



Since 1961, DARHOME has been a landmark in the heart of Marrakech. Originally a toy and cosmetics store, it made a lasting impression on Marrakesh's youth with the joy and happiness it provided, quickly becoming a must for the city's families. Handed down from father to son, this place steeped in history has always been a symbol of dreams, parties, nostalgia, authenticity and conviviality for all Marrakchis.

True to its heritage, DARHOME has evolved to become much more than just a retail space. Today, it offers a unique culinary experience that celebrates Moroccan traditions. Each dish is carefully crafted with top-quality local ingredients, recreating the warm atmosphere of a home-cooked meal. In this way, DARHOME perpetuates the art of entertaining, celebrating the rich and varied flavors of Moroccan cuisine.

DARHOME doesn't just serve meals: it tells a story. A story of family, sharing and transmission. By bringing all generations together around its table, the restaurant continues to play a central role in the lives of Moroccan families, while offering everyone a culinary experience where tradition and excellence are shared in beautiful harmony.







# The Gourmet

45 DH

2 eggs (choice of cooking method), toast, olive oil, jben cheese with thyme, black olives, fresh fruit salad, choice of hot drink, squeezed orange juice



# The Beldi

Msemen, beghrir, harcha, toast, Amlou, butter, honey, jam, jben cheese, black olives, dried fruit raib, choice of hot drink, squeezed orange juice



# 28 DH

# The Express

3 mini pastries (croissant, chocolate croissant, raisin bread), choice of hot drink, freshly squeezed orange juice



## The Parisien

40 DH

Toasted bread, 3 mini pastries, jam, jben cheese, spread, choice of hot drink, squeezed orange juice





## The Fassi

45 DH

2 eggs (choice of cooking method) with khlii, bread basket (variety of Moroccan breads), olive oil, black olives, fresh fruit salad, choice of hot beverage, freshly squeezed orange juice



2 eggs with turkey ham and cheese, Spanish-style tomato purée, Bissara (bean soup), bread basket, dried fruit raib, hot drink of your choice, freshly squeezed orange juice



# The Healthy

55 DH

4 egg whites with tomatoes, onions and peppers, toast, bowl of fresh yogurt and granola, fresh fruit salad, choice of hot beverage, freshly squeezed orange juice





Nature

20 DH

Eggs cooked in butter served with bread

25DH

Cheese

Eggs cooked in butter and cheese served with bread





Turkey Ham & Cheese 30 DH

Eggs cooked in butter, cheese and turkey ham served with bread

30 DH With Khlii

Eggs cooked in khlii, served with bread





25 DH

# Amazigh

Eggs with onions, peppers and tomatoes



# Marrakchia

Eggs with fresh tomato sauce

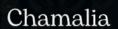
25DH

30 DH

## Fassia

Eggs with khlii





Eggs with turkey ham and cheese

30 DH



30 DH

# DarHome

Eggs with fresh tomato sauce and khlii







# Dchicha

15 DH

Barley semolina soup with

20 DH

# Bissara

Bean soup with its glass of mint tea





# Harira Marocaine

32 DH

Traditional Moroccan soup with dates, chebbakia and hard-boiled egg



Chocolate spread 07 DH

Msemen, baghrir or 09 DH harcha

Egg, cheese or turkey 10 DH ham

Viennese pastries 12 DH

Khlii 15 DH

Yogurt, raib or fruit 15 DH salad









Sweetness 32 DH

Orange, strawberry, raspberry, apple, granola













# This This will will MILKSHAKES



Energy

Avocado, dried fruit, milk

32 DH



Fraisana

Strawberry, banana, milk



Tropical

Mango, mint, milk

32 DH

32 DH Honeyberry

Blueberries, honey, milk







# Jeblya salad

Salad with goat's cheese, sundried tomatoes, apricot confit, grilled vegetables, grilled mushrooms, seeds, honey vinaigrette and cherry tomatoes

Medium Large 49DH 74 DH







463 keal

Medium Large 74 DH 49DH

#### Caesar salad

Lettuce, garlic croutons, grilled chicken breast, Parmesan, hardboiled egg and Caesar sauce



Medium

49DH

74 DH

Varied salad

Tomato, sautéed pepper, potato, green bean, beetroot, cucumber, tuna, onion, egg, black olives







84 DH

# **DARHOME** healthy bowl

Quinoa, exotic fruits, tomatoes, onions, peppers and avocado













· Calorie counting does not include salad dressings







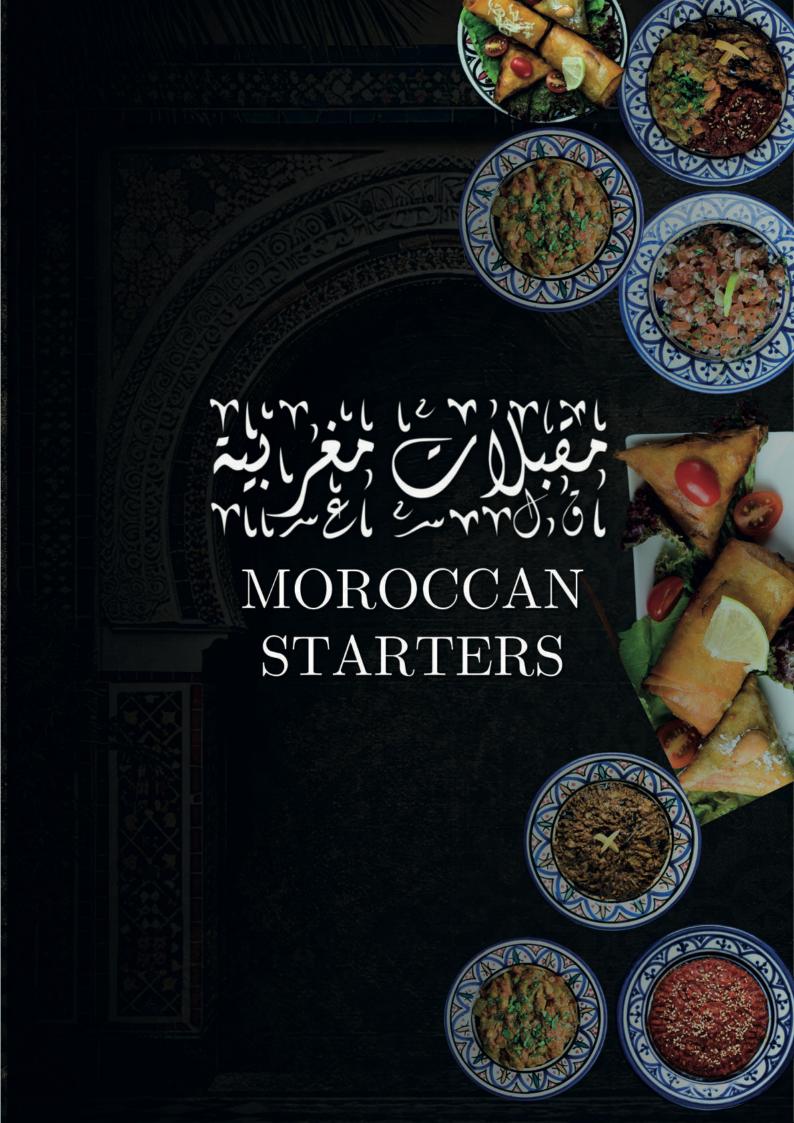








Nut free





# Traditional Moroccan 25 DH salad

Diced tomatoes with spices, onions, parsley, olive oil











25 DH

Taktouka

Grilled peppers, spiced tomatoes, garlic, parsley, olive oil











25 DH



# Candied tomatoes

Tomatoes with cinnamon, ginger and cloves











25 DH

Zaalouk

Eggplant, spiced tomatoes, garlic, parsley, olive oil













· Calorie counting does not include salad dressings



(g) Gluten free



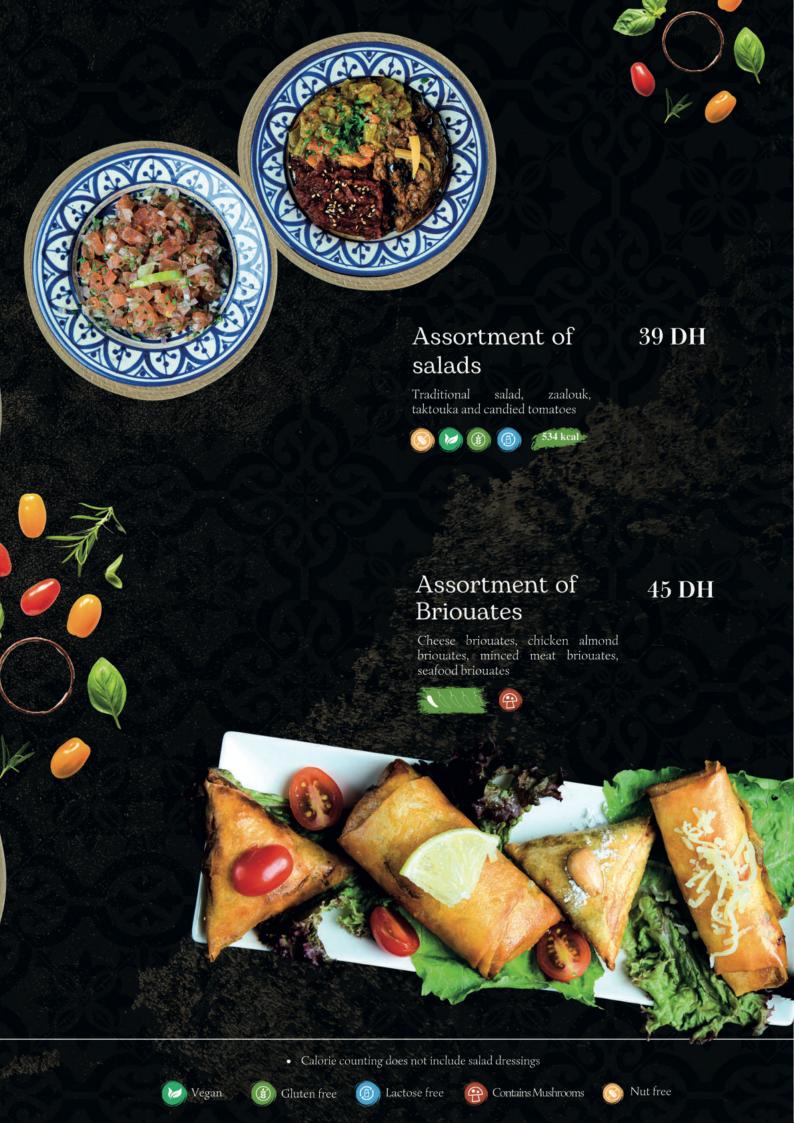
(B) Lactose free

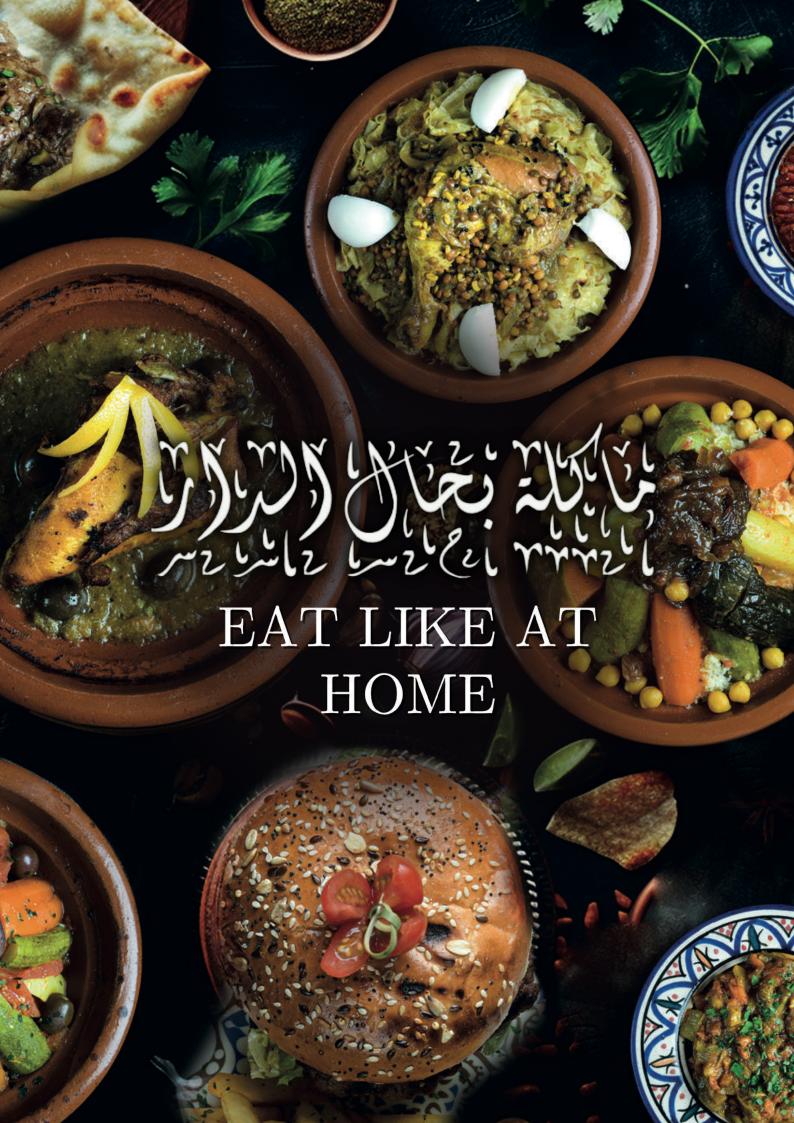


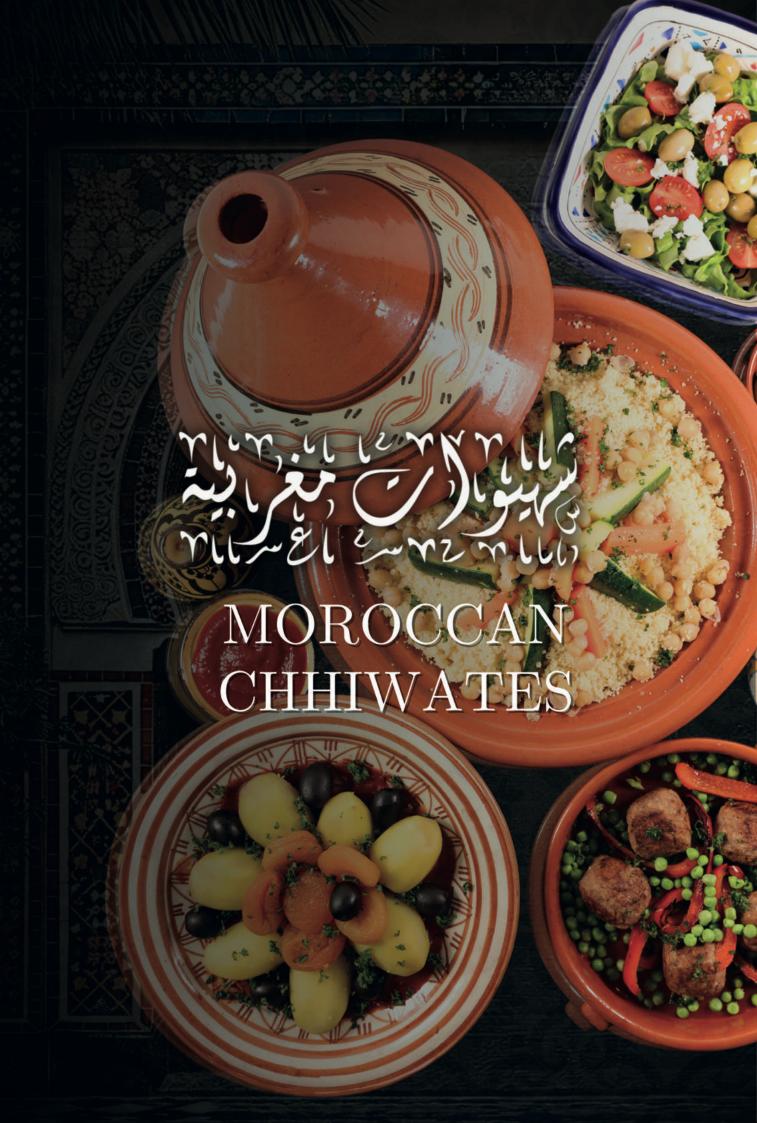
(A) Contains Mushrooms



Nut free









# Kefta Beid Maticha (KBM)

Spicy minced meat with tomato sauce and egg



74 DH

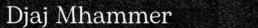
Tajine Barkouk O Louz

Beef with prunes and almonds



74 DH





Chicken with lemon confit





74 DH Djaj Btata O Zitoun

Chicken with potatoes and olives







# M'Rouzia Tajin 78 DH

Lamb with almonds and dried grapes



80 DH

## Seafood Pastilla

Seafood, vermicelli and mushrooms









Chicken Pastilla

Almonds, chicken, eggs

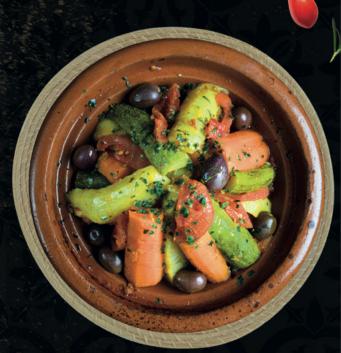
60 DH

60 DH

Amazigh Tajin

With vegetables of the day







# Rfissa Monday Speciality

Tride (Moroccan pasta), chicken, clarified butter, Moroccan spices



75 DH



# Koryines Tuesday Speciality

Veal feet, raisins, onions, honey and Moroccan spices





# Chef's Tajine

Wednesday Speciality

Tajine of meat with vegetables of the day according to the chef's composition







# Tanjia

Thursday Speciality

Meat, clarified butter, Moroccan spices







# Meat/Chicken Couscous 74 DH

#### Friday Specialty

Couscous, meat or chicken, chickpeas, raisins, pumpkin, carrots, zucchini, white cabbage, turnips, spices served with a glass of Lben



65 DH

Tajines with sardine meatballs

Saturday Speciality

Sardine meatballs with tomato sauce, peppers and olives



09 DIE



Baked Sardines

Saturday Speciality

Sardines on a bed of baked vegetables

65 DH

65 DH

Fried Sardines
Saturday Speciality

Sardines with eggplant, peppers and French fries













# Minced meat sandwich

59 DH

59 DH

Ground meat, lettuce, tomatoes, bread, sandwich sauce

341 kcal

# 59 DH Chicken Sandwich

Chicken, lettuce, tomatoes, bread, sandwich sauce

331 kcal



# Chicken Sausage Sandwich

Chicken sandwich, lettuce, tomatoes, bread, sandwich sauce

335 keal

Sandwiches, tacos and burgers come with fries, sauce and a small salad.

Calorie counting does not include side dishes.



59 DH

# Meat Sausage Sandwich

sausages, lettuce, tomatoes, bread, sandwich sauce

370 kcal



Kefta b smène Sandwich 29 DH

Minced meat, Moroccan bread and clarified butter



29 DH

Jamaa El Fna Sandwich speciality

Sausages, Taktouta, spicy sauce







Sandwiches, tacos and burgers come with fries, sauce and a small salad. Calorie counting does not include side dishes.



# Minced meat tacos

59 DH

Tortilla, French fries, taco sauce, cheese, ground meat

59 DH

# Chicken tacos

Tortilla, French fries, taco sauce, cheese, chicken





## Mixed tacos

59 DH

Tortilla, French fries, taco sauce, cheese, ground meat and chicken

59 DH

# Breaded chicken wrap

Lettuce,

breaded chicken, DARHOME wrap sauce





Ground meat wrap

59 DH

Lettuce, minced meat, DARHOME wrap sauce





# Wrap vegetarian

Grilled vegetables, lettuce, vegan sauce







# Hamburger

Chopped steak, lettuce, cheese, tomatoes, caramelized onions and DARHOME sauce

64 DH

318 kcal

# 64 DH

# Chicken Burger

Breaded chicken breast, lettuce, cheese, tomatoes, caramelized onions and DARHOME sauce















# Children's menu ·

Choice of Grill or Sandwich or Burgers, served with French fries, soft drink and a scoop of **Dino** ice cream

75 DH



# Sandwich menus

Choice of sandwiches, served with fries and your choice of soft drink

69 DH



# Burgers menus

Burger of your choice, served with fries, DARHOME sauce and your choice of soft drink

74 DH



# Tajines menus

Choice of tagine, served with assorted Moroccan salads and your choice of soft drink

75 DH





# Orange with cinnamon 25 DH

Orange, cinnamon and orange blossom

25 DH Khiare b zaatar

Cucumber, thyme and lemon





# Seasonal fruit salad

Orange-based, depending on fresh fruit in season

25 DH

40 DH Rice pudding with caramel and salted butter

Rice, milk, caramel, butter







# Artisanal Italian ice cream Dino

 $20/35 \mathrm{\ DH}$ 

11 or 2 scoops Homemade Italian ice cream

25 DH

# Assortment of Moroccan pastries

Almond paste, honey, orange blossom



Jaouhara

35 DH

Brick pastry, toasted almonds, milk, orange blossom, vanilla sugar









Mint tea

# HOT DRINKS

18 DH Espresso coffee Americano coffee 18 DH Hot milk 18 DH Nouss nouss 20 DH Coffee with cream 22 DH Latte 22 DH Cappuccino 22 DH Macchiato 22 DH Candy coffee 28 DH Caramel coffee 28 DH Old-fashioned chocolate 28 DH Black tea 15 DH Verbena 15 DH

15 DH







