

VILLA
COBALT BLUE
EST. 2014 MARRAKECH

LUNCH & DINNER
MENUS 2026

VILLA COBALT BLUE
LUNCH MENU (2 COURSES)

22€ PER PERSON
12€ FOR CHILDREN UNDER 12

Please discuss your choice of menu with our cook and select one dish for each course for all guests. If any guests are vegetarians (V) or have any special dietary requirements, please discuss this with Omar on arrival and he will arrange for Amina to prepare a separate dish.

Please give at least 24 hour's notice, if you wish to book lunch or dinner.





STARTERS

- Green salad (zucchini, haricot beans with halloumi cheese and basil sauce) (V)
- Avocado, tomato and goats cheese salad with basil pesto (V)
- Moroccan cooked salads (including tomato, cucumber, coleslaw, onions) (V)
- Chicken salad (with lettuce, tomatoes, avocado, eggs & vinaigrette)
- Cucumber velouté soup (cucumber, mint, lemon juice, natural yoghurt)
- Bulger wheat salad with roasted carrots (almonds, ginger, mint and lemon juice) (V)
- Mini tartlet with roasted vegetables and goats cheese (V)

MAIN COURSES

(SERVED WITH SIDE SALAD OR RICE)

- Barbecued fish skewers
- Grilled sardines stuffed with feta and pine nuts
- Chicken filet with cheese and mushroom sauce
- Spicy grilled chicken wraps
- Chargrilled steak with harissa
- Spiced rack of lamb with pomegranate sauce

DESSERTS

- Lemon tart
- Chocolate mousse
- Nougat glacé
- Crème caramel
- Fruit crumble
- Ice cream/sorbet with seasonal fruits



Please give at least 24 hour's notice, if you wish to book lunch or dinner at the villa.

Please note that the availability of fish will vary according to the catch of the day and season, and may include some of the following: monkfish, sea bass, John Dory, salmon and tuna fish.

VILLA COBALT BLUE
DINNER MENU (3 COURSES)

28€ PER PERSON
14€ FOR CHILDREN UNDER 12

Please discuss your choice of menu with our cook and select one dish for each course for all guests. If any guests are vegetarians or have any special dietary requirements, please discuss this with Omar on arrival and he will arrange for Amina to prepare a separate dish.

Please give at least 24 hour's notice, if you wish to book lunch or dinner.





STARTERS

Haricot beans, grilled zucchini and asparagus with basil sauce (V)
Feta salad (cherry tomatoes, feta, rocket, acajou basil sauce) (V)
Avocado stuffed filled with shrimp and mayonnaise (or yogurt sauce)
Quinoa salad with avocado, courgettes, peppers and tomatoes (V)
Soufflé (goats cheese, spinach, leeks or zucchini) (V)
Briouattes (Moroccan puff-pastry parcels with cheese and vegetables) (V)
Stuffed aubergines (with tomato sauce and garlic) (V)
Traditional Moroccan Harira soup (with lentils, chickpeas and tomatoes)

MAIN COURSES

PLEASE CHOOSE FROM ONE OF THE MAIN COURSES
OR ONE OF OUR TRADITIONAL MOROCCAN TAGINES BELOW

Marinated grilled chicken with yogurt
Roasted chicken with preserved lemon and harissa
Marinated rack of lamb with coriander
Roast leg of lamb spiced with ras el hanoute, garlic and thyme
Stuffed beef filet with herbs
Marinated barbecued beef
Roasted fish with fennel and lemon juice
Fish curry with peppers and coconut

TRADITIONAL MOROCCAN TAJINES

Tajine of beef with vegetables
Tajine of chicken with preserved lemon
Fish tajine with vegetables
Roasted Fish with fennel and lemon juice
Moroccan marinated baked fish

DESSERTS

Chocolate and caramel tart
Panacotta (vanilla, ginger or chocolate)
Poached pears
Tiramisu
Cheese cake (vanilla, strawberry, caramel or chocolate)
Moroccan oranges à la cannelle (with cinnamon)



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