



COCO ROOFTOP
— RESTAURANT —



OUR COLD DISHES

BEETROOT HUMMUS & CRUNCHY VEGETABLES

Chickpea & beetroot cream, seasonal vegetables & Atlas olive oil.

110

BLACK ANGUS CARPACCIO WITH CITRUS

Moroccan spiced olive oil & fresh orange zest.

145

ROASTED BEETROOT CARPACCIO

Fresh goat cheese with cumin & toasted walnuts.

110

MOROCCAN SALAD ASSORTMENT

Four small portions of traditional flavors & market vegetables.

95

OUR VEGETARIAN HOT DISHES



OVEN-ROASTED SWEET POTATO

Orange blossom labneh & pistachios from the Middle Atlas.

110

SMOKED PAPRIKA ROASTED CAULIFLOWER

Preserved lemon tahini & Atlas olive oil.

95

ZUCCHINI & MOZZARELLA FRITTERS

Mint from the Atlas highlands & lemon yogurt sauce.

110

CUMIN FALAFELS

Tahini yogurt & garden herbs.

95

TRADITIONAL MOROCCAN HARIRA

Tomato, lentil & chickpea soup with fresh herbs.

90

OUR HOT DISHES



REINVENTED OCTOPUS TAGINE

Grilled octopus with Moroccan spices, black olives & confit onions.

145

MHAMMASA “RISOTTO STYLE” WITH BLACK TRUFFLE

Creamy wheat pearls with black truffle & Atlas olive oil.

Add free-range chicken +20 dh.

120

CHICKEN TAGINE WITH PRESERVED LEMON

Free-range chicken, roasted baby potatoes & Taliouine green olives.

120

LAMB CHOPS & CRUSHED POTATOES

Grilled lamb chops, rustic mashed potatoes & rosemary jus.

160

BEEF TAGINE WITH PRUNES

Slow-cooked beef, caramelized prunes & roasted almonds.

155

SHREDDED BEEF BURGER — “TANGIA STYLE”

Golden brioche bun, tangia-style beef, confit onions & spiced sauce.

115



OUR DESSERTS

ORANGE BLOSSOM CREAM

Almond shortbread & Souss honey.

85

HALVA MOUSSE & POACHED PEAR

Date syrup & orange blossom.

95

DARK CHOCOLATE FONDANT WITH ARGAN OIL

Homemade vanilla ice cream.

110

SAN SEBASTIAN CARAMEL CAKE

Creamy Basque cheesecake & homemade caramel.

130