

MENUS

Villa Alexandra, Marrakech

There is a superb Moroccan cook at Villa Alexandra. Many of her dishes are from this area as the cuisine of Marrakech is regarded as one of the best in the country. She has also been trained to cook European dishes. Moroccan cooks generally do not use cook books, most recipes are handed down from mother to daughter, and sometimes altered again, so you can have many exciting taste variations. Below are selections of her dishes, to whet your appetite. If you require something special, please ask and we will try and accommodate you.

Lunch is usually served by the pool under the pergola. We provide a light two course meal which will consist of a main course and a pudding or cheese with home made bread, followed by coffee or mint tea.

LUNCH

(some of these dishes will be available in the evening as a first course.)

Gazpacho

Cold cucumber soup

Cold Vichysoise

Tomato and chilli soup

Avocado and prawn salad

Salad Nicoise

Caesar salad

Moroccan salads of carrot and radish, roast vegetable, minted cucumber and tomato

Couscous, chickpea and prawn salad

Prawns in a chilled tomato sauce

Sardines with a chilli and tomato relish

Rice with tomatoes, avocados and black olives

Roast aubergine, peppers and tomatoes stuffed with finely ground minced lamb, pine kernels, fresh herbs and spices

Baked aubergine with red peppers

Home made Canneloni with ricotta and spinach

Various other pastas

DINNER

(three courses)

First course from some of the lunch dishes above, or the following:

Cheese soufflé

Traditional Harira soup (a traditional soup of vegetables and grains)

Fish soup

Various salads

TAGINE COOKING

(second course)

The Tagine is a shallow round earthenware glazed pot with a tall conical lid, like a Chinese Coolie's hat. It traps the steam rising from whatever is being cooked in the bottom of the dish and prevents it from drying out during the slow cooking time.

The result is a tender dish full of flavours. Here are a few delicious examples:

Lamb with almonds, prunes and okra

Chicken with preserved lemons and olives

Chicken with apricots and almonds

PUDDINGS

Home made ice cream

Apple and other tarts

Chocolate mousse

Fresh fruit salad

Figs, dates, strawberries