



Discover the lavish life of internationally renowned interior designer Bill Willis. In particular, he breathed new life into the traditional techniques of North African artisans. Enjoy a cocktail and learn more about the decadent life of this iconic character through Bill Willis' Bar.

BILL WILLIS SIGNATURE COCKTAILS

FUUKI

Gin, White Vermouth
Infused With Fennel
Seeds, Coconut Water
140-



THE BILL WILLIS

Jack Daniel's, Lemon, Pop
Corn Syrup, Apple Juice
180-



FLORA

Vodka, Homemade Bissap,
Pineapple Juice, Elderflower Syrup,
Lemon, Aquafaba
180-



BAB DOUKALA

Chilli Tequila, Mango Juice,
Simple Syrup, Sparkling
Water
180-



FREEZE MANHATAN

Dark Rum, Red Vermouth,
Angostura Bitter
160-

Classic Cocktails available upon request.
140-

MOCKTAILS

100 MAD

HABIBA

Homemade Bissap, Vanilla, Pineapple

DABACHI

Pineapple Juice, Elderflower Syrup,
Lemon, Fresh Cucumber & Mint

CRANBERRY MULE

Cranberry Juice, Agave Syrup, Ginger Ale,
Fresh Mint

MARRAKECH

Safron Water, Orange Juice, Ginger Syrup

JUICE & SOFT DRINKS

Freshly Squeezed Orange Juice 20cl	40	MAD
Bottled Fruit Juices 25cl Mango, Tomato, Pineapple, Orange	50	MAD
Coca Cola / Coca Cola Zero / Sprite 33cl San Pellegrino Aranciata Rossa	50	MAD
Tribute Tonic Classic 20cl Tribute Ginger Ale 20cl Tribute Ginger Beer 20cl	60	MAD
San Pellegrino 25cl / 1L Acqua Panna 25cl / 1L	50	MAD / 120 MAD
IZZA House filtered Water Still (Free Flow)	40	MAD

SPIRITS

TEQUILA 4cl

Tequila San José Silver	80
Tequila Clase Azul Reposado	510

WHISKY 4cl

Bulleit Bourbon	120
Jack Daniels Tennessee Whiskey	160
Togouchi Premium	100
Tulamore Dew	

80

VODKA 4cl

Tito's Handmade Vodka	110
Ketel One	

110

GIN 4cl

Hendricks Original Gin	130
Bombay Sapphire Dry Gin	100
The Drunken Horse Gin	130

RUM 4cl

Clément Vieux VSOP	170
Plantation Reserve Jamaica	160
Bacaradi Carta Oro	100
Bacardi Carta Blanca	90
Havana 7 Años	90

DIGESTIFS

Hennessy VSOP	180
Hennessy XO	130
Amaretto Disaronno	80
Bailey's Irish Cream	80
Limoncello	90
Jäger Meister	80
Get 27	80
Kirsh A. Metz	115
Apérol	90

APERITIFS

Ricard de Marseille	70
Henry Bardouin Supérieur	90
Pastis 51	70
Antica Red Vermouth	80
Martini Dry Vermouth	80
Martini Bianco Vermouth	80
Campari Red Bitter	140

BEERS

Casablanca Lager 33cl	80
Marlouf artisanale 33cl	105
Mahou IPA 33 cl	80
San Miguel 25cl	70

WINE LIST



CHAMPAGNE

Laurent Perrier - Brut	1800	220
Laurent Perrier - Rosé	3200	
Dom Pérignon - Brut	9500	
Prosecco - Anna Spinato Brut	500	100

RED WINES

La Tour Roslane - AOC Les Coteaux de l'Atlas	450	70
Chateau Roslane - 1er cru Les Coteaux de l'Atlas	510	85
Azayi - Ait Yazem (Bio)	450	
Guigal - Côte du Rhône	480	80
Le Versant - Castillon	1000	160
Renard de Villard - Bourgogne	850	

WHITE WINES

La Tour Roslane - AOC Les Coteaux de l'Atlas	450	70
Château Roslane - 1er Cru Les Coteaux de l'Atlas	510	85
Aït Souala - Viogner	380	70
Chablis - Gerard Tremblay	650	130
Sancerre - les Caillotes	650	
Pinot Grigio I Feudi Di Romans	360	

ROSÉ WINES

Symbol - Meknès	280	60
Tandem - Ouled Thaleb	455	
Perle Grise de Mogador	370	70
Hippy - Côte de Provence	650	90

شهية طيبة
BON APPÉTIT

SMALL PLATES

Crab & Leek Croquettes, King Prawn, Langoustine & Saffron Mayonnaise	160
Moroccan Fried Calamari, Lemon & Cucumber Salsa, Dill Aioli	170
House Dried Tomato, Basil, Toasted Pine Nuts, Whipped Feta, Argan Oil	130
Beef Carpaccio, Truffled Artichoke, Pickled Girolles, Pastilla	170
Grapefruit, Orange, Pear, Fennel and Walnut Salad	110
Salt Baked Beetroot, Strawberry, Goats Cheese, Tarragon, Kumquat	130

LARGE PLATES

Spinach Gnocchi, Garlic & Confit Tomatoes	150
Baked Spiced Aubergine Caponata, Stracciatella, Basil, Fried Capers	150
Grilled Octopus, Zucchini Mousseline, Peppers Caponata	230
Seared Fillet of Beef Tagliata, Rocket, Parmesan, Chimichurri	280

SIDES

Charred Tenderstem, Garlic, Harissa	60
Garlic Roast Potatoes, Salsa Verde	70
House Fries, Rosemary Salt (From our Garden)	50
IZZA House Couscous	70