



SHAMS
ROOFTOP FOOD DRINKS

FRESH
LEVANTINE
CUISINE
UNDER THE SUN
OF MARRAKECH

SALADS

Fattouche salad 70 DH

romaine salad, tomato, cucumber, radish, cebette, green bell pepper, mint and parsley, summak and dry mint, garlic sauce, pomegranate coulis, lemon, cider vinegar, olive oil.

Lebanese Tabbouleh 60 DH

organic parsley, tomato, mint, cebette, Lebanese cracked wheat seasoned with lemon juice and olive oil.

Grilled red bell peppers 60 DH

grilled bell pepper, pomegranate molasses, grated onion, crushed nuts, organic lemon. Contains allergens.

HOT STARTERS

Batata Harra 50 DH

fried potatoes flavored with dry coriander, garlic, fresh coriander, bell pepper molasses, paprika and red pepper.

Harrak Esbao 60 DH

green lentil ragout with onions, tamarind, pomegranate molasses, fresh paste, garlic, coriander and lemon juice. Presented with pomegranate seeds, angel hair of fried onions, a spoonful of garlic and coriander and lozenges of fried dough.

This Aleppine dish is shared between women in Syrian hammams.

Cheese cigarettes (3 pieces) 50 DH

duo of feta and mozzarella cheese seasoned with green Zaatar, rolled in pastilla sheet.

Mosakhan Djeij (3 pieces) 60 DH

chicken cigarettes with summak and onions, served with garlic or sweet and sour sauce.

COLD STARTERS

Hummos Trio 50 DH

the classic hummos tahini - with sesame cream - is offered in a new version: plain, with beet and avocado.

Eggplant caviar 45 DH

prepared with caviar-smoked eggplant and served with tomatoes, a touch of garlic, a drizzle of organic lemon, green peppers, mint leaves, cebette and red pepper rings for fans of a spicy taste.

Baba ghannouj 50 DH

famous Levantine mezze starter made with grilled eggplants in their jackets, tahini, lemon and garlic.

Sushi labneh 60 DH

fresh Mediterranean cheese made from goat yogurt, served in pita bread with tomatoes, olives, mint leaves, cucumber, olive oil and rolled in Zaatar (Lebanese thyme) presented as sushi.

Kebbet Adass 55 DH

coral lentils, burghul, pomegranate molasses, cumin, paprika, garlic, lemon zest and juice, fresh mint, tomatoes and parsley, served in balls with walnuts and a salad of tomatoes, cebettes, lemon, parsley, olive oil.

COURSES

Vegetarian noodles: 70 DH

stir-fried vegetables with ginger sauce.

Bagel burger Duo 85 DH

a new take on the beef or chicken burger in our homemade bagel, served with summak "minute" chips.

Pasta of the day 70 DH

different varieties of pasta are offered every day pasta with a sauce of fresh organic tomatoes or pesto.

Additional bread 25 DH

ALL OUR DISHES ARE SERVED WITH HOMEMADE BREAD WITH LEBANESE THYME (ZAATAR), SUMMAK AND CHIA SEEDS.

DESSERTS

Carpaccio of seasonal fruit 50 DH

sprinkled with green pistachios and orange flower water syrup, presented with a skewer of candied bitter orange peel.

Gazelle horns (3 pieces) 50 DH

traditional Moroccan gazelle horns are homemade of almond paste beldied with organic orange blossom water and coated with sesame seeds.
Contains allergens.

Baghrir with almonds and nuts 60 DH

fried Moroccan pancake filled with walnut and almond paste with organic orange blossom water and cane sugar.
Contains allergens.

Balouza with seasonal fruits 40 DH

milk cream flavored with Greek mastic and orange blossom water with seasonal fruit coulis.

Ice Cream (2 scoops) : Madagascar vanilla • Sicilian pistachio 40 DH

Sorbets : Dark chocolate • Raspberry with rose • Lemon • Mango

Extra scoop 15 DH

HOT DRINKS

CAFÉS

Espresso	25 DH
Double Espresso	35 DH
Ness Ness	25 DH
Americano	25 DH
Latte machiatto	25 DH
Café crème	25 DH
Cappuccino	25 DH
Cappuccino Viennois	30 DH
Latte machiatto with syrup	30 DH

CHOCOLAT

Milk chocolate	25 DH
Viennese Chocolate	30 DH

TEAS

Mint tea	25 DH
Green tea selection	30 DH

INFUSIONS

Tchaba	25 DH
Verbena, Thyme, Rosemary	25 DH

COLD DRINKS

COCKTAILS

Shams	60 DH
Tropical	60 DH
Red berry	60 DH
Virgin mojito	50 DH
Virgin colada	50 DH
Citronnade / Lemonade	40 DH

SODAS

Coca-Cola / Coca-Cola Zero	30 DH
Sprite	30 DH
Pom's	30 DH
Schweppes Citron / Tonic	30 DH
Orangina	30 DH
Oulmès 75 cl (eau gazeuse)	30 DH
Oulmès 50 cl	20 DH
Sidi Ali 75 cl (eau minérale)	30 DH
Sidi Ali 50 cl	20 DH

FRUIT JUICES

Orange juice	35 DH
Fresh fruits cocktail	60 DH