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The 'Peria Azul Brunch' offers a delicious dive into Moroccan cuisine. Begin with Harch and Meenmen, traditional creps known for their unique texture and Havor. Continue with a posched egg, cooked in extra virgin olive oil and sprinkled with cumin, adding a spicy twist. Accompany this delicacy with 'Peral Ferad'. To drink, choose between aromatic Moroccan tea or a coffee, paired with a refreshing fresh orange juice. This brunch is a celebration of flavors and aromas that will delight your sense.

> Harcha and Msemmen Poached egg with Olive Oil and Cumin Moroccan Bread Hot Drink "Tea or Coffee" Fresh Orange Juice





Enjoy the 'Ras Al Ma Brunch,' a Moroccan vegan delight. Delight in Harcha and Msemmen creps and dip pieces of pita bread into creamy hummus. Pair with a fresh salad of avocado and arugula. Choose between aromatic tea or strong coffee and finish with a revitalizing natural orango julec. A feast of natural flavors for an energizing awakening.

> Harcha and Msemmen Hummus with Pita Bread Avocado, Arugula with Seeds Hot Drink "Tea or Coffee" Fresh Orange Juice





Savor the 'Akchur Brunch', an essence of Morocco. Enjoy the soft Harcha and Msemmen, followed by Kefta in tomato sauce. Pair it with Moroccan bread, hot tea or coffee, and fresh orange juice. A compact brunch, brimming with tradition and flavor.

Harcha and Msemmen Kefta Dish with Tomato Sauce Moroccan Bread Hot Drink "Tea or Coffee" Fresh Orange Juice





SPREAD OPTIONS FOR EACH BRUNCH: "CHOOSE TWO OPTIONS": OLIVE OLI // STRAWBERRY OR PEACH JAM // NUTELLA // HONEY // BUTTER // CREAM CHEESE // AMLOU "ALMOND CREAM WITH HONEY AND ARGAN OLI"