



LA TABLE OCRE

Authentic Moroccan Cuisine



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Appetizers

TRADITIONAL MOROCCAN SALAD	35 DH
Tomato, cucumber, onions, and a drizzle of olive oil	
MOROCCAN HARIRA (chebakia, dates, eggs)	45 DH
Moroccan soup made with chickpeas, lentils, tomatoes, and coriander	
LENTIL AND MANGO SALAD	50 DH
Lentils, mango, parsley, garlic, honey, and olive	
CHEF'S QUINOA SALAD	55 DH
Quinoa, tomatoes, cucumbers, green pepper, and avocado	
MEDINA SALAD ASSORTMENT	65 DH
Tektouka, pumpkin, zaalouk, and	
CHEF'S SALAD	75 DH
Seasonal fruit, vegetables and dried fruit	
BRIOUATES SELECTION (chicken, vegetabeles, cheese)	75 DH
6 briouates consisting of 2 briouates with cheese, 2 briouates with chicken breast, and 2 briouates with seasonal vegetables	

Couscous

VEGETARIAN COUSCOUS	90 DH
Wheat semolina accompanied by assorted seasonal vegetables	
CHICKEN COUSCOUS	105 DH
Wheat semolina accompanied by chicken and seasonal vegetables	
BEEF COUSCOUS	115 DH
Wheat semolina accompanied by veal meat and seasonal vegetables	



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Tagines

VEGETARIAN TAGINE WITH SEASONAL VEGETABLES	85 DH
Slow-cooked vegetarian Tagine with Seasonal Vegetables	
CHICKEN TAGINE WITH SEASONAL VEGETABLES	100 DH
Chicken pieces simmered with a selection of seasonal vegetables	
GROUND BEEF TAGINE WITH EEGS	105 DH
Meatballs accompanied by eggs and tomato sauce.	
BEEF TAGINE WITH VEGETABLES	110 DH
Tender beef pieces served with seasonal vegetables	
CHICKEN TAGINE WITH MUSHROOMS AND OLIVE OIL	115 DH
Chef's specialty dish made with chicken, accompanied by mushrooms and olives	
BEEF TAGINE WITH DRIED FRUITS	120 DH
Beef shank accompanied by prunes, apricots and almond	

Pastilla

CHICKEN PASTILLA	105 DH
Chicken, almonds, and onions wrapped in pastilla pastry sheets, sprinkled with powdered sugar and cinnamon	
SEAFOOD PASTILLA	115 DH
Made with shrimp, squid, hake, and vermicelli, wrapped in pastilla pastry sheets	



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Specialties

CHICKEN BREAST SKEWERS	85 DH
Moroccan Marinated Chicken with saffron rice and a composed salad	
CHICKEN TRIDE	95 DH
Flaky Crêpe Pasta with Chicken, Lentils, and Onions	
MEDFOUNA (ANGEL HAIR)	95 DH
Angel Hair Pasta with Chicken, Almonds, Raisins, and Caramelized Onions	
SAFFRON-STUFFED COQUELET	115 DH
Coquelet, vermicelli, quail eggs, and saffron	
TANJIA MARRAKECHIA	120 DH
Marrakchi Specialty: Slow cooked Tender beef shank, braised with garlic, saffron, and preserved lemon	
MIXED GRILL ASSORTMENT	130 DH
Made with minced beef, lamb ribs, and chicken breast	

Desserts

MOROCCAN JAWHARA	40 DH
Milk pastilla and dried fruits	
FRUIT SALAD	45 DH
Mix of seasonal fruits	
MHANCHA WITH ALMONDS	55 DH
Almond-filled brick pastry	
SELECTION OF MOROCCAN HALWAS	55 DH
A sweet and delectable selection of traditional Moroccan pastries	



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Cold Beverages

STILL/SPARKLING WATER (1L)	20 DH
SODAS	20 DH
RED BULL	30 DH

Hot Beverages

MINT GREEN TEA	20 DH
ESPRESSO COFFEE	28 DH
DOUBLE ESPRESSO	35 DH
AMERICANO	35 DH
LATTE COFFEE	40 DH



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