



ELEVATING TRADITION
WITH CONTEMPORARY FLAIR

habibis

CUISINE & MORE

Welcome, traveler.

Here on the edge of Mogador's horizon, our Oriental and Mediterranean cuisine opens like a storybook—each dish a character, each flavor a chapter waiting to be discovered. The spices whisper, the aromas wander, and somewhere between past and present, tradition and modernity journey side by side like old friends.

At Habibis, you're not simply here to dine. You're here to pause, to feel, to collect a new memory along your travels.

So step in, take your seat...
and let Habibis share its tale with you.



A PLACE TO ARRIVE,
TO SHARE, AND TO RETURN.

mezze

A variety of
flavorful small plates,
perfect for sharing.

KEMIA HABIBIS

zaalouk*, tahini with carrot and hummus

• 90 •

CHICKEN MOUSSE WITH BEETROOT

• 80 •

SAFFRON CHICKEN BRIOUATES

• 90 •

LENTIL WITH SUMAC AND CHEESY CROUTONS

• 60 •

FOUR-CHEESE BRIOUATES

• 90 •

HONEY BRIOCHE WITH SHRIMP SPREAD AND HERRING ROE

• 100 •

zaalouk* smoked eggplant dip



HERE, TIME SLOWS DOWN.
EVERY DISH IS A JOURNEY.



starters

Light and flavorful bites
to awaken your appetite

GRILLED EGGPLANT, SMOKED EGGPLANT JUS,
ROMESCO SAUCE

• 90 •

BURRATA, BASIL OIL, MINT,
GRILLED GREEN PEAS

• 110 •

OYSTERS, EXOTIC FRUIT JELLY,
PARSLEY OIL, FISH ROE.

• 90 •

SMOKED SALMON*, CABBAGE, FENNEL,
CAPER VINAIGRETTE, ORANGE SAUCE

• 120 •

PERFECT PAIRING

CLOS GABRIELLE BLANC

MUSCAT, GRENACHE
Fruity and tangy

• 320 •



*Les fumaisons d'essaouira

FLAVORS THAT CAPTIVATE,
JUST LIKE A WELL-TOLD STORY.

mains

Hearty and satisfying dishes,
crafted to be the highlight of your meal

HONEY-GLAZED OCTOPUS WITH PEANUTS

braised fennel, purée, ajo blanco and parsley oil

• 190 •

PERFECT PAIRING

LA GASCOGNE D'ALAIN BRUMONT

SAUVIGNON BLANC

Aromatic & lively

• 340 •

BRAISED RIBS, SWEET AND SOUR

pickled onion, braised fennel, beef jus, and fries

• 240 •

PERFECT PAIRING

CLOS GABRIELLE ROUGE

SHIRAZ, SYRAH, GRENACHE

Tannic, warm finish

• 340 •

CONCHIGLIE PASTA WITH PRAWNS

fried sage and pumpkin cream

• 170 •

JERK FARM CHICKEN

confit leg, slow-cooked breast, roasted corn & coconut cream

• 190 / 220 •

MIXED GRILL PLATTER

chicken wing, lamb chop, kofta, homemade merguez, roasted tomatoes and shallots,
grilled eggplant and garlic clove, served with a small lentil soup

• 290 •

CATCH OF THE DAY

White fish, beqoula, seasonal vegetables, zhoug

• 190 •

PERFECT PAIRING

CHÂTEAU DE L'HYVERNIÈRE

MUSCADET

Fresh & mineral

• 390 •

tajines

Authentic Moroccan classics

CHICKEN M'HAMAR TAGINE
pickled lemon, daghmira* and fries

• 160 •

BEEF TAGINE WITH PRUNES
with apricots, prunes, almonds and quail eggs

• 190 •

PERFECT PAIRING

MOULIN DU CHÂTEAU DE LA LAGUNE
CABERNET SAUVIGNON, MERLOT
Smooth, elegant & timeless

• 390 •

KEFTA MEATBALL TAGINE
tomato sauce, farm egg, fresh herbs

• 140 •

daghmira* onion confit with preserved lemon

couscous

Slow-cooked
with rich spices and tradition

FARM CHICKEN COUSCOUS
vegetables, caramelized onions and raisins

• 140 •

BEEF COUSCOUS
vegetables, caramelized onions and raisins

• 160 •

COUSCOUS WITH SEVEN VEGETABLES
vegetables, caramelized onions and raisins

• 100 •



sides

GREEN SALAD

• 30 •

HOMEMADE FRIES

• 30 •

CHEESE NAAN

• 40 •

IN A WORLD OF NOISE,
WE OFFER QUIET EXCELLENCE.

desserts

Sweet creations
to end your experience
on a delightful note

ALL CHOCOLATE

spiced chocolate mousse, crunchy chocolate crumble,
chocolate shards and argan oil finish

• 90 •

VANILLA CARAMEL MILLE-FEUILLE

vanilla diplomat cream, salted caramel and vanilla whipped cream

• 90 •



VERRE DE GRAIN D'OR

MOELLEUX AU MUSCAT D'ALEXANDRIE

• 110 •

CHOCOLATE SOUFFLÉ

dark Guanaja chocolate soufflé, served with coconut sorbet

• 90 •

PARIS MOGADOR CHOUX

choux filled with a Paris-Brest-style cream,
traditional amlou and argan oil

• 90 •

FRENCH TOAST

golden French toast, smooth custard sauce,
seasonal fruits and vanilla whipped cream

• 90 •



VERRE DE PORTO

12 YEARS OF AGING

• 120 •

PERFECT WITH YOUR DESSERT

HENNESSY VSOP

• 160 •

POIRE WILLIAMS

AMARETTO DISARONNO

LIMONCELLO

SAMBUCA

• 90 •

NATURALLY BEAUTIFUL.
EFFORTLESSLY DELIGHTFUL.





LIKE A LIVING GARDEN,
WHERE BEAUTIFUL ENCOUNTERS BLOOM.