



شانغريلا الحصن، مسقط
SHANGRI-LA
AL HUSN
MUSCAT

TALES OF *MOROCCO*

BY

Chef Mansour Benali

FROM CASABLANCA

ASSORTED MOROCCAN APPETISERS

Moroccan Salad (V)

Juicy tomatoes, crispy cucumbers, savoury roasted peppers and piquant onions

Moroccan Roasted Aubergine Zaalouk (V)

Roasted aubergine lightly spiced with harissa

Moroccan Spinach and Cheese Brioute (G,D,E,N)

Crispy Moroccan pastry triangles filled with a savoury blend of sautéed spinach, creamy cheese, fresh herbs and warm spices

SOUP

(Choose one)

Harira

Chef Mansour's special Moroccan lamb and chickpea soup

Moroccan Adas

Lentils, tomatoes, and onions cooked with young vegetables and traditional Moroccan spices

MAIN COURSE

(Choose one)

Atlas Lamb Tagine (G,D,E,SE)

Slow-cooked lamb with honey, cinnamon and Ras El Hanout, served with couscous and saffron sauce

Chicken Tagine (G)

Chicken cooked in a savoury mix of preserved lemon, olives, and thyme, served with couscous

Saffron-Marinated Chicken Kebabs (G)

Skewered cubes of grilled chicken thigh, marinated with saffron and Moroccan spices, served with pita bread

Shish Kebabs (G)

Beef marinated with the chef's blend of herbs and spices, served with Moroccan bread

Chicken B'stilla (G,D)

A classic Moroccan pastry, both savoury and sweet, filled with chicken, caramelised onions and saffron

Moroccan Baked Fish (G,S)

Fillet of sea bass infused with cumin, paprika, preserved lemon, and chermoula sauce, served with couscous

Moroccan Couscous Royale (G)

A royal palace-inspired dish with lamb merguez sausage, chicken and roasted vegetables

Moroccan Berber Tagine (V)

An authentic Berber vegetable tagine, seasoned with Moroccan spices

Moroccan 7-Vegetable Couscous (G)

Steamed semolina couscous served with a vibrant medley of seven seasonal vegetables, simmered in a fragrant saffron and spice-infused broth

DESSERT

Mincha

Classic Moroccan "snake" pastry with almond filling

End your meal with traditional Moroccan Cookies and Pastries

Served with a pot of hot Moroccan mint tea

OMR 29 net per person

Price is listed in Omani Rials (OMR) inclusive of all applicable taxes

TALES OF MOROCCO

BY

Chef Mangour Benali

FROM CASABLANCA

BEVERAGE LIST

RED WINE	BOTTLE	GLASS
Château Ksara Réserve du Couvent Cabernet Franc, Shiraz/Syrah, Cabernet Sauvignon	55	11
WHITE WINE		
Chateau Ksara Blanc de Blancs Sauvignon Blanc-Chardonnay-Sémillon	48	9.5
ROSÉ WINE		
Massaya, Classic Rose Shiraz-Cabernet Sauvignon-Cinsault	48	9.5
SPIRITS		
Arak		5
BEER		
Al Maza		6
MOCKTAILS		
Moroccan Mint Lemonade Fresh mint, lemon juice, sugar, sparkling water		4.5
Pomegranate Rose Fizz Pomegranate juice, rose water, lemon juice, soda water		4.5
Orange Blossom Cooler Fresh orange juice, orange blossom water, honey syrup, crushed ice		4.5
Cucumber Mint Chiller Cucumber juice, mint, lime, a splash of tonic or soda		4.5
COCKTAILS		
Moroccan Mojito Mint tea, lime, rum, sugar syrup		6
Saffron Gin & Tonic Saffron-infused gin, tonic water, star anise, orange zest		6
Harira Bloody Mary Tomato juice, cumin, lemon, harissa, vodka		6
Moroccan Mule Ginger beer, lime juice, vodka, mint syrup		6
SOFT DRINKS		2
MOROCCAN MINT TEA		3
TEA / COFFEE SELECTIONS		2.5
FRESH JUICES		3.5
WATER	SMALL	LARGE
Still/ Sparkling	2.5	3

HUQQA SHISHA

Original	14
Original Moon	16
Original White	18
Original Black	21

Prices are listed in Omani Rials (OMR) inclusive of all applicable taxes