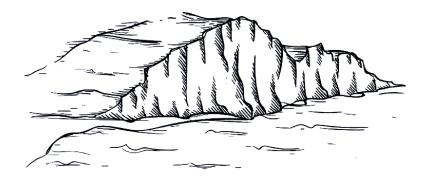
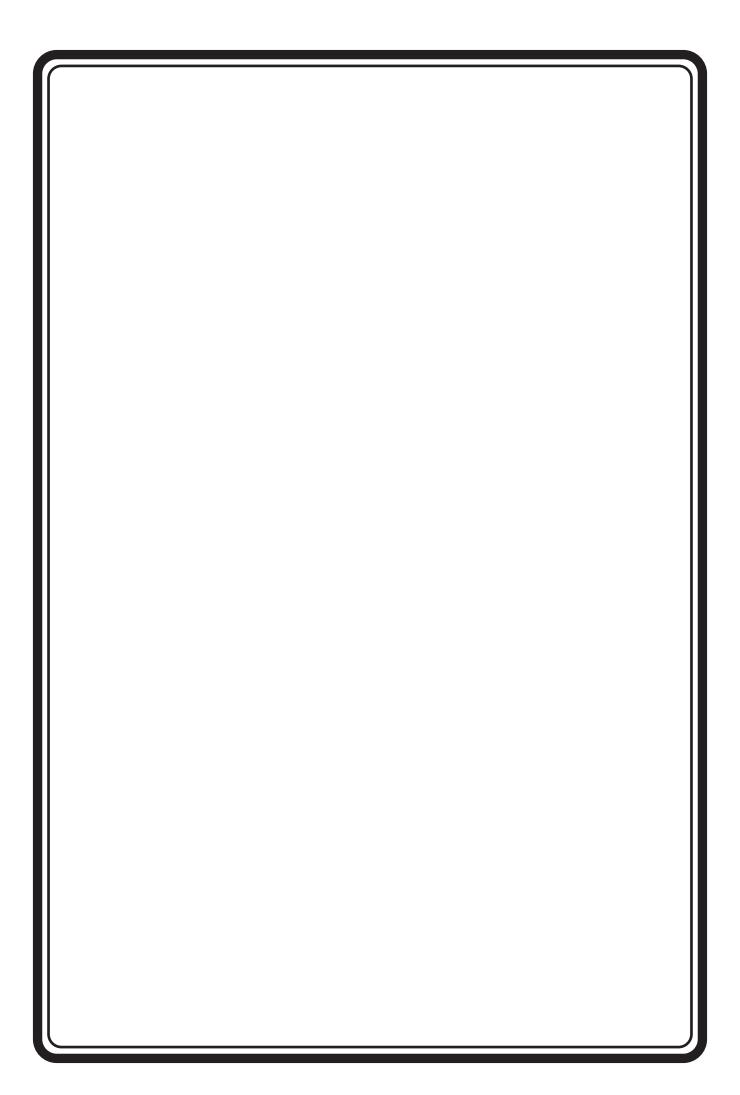


DAWLIZ RABAT





LE ROCHER, since 1996...

Dive into a warm and friendly atmosphere where every detail has been meticulously thought out and every object carefully chosen; Le Rocher will quickly become your Mediterranean cuisine haven.

The restaurant Le Rocher draws its uniqueness from its geographical location on the banks of the Bouregreg River on one hand, and from the richness and finesse of taste expressed by the dishes delivered by our talented Chef through the realization of his creations on the other hand.

Our Chef delights in showcasing his talent, infusing each dish with both finesse and emotion, mirroring the artistic ambiance that envelops our establishment. Prepare to embark on a culinary voyage of imagination, history, and innovation, ensuring a singular gastronomic adventure within our chic bistro, Le Rocher. We welcome you daily from 12pm to 11pm.

A legend that began before our era...

It was already in the 7th century BCE that the Phoenicians named the city 'Sala,' meaning 'The Rock,' a strong symbolism marking the city's deep-rooted connection to its surroundings, much like a true rock that cannot be moved.

Despite the numerous dynasties and wars that have occurred, Salé has always retained its location, reflecting its solidity and reliability.

It is this origin, noted by historians, that initiated the long series of peoples and dynasties that succeeded one another in the city, turning Salé into a city rich in memories, always being a prominent center of culture and resistance, noticed and coveted thanks to its impregnable strategic geographical location, granting it a unique positioning that you can still appreciate from Le Rocher after centuries of legends...

To Share

Guacamole & Chips Chicken Rolls Shrimp & Fish Croquettes French Fries with Parmesan and Truffles seasoning Mediterranean Board: Hummus & Basil Fried Camembert with Red Fruit Marmalade Fried Squids and TOUM sauce Homemade patatas bravas Crunchy Rock Shrimps Thyme Halloumi, roasted tomatoes, artichoke hearts, and toas Babaghanoush with roasted seasoned eggplant	85 90 95 60 85 140 130 50 120 t 130
Dabaghanoash with roasted seasoned eggplant	00
Appetizers	
Thin tart with grilled vegetables and Parmesan Caesar salad Le Rocher style Our Niçoise salad Tomato Burrata salad with Pesto and almonds Tataki tuna with crunchy vegetables and truffle vinaigrette Beef carpaccio with Truffle Crab salad with Cucumber, Arugula, and Cherry Tomatoes Greek salad with Feta cheese Halloumi salad with apples, honey, and nuts	110 115 120 130 160 140 150 130 145
Pasta	
Penne Pasta with prawns Spaghetti with tomato sauce and Parmesan Rigatoni with truffles Mac and cheese / with truffle 140	180 110 145 / 160

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(Subject to availability)	
Fish and chips with tartare dipping sauce	210
Grilled Salmon with lemon caper sauce	210
Grilled catch of the day with seasonal vegetables	210
Lemon-Garlic seasoned octopus with sauteed vegetables	160
Le Rocher Paëlla (for two)	380
(Sauces : Béarnaise sauce, Blue Cheese, Mushrooms , Black Pepper Sa	uce)
Fillet Mignon With French Fries	280
Sliced Ribeye Steak with Arugula & Parmesan	290
Half roasted chicken with herbs and lemon	150
Milanese style veal chop	220
Ground beef skewers	160
The Classic CheeseBurger with French Fries	120
Sides —	
House Salad	40
Home-Made French Fries	40
Sauteed Vegetables	40
Mash Potatoes	40
Rice	40
Gratin dauphinois	55

Kids Menu

Crispsy chicken	95
Mini Burgers	95
Creamy penne delight	75
Tomato-Tastic spaghetti	75
Macaroni with ham and cheese	75

Cocktails

Americano Red Martini, Campari, sparkling water	100
Negroni Campari, Red Martini, gin	100
Cosmopolitan Vodka, triple sec, cranberry juice, lemon juice	100
Margarita Tequila, triple sec, lemon juice	100
Caipirinha Cachaça, lime, cane sugar	100
Pina colada Rum, pineapple juice, coconut milk	100
Mojito Rum, lemon juice, fresh mint leaves, sparkling v	100 vater

Appetizers

Red Martini	70
White Martini	70
Campari	70
Ricard	70

Whiskey

JW Red Label	80
JW Black Label	100
JW Double Black	120
JW Blue Label	450
Chivas 12 ans	100
Chivas 18 ans	150
Glenfiddich 12 ans	100
Jack Daniel's	100

Gin

Gordon's	80
Bombay Sapphire	100
Hendrick's	100

Beers

San Miguel	70
Casablanca	80
Budweiser	80
Corona	80

Champagne

Moët et Chandon brut 75 cl 1600 Moët et Chandon rosé 75 cl 2200

Vodka

Smirnoff Ice	80
Absolut	80
Grey goose	100
Belvédère	100

Wines

Glass of wine Red, white or rosé

La petite ferme 70

Red Wines

Terres rouges 37,5 cl - 75 cl	200/330
Médaillon 37,5 cl - 75 cl	200/330
S de Siroua 75 cl	380
Coteaux de l'atlas 75 cl	600
Marques de caceres 75 cl	400
Côtes du rhône 75 cl	400
Côtes du gros caillou 75 cl	400

White Wines

Terres blanches 37,5 cl - 75 cl	200/330
Médaillon 37,5 cl - 75 cl	200/330
S de Siroua 75 cl	380
Coteaux de l'atlas 75 cl	600
Vina esmeralda torres 75 cl	350
Chablis M de ligny 75 cl	450
Sancerre les celliers saint romble dezat 7	5 cl 480

Rosé and grey Wines

Le rosé, Le gris 37, 5 cl - 75 cl	200/330
Médaillon 37,5 cl - 75 cl	180/330
Mateus 75 cl 300	380
M de minuty 75 cl	420

Water and sodas

Coca-cola	50
Coca zéro	50
Sprite	50
Schweppes	50
Schweppes citron	50
Still water 75 cl	50
Sparkling water 75 cl	50
Redbull	60

Hot beverages

Espresso	30
Double Espresso	50
Decaffeinated	30
Moroccan mint tea	40
Flavored tea or herbal infusions	50



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