

شهية طيبة

BON APPÉTIT

True to the IZZA 'House of Friends' style, our menus are designed for sharing and focused on using local, seasonal and sustainable produce.

All prices are quoted in Moroccan Dirhams.

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Selection of House Breads - Whipped Olive & Preserved Lemon Butter

SMALL PLATES

Sea Bass Carpaccio, Confit Tomato, Harissa & Lime Oil, Cucumber, Dill	150
Crab & Leek Croquettes, King Prawn, Langoustine & Saffron Mayonnaise	140
Grilled Sardines, Chermoula, Sourdough	80
House Dried Tomato Séchée, Basil, Toasted Pine Nuts, Whipped Feta, Argan Oil	100
Charred Cauliflower, Spiced Lebneh, Coriander, Toasted Buckwheat	90
Grapefruit, Orange, Pear, Fennel and Walnut Salad	90

LARGE PLATES

Spinach Gnocchi, Garlic & Confit Tomatoes	120
Rabbit Ravioli, Saffron & Preserved Lemon Butter Emulsion	130
Baked Spiced Aubergine Caponata, Stracciatella, Basil, Fried Capers	140
Grilled Octopus, Cannellini Bean Salad, Spiced Cauliflower Purée	210
Lamb Chops, Charred Leek, Crispy Spinach, Salsa Verde	230
Seasonal Vegetable Tagine, Chermoula	120
Chicken Tagine, Olives, Preserved Lemon	160
Monkfish Tagine, Charred Peppers, Fennel	220
Searred Fillet of Beef Tagliata, Rocket, Parmesan, Chimichurri	280
Whole Grilled Stuffed Sea Bass, Spiced Couscous, Langoustine Bisque	360

SIDES

Feve, Green Bean, Peas, Preserved Lemon, Eucalyptus Dressing	50
Charred Tenderstem, Garlic, Harissa	50
Garlic Roast Potatoes, Salsa Verde	50
House Fries, Rosemary Salt	50
IZZA House Couscous	45

All dishes are cooked in an environment with nuts, gluten, fish and other allergens.
Please inform your server of any dietary requirements. Meat and fish dishes may contain bones.