

SABO

A menu by

Jean-François Piège

Fet Shaving

	CAVIAR & MOZZARELLA CROQUE a must try	1200
	SPICY CHICKEN POPCORN chicken bites	240
	JAMON DE JABUGO thin slices	260

Starters

	CARMINE LEAVES seasoned with parmesan, lemon, anchovies and capers	190
	LETTUCE HEART WITH FRESH HERBS Xéres vinegar dressing	140
	OUR TAKE ON THE CLASSIC PARISIAN LOBSTER SALAD coral dressing with tarragon	650
	CRISPY MEDITERRANEAN PRAWNS sweet and spicy condiment	280
	THIN SLICES OF LOCAL SEA BREAM marinated in olive oil, pomegranate and dill	390
	SNAILS IN THE SHELL garlic butter and toasted bread	240
	DUCK FOIE GRAS TERRINE wood-fired, orange sour condiment	480
	PARMESAN TRUFFLE FRIES french fries	280
	WOOD-FIRED BROCCOLI spicy wild garlic	210
	THE FAMOUS SABO PASTA VODKA AND TOMATO SAUCE	190

*Should you have any food allergies or intolerances,
we kindly ask you to inform us when placing your order.*

Fish and Meat

	LOBSTER RAVIOLI spinach, Thermidor sauce	640
	JOHN DORY PETALS light herb broth, ginger and preserved lemon	390
	LINE-CAUGHT SEA BASS simply grilled with wild fennel and lemon sabayon	480
	WOOD-FIRED BLACK COD carrot and ginger glaze	510
	BEEF TARTARE "au guéridon" to your taste, french fries	520
	WOOD-FIRED LAMB MEATBALL tomato confit and stracciatella	420
	CRISPY CHICKEN FROM THE GRILL curry-chili sauce and creamy coconut rice	(for 2) 640
	SAINT-ESPRIIT VEAL CUTLET	(for 2) 750
	SLOW-COOKED LAMB SHOULDER garden herbs and mashed potatoes mousseline	(for 2) 920
	CHÂTEAUBRIAND BEEF TENDERLOIN grilled, with crispy potatoes and crying tiger sauce	490
	PRIME ANGUS RIB STEAK grilled, served with allumettes fries and Béarnaise sauce	(for 2) 300 /100g

*Our meat and fish are sourced from : Morocco, Spain and France.
Prices are in Moroccan dirhams, net, all taxes included.*

Desserts

	LIGHT MILLEFEUILLE Madagascar vanilla	220
	WARM CHOCOLATE SOUFFLÉ pistachio ice cream	180
	ICE CREAMS AND SORBETS SELECTION vanilla, chocolate, pistachio, raspberry, cream cheese	210
	FROSTED CHOUX PASTRY like a Paris-Brest style, hot chocolate sauce	180
	STRAWBERRIES AND RASPBERRIES IN CHAMPAGNE rosebuds, biscuit crumble	(for 2) 420

              

Gluten Eggs Crustacean Fish Peanuts Soya Milk Nuts Celery Mustard Sesame Shellfish Pork Garlic Mushrooms