



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.

•
OUR CUISINE IS CRAFTED WITH FRESH,
SEASONAL INGREDIENTS.

mezze

A variety of
flavorful small plates,
perfect for sharing.

KEMIA HABIBIS

zaalouk*, tahini with carrot and hummus

• 110 •

CHICKEN LIVER PÂTÉ WITH BEETROOT

• 80 •

SAFFRON CHICKEN BRIOUATES

• 90 •

LENTIL SOUP WITH SUMAC AND CHEESY CROUTONS

• 60 •

FOUR-CHEESE BRIOUATES

• 90 •

HONEY BRIOCHE WITH SHRIMP SPREAD
AND HERRING ROE

• 100 •

zaalouk* caviar d'aubergine



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

•
ALL PRICES IN MAD — SERVICE & TAXES INCLUDED

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 •

*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 •

BRAISED RIBS, SWEET AND SOUR
pickled onion, braised fennel, beef jus, and fries

• 220 •

CONCHIGLIE PASTA WITH PRAWNS
fried sage and pumpkin cream

• 170 •

ROASTED COQUELET, MOROCCAN MECHOUIA
AND HOMEMADE FRIES

• 200 •

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 •

ALL PRICES IN MAD — SERVICE & TAXES INCLUDED

tajines

Authentic Moroccan classics

CHICKEN M'HAMAR TAGINE

pickled lemon, daghmira* and fries

• 160 •

LAMB SHANK TAGINE

with apricots, prunes, almonds and quail eggs

• 180 •

KEFTA MEATBALL TAGINE

tomato sauce, farm egg, fresh herbs

• 120 •

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 •

Choose your couscous semolina: traditional or whole wheat

sides

GREEN SALAD

• 30 •

HOMEMADE FRIES

• 30 •

CHEESE NAAN

• 40 •



IN A WORLD OF NOISE,
WE OFFER QUIET EXCELLENCE.

•
ALL PRICES IN MAD — SERVICE & TAXES INCLUDED

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 •

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 •



PERFECT WITH YOUR DESSERT

HENNESSY VSOP

• 160 •

POIRE WILLIAMS

AMARETTO DISARONNO

LIMONCELLO

SAMBUCA

• 90 •

NATURALLY BEAUTIFUL.
EFFORTLESSLY DELIGHTFUL.

ALL PRICES IN MAD — SERVICE & TAXES INCLUDED





LIKE A LIVING GARDEN,
WHERE BEAUTIFUL ENCOUNTERS BLOOM.

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