

MENU

STARTER AND SALADS

Traditional Harira Soup

Morocco's famous hearty soup prepared with tomatoes, lentils, chickpeas and aromatic spices.

€8



Briouat (Brewat)— a true Moroccan favourite.

Crispy Moroccan pastries filled with your choice of cheese, spiced chicken, or vegetarian mix (zucchini, carrots, and olives).

€9



Traditional Falafel

Crispy chickpea and herb fritters, served with a creamy tahini dipping sauce.

€9



Greek Salad

A refreshing Mediterranean salad with tomatoes, cucumber, olives, feta cheese, peppers and onions.

€11



Quinoa Salad

A wholesome salad of steamed quinoa, seasonal vegetables and crunchy seeds.

€11



Serendip Caesar Salad

Our signature Caesar salad featuring crispy chicken, fresh seasonal greens, sweet oranges and Parmesan shavings. Served with Moroccan Bread

€12

Classic Niçoise Salad

A refreshing French salad with premium tuna, fresh tomatoes, cucumber, free-range eggs and crisp seasonal greens.

€11



MAIN COURSE

Chicken Pastilla — Morocco's most iconic dish

Delicate, flaky filo pie combining sweet and savoury flavours. Layers of tender chicken, almonds, cinnamon, onion, and a hint of sugar, wrapped in crisp pastry.

€12

Chicken Tagine with Preserved Lemon & Olives

Tender chicken slow-cooked in a saffron-infused sauce with preserved lemons and green olives. Served with seasonal vegetables and warm khobz (Moroccan bread).

€15

Grilled Beef Skewers

*Marinated locally sourced beef grilled to perfection.
Served with seasonal vegetables.*

€16

Serendip Marrakchia Tanjia

Marrakech's signature slow-cooked beef speciality, gently braised with Moroccan spices and herbs. Served seasonal vegetables.

€18



Vegetable Berber Tagine

A traditional Berber-style tagine prepared with fresh seasonal vegetables and authentic Moroccan spices.

€15



Traditional Chicken or Vegetable Moroccan Couscous

Steamed couscous served with seasonal vegetables, with the option of chicken or a vegetarian version.

€15

Serendip Classic Beef Tagine with Prunes and Almonds

Aromatic beef simmered gently with prunes, cinnamon and honey. Finished with toasted almonds and sesame seeds for a rich, fragrant balance of sweet and savoury. Served seasonal vegetables.

€18

SWEET INDULGENCES €6



Homemade Chia chocolate pudding

Silky dark chocolate pudding packed with fiber-rich chia seeds, fresh seasonal berries, and toasted coconut flakes.

Homemade Panna Cotta

A silky Italian vanilla cream dessert, delicately set and served chilled.

Artisan Ice Cream

Two scoops of premium ice cream.

Choose from Chocolate, Madagascan Vanilla, Lemon or Strawberry

Chocolate Brownie Fondant

Rich, warm chocolate brownie with a soft, fudgy centre.

Classic Tiramisu – Italy's most iconic dessert.

Layers of espresso-soaked sponge fingers, mascarpone cream and a dusting of cocoa



Traditional Moroccan sweets

A selection of locally made bite-sized deserts made from almonds, honey, cocoa.

Tea or coffee 30dh



Vegetarian



Vegan

