



per**A**zul

**The Authentic
Moroccan Flavor**



 @restaurante_perla_azul

#GoodVibesOnly



STARTERS

PERLA AZUL SALAD 13,90€

OUR PERLA AZUL SALAD IS A TRIBUTE TO FRESHNESS AND QUALITY. TENDER SPROUTS INTERTWINE WITH CARAMELIZED GOAT CHEESE, A GENEROUS MIX OF NUTS, ALL DRESSED WITH A SPECIAL ARGAN OIL VINAIGRETTE, ADDING A UNIQUE AND SOPHISTICATED TOUCH TO THIS DELIGHTFUL SALAD.

ZALOUK 11,50€

ZALOUK, A DELIGHTFUL EGGPLANT SALAD, IS A TRUE GEM OF MOROCCAN CUISINE. SMOKED AND ROASTED EGGPLANTS ARE BLENDED WITH GARLIC, FRESH PARSLEY, AND CILANTRO, ALONG WITH AROMATIC SPICES, CREATING A SMOOTH AND FLAVORFUL TEXTURE WITH A HINT OF CITRUS. SERVED WITH PITA BREAD.

COUS COUS SALAD 10,70€

THE COUSCOUS SALAD IS A CELEBRATION OF FLAVORS AND TEXTURES. DELICATE COUSCOUS GRAINS BLEND HARMONIOUSLY WITH VEGETABLES, SELECTED NUTS, AND DRIED CRANBERRIES, ENHANCED BY A HINT OF LIME CITRUS. EVERYTHING IS BROUGHT TOGETHER BY A SPECIAL VINAIGRETTE THAT PERFECTLY BALANCES EACH INGREDIENT.

TRADITIONAL MOROCCAN HARIRA SOUP 9,00€

OUR HARIRA SOUP IS A WARM EMBRACE IN A BOWL. THIS TRADITIONAL MOROCCAN SOUP COMBINES FRESH TOMATOES, NUTRITIOUS CHICKPEAS, CRISP CELERY, AND ONION, SLOWLY SIMMERED TO BLEND THEIR FLAVORS INTO A RICH AND COMFORTING BROTH. EACH SPOONFUL IS AN INVITATION TO EXPERIENCE THE AUTHENTIC TASTE OF MOROCCO.



MOROCCAN BISSARA 9,70€

BISSARA IS A TRADITIONAL MOROCCAN CREAM MADE FROM FAVA BEANS OR DRIED PEAS, SLOW-COOKED TO ACHIEVE A SMOOTH AND SILKY TEXTURE. IT IS SERVED WITH A TOUCH OF CUMIN, GARLIC, PAPRIKA, AND A DRIZZLE OF OLIVE OIL, OFFERING A WARM AND COMFORTING FLAVOR, PERFECT FOR ENJOYING WITH FRESHLY BAKED BREAD.

ASSORTED STARTERS - LA PERLA AZUL 19,90€

EXPERIENCE THE ESSENCE OF MOROCCAN CUISINE WITH OUR PERLA AZUL ASSORTED STARTERS. THIS SPECIAL DISH BRINGS TOGETHER OUR MOST DELICIOUS HUMMUS: THE AROMATIC MARRAKESH HUMMUS, THE CLASSIC CASA BLANCA HUMMUS, THE REFRESHING FEZ HUMMUS, AND THE EXOTIC MERZOUGA HUMMUS. WE ALSO ADD THE DELIGHTFUL ZALOUK, CREATING AN UNPARALLELED CULINARY EXPERIENCE, SERVED WITH PITA BREAD.



HUMMUS MARRAKESH 8,90€

THE MARRAKESH HUMMUS IS A DELIGHT FOR THE SENSES, INFUSED WITH ROASTED RED PEPPER, OLIVE OIL, AND CRUNCHY NUTS. THIS BLEND OF RICH FLAVORS AND VARIED TEXTURES MAKES EVERY BITE A MEMORABLE CULINARY EXPERIENCE, SERVED WITH PITA BREAD.

HUMMUS CASA BLANCA 7,90€

THE CASA BLANCA HUMMUS IS OUR TRIBUTE TO CLASSIC HUMMUS. TRADITIONALLY PREPARED, IT IS SMOOTH AND CREAMY, WITH THE PERFECT BALANCE OF CHICKPEAS, TAHINI, AND A HINT OF LEMON. SERVED WITH PITA BREAD, IT IS THE IDEAL COMPANION FOR ANY MEAL.

HUMMUS FEZ 8,50€

OUR FEZ HUMMUS IS A UNIQUE TAKE ON THE CLASSIC HUMMUS, ENRICHED WITH A TOUCH OF FRESH CILANTRO AND A DRIZZLE OF PREMIUM OLIVE OIL. THIS COMBINATION CREATES A FRESH AND SMOOTH FLAVOR, PERFECT FOR SAVORING WITH OUR PITA BREAD.

HUMMUS MERZOUGA 8,50€

DISCOVER THE EXOTIC HUMMUS MERZOUGA, DISTINGUISHED BY ITS HINT OF TURMERIC AND DELICATE OLIVE OIL. THIS VERSION EVOKES THE FLAVORS OF THE DESERT, OFFERING A WARM, EARTHY TASTE THAT PAIRS PERFECTLY WITH OUR PITA BREAD.



EXTRAS TO ACCOMPANY

MOROCCAN BREAD "BATBOUT" 2,50 €

OUR MOROCCAN BREAD, CALLED BATBOUT, IS AN ESSENTIAL ACCOMPANIMENT. ITS CRISPY EXTERIOR AND SOFT INTERIOR MAKE IT PERFECT FOR SOAKING UP THE FLAVORS OF OUR RICH SAUCES AND STEWS.

PAN PITA 2,00 €

PITA BREAD IS THE PERFECT COMPLEMENT TO ANY MEAL. ITS SOFT TEXTURE AND SUBTLE FLAVOR MAKE IT THE IDEAL VEHICLE FOR OUR STARTERS.

HARISA SAUCE 1,50 €

OUR HARISSA SAUCE IS A JOURNEY OF INTENSE FLAVORS. MADE WITH SPICY RED CHILIES, GARLIC, AND A BLEND OF MOROCCAN SPICES, IT OFFERS THE PERFECT BALANCE OF HEAT AND FLAVOR. IDEAL FOR ADDING A BOLD AND EXCITING TOUCH FOR SPICE LOVERS.

MAIN DISHES

LAMB TAGINE 23,90 €

ENJOY A MOROCCAN CLASSIC, THE LAMB TAGINE. SLOW-COOKED TO PERFECT TENDERNESS, THIS DISH COMBINES THE JUICINESS OF LAMB WITH AN AROMATIC BLEND OF MOROCCAN SPICES, COMPLEMENTED BY CARAMELIZED PRUNES, DRIED APRICOTS, AND TOASTED ALMONDS.

KEFTA TAGINE 17,90 €

OUR KEFTA TAGINE, WITH ITS JUICY SPICED BEEF MEATBALLS, IMMERSSED IN A RICH AND AROMATIC TOMATO SAUCE WITH FRESH PARSLEY AND A POACHED EGG, IS A TRIBUTE TO MOROCCAN TRADITION.

CHICKEN TAGINE WITH PRESERVED LEMONS 16,30 €

THE CHICKEN TAGINE WITH PRESERVED LEMONS IS A PERFECT FUSION OF FLAVORS. THE CHICKEN, COOKED UNTIL TENDER, IS BEAUTIFULLY COMPLEMENTED BY THE CITRUSY AND SLIGHTLY BITTER TOUCH OF THE PRESERVED LEMONS.



CHICKEN PASTELA 16,90 €

CHICKEN PASTELA IS A MASTERPIECE OF MOROCCAN CUISINE, A CRISPY PASTRY THAT HIDES A TENDER HEART OF SPICED CHICKEN, TOASTED ALMONDS WITH A HINT OF CINNAMON, ORANGE BLOSSOM WATER, AND A SUBTLE SWEETNESS THAT SEDUCES THE PALATE WITH EVERY BITE.

VEGETABLE PASTELA 15,50 €

THE VEGETABLE PASTELA IS A DISH THAT CELEBRATES THE FLAVORS OF THE GARDEN, WRAPPED IN A THIN, GOLDEN LAYER OF FILO PASTRY. IT IS A DELIGHT OF TEXTURES AND AROMAS THAT CAPTURE THE ESSENCE OF FRESH VEGETABLES BLENDED WITH SPICES AND AROMATIC HERBS.

CHICKEN COUSCOUS WITH CARAMELIZED ONIONS 16,50 €

DELIGHT YOUR PALATE WITH OUR CHICKEN COUSCOUS WITH CARAMELIZED ONIONS AND RAISINS. COUSCOUS GRAINS ARE MIXED WITH SUCCULENT PIECES OF CHICKEN, ONIONS, AND RAISINS SWEETLY CARAMELIZED WITH A TOUCH OF CINNAMON, CREATING A CONTRAST OF FLAVORS THAT IS BOTH COMFORTING AND EXQUISITE.

VEGETABLES COUSCOUS 15,10 €

OUR VEGETABLE COUSCOUS IS A COLORFUL CELEBRATION OF FLAVORS AND TEXTURES. EACH FORKFUL IS FILLED WITH TENDER GRAINS AND A VARIETY OF FRESH VEGETABLES COOKED IN VEGETABLE BROTH, SEASONED WITH A TOUCH OF MOROCCAN SPICES THAT INVITE YOU TO SAVOR NATURE AT ITS FINEST.

OXTAIL COUSCOUS 24,90 €

COUSCOUS, A SYMBOL OF MOROCCAN CUISINE, JOINS OXTAIL, THE EMBLEM OF CORDOBA, IN THIS UNIQUE DISH. THE SEMOLINA AND THE TENDERNESS OF THE SLOW-COOKED OXTAIL CREATE A COMBINATION RICH IN FLAVOR AND TRADITION.

LAMB & VEGETABLES COUSCOUS 22,50 €

OUR LAMB AND VEGETABLE COUSCOUS IS A DISH OVERFLOWING WITH FLAVOR AND TRADITION. TENDER PIECES OF LAMB WITH A SELECTION OF SEASONAL VEGETABLES IN A SPICED BROTH THAT INFUSES EVERY GRAIN OF COUSCOUS. THIS HARMONY OF FLAVORS IS AN INVITATION TO A SENSORY FEAST, WHERE EACH BITE TRANSPORTS YOU TO THE HEART OF MOROCCO.



CHICKEN PINCHITOS MORUNOS 15,90 €

OUR CHICKEN PINCHITOS ARE A TRUE DELIGHT FOR THE SENSES. JUICY PIECES OF CHICKEN, MARINATED IN MOROCCAN SPICES, ARE SERVED WITH PITA BREAD, A FRESH SALAD, AND OUR EXCLUSIVE SAUCE FOR A RICH CULINARY EXPERIENCE.

SAFFA MEDFOUNA 16,70 €

SEFFA MEDFOUNA IS A MOROCCAN DISH THAT UNIQUELY COMBINES SWEET AND SAVORY FLAVORS. FINE SEMOLINA NOODLES, STEAMED TO PERFECTION, ARE FILLED WITH SPICED CHICKEN AND TOPPED WITH ALMONDS, POWDERED SUGAR, AND CINNAMON, CREATING AN IRRESISTIBLE CONTRAST OF FLAVORS AND TEXTURES. AN EXOTIC AND DELICIOUS EXPERIENCE.

ARABIAN MOUSSAKA 16,70 €

OUR ARABIAN MOUSSAKA IS AN ODE TO INTENSE FLAVORS, WITH LAYERS OF JUICY EGGPLANT, SPICED MINCED BEEF, AND TOMATO SAUCE, ALL COVERED IN A SILKY BÉCHAMEL SAUCE AND GRATINATED WITH CHEESE.





DESSERTS

Save room for the sweetest ending. Ask your waiter about our homemade desserts, from Moroccan delights to our irresistible Brownie.

MOROCCAN TEA

- SMALL TEAPOT "1 PERSON" 3,70€
- MEDIUM TEAPOT "2 PEOPLE" 5,95€
- LARGE TEAPOT "3 TO 5 PEOPLE" 8,70€
- THE GARDEN OF MARRAKESH - MOROCCAN TEA (GREEN TEA WITH SPEARMINT AND ORANGE BLOSSOM WATER)
- TURKISH PASSION- RED TEA WITH APPLE, CINNAMON, AND ORANGE
- GOOD MOOD - ROOIBOS WITH PINEAPPLE, RAISINS, PAPAYA, CALENDULA, AND VANILLA
- GOOD VIBES - ROOIBOS WITH FOREST FRUITS
- ATLAS FLOWER - WHITE TEA WITH ROSE PETALS
- THE SULTANS TEA - BLACK TEA WITH CINNAMON AND ORANGE PEEL
- RELAXING MOOD - MOROCCAN LEMON VERBENA
- RED SUNRISE - HIBISCUS (JAMAICA FLOWER)



MOCKTAILS 0,0

- **ANDALUSIAN SANGRIA** - A VIBRANT NON-ALCOHOLIC SANGRIA MADE WITH RED WINE, FRESH FRUITS, AND A TOUCH OF SPICES, PERFECT FOR SHARING SPECIAL MOMENTS. 5,90€
- **OASIS SANGRIA** - LIGHT AND REFRESHING, THIS WHITE WINE NON-ALCOHOLIC SANGRIA WITH FRUITY AND CITRUS NOTES IS PERFECT FOR A SUNNY DAY. 5,90€
- **THE RIAD BREEZE** - HOMEMADE LEMONADE INFUSED WITH FRESH MINT, A CLASSIC REINVENTED WITH THE FRESHNESS OF MOROCCO. 5,50€
- **THE PEARL TONIC** - TANQUERAY 0.0 PAIRED WITH PREMIUM TONIC WATER, AN ELEGANT MOCKTAIL WITH BOTANICAL AND CITRUS NOTES. 5,70€
- **THE ORIENTAL RUBY** - TANQUERAY 0.0, RASPBERRY, AND LEMON, A VIBRANT AND FRUITY BLEND THAT STANDS OUT FOR ITS FRESHNESS AND SOPHISTICATION. 5,70€
- **THE SAHARA KISS** - A VIBRANT AND SOPHISTICATED MOCKTAIL MADE WITH NATURAL POMEGRANATE JUICE, HIBISCUS, AND FRESH MINT. 6,90€



SOFT DRINKS

Coca-Cola/Fanta 2,50€
 Nestea/Aquarius 2,80€
 Schweppes Tónico 2,70€

Still Water 0,5 L 2,50€
 Sparkling water 0,33 L 2,80€
 Beer 0,0% 3,30€
 Tinto de verano 0,0% 2,90€

YOUR WELL-BEING IS OUR PRIORITY. IF YOU HAVE ANY ALLERGIES OR INTOLERANCES, PLEASE INFORM OUR TEAM SO WE CAN OFFER YOU THE BEST EXPERIENCE.