

RIVAYAT

Signature ~ Expedition

Amuse Bouche

Prawns ~ Masala (S)(N)(GF)
Pink prawns, coconut, sesame, peanut
(**Kir Royale**)

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**Salmon ~ Mooli (D)(GF)**  
Tandoori tikka, raita, pickle  
(**Domaine Jirry**, Chardonnay, Meknès, Maroc)

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Keema ~ Pao (D)(L)
Goat mince, buttered brioche, salli
(**Donna Lorenza**, Chianti, Toscane, Italy)

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**Chicken Tikka ~ Masala (D)(L)(GF)**  
Fenugreek, tomato, Kashmiri chilli  
(**S de Siroua**, Syrah, Benslimane, Maroc)

or

**Sea Bass ~ Mangalore (L)(GF)**  
Pan-seared, curry leaf, coconut  
(**Pascal Jolivet**, Pinot Noir Attitude, Loire, France)

Served with tadka dal, steamed rice and Indian breads

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Chocolate ~ Orange (D)
Meringue, doughnut, murabba
(**M17**, Muscat, Moelleux Blanc, Meknès, Maroc)

or

Bhappa Doi ~ Berries (D) (GF)
Honeycomb, steamed yoghurt, chutney
(**M17**, Muscat, Moelleux Blanc, Meknès, Maroc)

Vegetarian ~ Expedition

Amuse Bouche

Aloo Tikki ~ Honey Yoghurt (D)(GF)(V)
Crispy potato cake, tamarind, mint chutney
(**Kir Royale**)

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**Cauliflower ~ Textures (D)(V)**  
Samosa, pickle, chutney  
(**Domaine Jirry**, Chardonnay, Meknès, Maroc)

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Morels ~ Broccoli (D)(GF)(V)
Wild mushrooms, papad, mixed berries
(**Donna Lorenza**, Chianti, Toscane, Italy)

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**Paneer Tikka ~ Masala**  
Charred Cottage cheese, vine tomatoes, fenugreek  
(**S de Siroua**, Syrah, Benslimane, Maroc)

or

**Courgette ~ Spinach (N)(GF)(V)**  
Dumplings, capsicum, cashew nuts  
(**Pascal Jolivet**, Pinot Noir Attitude, Loire, France)

Served with tadka dal, steamed rice and Indian breads

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Chocolate ~ Orange (D)
Meringue, doughnut, murabba
(**M17**, Muscat, Moelleux Blanc, Meknès, Maroc)

or

Bhappa Doi ~ Berries (D) (GF)
Honeycomb, steamed yoghurt, chutney
(**M17**, Muscat, Moelleux Blanc, Meknès, Maroc)

(V) Vegetarian (P) Contains Pork (N) Contains Nuts
(S) Contains Shellfish (GF) Gluten Free (D) Contains Dairy (L) Locally Sourced

All prices are in Moroccan Dirham and inclusive of applicable taxes.

Starters

Aloo Tikki ~ Chaat (D)(GF)

Crispy potato cake, tamarind, mint chutney

Dal ~ Chawal

Rice Lentil dumplings, pickle, yogurt

Cauliflower ~ Textures (D)(V)

Samosa, pickle, chutney

Prawns ~ Masala (N)(S)(GF)

Pink prawns, coconut, sesame, peanut

Fish ~ Amritsari

Battered crisp, masala peas, smoked ketchup

Lamb ~ Ghee Roast

Pumpkin, puffed bread, potato

Keema ~ Pao (D)(L)

Goat mince, buttered brioche, salli

Tandoor - Grills

Paneer Tikka ~ Pepper (D)(GF)(V)

Cottage cheese, raw papaya, chutney

Tandoori~ Broccoli (D)(GF)(V)

Charred broccoli, papad, mixed berries

Blue Cheese Naan ~ Truffle (D)(L)

Stuffed bread, shave, coriander

Scallops ~ Aubergine

Marinated, charred, chutney, mustard

Salmon ~ Mooli (D)(GF)

Tandoori tikka, raita, pickle

Tandoori ~ Chicken

Charred breast, pate, chat, onion

Mains

Courgette ~ Spinach (N)(GF)(V)(D)

Dumplings, capsicum, cashew nut

Seasonal Greens ~ Biryani

French beans, basmati rice, fried onion, raita

Lobster ~ Coconut (S)(L)(GF)

Curry leaf, mustard, tomato

Prawns ~ Homestyle Curry

Pink prawns, carom seed, onion, Indian onion

Duck ~ Madras

Pan roasted breast, tamarind, shallots

Butter Chicken ~ Fenugreek (D)(L)(GF)

Yoghurt, tomato, Kashmiri chilli

Raan Feast

Slow cooked leg of lamb, raita, onion kulcha,
bone marrow sauce, biryani pulao

Pre-order 24 hrs before

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Classic Indian

Paneer Tikka ~ Masala (D)(V)

Charred cottage cheese, vine tomatoes, fenugreek

Tadka Dal (GF)(V)

Yellow lentil, cumin seed, asafoetida

Kaali Dal (D)(GF)(V)

Black lentil, fenugreek, vine tomato

Kadai Subzi

Seasonal greens, onions, cumin seed

Baingan Bharta (GF)(V)

Smoked eggplant, ginger, tomato

Saag Aloo (D)(GF)(V)

Spinach, potato, garlic

Sea Bass ~ Mangalore (S)(L)(GF)

Pan seared, curry leaf, coconut

Chicken ~ Tikka Masala (D)(L)(GF)

Tomato, fenugreek, Kashmiri chilli

Chicken ~ Biryani (D)(L)(GF)

Boneless, garlic, basmati rice, fried onion, mint

Lamb Shank ~ Rogan Josh (GF)

Black cardamom, chokha, indian spices

Sides

Breads Basket

Chef's selection - 3 pcs

Cheese Naan -2 pcs

Steamed Rice (GF)

Biryani Rice (GF)

Cucumber Raita (D)

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Desserts

Chocolate ~ Orange (D)

Meringue, doughnut, murabba

Bhappa Doi ~ Berries (D)(GF)

Honeycomb, steamed yoghurt, chutney

Pineapple ~ Coconut (N) (Vegan)

pink pepper, sorbet

Mango ~ Malai (D)(N)

Cheesecake, pink peppercorn, saffron

Tea

English Breakfast, Sencha Japan, Camomille, Earl
Grey Oriental, Masala Chaï

Coffee

Americano, Cappuccino, Espresso, Latté, Macchiato

Artisanal Moroccan Infusions (L)

Pure Verbena, Moroccan Mint Tea



An ode to India's many culinary traditions and delights, elevated to new heights of refinement and innovation.

Mentored by Michelin-starred chef Rohit Ghai, a true connoisseur and lover of the heritage of Indian cuisine, Rivayat promises a magical experience, taking you on a journey to the very limits of Indian flavors.

Rohit Ghai's first solo restaurant, Kutir in Chelsea, opened in late 2018, followed by the critically acclaimed Manthan in Mayfair in 2021. Rohit has worked in and run the kitchens of some of London's leading Indian restaurants, such as Benares, Trishna, Gymkhana, Hoppers and most recently, Jamavar and Bombay Bustle. He is also the first Indian chef to win a Michelin star for Jamavar within ten months of opening the restaurant and also for Gymkhana.



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