

WELCOME



Culinary Excellence :

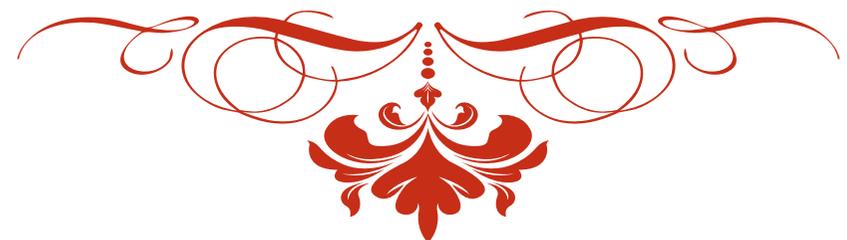
Dar Lamine Sebbarh : The excellence of Marrakchi gastronomy since 1950. Dar Lamine Sebbarh embodies the soul of Marrakchi cuisine, a culinary heritage meticulously preserved and enriched through generations.

We are proud to invite you to the grand opening of our establishment – a place where tradition and refinement meet for an unforgettable gastronomic experience.

A reinvented culinary tradition: our house is dedicated to authentic Marrakchi gastronomy, crafted according to traditional recipes passed down with passion for more than seven decades. Each dish is a celebration of Morocco's flavors, prepared with exceptional ingredients to awaken your senses and transport you to the heart of Marrakech.

A prestigious setting for a unique experience: we invite you to discover a space where Moroccan elegance meets modern comfort. Whether for a business dinner, an intimate celebration, or simply to savor an exceptional moment, Dar Lamine Sebbarh promises a refined atmosphere and impeccable service.

Join us for our grand opening – we would be honored to count you among our first guests for this special occasion. Come and discover the richness of our menu and the passion that drives our cuisine



SALAD

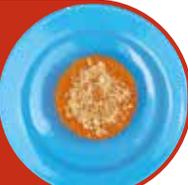
Moroccan salads are a pillar of the country's cuisine, renowned for their freshness, colors, and flavors. Served as a starter or side dish, there are about twenty varieties, both savory and sweet.



MIXED SALAD




BELL PEPPER
Bell Pepper,
lemon
15DH



CONFIT CARROT
SWEET CARROT
15 DH



TAKTOUKA
TOMATOES, PEPPERS,
ONIONS, AND OLIVE
OIL
15 DH



TERJLA
PURSLANE, OLIVE
LEMON
15 DH



EGGPLANT
EGGPLANT,
TOMATOES
15 DH



VARIETY
MOROCCAN
SALADS.
45 DH



MIXED SALADS
RICE, TUNA, ONIONS, EGG,
GRATED CARROT,
CUCUMBER, POTATO,
TOMATO, CORN
45 DH

 **FOR RESERVATION**
+212 524 428 569
+212 613 109 219

 **@darlaminesebbarh**

 **www.darlaminesebbarh.com**

FOR RESERVATION
+212 524 428 569
+212 613 109 219

@darlaminesebbarh

www.darlaminesebbarh.com



TAJINE

The tajine (or tagine) is both a traditional Moroccan dish and the earthenware pot in which it is cooked.



BARBECUE

Savor our grilled dishes, cooked over an open flame for intense flavors and a perfect texture. A rich and authentic taste experience.



CHIKEN
CHICKEN, FRIES,
OLIVE
50 DH

NATIVE CHIKEN
NATIVE CHIKEN,
ONION, OLIVE
70 DH




LAMB CHOP
Fries, vegetable,
rice 200g.
70 DH

CHICKEN
Fries, vegetable,
rice .
45 DH



MEAT
MEAT, PRUNES,
ALMONDS, APRICOT
70 DH



VEGETARIAN
VEGETABLES
40 DH



GROUND BEEF
Fries, vegetables,
rice 200g
60 DH

SKEWER
Chicken, vegeta-
bles, fries, rice, 200g
60 DH



BEEF FOOT
BEEF FOOT,
CHICKPEA
60 DH

COUSCOUS
MEAT, VEGETABLES
CHICKEN,
VEGETABLES
60 DH



SKEWER
filet meat , vegeta-
bles, fries, rice
90 DH

SAUSAGE
Fries, vegetables,
rice 200g
60 DH

 **FOR RESERVATION**
+212 524 428 569
+212 613 109 219

 **@darlaminesebbarh**

 **www.darlaminesebbarh.com**

RIBEYE OR SIRLOIN STEAK
vegetables, fries,
rice
70 DH

FOR RESERVATION 
+212 524 428 569
+212 613 109 219
@darlaminesebbarh 
www.darlaminesebbarh.com 

PASTILLA

A traditional delicately crisp pastry, filled with a refined blend of shredded poultry, crunchy almonds, and fragrant spices, subtly balancing sweet and savory flavors, then topped with powdered sugar and cinnamon. A true Moroccan specialty that combines indulgence with elegance.



TANJIA

An iconic specialty of Marrakech, Tanja is slowly braised meat cooked in an earthen pot, infused with Moroccan spices, preserved lemon, and garlic. This traditional cooking method brings out deep flavors and unmatched tenderness, a true symbol of Marrakchi gastronomy.




CHICKEN & ALMONDS
Sweet-savory
50 DH

FISH
savory
80 DH




TANJIA
0,5 Kg
120 DH

TANJIA
1 Kg
240 DH



 **FOR RESERVATION**
+212 524 428 569
+212 613 109 219

 **@darlaminesebbarh**

 **www.darlaminesebbarh.com**

FOR RESERVATION
+212 524 428 569
+212 613 109 219

@darlaminesebbarh

www.darlaminesebbarh.com



Moroccan breakfast

The Ftour Beldi, or traditional Moroccan breakfast, is much more than just a meal; it is a moment of sharing and conviviality. Each item on our table is carefully selected to offer you an unforgettable culinary journey, combining freshness, sweetness, and authenticity.



PÔELES

A delicious skillet dish featuring tender pieces of chicken, minced meat, or kebab, topped with a perfectly cooked egg. A hearty and flavorful combination, ideal for a comforting and satisfying meal.



Msemen, Baghrir, Harcha, orange juice, hot beverage, cheese, olive oil, honey

50DH

Khlii Tajine, tea, orange juice, olives



60 DH



GROUND BEEF
Ground beef, eggs, 150g

55 DH

SAUSAGE
Susage, eggs 150g



55 DH

Omelette, olives, tea, orange juice



40DH



KEBAB
Kebab, eggs 150g

80 DH

CHICKEN
chicken, eggs 150g



55 DH

 **FOR RESERVATION**
+212 524 428 569
+212 613 109 219

 **@darlaminesebbarh**

 **www.darlaminesebbarh.com**

FOR RESERVATION 
+212 524 428 569
+212 613 109 219

@darlaminesebbarh 

www.darlaminesebbarh.com 

HOT DRINKS



COLD DRINKS



COFFEE
15 DH

CREAM COFFEE
18 DH




SODA
15DH

SPARKLING WATER
PETITE 10 DH
GRANDE 15 DH



SMALL TEA 15 DH
MEDIUM TEA 20 DH
LARGE TEA 25DH




BOTTLED WATER
SMALL 10 DH
LARGE 15 DH

ORANGE JUICE
20 DH



 **FOR RESERVATION**
+212 524 428 569
+212 613 109 219

 @darlaminesebbarh

 www.darlaminesebbarh.com

FOR RESERVATION
+212 524 428 569
+212 613 109 219

@darlaminesebbarh 

www.darlaminesebbarh.com 