

CHEFS' SERIES

CULINARY FESTIVAL

ROOTS & SPICES

CHEF HIND NEBGANE

SHIRVAN

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Shirvan's chef

Shirvan Marrakech by Chef Akrame Benallal opens a new chapter while remaining true to its essence, inspired by the Silk Road, a journey of flavours that connects cultures. Alongside the founding chef, Moroccan Chef Hind now takes the lead of the restaurant, bringing her own vision and expertise. With years of experience in fine dining and a deep knowledge of Morocco's culinary traditions, she unveils a new Moroccan menu that enriches the dining experience.

Conceived as a tribute to the Kingdom's traditions, this menu celebrates local produce, spices and ancestral know-how, reinterpreted with a contemporary approach. With this new offering, Shirvan restaurant continues to weave bridges between Moroccan heritage and an open-minded spirit, reaffirming its status as a must-visit destination to experience Marrakech through its gastronomy.

MOROCCAN SIGNATURE MENU MENU SIGNATURE MAROCAIN

AVAILABLE FOR PARTIES OF TWO OR MORE
1,280 PER PERSON

Assortment of fine Moroccan salads

Assortiment des salades fines marocaines selection of briouates

Selection of briouates 

Crisp pastry filled with cheese, spinach, lamb, seafood, chicken
Feuilleté croustillant au fromage, épinards, agneau, fruits de mer, poulet

Fish of the day tagine 

Slow-cooked fish with saffron, potatoes, peppers, baby carrots, fresh herbs
Pêche du jour mijotée au safran, pommes de terre, poivrons,
carottes nouvelles, herbes fraîches

Tangia of beef cheeks

Beef cheeks tangia, chickpeas with Alnif cumin, preserved lemon
Tangia de joues de boeuf, pois chiches au cumin d'Alnif et citron confit

Green vegetable belboula couscous 

Barley semolina, zucchini, broad beans, fresh garden peas
Semoule d'orge, courgette, fèves, petits pois du potager

Pastilla with Essaouira amlou 

Essaouira amlou pastilla, spiced pear pearls and peanut ice cream
Pastilla d'amlou d'Essaouira, billes de poire épicées et d'une glace
à la cacahuète

All prices are in Moroccan dirham - Prix en Dirham marocain

 VEGAN  SÉSAME / SESAME ALLERGY  OEUF / EGG ALLERGY  ARACHIDES / NUTS ALLERGY
 GLUTEN ALLERGY  LAIT / DAIRY ALLERGY  FRUITS DE MER / SEAFOOD ALLERGY

HORS D'ŒUVRES HORS D'ŒUVRES

Assortment of fine moroccan salads, choice of 6 for 320
Assortiment des salades fines marocaines , choix de 6 pour 320

Bakoula ✓

Young purslane leaves, olive petals, preserved lemon
Jeunes pousses de pourpier, pétales d'olives, citron confit

Zaalouk ✓

Smoked aubergine, tomatoes, garlic and cumin
Aubergines fumées, tomates, ail et cumin

Tektouka ✓

Salad of grilled peppers and spiced tomatoes
Salade de poivrons grillés, tomates épicées

Barba ✓

Beetroot cooked en papillote, orange segments
Betterave cuite en papillote, segments d'orange

Maasla ✓

Candied tomatoes with Taliouine saffron, orange blossom
Tomates confites au safran de Taliouine, fleur d'oranger

Adas

Lentils, melting pumpkin, shredded khlii from Fez
Lentilles, potiron fondant, effiloché de khlii de Fès

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HOT STARTERS ENTRÉES CHAUDES

Harira 🌾 220

Traditional moroccan soup served with chabakia, dates, lemon
Soupe marocaine traditionnelle servie avec chabakia, dattes, citron

Selection of briouates 🌾🦀🍷🥚 320

Crisp pastry filled with cheese, spinach, lamb, seafood, chicken
Feuilleté croustillant au fromage, épinards, agneau, fruits de mer, poulet

Royal pigeon pastilla 🌾🍷🥚 460

Crisp pastry filled with confit squab, toasted almonds, cinnamon
and orange blossom
Feuilleté croustillant farci pigeonneau confit, amandes torréfiées,
cannelle et fleur d'oranger

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SHELLFISH AND FISH CRUSTACÉS ET POISSONS

Fish of the day tagine 🦀 420

Slow-cooked fish with saffron, potatoes, peppers, baby carrots, fresh herbs
Pêche du jour mijotée au safran, pommes de terre, poivrons,
carottes nouvelles, herbes fraîches

Mkila with seafood 🦀 480

Pan-seared seafood with mediterranean flavours
Poêlée de fruits de mer aux saveurs méditerranéennes

Lobster tagine with bird's tongue pasta 🦀 560

Lobster with orzo, peas, spinach and rich lobster bisque
Homard, langue d'oiseau aux petits pois et épinards, bisque de homard

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POULTRY AND MEATS VOLAILLE ET VIANDES

Chicken tagine from Sidi Bou Othmane with lemon 420

Farm chicken tajine, preserved lemon, soft onions and meslalla olives

Tagine de poulet fermier, citron confit, oignons fondants et olives meslalla

Tangia of beef cheeks 480

Beef cheeks tangia, chickpeas with Alnif cumin, preserved lemon

Tangia de joues de bœuf, pois chiches au cumin d'Alnif et citron confit

Mrouzia of lamb 🍷 520

Slow-cooked lamb with white grapes, toasted almonds and raisin marmalade

Agneau confit aux raisins blancs, amandes torréfiées et
marmelade de raisins secs

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VEGETARIAN VÉGÉTARIEN

Tagine of peas and artichokes 🌱 280

Slow-cooked peas, artichokes scented with preserved lemon and fresh herbs

Petits pois mijotés, artichauts parfumés au citron confit et herbes fraîches

Green vegetable belboula couscous 🌱 380

Barley semolina, zucchini, broad beans, fresh garden peas

Semoule d'orge, courgette, fèves, petits pois du potager

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SWEETS DOUCEURS

Orange salad with cinnamon 🌿🍯 180

Orange and cinnamon salad, date jelly with daghmous honey, orange and geranium sorbet

Salade d'orange à la cannelle, gelée de dattes au miel de daghmous, sorbet à l'orange et au géranium

Pastilla with Essaouira amlou 🌿🍯🥛 220

Essaouira amlou pastilla, spiced pear pearls and peanut ice cream

Pastilla d'amlou d'Essaouira, billes de poire épicées et d'une glace à la cacahuète

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