

DOMAIN SHEMSMOON

La table de dada

BY SHEMSMOON



SHEMS MOON
VILLA

CONCEPT & VISION



WELCOME TO LA TABLE DE DADA, WHERE EVERY DISH TELLS A STORY OF TRADITION, FLAVOR, AND MOROCCAN HOSPITALITY. OUR KITCHEN IS A VIBRANT TAPESTRY WOVEN WITH AUTHENTIC RECIPES PASSED DOWN THROUGH GENERATIONS, REIMAGINED WITH A REFINED TOUCH TO OFFER YOU AN UNPARALLELED GASTRONOMIC EXPERIENCE. WE INVITE YOU TO SAVOR THE RICH AROMAS, DELICATE SPICES, AND HEARTWARMING TASTES THAT DEFINE MOROCCAN CUISINE, RIGHT HERE IN OUR ELEGANT SETTING.

BREAKFAST SERVED FROM 8:30 A.M. TO 10:30 A.M.

BRUNCH SERVED FROM 8:30 A.M. TO 10:30 A.M.

LUNCH SERVED FROM 12 P.M. TO 2 P.M.

DINNER SERVED FROM 7 P.M. TO 9 P.M.



La table de dada

FOOD MENU

AUTHENTIC MOROCCAN FLAVORS

BREAKFAST SELECTION



DAILY BREAKFAST €8

Coffee and freshly squeezed orange juice, served with traditional Moroccan pancakes (meloui)

Or

Artisanal homemade bread, accompanied by local honey and cheese.



DAILY BREAKFAST €15

Moroccan mint tea and coffee, freshly squeezed orange juice, seasonal fruit, creamy yogurt.

Traditional Moroccan pancakes and eggs, complemented by our signature homemade bread. Sausage meat or beef.

Accompanied by local honey, cheese.



SIGNATURE BRUNCH €30

A starter from our selection, savory kefta meatballs in tomato sauce, and Berber-style eggs. Home-made pizza, cake, and traditional Moroccan pancakes or stuffed pita 'batbout', cheese, honey, butter, and dates. Seasonal fruit, cereals, creamy yogurt, and wholesome oatmeal, served with freshly squeezed orange juice, coffee, and Moroccan mint tea.

STARTERS



ZAALOUK

Moroccan eggplant caviar, made with tomatoes and parsley



TAKTOUKA

Moroccan grilled pepper and tomato sauce



MOROCCAN SALAD

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HARIRA

Traditional moroccan soup, with lentils



OUR BUFFETS

SIGNATURE BUFFETS

BUFFET I 35€

- Two starters (from our selection)
- Fish ball in tomatoes sauce
- Vermicelli with cinnamon and orange blossom water
- Fresh seasonal fruits

BUFFET II 35€

- Two starters (from our selection)
- 'Kadra' Chicken tajine on a bed of chickpeas (Cinnamon flavored)
- The traditional Berber vegetable tagine
- 'Seffa' (semolina with raisins)
- Caramel cream

BUFFET III 35€

- Two starters (from our selection)
- "Kefta" Minced meatballs in tomato sauce
- The traditional Berber vegetable tagine
- Saffron flavored rice
- Carrots in fresh orange juice, scented with orange blossom water

FESTIVE BUFFETS

BUFFET A 45€

- Three starters (from our selection)
- Beef tagine with prunes
- The traditional Berber vegetable tagine
- Chicken pastilla
- Semolina with Cinnamon Chicken
- Mint flavored tea and Moroccan
- Delights Fresh seasonal fruits from our region

BUFFET B 55€

- Three starters (from our selection)
- Barbecue
- 'Kseksou' (Royal couscous, beef, merguez)
- Chicken Mqelli (chicken and candied lemon)
- The traditional Berber vegetable tagine
- Mint flavored tea and Moroccan sweets
- Fresh seasonal fruits from our region



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CHEF'S SELECTION: OUR LUNCH OPTIONS

LUNCH MENUS – TABLE SERVICE

MINA 28€

- Two starters (from our selection)
- Chicken “Mqelli” style (chicken and candied lemon)
- “Seffa” (cinnamon flavored semolina)
- Carrots in fresh orange juice, delicately scented with orange blossom water

LILA 28€

- Two starters (from our selection)
- Fish tagine, scented with coriander
- Traditional berber vegetable tajine
- Cinnamon flavored oranges

VEGGIE 25€

- One starter (from our selection)
- Or
- Vegetables Tajine
- Seasonal fresh fruits salade

ITTO 28€

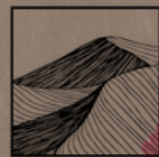
- Two starters (from our selection)
- ‘Méchoui’ style chicken (grilled chicken)
- Vegetables gratin
- Orange Bloom rice with almond

BARBECUE 35€

- Two starters (from our selection)
- Mixed barbecue on a bed of grilled onions and tomatoes
- Traditional Berber vegetable tagine
- Saffron rice
- French fries
- Fresh seasonal fruits

GOURMET SANDWICH 18€

- Seasoned Moroccan minced chicken sandwich
- Crispy fries & fresh Salad
- Seasonal fresh fruits salade



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SNACKING & TEA TIME

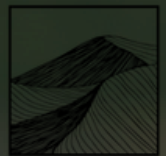
MOROCCAN AFTERNOON TEA €14/P

GROUP AFTERNOON TEA · MIN. 10 GUESTS · PRE-ORDER ONLY

Selection of fine Moroccan pastries

Choice of: homemade cake or a selection of Moroccan crêpes

Traditional Moroccan mint tea or coffee



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DRINKS MENU

WINES SELECTION

WHITE WINE

- Cuvée terroir/ Touareg 15 €
- La petite Ferme 20 €
- Médaillon 22 €
- Volubila 25 €

RED WINE

- Cuvée Terroir 15 €
- Médaillon 22 €
- Sahari réserve 22 €
- volubilia 25 €

ROSÉ WINE

- Cuvée terroir/ Touareg 15 €
- La petite Ferme 20 €
- Médaillon 22 €
- Volubila 25 €

BEER

- spécial 4 €
- Heineken. 4 €
- Casablanca 5 €
- Corona 6 €

SOFT

- Water 1.5 L 3 €
- coffee 4 €
- Tea 4 €
- Sparkling water 1 L 4 €
- Sodas 33 cl 4 €
- Fresh orange juice 4 €
- Soda 1 L 6 €
- Tea GR 9 €