

# ✦ bistro mk ✦

A well balanced selection of seven small yet substantial parts to make an indulgent lunch on the roof terrace at maison mk.

We have a full alcohol licence so you can enjoy a refreshing lunch and drinks in our roof terrace.. a welcome respite from the madding souks outside... and only 300m from the Jma El Fna square....so you can continue your shopping after!

**PRICE: 300dhs per person for all seven parts...or 200dhs for a five part lunch**

**SERVED: 13:00 – 14:30 on the roof terrace**

## part 1

Each lunch begins with some **home made dips** ... aubergine spiced “caviar” as its known locally! We serve it with our home made Moroccan kesra bread, and our favourite local olive or argan oils to drizzle for added yummy-ness!

**parts 2,3,4,5,6** For the main course, we serve a selection of griddled meats or fish, zingy salads, modern couscous ...some of our own versions of east meets west, some well known Moroccan tastes, and some locally adapted favourites. Try a little of everything!

<b>Monday</b>	<b>Griddled chicken skewers with coriander yoghurt</b> <b>Gently spiced moroccan sardines</b> <b>Dried fruit couscous with walnut mint pesto</b> <b>Slow roasted vegetable, aubergine &amp; courgette crisps</b> <b>Beetroot and carrot salad with cumin orange juice dressing</b>
<b>Tuesday</b>	<b>Lamb kefta balls with Moroccan tomato salsa</b> <b>Griddled beef skewers</b> <b>Fine cumin couscous</b> <b>Sliced fennel salad with pomegranate &amp; soft cheese</b> <b>Root vegetable slaw with date and almond &amp; Moroccan cheese</b>
<b>wednesday</b>	<b>Lamb cutlets with coriander &amp; honey</b> <b>Fish chermoula</b> <b>Moroccan spiced couscous</b> <b>French beans with hazelnuts and orange</b> <b>Cucumber &amp; poppy seed salad</b>
<b>thursday</b>	<b>Chicken lemon chermoula</b> <b>Gently spiced moroccan sardines</b> <b>Dried fruit couscous with walnut mint pesto</b> <b>Sautéed broccoli with chilli &amp; garlic</b> <b>Citrus fruit, avocado, tomato and onion salad</b>
<b>friday</b>	<b>5 spice mk chicken with Dijon mustard</b> <b>Lamb kefta balls with moroccan tomato salsa</b> <b>Moroccan spiced couscous</b> <b>Root vegetable slaw with date and almond &amp; Moroccan cheese</b> <b>Cucumber &amp; poppy seed salad</b>
<b>saturday</b>	<b>Gently spiced moroccan sardines</b> <b>Lamb cutlets with coriander &amp; honey</b> <b>Moroccan spiced couscous</b> <b>Beetroot and carrot salad with cumin orange juice dressing</b> <b>Sliced fennel salad with pomegranate &amp; soft cheese</b>
<b>sunday</b>	<b>Fish chermoula</b> <b>Chicken lemon chermoula</b> <b>Dried fruit couscous with walnut mint pesto</b> <b>Slow roasted vegetable, aubergine &amp; courgette crisps</b> <b>French beans with hazelnuts and orange</b>

**part 7** to follow.....we offer our refreshing home made dessert.....each day its either **Fruit skewers and chocolate dipping sauce, Cardamon panna cotta with mango coulis, or mk sorbet selection (basil, pineapple, raspberry)**