



Merzouga

Merzouga Restaurant
World Cuisinç





Mehdiya City 2022



Photo of Mehdiya taken
by an ocean surfer

At Mehdiya beach, the Merzouga restaurant welcomes you every day in a beautiful setting with a breathtaking view of the Atlantic Ocean, making your visit a moment of relaxation and culinary pleasure.

Exotic, Asian, Italian, and Moroccan cuisine, along with our specialties of fresh fish: baked, grilled, or fried.

Our chefs do their utmost to provide you with an unforgettable and generous culinary experience.

Merzouga is at your disposal for all types of events (birthdays, business meals, etc.).



Fishing boat returning to the port of Mehdiya

BREAKFAST MENU

Served daily until 12:30 pm

TRADITIONAL 40 DHS

Eggs or toasted bread, served with honey, butter, jben (fresh cheese), olives and olive oil, accompanied by a hot beverage of your choice and orange juice or carrot juice.

BELDI 40 DHS

Msemen (Moroccan flatbread), harcha (semolina bread), rziza (shredded pastry), served with honey, butter, jben, olives and olive oil, accompanied by a hot beverage of your choice and orange juice or carrot juice.

COMPLETE 40 DHS

Plain or cheese omelette, accompanied by a hot beverage of your choice and orange juice or carrot juice.

THE GOURMET 45 DHS

Vegetarian omelette, accompanied by a hot beverage of your choice and orange juice or carrot juice.

THE CAMPAGNARD 45 DHS

Crepe filled with button mushrooms, cheese, black olives, and an egg. Served with a hot beverage of your choice and orange juice or carrot juice.

MOROCCAN 50 DHS

Eggs with Khli3 (dried meat), hot beverage of your choice and orange juice or carrot juice.

DUTCH 45 DHS

Egg toast with cheese and turkey ham croque, served with a hot beverage of your choice and orange juice or carrot juice.

TURKISH 55 DHS

Pan of menemen (eggs and fresh tomatoes) served with 2 cheese cigars, cucumber, tomato, jben and honey, a hot beverage of your choice and orange juice or carrot juice.

SPANISH 60 DHS

Spanish potato omelette, olive baguette, served with creamy tomato purée, tuna and cheese, hot beverage of your choice and orange juice or carrot juice.

MEXICAN 55 DHS

Egg Wrap (tortilla rolled with eggs, bell peppers and cheese) served with guacamole, a hot beverage of your choice and orange juice or carrot juice.

AMERICAN 65 DHS

Eggs cooked to your preference served with merguez sausages, turkey ham, accompanied by a bowl of fresh fruit salad, a hot beverage of your choice and orange juice or carrot juice.

Merzouga KIDS 35 DHS

Bowl of cornflakes, Nutella crepe, hot chocolate and orange juice or carrot juice.

Cold STARTERS

THREE FLAVOR SALAD 40 DHS

Moroccan Salad, Zaâlouk, Tektouka a classic Moroccan trio.

CAESAR SALAD 65 DHS

Lettuce, chicken, croutons, hard-boiled egg, tomatoes, parmesan.

MEXICAN QUINOA SALAD 70 DHS

Lettuce, quinoa, peppers, tomatoes, pickles, onions, avocado, tuna, hard-boiled egg, edam, tortilla, black olives, Mexican cocktail sauce

MERZOUGA SALAD 80 DHS

Lettuce, shrimp, calamari, tomatoes, avocado, rice, tuna, potato, corn, carrots, cucumber, cabbage, pickles, cheese

AVOCADO MANGO & SHRIMP SALAD 75 DHS

Lettuce, avocado, mango, shrimp, corn, tomatoes, pickles and cocktail sauce

SEAFOOD SALAD 90 DHS

Rocket, shrimp, calamari, mussels, pickles, cherry tomatoes, basil sauce

OYSTERS – HALF DOZEN 90 DHS

Freshly shucked Atlantic oysters, served on ice.

HOT STARTERS

SEAFOOD BRIWATES (4 pcs) 60 DHS

Crispy Moroccan pastry parcels filled with a fragrant seafood medley

FISH SOUP 60 DHS

PIL-PIL SHRIMP 80 DHS

Tomato sauce

PROVENÇAL SHRIMP 80 DHS

Olive oil, garlic, herbs

SWEET RICE 30 DHS

Steamed rice with golden raisins and roasted peanuts

OUR SELECTION

SEAFOOD PAELLA (30 min) 240 DHS

SHELLFISH PLATTER 480 DHS

Lobster, oysters, royal shrimp, calamari, gambas, mussels, fresh fruit cup

PRESTIGE MERZOUGA 750 DHS

*Lobster, Salmon & swordfish fillets,
Royal shrimp & calamari on the griddle, Grilled sea bass,
Gambas, Grilled sea bream, Oysters, Avocado & shrimp cup,
Fresh fruit cup*

The Merzouga 900 DHS



For 5-6 people – Fried or Oven-baked

*2 Sea Bream & 2 Sea Bass,
Whiting, Sole, Shrimp, calamari, Royal Shrimp,
Swordfish Skewers, Breaded Whiting Fillets,
Seasonal Vegetables*

The Merzouga Table 1800 DHS



The ultimate sharing experience for the whole table

*Family Royal Salad,
2 Three-Flavor Salad assortments,
6 Seafood Briwates,
2 Pil-Pil Shrimp tagines, 2 Provençal Shrimp tagines*

Main dish

Fried or Oven-baked

*2 Sea Bream & 2 Sea Bass,
Whiting, Sole, Shrimp, calamari, Royal Shrimp,
Swordfish Skewers, Breaded Whiting Fillets,
Basmati Rice, seasonal vegetables & fries,
(Seasonal fruit basket, still & sparkling water)*

OUR FISHS

Our dishes are served with basmati rice and seasonal vegetables.

LOBSTER IN AMERICAN SAUCE 300 DHS

GRILLED SEA BASS 140 DHS

Creamy seafood sauce

SEA BASS STUFFED WITH SEAFOOD 160 DHS

GRILLED SEA BREAM 140 DHS

Creamy seafood sauce

SEA BREAM STUFFED WITH SEAFOOD 160 DHS

SWORDFISH FILLET ON THE GRIDDLE 120 DHS

SALMON FILLET ON THE GRIDDLE 150 DHS

FISH CARNIVAL ON THE GRIDDLE 160 DHS

Swordfish, salmon and sea bream fillets

ROYAL FISH CARNIVAL ON THE GRIDDLE 190 DHS

Swordfish, salmon, sea bream fillets and royal shrimp

MINCED FISH 110 DHS

In creamy seafood sauce

GRILLED SHRIMP 120 DHS

Garlic and parsley

GRILLED CALAMARI 140 DHS

Garlic and parsley

CREVETTES ROYALES 180 DHS

A l'espagnole

SUPPLEMENT :

Fries 15 DHS - Basmati Rice 15 DHS - Vegetables 15 DHS

FRIED FISH

All dishes served with fries and tartar sauce

BREADED WHITING FILLET 90 DHS

MIXED FRY 130 DHS

Whiting, sole, calamari, shrimp.

SQUID FRITTERS 130 DHS

GOURMET FRY 180 DHS

Breaded whiting, sole, calamari, shrimp, whiting, 1 fish skewer

ROYAL FRY 260 DHS

*Royal shrimp, breaded whiting, sole, calamari,
shrimp, whiting, 2 fish skewers*

OCEANE FRY 480 DHS

*Lobster, 4 royal shrimp, sea bass, 2 breaded whiting fillets,
sole, calamari, shrimp, whiting, 4 fish skewers*

OVEN-BAKED FISH

All dishes served with vegetables and tartar sauce

WHITING FILLET 90 DHS

MIXED FISH 130 DHS

Whiting, sole, calamari, shrimp

THE GOURMET 180 DHS

Whiting fillet, sole, calamari, shrimp, whiting, 1 fish skewer

THE ROYAL 260 DHS

Royal shrimp, whiting fillet, sole, calamari, shrimp, whiting, 2 fish skewers

THE OCEANE 480 DHS

*Lobster, 4 royal shrimp, sea bass, 2 whiting fillets, sole,
calamari, shrimp, whiting, 4 fish skewers*

MEAT DISHES

BEEF FILLET SLICES 120 DHS

With creamy mushroom sauce, served with basmati rice and seasonal vegetables

BEEF FILLET 140 DHS

With roquefort sauce or creamy mushroom sauce, served with fries and seasonal vegetables

CHICKEN SLICES 90 DHS

With creamy mushroom sauce, served with basmati rice and seasonal vegetables

MEATBALL TAGINE 80 DHS

In tomato sauce (eggs on request)

OUR PASTA

Spaghetti – Tagliatelle

BOLOGNAISE 65 DHS

CARBONARA 65 DHS

CHICKEN 65 DHS

SEAFOOD 90 DHS

SALMON 90 DHS

MERZOUGA (salmon & seafood) 95 DHS

KIDS MENU

50 DHS

Spaghetti Bolognese or Margherita Pizza + Drink

(water, soda or orange juice) Served to children under 12 years old

PIZZAS

MARGHERITA 40 / 60 DHS

VEGETARIAN 40 / 60 DHS

Tomato sauce, cheese, peppers, mushrooms, tomatoes, onions, black olives

CHEESY 45 / 75 DHS

Tomato sauce, Roquefort, edam, mozzarella

TUNA 50 / 80 DHS

Tomato sauce, cheese, tuna, black olives

BOLOGNAISE 50 / 80 DHS

Tomato sauce, cheese, mushrooms, minced meat

LOUISIANE 50 / 80 DHS

White sauce, chicken, mushrooms, cheese

AMERICAN 55 / 85 DHS

*Tomato sauce, cheese, minced meat, pepper,
mushrooms, onion, tomato, black olives*

FOUR SEASONS 65 / 95 DHS

Tomato sauce, seafood, chicken, minced meat, mushrooms, cheese

SEAFOOD 65 / 95 DHS

Tomato sauce, shrimp, calamari, mushrooms, cheese

NORWEGIAN 65 / 95 DHS

White sauce, smoked salmon, cheese

MERZOUGA 65 / 95 DHS

White sauce, shrimp, calamari, smoked salmon, cheese

SAVORY CREPES

DOUBLE CHEESE CREPE *with bechamel sauce*

35 DHS

MINCED MEAT CREPE *with Tomato Sauce*

40 DHS

CHICKEN CREPE *with bechamel sauce*

40 DHS

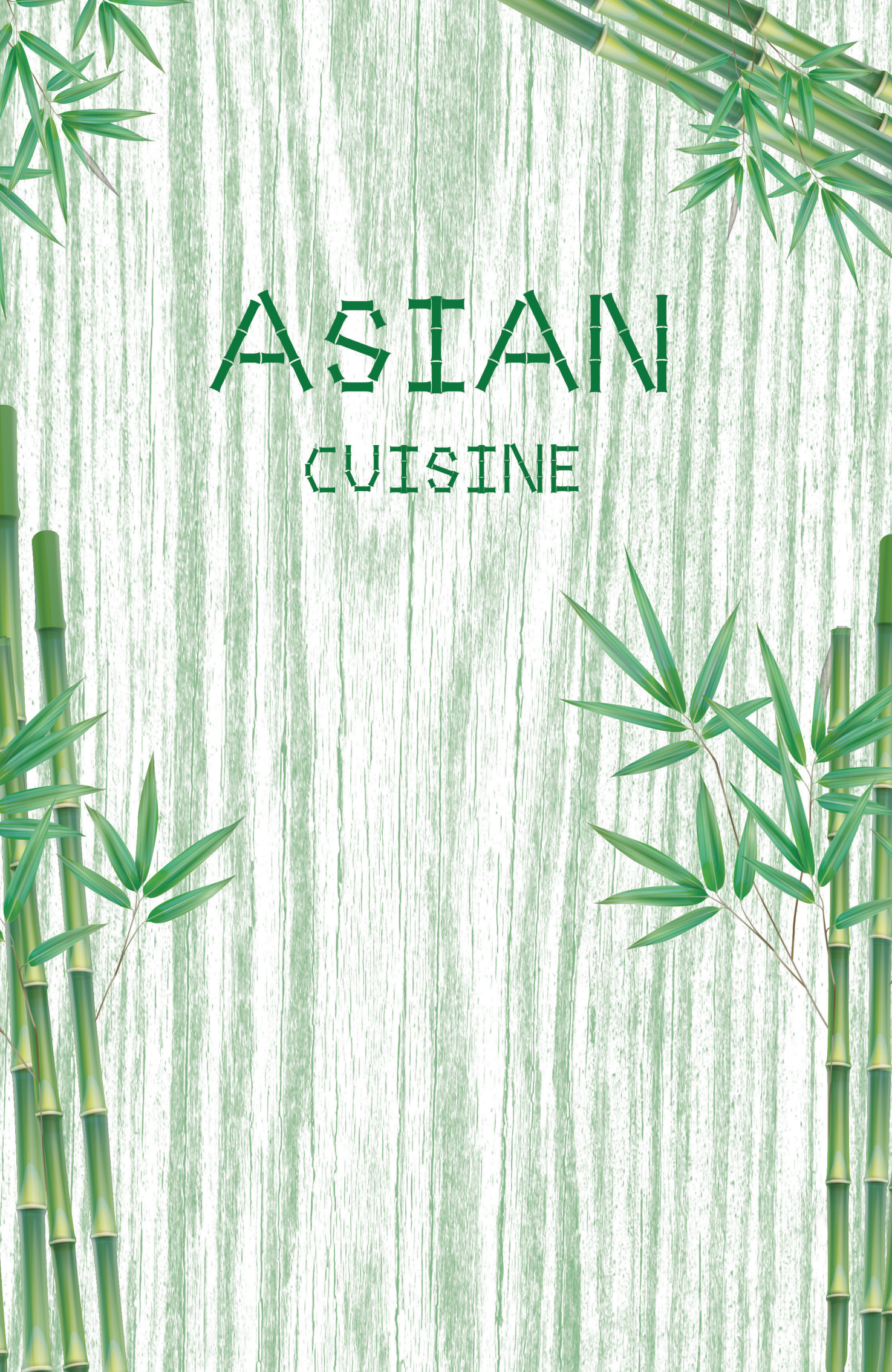
SHRIMP CREPE *with Tomato Sauce*

45 DHS

MERZOUGA CREPE *with Tomato Sauce*

45 DHS

Cheese, tuna, shrimp, mushrooms

The image features a light green, vertically-grained background. In the corners, there are illustrations of bamboo stalks and leaves. The top-left and bottom-left corners show clusters of leaves and small sections of stalks. The top-right and bottom-right corners show more extensive stalks with several leaves branching out. The text 'ASIAN CUISINE' is centered in the upper half of the image.

ASIAN

CUISINE



COLD STARTERS

THAI SALAD 50 DHS

Chicken, shrimp, fried beef, pineapple, corn, raw vegetables

BO BUN MERZOUGA SALAD 80 DHS

Beef, shrimp, nems, bun, peanuts, raw vegetables.

EXOTIC SALAD 80 DHS

Seasonal fruits, shrimp, soybean sprouts, 4 pieces of sushi

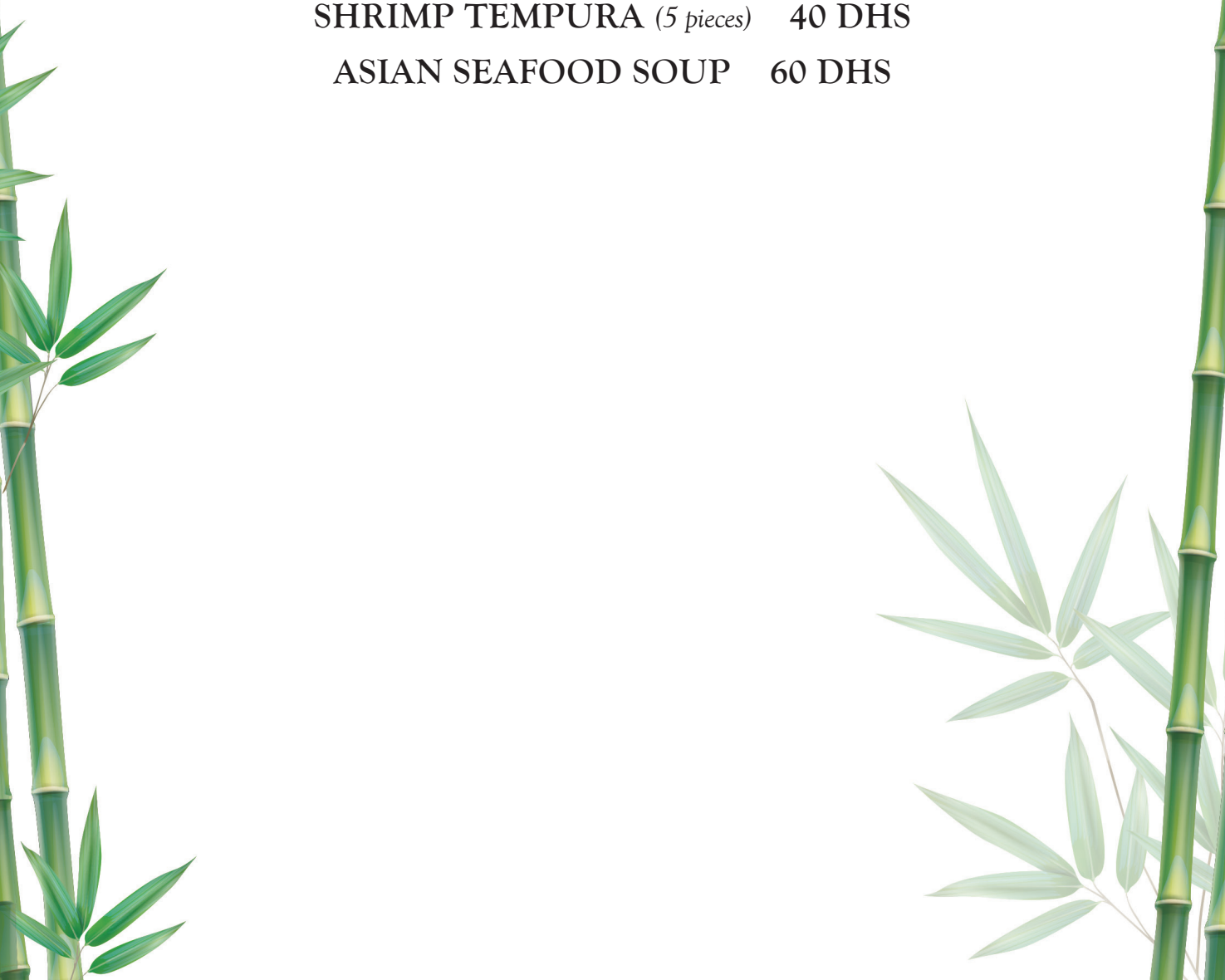
HOT STARTERS



CHEESE CIGARS (5 pieces) 35 DHS

SHRIMP TEMPURA (5 pieces) 40 DHS

ASIAN SEAFOOD SOUP 60 DHS



SUSHI

Maki (6 pieces)

CUCUMBER	30 DHS
SALMON	40 DHS
SURIMI	35 DHS



SPRING ROLLS SHRIMP (8 pieces)	60 DHS
SPRING ROLLS WITH SALMON (8 pieces)	60 DHS
CLASSIC SPRING ROLLS (8 pieces)	55 DHS
CALIFORNIA ROLL (8 pieces)	55 DHS
<i>Avocado or mango with salmon</i>	
CREAM CHEESE (8 pieces)	55 DHS



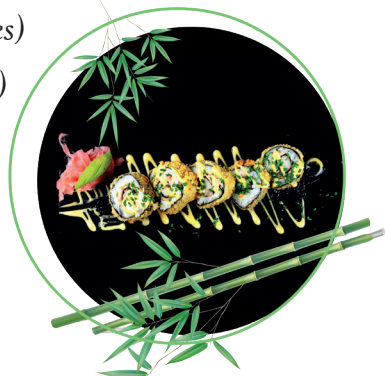
Futomaki (6 pieces)

AVOCADO SURIMI	55 DHS
AVOCADO SHRIMP TEMPURA	55 DHS



Crunchy Sushi

MAKI EBI FRY (5 pieces)	35 DHS
FRY EBI FRY (5 pieces)	45 DHS
CALIFORNIA CRUNCHY ROLLS (8 pieces)	55 DHS
8 ROLLS CRUNCHY SURIMI AVOCADO	55 DHS
DRAGON EYE (5 pieces)	60 DHS
SUSHI PIZZA (8 pieces)	65 DHS



SUSHI ASSORTMENTS

20 PIECES 130 DHS

*5 ebi fry makis, 3 cream cheese, 3 California rolls salmon surimi ,
6 spring rolls, 3 salmon makis.*

20 PIECES CRUNCHY 145 DHS

10 ebi fry makis, 5 fry ebi fry, 5 dragon eye

20 PIECES FIFTY-FIFTY 150 DHS

*5 dragon eye, 5 fry ebi fry, 2 California rolls,
2 cream cheese, 6 classic rolls*

30 PIECES 190 DHS

*10 ebi fry makis, 5 cream cheese, 5 california rolls salmon,
6 spring rolls, 4 salmon makis.*

40 PIECES 250 DHS

*15 crunchy sushis, 5 cream cheese, 6 salmon makis, 6 California rolls,
6 spring rolls, 2 salmon nigiri.*

CHEF'S ASSORTMENT (70 pieces) 420 DHS



WOK DISHES

Our dishes are served with rice or noodles
Sauce choice: soy sauce, curry sauce, or oyster sauce

VEGETARIAN	40 DHS
CHICKEN	75 DHS
BEEF	90 DHS
SEAFOOD	105 DHS
GAMBAS	110 DHS



HOT PLATE SATÉ

Our dishes are served with rice

CHICKEN SATAY	85 DHS
BEEF SATAY	105 DHS
SEAFOOD SATAY	115 DHS
GAMBAS	115 DHS



ASIAN DISHES

Our dishes are served with Chinese vermicelli and vegetables.

CANTONESE SEAFOOD RICE 95 DHS

THAI MIXED 95 DHS

Beef, chicken, shrimp, black mushrooms, button mushrooms, red peppers

SWEET AND SOUR GAMBAS 90 DHS

Spicy gambas in sweet and sour sauce

CHEF'S SEAFOOD POT 105 DHS

Corn on the cob, black mushrooms, button mushrooms, bamboo shoots, bean sprouts

SUPPLEMENTS :

Plain Rice 15 DHS - Noodles 15 DHS

DRINKS & DESSERTS



COLD DRINKS

Mineral or Sparkling Water
(small) 12 DHS / (Big) 18 DHS

SODAS	18 DHS
ORANGE JUICE	25 DHS
LEMON JUICE	25 DHS
CARROT JUICE (<i>Carrot Juice</i>)	25 DHS
BANANA JUICE (<i>with pasteurized milk or blended with orange</i>)	30 DHS
STRAWBERRY JUICE (<i>with pasteurized milk or blended with orange</i>)	35 DHS
PINEAPPLE JUICE (<i>blended with orange</i>)	35 DHS
MANGO JUICE (<i>blended with orange</i>)	35 DHS
AVOCADO JUICE (<i>with pasteurized milk or blended with orange</i>)	35 DHS
AVOCADO JUICE WITH DRIED FRUITS (<i>with pasteurized milk</i>)	40 DHS
REDBULL	30 DHS

CREPES

NUTELLA CREPE 40 DHS

CARAMEL CREPE 40 DHS

Extras : Banana +5 DHS - walnut +15 DHS

DESSERTS

CARAMEL CREAM	30 DHS
CRÈME BRÛLÉE	30 DHS
FRESH FRUIT SALAD	30 DHS
NOUGAT ICE CREAM	35 DHS
TIRAMISU	35 DHS
OREO CHEESECAKE	35 DHS
CHOCOLATE BROWNIE	35 DHS

HOT DRINKS

COFFEE	20 DHS
NESPRESSO COFFEE	22 DHS
MINT TEA	18 DHS
HOT CHOCOLATE	22 DHS
CAPPUCCINO	25 DHS
GOURMET COFFEE OR TEA	50 DHS

(Assortment of Moroccan pastries, verrine, chocolate brownie, crème brûlée)

COCKTAILS

FRUIT COCKTAIL	35 DHS
<i>(Mixed with orange or pasteurized milk)</i>	
CITRUS POWER	35 DHS
<i>Lemon, ginger and fresh mint</i>	
HEALTHY	35 DHS
<i>Lemon, apple, and kiwi</i>	
MOOREA	35 DHS
<i>Orange, mango, and papaya</i>	
HAWAIIAN	35 DHS
<i>Pineapple, apple, and orange</i>	
BORA BORA	35 DHS
<i>Orange, strawberry, and mango</i>	
BALI	35 DHS
<i>Orange, banana, and mango</i>	
ELOUNDA	35 DHS
<i>Milk, avocado, banana, almond, and nuts</i>	
MOJITO	35 DHS
MILKSHAKE <i>(Flavor of choice)</i>	40 DHS
ORANGE SHAKE <i>(Sorbet of choice)</i>	40 DHS

ICE CREAMS

SAMBA

40 DHS

*(2 scoops of nougat and chocolate ice cream,
whipped cream, caramel sauce, cigar)*

CHILDREN'S CUP

40 DHS

*2 scoops of chocolate and caramel ice cream, whipped cream,
candies, and chocolate sauce*

THE CLASSIC

50 DHS

*3 scoops of vanilla, chocolate, and pistachio ice cream,
seasonal fruits, chocolate sauce*

EXOTIC

50 DHS

*3 scoops of strawberry, lemon, and wild berry yogurt ice cream,
whipped cream, strawberry sauce*

BANANA SPLIT

55 DHS

*A banana with 3 scoops of vanilla, strawberry, and chocolate ice cream, whipped
cream, chocolate sauce*

MERZOUGA FRESHNESS

55 DHS

*3 scoops of nougat, strawberry, and chocolate sorbet, fresh fruits,
whipped cream, strawberry sauce*

YOU AND ME AT MERZOUGA

85 DHS

*Create your own shared cup with 7 scoops of cream ice cream and sorbets of your
choice, whipped cream, seasonal fruits, sauce of your choice*

ICE CREAM AND SORBET SCOOPS

20 DHS

Vanilla, strawberry, chocolate, pistachio, lemon, nougat, caramel

Nos Glaces by





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**Should you require any assistance, Please feel free to contact
us either in person or through the following :**

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