

DOMAIN SHEMS MOON

La table de dada

BY SHEMS MOON



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 10:30 a.m. to 12:30 a.m.

Lunch served from 12 p.m. to 2.30 p.m.

Dinner served from 7 p.m. to 9.30 p.m.



La table de dada

FOOD MENU

AUTHENTIC MOROCCAN FLAVORS

BREAKFAST SELECTION



LIGHT MORNING €8

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



MOROCCAN EXPERIENCE €15

A fresh and varied breakfast is served each morning, featuring a selection of homemade breads and traditional Moroccan specialties that change daily, accompanied by Moroccan mint tea or freshly brewed coffee, freshly squeezed orange juice, seasonal fruit, eggs cooked to your preference, Moroccan cheese, local honey, olive oil, butter, homemade jams, fresh tomatoes, cucumbers, and olives.



SIGNATURE BRUNCH €30

A starter from our selection, savory kefta meatballs in tomato sauce, and Berber-style eggs. Homemade pizza, cake, and traditional Moroccan pancakes or stuffed batbout, served with cheese, honey, butter, and dates. Seasonal fruit, accompanied by freshly squeezed orange juice, freshly brewed coffee, and traditional Moroccan mint tea.

STARTERS



ZAALOUK

Moroccan eggplant caviar, made with tomatoes and parsley



TAKTOUKA

Moroccan grilled pepper and tomato sauce



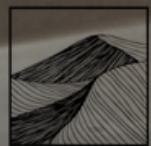
MOROCCAN SALAD

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HARIRA

Traditional moroccan soup, with lentils



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MENUS TABLE SERVICE

MENUS – TABLE SERVICE

DADA I €25

- One starter (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

DADA II €25

- One starter (from our selection)
- Fish tagine, tomatoes, scented with coriander
- Traditional berber vegetable tajine
- Cinnamon flavored oranges

DADA III €25

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

VEGGIE €15

- Vegetables Tajine
- Seasonal fresh fruits salade

GOURMET SANDWICH €15

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

BARBECUE €35

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



OUR BUFFETS

SIGNATURE BUFFETS

BUFFET I €35

- Two starters (from our selection)
- Fish ball in tomatoes sauce
- The traditional Berber vegetable tagine
- 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)
- Mint flavored tea and Moroccan sweets

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

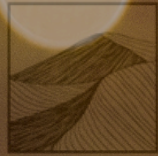
BUFFET IIII €35

- Two starters (from our selection)
- Traditional Moroccan couscous with beef
- Fresh seasonal fruits

VEGGIE BUFFET

BUFFET €35

- Two starters (from our selection)
- Traditional Moroccan "Couscous" with seven vegetables
- Vegetarian briouates
- Spiced Moroccan lentill
- Mint flavored tea and Moroccan sweets



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SPECIAL EVENT BUFFETS

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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MEAL PLAN OPTIONS

HALF BOARD €38 (OPTION 1)

(Breakfast & Dinner)

- Breakfast: Moroccan experience
- Dinner: Menu Dada (selection of 3 options available)

HALF BOARD €48 (OPTION 2)

(Breakfast & Dinner)

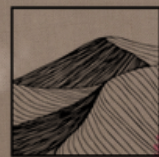
- Breakfast: Moroccan experience
- Dinner: Menu Buffet (selection of 3 options available) or Menu Barbecue. (Festif menus excluded)

FULL BOARD €70

(Breakfast, lunch & Dinner)

- Breakfast: Moroccan experience
- Lunch: Menu Dada (selection of 3 options available)
- Dinner: Menu Buffet (selection of 4 options available) or Menu Barbecue

(Complementary still water is included in all our menus)



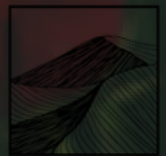
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SNACKING & TEA TIME

MOROCCAN AFTERNOON TEA €6

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

Selection of fine Moroccan pastries
Traditional Moroccan mint tea or coffee



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MARRAKECH

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 €