

# AL MISBAH

## FINE EXPERIENCE and GASTRONOMY

Within the intimacy of a historic monument steeped in soul and memory, Al Misbah rises as a beacon of light in the heart of Marrakech. Here, every stone whispers an ancient tale. Every plate reveals a contemporary emotion. The Marrakchi terroir engages in a dialogue with modernity. Spices from the souk are expressed with finesse and subtlety. Ancestral gestures are elevated by mastered technicality. Flame becomes balance. Tradition becomes elegance. Matter becomes emotion. Simplicity becomes signature. Al Misbah is a sensory journey between heritage and creation.

## LUNCH

### To Begin

- Khamissa – Al Misbah’s Signature selection of five Moroccan chiwates  
**160 MAD**
- Marinated Prawns, avocado hummus & citrus virgin sauce  
**180 MAD**
- Smoked Eggplant Carpaccio, seasoned labneh, tomato confit & marinated feta **150 MAD**
- Purple Artichoke Ceviche in two textures, pickled onions & smoked paprika leche de tigre **160 MAD**
- Fatma’s Fingers with smoked salmon, purslane & honey-harissa sauce  
**170 MAD**

### Main Courses

- Chicken Shank Tagine, onion tfaya & caramelized pears  
**230 MAD**
- Seafood Cassolette, lemon-infused nage & star anise scented rice  
**280 MAD**
- Lamb Mechoui Ravioli, onion confit, rich jus & broccoli shavings  
**280 MAD**
- Berber Tagdirt of green vegetables, saffron potatoes, purple olives & preserved lemon **210 MAD**
- Slow-braised Sea Bass Fillet, Marrakchi tangia-style potatoes & saffron celeriac **290 MAD**

## SWEET INDULGENCES

- Carrément Limoun – Lemon in various textures 110 MAD
- Spiced Coffee Tiramisu 100 MAD
- Al Misbah Truffle trompe-l’œil – Intense chocolate with a melting heart 120 MAD
- Exotic Pavlova 110 MAD

Al Misbah is more than just a table. It is a flame set upon the history of Marrakech.

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## DRINKS

Les thés :

- Thé marocain traditionnel à la menthe du marché : \_\_\_\_\_ 40 Dh
- Thé de l'Ourika : thé à la menthe du marché et géranium : \_\_\_\_\_ 65 Dh
- Thé Sahraoui : thé à la menthe du marché et chiba : \_\_\_\_\_ 65 Dh
- Thé du moyen Atlas : thé à la menthe du marché et verveine de l'Atlas : \_\_\_\_\_ 65 Dh
- Thé de la région du Haouz : thé à la menthe et sauge : \_\_\_\_\_ 65 Dh
- Thé du grand Sud : thé à la menthe et pistils de safran : \_\_\_\_\_ 70 Dh

Les mocktails : \_\_\_\_\_ 120 Dh

- Lalla Khadra : Pomme verte, menthe, cardamome et Oulmes
- Asni : Poire et cannelle
- Karoub Royal : Caroube, gingembre et citron

Eaux et cafés

- Eau plate Aïn Saïss 75 cl : \_\_\_\_\_ 40 Dh
- Eau gazeuse Aïn Saïss 75CL : \_\_\_\_\_ 40 Dh
- Coca Cola 33 cl : \_\_\_\_\_ 40 Dh
- Coca Zéro 33 cl : \_\_\_\_\_ 40 Dh
- Scweppes Citron : \_\_\_\_\_ 40 Dh
- Bière sans alcool : \_\_\_\_\_ 60 Dh
- Café Lavazza capsule : \_\_\_\_\_ 30 Dh
- Café aux épices du Maroc : \_\_\_\_\_ 40 Dh

Les infusions froides : \_\_\_\_\_ 120 Dh

- Émeraude : Sauge, menthe fluo, pruneau
- Pourpre de l'Atlas : Hibiscus, pétales de roses
- Vert Veine : Verveine, menthe, citron
- Basil Twist : Menthe et basilic

Les infusions chaudes : \_\_\_\_\_ 40 Dh

- La verveine

Al Misbah n'est pas seulement une table. C'est une flamme posée sur l'histoire de Marrakech.