

BH
BLACK HONEY
RESTAURANT

MENUS

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FOOD & SIDES

Fresh salad
Mixed greens salad, peach, goat cheese, mint, pomegranate seeds and citrus vinaigrette.
100 dh

Grilled chicken salad
Mixed salad, grilled chicken, cucumber, tomatoes, sauce sénégalaise.
140 dh

Grilled veggie panini
Baguette, grilled eggplant, zucchini, pepper, caramelised onions, green sauce.
120 dh

Kefta sandwich
Baguette, grilled kefta, lettuce, tomatoes, cheese, honey onions sauce drizzle.
150 dh

Fried chicken sandwich
Baguette, honey fried chicken, lettuce tomatoes and cheese
150 dh

Taco's
Choice of chicken, shrimp or vegetables taco's on flour tortilla served with corn, tomato and avocado salsa.
140/150 dh

Pasta
Homemade Basil
150 dh

French fries & Sweet potatoes fries
Parmesan truffle or plain fries, garlic aioli (F)
Green Sauce (SP)
60 dh

Moroccan donut
80 dh

Fruit platter
60 dh

BLACK HONEY

DRINKS HOT

Espresso 25 dh
Americano 30 dh
Latte 40 dh
Cappuccino 40 dh
Hot chocolate 35 dh
Moroccan tea 30 dh
Black tea 30 dh
Jasmin tea 30 dh
Green tea 30 dh
Verbena infusion 30 dh

DRINKS COLD

Frapuccino 45 dh
Espresso
Caramel
Chocolate

Smoothie (seasonal) 80 dh
Vegetable
Fruits (Ask your waiter)

Mocktails 80 dh
Mojito
Raspberry Mojito
Lemonade
Ginger power

Special Mocktails 90 dh
(Ask your waiter)

Fresh juice 40 dh
Orange
Pineapple
Carrot, orange
Avocado
Banana

Soda 30 dh
coke, coke zero, orangina, sprite, pepsi.

Sidi Ali ,50L 20 dh
Sidi Ali 1,5L 30 dh

Oulmes 0,50L 20 dh
Oulmes 1L 30 dh

BEVERAGES

DRINKS HOT

Espresso 25 dh
Americano 30 dh
Latte 40 dh
Cappuccino 40 dh
Hot chocolate 35 dh
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Espresso
Caramel
Chocolate

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BRUNCH *500 dh*

MAINS

Shrimp & Grits
Shrimp and Grits is a comforting Southern classic made with creamy cheese grits and succulent shrimp in a rich, flavorful sauce.

Eggs of your choice
Scramble eggs, sunny side up egg or omelette add:
-Tomatoes
-Onions
-Peppers
-Cheeses

Chicken Sausages
Made from ground chicken, spices, and herbs, formed into links or patties, which offers a leaner, lower-fat alternative to traditional pork sausages with a rich, savory flavor.

Roasted Potatoes
Crispy, golden-brown exterior and fluffy, creamy interior, achieved by baking potatoes tossed with oil and seasonings at high heat.

French Toast
Thick slices of bread in a mixture of beaten eggs, milk, and cinnamon, then pan-frying them in butter or oil until golden brown.

Pancakes
A thin, flat, round cake made from a starch-based batter containing flour, eggs, milk, and butter.

Fried Chicken & Waffle
A classic comfort food that features crispy, savory fried chicken served on top of sweet, fluffy waffles, often accompanied by syrup or honey.

SIDES & SALADS

Moroccan Salad
Fresh, chopped vegetable salads featuring tomatoes, cucumbers, and onions with a lemon-olive oil dressing

Peach Salad
Irresistibly fresh! Juicy fruit paired with cheese crumbles, toasted nuts, fresh greens, and a balsamic vinaigrette.

Fruit Salad
Fruit salad is a dish consisting of various kinds of fruit.

Msemen
A traditional, flaky, square-shaped flatbread from the Maghreb region of North Africa

Harcha
Semolina flatbread or cake, known for its soft, crumbly, and slightly chewy texture, often compared to cornbread or an English muffin.

Batbout
Batbout is a Moroccan pita, or an American equivalent of sandwich bread. It's a Moroccan bread often used for a quick lunch.

DRINKS

Coffee
Moroccan tea
Black tea
Peach Tea
Bissap
Orange Juice

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BRUNCH MENU

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RESTAURANT

BREAKFAST *(INCLUDED)*

MAINS

Eggs of your choice
Scramble eggs, sunny side up egg or omelette add:
-Tomatoes
-Onions
-Peppers
-Cheeses

Fresh Fruit
Thick slices of bread in a mixture of beaten eggs, milk, and cinnamon, then pan-frying them in butter or oil until golden brown.

Avocado
A tropical, pear-shaped berry fruit with a single large seed and soft, creamy, yellow-green flesh that can be eaten raw or cooked.

Yogurt
Plain yogurt w/ fresh fruit

Cereal
Assortment of cereal

DRINKS

Coffee
Moroccan tea
Black tea
Peach Tea
Bissap
Orange Juice

BREAKFAST MENU

BREAD OPTIONS

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BREAKFAST MENU



IN MARRAKECH THERE EXIST THE
INCREDIBLE ABILITY TO BE IMMERSED IN
MULTIPLE CULTURAL SETTINGS
AT THE SAME TIME

The beautiful stylings of Moroccan architecture intertwine with the rich beauty of the Islamic influence to create a scene fit for kings. In the midst of this elegance we at the Mwasi Healing and Restoration Center sought out to create a communal eating space that serves a culinary experience just as uniquely spectacular as the breathtaking views surrounding it. Thus, the team gave birth to Black Honey a world-class dining experience. Here guests have the opportunity to experience the authentic, precise cultural flavors of several different peoples across the pan-African diaspora. One can taste the robust spices of a Moroccan chicken tagine, while also enjoying the zesty vibrance that Senegalese jollof brings to the table all in one meal, and wash it down with one of our signature hand-crafted mocktails.

At Black Honey our Chef has worked aimlessly to provide the best cuisine for our clientele. With combined technical experience cooking West African, Moroccan, African-American and several other cultural cuisines, our chef has concocted a revolutionary menu that truly brings out the best aspects of African cuisine around the world. This exceptional quality of the food pairs perfectly with our warm service and hospitality, as our restaurant employees seek to please each and every guest that shares a meal with us. At Black Honey you can expect to experience the whole of Africa and then some, all from your dinner table.

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DINNER

Starter

Moroccan Salad (Morocco)

A refreshing blend of crisp vegetables and aromatic herbs, lightly dressed in olive oil and lemon.

Main

Lemon Chicken Tagine w/ Green Beans & White Rice (Morocco)

Tender chicken simmered slowly with preserved lemons and spices, served with green beans and fluffy rice.

Veggie Option

Eggplant with Rice or Chickpeas (Morocco/North Africa)

Savory roasted eggplant paired with rice or protein-packed chickpeas.

Dessert

Gbozon (Côte d'Ivoire)

A comforting Ivorian treat made from pounded plantains, sweetened and rich in tradition.

250 dh

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DINNER

Starter

Cauliflower Soup (Global/France-inspired)
Creamy cauliflower soup with subtle seasonings,
inspired by classic French comfort cuisine.

Main

Fish Yassa with Broken Rice (Senegal)
A Senegalese specialty of marinated fish braised in
caramelized onion, mustard, and citrus sauce, served
over traditional broken rice.

Veggie Option

Mushroom with Broken Rice (Senegal)
Earthy mushrooms sautéed in a savory sauce, served
with Senegalese-style broken rice.

Dessert

Sfenj with Vanilla Ice Cream (Morocco)
Moroccan-style doughnuts, crisp on the outside and
soft inside, paired with creamy vanilla ice cream.

250 dh

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DINNER

Starter

Mixed Salad (Mediterranean)

A light, colorful assortment of fresh vegetables dressed simply for balance and freshness.

Main

Lamb Tagine with Apricot, Prunes, and Sweet Potatoes (Morocco)

A festive Moroccan dish, slow-cooked lamb infused with saffron and cinnamon, enriched with sweet dried fruits and tender sweet potatoes.

Veggie Option

Veggie Option: Vegetable Tagine (Morocco)

A medley of seasonal vegetables simmered in North African spices, served in a traditional tagine.

Dessert

Fruit Platter (Global)

A refreshing seasonal selection of ripe fruits.

250 dh

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DINNER

Starter

Spinach Salad (Mediterranean)

Fresh spinach leaves tossed with light herbs and citrus.

Main

Chicken Couscous (Morocco)

The national dish of Morocco: fluffy semolina couscous topped with tender chicken, vegetables, and aromatic spices.

Veggie Option

Veggie Option: Vegetable Couscous (Morocco)

A wholesome couscous with market-fresh vegetables, richly seasoned and hearty.

Dessert

Poached Pear (France)

A French classic, delicate pear simmered in syrup until soft and fragrant.

250 dh

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Moroccan Carrot Salad with Cumin (Morocco)
Sweet carrots seasoned with cumin, garlic, and lemon, a staple of Moroccan mezze.

Main

Chicken Attiéké (Côte d'Ivoire)
A beloved Ivorian dish featuring spiced chicken served with attiéké, a fluffy cassava couscous.

Veggie Option

Veggie Option: Vegetable Couscous (Morocco)
A wholesome couscous with market-fresh vegetables, richly seasoned and hearty.

Dessert

Fruit Platter (Global)
A bright, fresh finish with assorted seasonal fruits.

250 dh

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