



LA PERLA AZUL

COME • COMPARTE • DISFRUTA



 @restaurante_perla_azul

PERLA AZUL EXPERIENCE MENU

A perfect combination to savour our gastronomy

Hummus + Chicken Pastilla + Andalusian Sangria
+ Moroccan Mint Tea + Moroccan Sweet Pastry

29

TO SHARE AND ENJOY

La Perla Azul starter platter

19,9

A selection to try our different hummus and zaalouk



Perla Azul Salad

12,7

Baby greens, goat cheese, nuts, argan oil
Fresh and balanced



Zaalouk

10,9

Eggplant, tomato, mild spices
Traditional and aromatic



Hummus Marrakesh

8,9

Chickpeas, tahini, hint of red pepper
Rich and aromatic



Hummus Fez

8,7

Chickpeas, tahini, lemon, hint of coriander
Smooth and creamy



Hummus Casa Blanca

7,9

Chickpeas, tahini, lemon
Fresh and balanced



STARTER PLATTER

Mazamorra with Caramelised Onions and Raisins

11,5

Almond, garlic and bread cream topped with caramelised onions and raisins.



Harira Soup (Seasonal)

8,9

Legumes, tomato, spices
Comforting



HUMMUS MARRAKECH

*All dishes on our menu may contain traces of allergens.

TRADITIONAL & AUTHENTIC

Chicken pastilla 15,9

Spiced chicken, almond, cinnamon · crispy



CHICKEN PASTILLA

Chicken Couscous with Caramelized Onions and Raisins 16,7

Semolina, spiced chicken, caramelized onions and raisins.
Well-balanced and aromatic.



Chicken Tagine with Preserved Lemon 15,7

Chicken, preserved lemon, olives
Slow-cooked



Arabic Moussaka 16,9

Eggplant, spiced tomato, meat
Oven-baked



Lamb Tagine 23,5

Lamb, prunes, spices
Slow-cooked



Fish Pastilla 17

Prawns, squid and hake
Delicate and aromatic



LITTLE TRAVELLERS

Soft couscous with homemade beef sauce 9,5

Fine semolina served with our traditional tomato and beef sauce.



Macaroni with homemade beef sauce 9,5

Slow-cooked beef with fresh tomato, vegetables, and minced beef.



*Half portion available for adults.

TO ACCOMPANY

Moroccan Batbout bread 2,5

Wheat flour · soft and handmade



Pita Bread 2

Traditional flatbread · light and soft



Harissa Sauce 1,7

Spicy · traditional North African sauce

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DRINKS

Mocktails "Non Alcoholic"

Andalusian Sangria 5,9

A vibrant non-alcoholic sangria made with grape juice, fresh fruits, and a touch of spices, perfect for sharing special moments..



ANDALUSIA SANGRIA

The Sahara Kiss 6,9

A vibrant and sophisticated mocktail made with natural pomegranate juice, hibiscus, and fresh mint.



THE RIAD BREEZE

The Riad Breeze 5,5

Homemade lemonade infused with fresh mint, a classic reinvented with the freshness of Morocco.

The Oriental Ruby 7,9

Tanqueray 0.0, raspberry, and lemon, a vibrant and fruity blend that stands out for its freshness and sophistication.

Soft Drinks

Coca-Cola/Fanta 2,5

Nestea/Aquarius 2,8

Schweppes Tonic 2,9

Still Water 0.5 L 2,5

Sparkling Water 0.33 L 2,9

Beer 0.0% 3,3

Tinto de verano 0.0% 3,3

DESSERTS

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



MOROCCAN TEA

- SMALL TEAPOT "1 PERSON" 3,75
- MEDIUM TEAPOT "2 PEOPLE" 5,95
- LARGE TEAPOT "3 TO 5 PEOPLE" 8,7

- 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 SULTAN'S TEA - BLACK TEA WITH CINNAMON AND ORANGE PEEL
- RELAXING MOOD - MOROCCAN LEMON VERBENA

