FARM • ESSAOUIRA

AKAL MENU — 300 MAD

ANTIPASTI

Insalata AKAL — 100 MAD
Mixed leaves, pears, pomegranate, walnuts, Pecorino Sardo, honey, AKAL virgin olive oil

Burrata di Campania — 115 MAD
Grilled seasonal peach, pomegranate molasses, rocket, toasted hazelnut

Calamari — 125 MAD
Fried squid, local courgette, sage, aioli

Carciofi — 100 MAD
Marinated artichoke, mint, parsley, lemon, shaved aged parmesan

PASTA E SECONDI

Pappardelle al ragù — 185 MAD
Homemade fresh pasta, slow-cooked beef ragù, Parmesan

Linguine gamberoni — 190 MAD
La Molisana linguine, king prawns, langoustine jus, garlic, chilli

Chicken spiedini — 165 MAD
Moroccan-spiced rosemary chicken skewers, saffron rice

Orata — 190 MAD
Grilled seabream fillet, capers and butter, spiced vegetables

Ravioli — 140 MAD
Homemade ravioli, ricotta, Piemonte cheese, butter, sage, lemon zest

DOLCI

Tiramisu — 75 MAD

Lemon & lime posset, fresh mango — 75 MAD

Caramelised pineapple carpaccio, mint — 75 MAD

Hazelnut chocolate praline semi freddo — 75 MAD

Torta Caprese, whipped cream — 75 MAD
Gluten-free chocolate almond cake from Capri

BAMBINO

Tomato pasta, olive oil, Parmigiano Reggiano — 100 MAD

Pesto pasta, olive oil, Parmigiano Reggiano — 100 MAD

Pollo Milanese with chips — 120 MAD

FARM · GARDEN · TABLE