



# LA PERGOLA

OH LA LA

Photo by Philippine ANTOINE - Sans blague production



Chef  
Abdel Alaoui

# LA PERGOLA

#1 rooftop in the medina

HAPPY HOUR - Noon / 6.30PM  
CONCERTS - From 8PM everyday

## THE ROOFTOP CHARTER

The Pergola often has to deal with a very large crowd. In order to allow as many people as possible to enjoy the atmosphere of the rooftop and our free concerts, we have established the following rules which we thank you for want to respect in the interest of all:

1/ Management reserves the right to restrict access to the rooftop in the event of excessive crowds, for the sake of safety;

2/ We welcome people wanting to have a drink as well as people wanting to have lunch or dinner. However, our tables are given priority to people wishing to eat. If you are not eating, we may ask you to free your table for the benefit of people wishing eat ;

3/ During concerts, access to the rooftop remain free. However, in case of crowds, from 8 pm we reserve the right to require a minimum consumption of 200 MAD per person. Otherwise, we we can ask you to vacate your table in order to allow other consumers to enjoy the places in turn.

**REMINDER: LA PERGOLA IS ALSO OPEN FOR LUNCH AND FROM FEBRUARY 1, 2023 THE HAPPY HOUR IS EXTENDED FROM NOON TO 6.30 PM!!!**

We thank you for your kind understanding and wish you a good time at La Pergola.



# Our Cocktails

## Signature Cocktails 145 DHS / HAPPY HOUR 125 DHS

### **Berber Mojito**

Our own local Mojito! - Created and famed by La Pergola  
*Mahia, homemade iced mint tea, lime, fresh mint, Sprite*

### **Love in the Orange Grove (L.O.G)**

Sheherzad, the 1001 nights, ... A love elixir with a forbidden fruit taste. Very very addictive !!  
*Fresh ginger, Cointreau, cane sugar, fresh orange juice, orange blossom, champagne, orange zests.*

### **Sangria Marrakchia**

Our own local spicy sangria - Created and famed by La Pergola  
*Moroccan red wine, orange and other season fruits, dry fruits, spices, for flavors that will take you very high and very far ... onto a little flying carpet* //// Large flying carpet (1 liter) : 295 DHS.

### **Sangria Bianca Jemaa el Fna**

White version of our signature sangria.  
Moroccan white wine, lemon, and lots of good things to refresh your taste buds when Râ starts turning Marrakech into a oven :) //// Large flying carpet (1 liter) : 295 DHS.

### **Morocco Mule**

With so many donkeys on the streets... you can't really be surprised to find a mule in your glass!! Our own version of the famous Moscow Mule... De-li-cious. Thank you La Pergola !!  
*Mahia, ginger, cactus sirup, orange blossom, lime, cucumber, soda*

### **Bleu Majorelle**

Eye to eye, dive into the deep blue, but not any blue ; the Majorelle blue, of course...  
*Gin, blue curacao, lemon juice* //// Big Majorelle blue - XXL cocktail for 2 : 245 DHS.

### **Sour'Rgan by Karim**

A diabolical invention of our head bartender. A twist around the famous Whiskey Sour with extraordinary flavors of hazelnut... Fabulous! *Whisky, squeezed lemon, egg white, extra virgin argan oil, cane sugar, star anise.*

## Classic Cocktails 125 DHS / HAPPY HOUR 105 DHS

Negroni  
Bloody Mary  
Cosmopolitan  
Hugo  
Sex on the beach  
Mojito  
Daiquiri  
Old fashioned  
Tom collins  
Mimosa  
Aviation  
Margarita  
Tequila Sunrise  
Pina Colada  
Spritz Apérol  
Whisky sour

### Now : Tinto de Verano 100 DHS

Straight from Andalusia this is THE perfect summer drink with big chunks of holidays in it!

*Red wine, lemonade, lemon and... lots of ice cubes!  
Summer hit, oversized. 1 liter to share (or not) : 265 DHS*



# Beers & Alcohols

## Beers

<b>Draft - Casablanca</b> .....	25cl - 50 DHS
<b>Draft - Casablanca</b> .....	50cl - 75 DHS / <b>HAPPY HOUR 55 DHS</b>
Bottle - Heineken .....	25cl - 55 DHS
Bottle - Corona .....	33cl - 75 DHS
Bottle - Budweiser .....	33cl - 80 DHS

## Apéritifs

Martini red or white / Campari.....	70 DHS
Porto red or white / Ricard.....	70 DHS
Kir (blackcurrant-peach-raspberry).....	70 DHS
Royal kir (blackcurrant-peach-raspberry) .....	90 DHS
Cup of Champagne .....	120 DHS

## Whiskies

Johnnie Walker red label.....	70 DHS
J&B .....	70 DHS
Jack Daniels .....	90 DHS
Johnnie Walker black label .....	100 DHS
Chivas .....	120 DHS

## Shots

Téquila - Gin - Whisky - Vodka .....	50 DHS
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## Longs drinks

Whisky Coca / Rhum coca .....	80 DHS
Gin Tonic / Vodka tonic.....	80 DHS
Vodka orange / Tequila orange.....	80 DHS
Campari orange .....	80 DHS
Vodka Red Bull .....	100 DHS

## Alcohols

Get 27 .....	70 DHS
Gin Beefeater .....	70 DHS
Gin Bombay Sapphire.....	70 DHS
Rhum Barcardi Oro / Rhum Saint James .....	80 DHS
Vodka Absolute bleue.....	90 DHS
Cognac VSOP / Armagnac.....	110 DHS

**Bottles : Bombay Sapphire / Absolute blue / Bacardi /... 1300 DHS**



# Soft Drinks

## Fresh Juices 45 DHS

Orange / Lemon / Grapefruit / Ginger / Lemonade

## Mix-Fruits & Smoothies 65 DHS

Mixed with orange juice or milk following your taste

Apple / Banana / Peach / Strawberry / Red fruits / Mix fruits / Avocado

## Mocktails & Detox 85 DHS

### **Kim Baginger**

Pineapple juice, lemon juice, basil, cranberry juice, cane sugar

### **Cosmo Ahmed**

Orange juice, cranberry juice, lemon juice, raspberries, orange blossom

### **Pina Coh-La-La**

Pineapple juice, coco milk, rose sirup, ginger juice

### **Pom-Pom-Pom**

Pom-pom-pom - Apple juice, lemon juice, fresh mint, kiwi fruit, cane sugar

### **La vie en Rose**

Red fruit sirup, lemon juice, raspberries, Sprite

### **Atlas Splash**

Ginger juice, lemon juice, fresh mint, orange blossom, sparkling water

### **Red Medina**

Grapefruit juice, orange juice, raspberries, basil, dates paste

### **Morocco Boost**

Ginger juice, orange juice, carrot, cinnamon, cane sugar sirup.

## Waters, sodas & hot beverages ( Served only along food orders after 7PM )

Still water, Sidi Ali .....	½ - 15 DHS.....	bottle.....	25 DHS
Sparkling water, Oulmès.....	½ - 15 DHS.....	bottle.....	25 DHS
Ice Tea.....			25 DHS
Coca / Coca Light / Schweppes Tonic / Schweppes Lemon / Sprite / Orangina .....			25 DHS
Red Bull.....			55 DHS
Espresso .....			25 DHS
Typical Moroccan latte ( nousnous) .....			25 DHS

## Our Mint Teas

Moroccan mint tea (the regular one, touristy style) .....	25 DHS
Berber spicy tea (the extra-ordinary one, like berber people do it in the mountains - 10 mn wait) .....	45 DHS



## Sayra bio Teas & infusions 35 DHS

- Tilsit** - Green tea, Moroccan mint, orange blossom
- Dhiya** - Green tea, jasmine, marigold flower, cornflower
- Ifri** - Blach tea, rose petals, bergamote, natural rose flavour
- Juba** - Black tea, mate, guarana, origan
- Antee** - Verbena, lavender, thyme





# Our Menu


## With a drink or as a start

- Abdel's Falafels** .....125 DHS  
Lentil/chickpea falafels, yogurt sauce, tahine
- Nabrick** .....135 DHS  
Lamb mechoui finger pastilla, grilled almonds, fresh goat cheese, cinnamon
- Fish & Bakchich** .....155 DHS  
John Dory fillets wrapped in a delicious *Casablanca* beer breadcrumbs, maâkouda fries, yogurt sauce with fresh herbs, cole slaw, onion pickles 
- XXL plate of Moroccan tapas to share (specialty)** ..... 300 DHS  
Grilled vegetables, maâkouda, briouates, eggplant zaalouk, chicken and lemon tagine nems' style, vegetable manch'a, mini-pastillas, kefta meat balls with spicy sauce 

## Our Burgers & Sandwiches

- The famous Kazdal of Abdel Alaoui**.....145 DHS  
Msemen, kefta, cucumber with orange blossom, wild herbs, tafaya, white sauce
- The Smoking Black Burger (SBB)** .....165 DHS  
Black bun, 100% ground beef, crushed tomatoes with cumin, candied onions, citrus pickles, melted cheddar. A marvel smoked with thyme and served under a bell jar 
- The Beldi Poultry Club Burger** .....155 DHS  
Classic bun, crispy chicken, aged Comté cheese, poched egg, salad, tfaya, coleslaw, candied tomato, candied lemon mayonnaise, date ketchup 
- The Rif Fifi Burger (veggie)**.....145 DHS  
Classic bun, karantika (chickpea flan from the Rif region), salad, crushed tomatoes, mechouia, avocado, dill cream, onion pickles

## Mains & Others

- Aziza** .....145 DHS  
Guyzoza of steamed then grilled veal kefta, couscous broth with Moroccan spices
- Medina Poke** .....155 DHS  
Cucumber, smoked mechouia, smoked zaarlouk, carrot with citrus fruits, zucchini with mint, raspberries, beet hummus, cherry tomatoes, guacamole, mango, quinoa, pomegranate, rice cake chips
- The Crying Kefta (signature dish)**.....165 DHS  
Grilled beef kofta, chilli, soy sauce, sesame, fine semolina with black seaweed 
- Atlas Trout Ceviche (new)** .....175 DHS  
Just braised Atlas trout, eggplant zaalouk, pink peppercorns, tiger letche, chilli, lemon Served with toasts.
- Octop-Oussama**.....185 DHS  
Roasted octopus from Essaouira bay, beetroot hummus with argan oil, homemade date ketchup
- Beef filet «extra» - Maître d'hôtel** .....215 DHS  
Beef filet (200gr), maitre d'hôtel butter with saffron and aromatic herbs, crushed potatoes with Atlas thyme, candied shallots, pickled beets. A bliss for meat lovers. 

## Our Exclusive Tajnias

- « Bistro » Tanjia (cooked with red wine) (specialty)**.....165 DHS  
Local beef stew cooked in red wine and served in a clay pot with semolina and potted lemon
- « Gourmet » Tanjia in the style of chef Joël Robuchon (new)**.....185 DHS  
Traditional local beef stew, shredded on a gourmet mash in the style of Joël Robuchon, almond chips, parmesan shavings.

**TAJINE OR COUSCOUS OF THE DAY** .....165 DHS



# Our Desserts

**TATA LIMOUN (when tiramisu meets lemon pie... A delicacy to share!)**

Lemon curd with candied lemon, broken gazelle horns, pistachio nougatine, verbena syrup, lemon whipped cream like a meringue.



95 DHS

**CHOU-KRAN (our version of chocolate dip churros. Dip dip dip, hurray!)**

«Sfenj» (donut from the alleys in Morocco), cinnamon, melted chocolate ganache



75 DHS

**PARIS-MARRAKECH**

Homemade choux pastry, light cream, amlou praline

75 DHS

**SEASONAL FRUIT CARPACCIO**

Fresh fruit carpaccio, homemade cinnamon-ginger syrup

75 DHS

**CAFE OR TEA GOURMAND**

Tea or coffee, mini Mousso Chocolarabia, Italiarabia verrine, and Moroccan pastry

75 DHS





# Our Wines

Wine by the glass (red, rosé, white) ..... 15cl - 65DHS

## RED WINES FROM MOROCCO

Laroque .....	75cl - 210DHS
Volubilia .....	½ - 130 DHS / 75cl - 240 DHS
S de Siroua .....	½ - 140 DHS / 75cl - 280 DHS
Médailleon .....	75cl - 290DHS
Terres rouges .....	75cl - 320DHS
Eclipse .....	75cl - 300DHS
Val d'Argan .....	75cl - 350DHS

## WHITE WINES FROM MOROCCO

Laroque .....	75cl - 210DHS
Volubilia .....	½ - 130 DHS / 75cl - 240 DHS
La Ferme .....	75cl - 260DHS
S de Siroua .....	½ - 140 DHS / 75cl - 280 DHS
Médailleon .....	75cl - 290DHS
Eclipse .....	75cl - 300DHS

## ROSES AND GREY WINES FROM MOROCCO

Laroque .....	75cl - 210DHS
Volubilia .....	½ - 130 DHS / 75cl - 240 DHS
La Ferme gris .....	75cl - 260DHS
S de Siroua .....	½ - 140 DHS / 75cl - 280 DHS
Médailleon .....	75cl - 290DHS
Eclipse .....	75cl - 300DHS

## GREAT WINES FROM MOROCCO

Tandem (red) .....	75cl - 450DHS
Château Rhoslane Côteaux de l'Atlas (red) .....	75cl - 480DHS
Clos Gabrielle (red) .....	75cl - 490DHS
Clos Hermitage (red) .....	75cl - 520DHS
La Tour Rhoslane Côteaux de l'Atlas (white) .....	75cl - 480DHS
Clos Gabrielle (white) .....	75cl - 490DHS
Clos Hermitage (white) .....	75cl - 520DHS
Tandem (rosé) .....	75cl - 450DHS
Clos Hermitage Florilège (grey) .....	75cl - 460DHS
Grain d'or blanc (sweet) .....	37cl - 320DHS

# Sparkling wines & Champagnes

Mateus .....	100cl - 280DHS
Prosecco .....	la coupe - 80 DHS / 75cl - 300 DHS
Champagne Nicolas Feuillattes .....	la coupe - 120 DHS / 37.5 cl - 390 DHS
Champagne Nicolas Feuillattes .....	75cl - 690DHS
Champagne Laurent Perrier .....	37.5 cl - 590DHS
Champagne Laurent Perrier .....	75cl - 1400DHS
Champagne Laurent Perrier .....	150cl - 2400DHS