

Welcome, and thank you for choosing Dar Zerhouné for your dining, here is the menu of the day – b'ssha!
Bienvenue, et merci d'avoir choisi Dar Zerhouné pour votre salle à manger, voici le menu de la journée - b'ssha!

SET MENU

Our 3 course set menu brings together the best of the home cooked traditional Moroccan cuisine **170dh**

Notre menu 3 plats réunit le meilleur de la maison cuits cuisine marocaine traditionnelle

Starter – a tapas of Moroccan vegetable dishes

Starter - tapas de plats de légumes marocains

Main – choice of Moroccan tagine, pastilla or couscous

Tagine options - chicken with olives and lemons, beef with prunes and almonds, beef kefta, vegetarian OR grilled sardines in chermoula

Pastilla options - choice of Vegetarian, beef kefta, chicken or fish

Couscous with 7 vegetables - choice of chicken, beef or vegetarian.

Note: vegetarian tagine and couscous dishes must be ordered in advance.

Main - choix de tajine marocaine, pastilla ou couscous

Options de tajine - poulet aux olives et citrons, bœuf aux pruneaux et aux amandes, kefta de bœuf, sardines végétariennes OU grillées à la chermoula

Options de pastilla - choix de végétarien, kefta de bœuf, poulet ou poisson

Couscous aux 7 légumes - choix de poulet, bœuf ou végétarien.

Remarque: les plats végétariens à base de tajine et de couscous doivent être commandés à l'avance.

Seasonal dessert

le dessert de saison

Followed by tea or coffee, and your dinner is served with mineral water and bread.

Suivi par un thé ou un café et votre dîner est servi avec de l'eau minérale et du pain.

LIGHTER OPTIONS

options plus légères

Omelette (with/without cheese) served with bread **35dh**

Omelette (avec / sans fromage) servie avec du pain

Vegetarian soup of the day served with bread **50dh**

Soupe végétarienne du jour servie avec du pain

Vegetarian lentil dahl or chickpea and aubergine chilli **50dh**

Dahl de lentilles végétariennes ou chili de pois chiche et aubergine

Greek salad (with local jben cow's cheese) with bread **55dh**

Salade grecque (avec du fromage local de vache jben) avec du pain

Pizza served with a fresh tomato, cucumber, pepper salad **60dh**

(pizza flavours - chicken tagine, beef kefta, grilled vegetables and jben)

Pizza servie avec une salade de tomates fraîches, concombre et poivron

(saveurs de pizza - tajine de poulet, kefta de boeuf, légumes grillés et jben)

Pasta – (tagliatelle pasta with tomato sauce, choice of chicken, beef kefta or grilled vegetables) **60dh**

Pâtes – (tagliatelles à la sauce tomate, choix de poulet, kefta au bœuf ou légumes grillés)

Tapas of Moroccan vegetable dishes **70dh**

Tapas de plats de légumes marocains

Fajitas - chicken, beef, ground beef kefta or vegetable **70dh**

Fajitas - poulet, boeuf, boeuf haché, kefta ou légume

Tagine / pastilla / couscous of your choice **75dh**

Tagine / pastilla / couscous de votre choix

Tea or coffee on our terrace with cookies **20dh**

Thé ou café sur notre terrasse avec des cookies

Seasonal dessert **20dh**

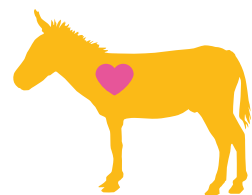
Gâteau fait maison, scone ou un muffin (selon ce que nous avons fait)

Bottle of sprite, coke, coke light, still water, sparkling water or Hawaii **12dh**

Bouteille de sprite, de coke, de lumière de coke, d'eau plate, d'eau gazeuse ou d'Hawaii

Afternoon tea is available with advance bookings **85dh**

Afternoon tea est disponible avec les réservations anticipées



Supporting the community: In choosing to dine at Dar Zerhouné a donation is given to the SOS Children's Village's and we have been a proud sponsor since 2007; Dar Zerhouné funds a monthly project to provide veterinary care and medicine to take care of the donkey's in Moulay Idriss

En choisissant de dîner au Dar Zerhouné un don est donné au village d'enfants SOS et nous avons été un fier commanditaire depuis 2007; Dar Zerhouné finance un projet mensuelle de fournir de vétérinaire et de la médecine de prendre soin de l'âne de à Moulay Idriss.

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Dar Zerhoune

ACCOMMODATION
RESTAURANT



Moulay Idriss, discover beyond Volubilis

From the shaded terrace of Dar Zerhoune, discover the hidden treasure of the Holy City of Moulay Idriss. Linger on our terrace for lunch enjoying views of Volubilis, mountains and the town of Moulay Idriss. Or stay over night enjoying incredible sunsets in your home away from home, allowing you to discover what is beyond Volubilis.

Explore and immerse in the holy city; use the community oven and bake with the friendly and welcoming locals



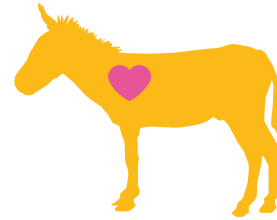
Relax on the terrace with views of Volubilis, Moulay Idriss and mountains



Sample and glimpse into local life



Get active by biking or hiking on many of the mountain paths, swim in the roman baths or enjoy our forest.



DAR ZERHOUNE DONKEY PROJECT

We LOVE our donkeys in Moulay Idriss as they are used to transport everything from people, shopping, luggage, beds, fridges, tables around due to the hilly nature of the town. EVERYTHING that you sleep on and enjoy at Dar Zerhoune has been moved in by donkey.

Dar Zerhoune gives back to the donkeys...

We provide FREE veterinary care for a monthly Donkey Day for the working donkeys of Moulay Idriss and the surrounding villages.

Medicine and further hospital care is provided free by the American Fondouk in Fes. This project has been running since June 2015 and is funded by donations from the guests and friends of Dar Zerhoune.

We have four parts to the project – VET CARE – EDUCATION – EQUIPMENT – VACCINATION.

Please ask the staff any questions you have about the donkey project, or how to make a donation.



About Dar Zerhoune

At Dar Zerhoune you have an opportunity to meet some incredible women from Moulay Idriss. Hajiba, Faiza, Fadwa, Souhaila and Jamila.

They all live in Moulay Idriss and since working at Dar Zerhoune they have learnt English, and hospitality. They will be more than happy to answer any questions you have for them about local life. Hajiba is married with 2 young children, Fadwa was married in 2018, Faiza lives between a small local village and Moulay Idriss, Souhaila speaks fluent Spanish and Jamila speaks fluent Korean and is a talented artist.

It is important for me, Rose Button, the owner of Dar Zerhoune that my guests have an experience of real Morocco and local life. I arrived in Morocco in 2006 on holiday, returning to buy Dar Zerhoune in 2007. I met all my staff locally and adore them and their unique personalities. I love for my guests to see what is behind the doors of 'real Morocco', since this is what I fell in love with in Moulay Idriss. I am a process engineer, originally from New Zealand, and currently split my time between Morocco, Ireland, England and New Zealand.

Ask us about donkey rides to Volubilis, baking and cooking classes and local life tours.