLISH

## 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>Hand-sliced aged beef carpaccio,</b> .....                                                                          | <b>295 Dhs</b> |
| Crispy potato mille-feuille, labneh with capers from Safi, Parmesan, arugula.                                          |                |
| <b>Atlantic Blue Lobster,</b> .....                                                                                    | <b>295 Dhs</b> |
| Kalamansi vinegar caviar, coral tuile, tarragon pistou.                                                                |                |
| <b>Pan-fried Black Pearl oyster mushrooms,</b> .....                                                                   | <b>140 Dhs</b> |
| Soft-boiled eggs coated in almonds and hazelnuts, served with reduced beef jus.                                        |                |
| <b>Warm Goat Salad,</b> .....                                                                                          | <b>175 Dhs</b> |
| Kubana bread with olives, endives, pickled pears, crunchy peanuts, and a honey-cilantro vinaigrette.                   |                |
| <b>Wild prawn carpaccio</b> .....                                                                                      | <b>189 Dhs</b> |
| Mango, avocado, tiger's milk.                                                                                          |                |
| <b>Bluefin tuna carpaccio</b> .....                                                                                    | <b>179 Dhs</b> |
| Crispy tortilla, horseradish condiments, beet pickles, lemon gel.                                                      |                |
| <b>Eggplant “à la levantine”</b> .....                                                                                 | <b>139 Dhs</b> |
| Wood-fired, zaatar, tahini, fresh herbs.                                                                               |                |
| <b>Oysters from Dakhla</b>                                                                                             |                |
| <b>6 pcs</b> .....                                                                                                     | <b>160 Dhs</b> |
| <b>12 pcs</b> .....                                                                                                    | <b>295 Dhs</b> |
| <b>Sea bass tartare</b> .....                                                                                          | <b>189 Dhs</b> |
| Miso dressing, double cream, brioche toast.                                                                            |                |
| <b>Caesar salad (land &amp; sea)</b> .....                                                                             | <b>165 Dhs</b> |
| Romaine lettuce, chicken, prawns, croutons, parmesan shavings, Caesar dressing.                                        |                |
| <b>Fish soup</b> .....                                                                                                 | <b>140 Dhs</b> |
| Red mullet garnish, rouille, garlic croutons.                                                                          |                |
| <b>Spider crab</b> .....                                                                                               | <b>145 Dhs</b> |
| Spicy mayo, apple, celery, smoked salt, avocado, brioche toast.                                                        |                |
| <b>Creamy burrata</b> .....                                                                                            | <b>179 Dhs</b> |
| Flame-grilled tomato, chimichurri, tomato caramel, pistachios, fleur de sel.                                           |                |
| <b>Smoked salmon</b> .....                                                                                             | <b>195 Dhs</b> |
| Sour cream cheese, pickled cucumber, seeded bagel.                                                                     |                |
| <b>Extra foie gras terrine</b> .....                                                                                   | <b>279 Dhs</b> |
| Farm duck, fruit chutney, toasted brioche.                                                                             |                |
| <b>Niçoise salad</b> .....                                                                                             | <b>160 Dhs</b> |
| Seared tuna, green beans, potatoes, Taggiasca olives, anchovies, tomatoes, quail eggs<br>spring onions, herb dressing. |                |

\*Quickly served, ideal for waiting with an aperitif

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

|                                                                           |                |
|---------------------------------------------------------------------------|----------------|
| <b>Mediterranean bluefin tuna,</b> .....                                  | <b>249 Dhs</b> |
| Celery mille-feuille with satay, lemon-sumac hollandaise, and herb shoots |                |
| <b>Butterflied sea bass</b> .....                                         | <b>275 Dhs</b> |
| Satay marinade, Andalusian style.                                         |                |
| <b>Grilled John Dory fillet</b> .....                                     | <b>330 Dhs</b> |
| Lemon confit risotto.                                                     |                |
| <b>Seared whole calamari</b> .....                                        | <b>265 Dhs</b> |
| Saffron potatoes, squid ink aioli.                                        |                |
| <b>Grilled salmon</b> .....                                               | <b>249 Dhs</b> |
| Mango rougail, spicy coconut-tomato sauce.                                |                |
| <b>Sole fillet with mushrooms</b> .....                                   | <b>285 Dhs</b> |
| Parmesan potato gnocchi, confit cherry tomatoes.                          |                |

FISH MARKET SELECTION  
(DEPENDING ON THE ARRIVAL)

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

MEAT & POULTRY  
(COOKED IN AN ARGENTINEAN WOOD OVEN)

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

|                   |         |                          |
|-------------------|---------|--------------------------|
| 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,                    | (150 g.) (minimum 125 g.)            |
| <b>Sauces &amp; Juices</b> | <b>Side dishes additional 35 Dhs</b> |
| 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> ..... | <b>735 Dhs</b> |
| 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

|                                                                  |         |
|------------------------------------------------------------------|---------|
| <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 marin <span>ière</span> 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.                                                  |         |