



LEOPARD MARRAKECH



# GROUP MENU

— DINNER —

For groups starting from 10 people

2025/2026

# *A Mediterranean Odyssey in the Colors of Marrakech*

At Léopard Marrakech, we celebrate the Mediterranean art of living in all its generosity. Our cuisine, inspired by the sun-kissed shores of the Levant, Spain, and Italy, is a bold dialogue between Moroccan terroir and exceptional products sourced from around the world and Lebanon.

Each dish tells a story where the vibrant freshness of local ingredients—carefully selected from the souk—meets the luxury of iconic products imported from Switzerland and Italy.

We orchestrate this flavorful symphony with the enchanting spices of Jemaa el-Fna square and aromatic herbs lovingly grown on our farm in Dar Bouazza, ensuring absolute authenticity and freshness. Every element is chosen to offer you a unique experience. And to accompany this journey, our artisanal bread, kneaded and baked daily on-site, welcomes you with its warm aroma and authentic taste. More than just a meal, we invite you to a sensory escape—generous, refined, and fragrant.





## *Indoor Dining Room*

Indoor area: 380 m<sup>2</sup>  
Seated capacity: 130  
Cocktail reception capacity: 180



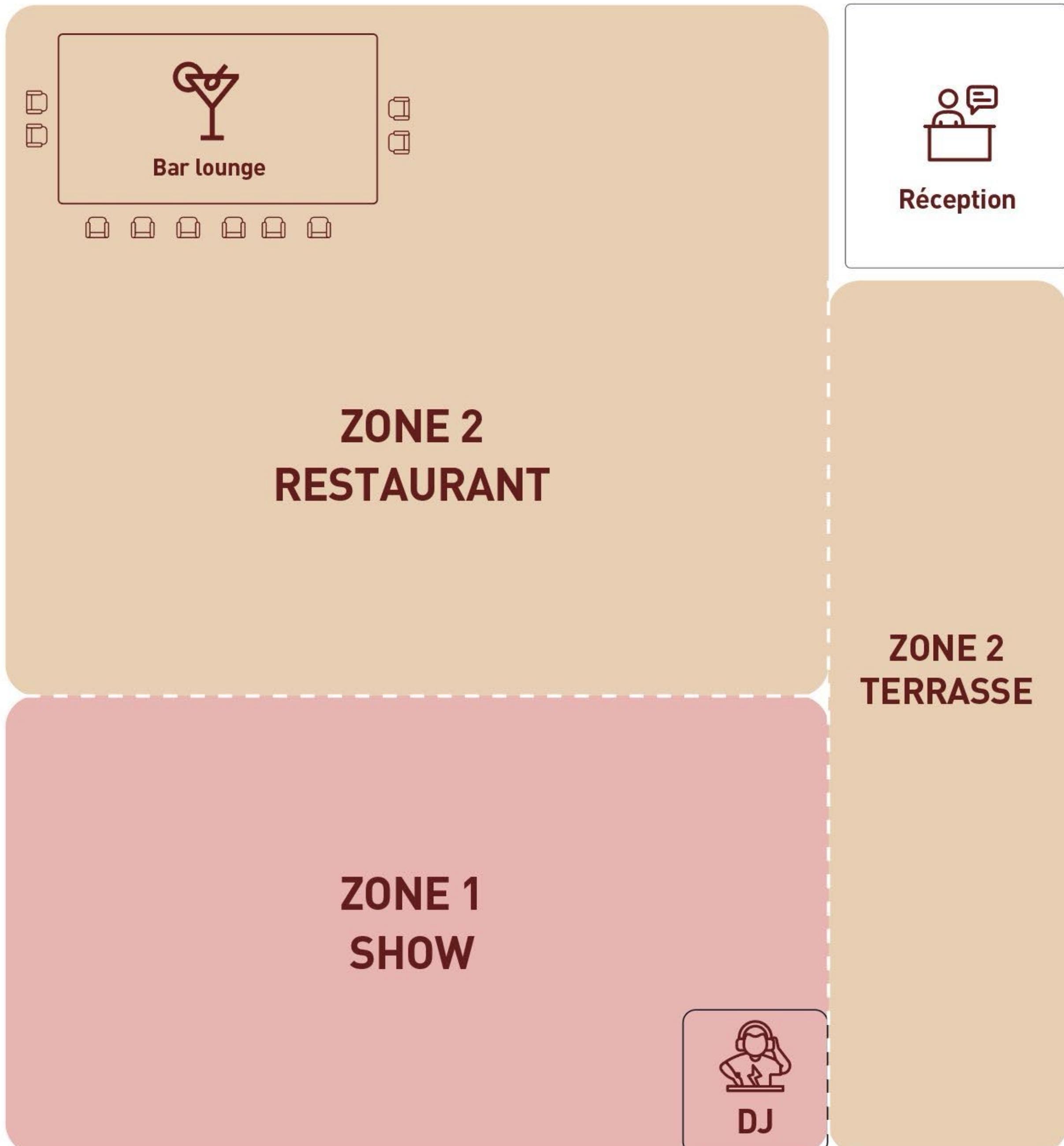
## *Outdoor Terrace*

Outdoor area: 50 m<sup>2</sup>  
Seated capacity: 20  
Cocktail reception capacity: 40

# *The Layout of Léopard Marrakech*

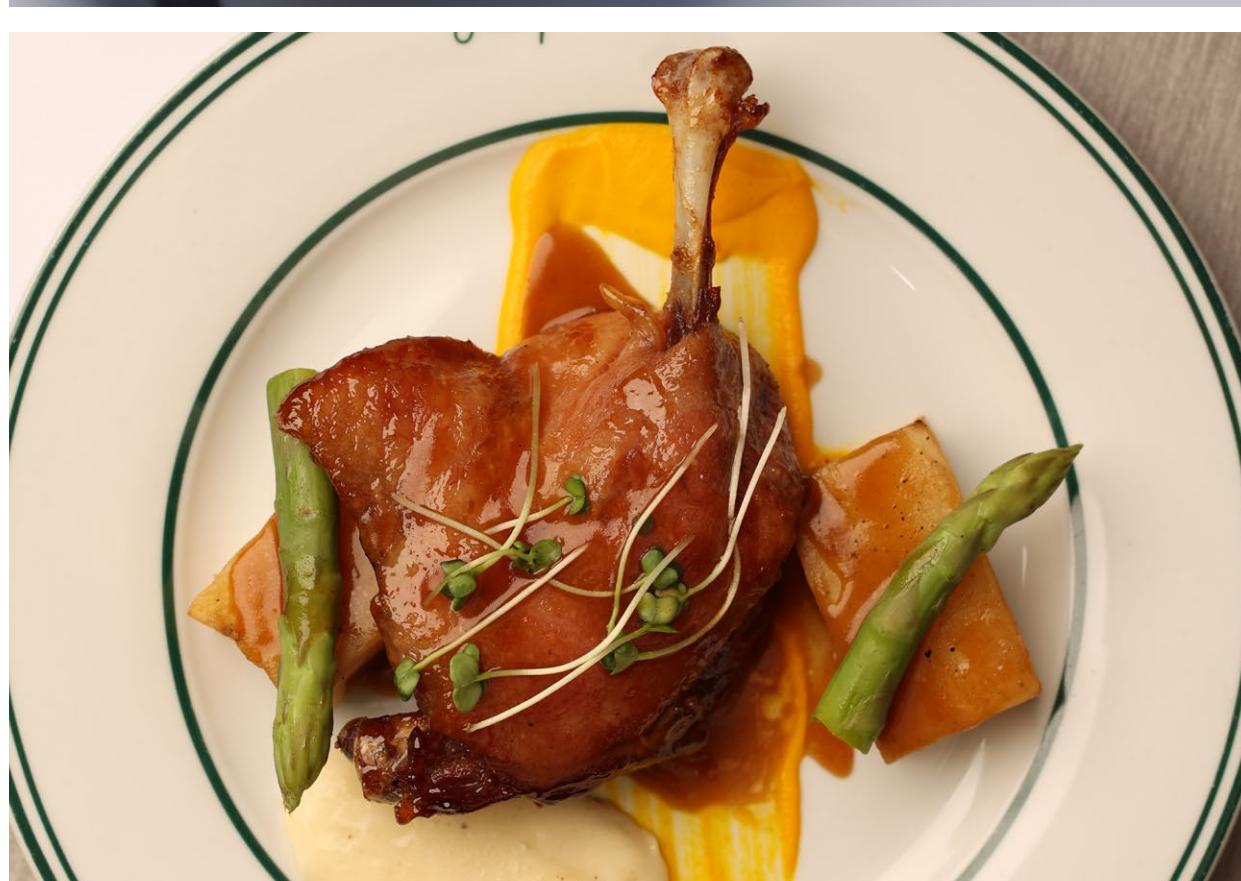
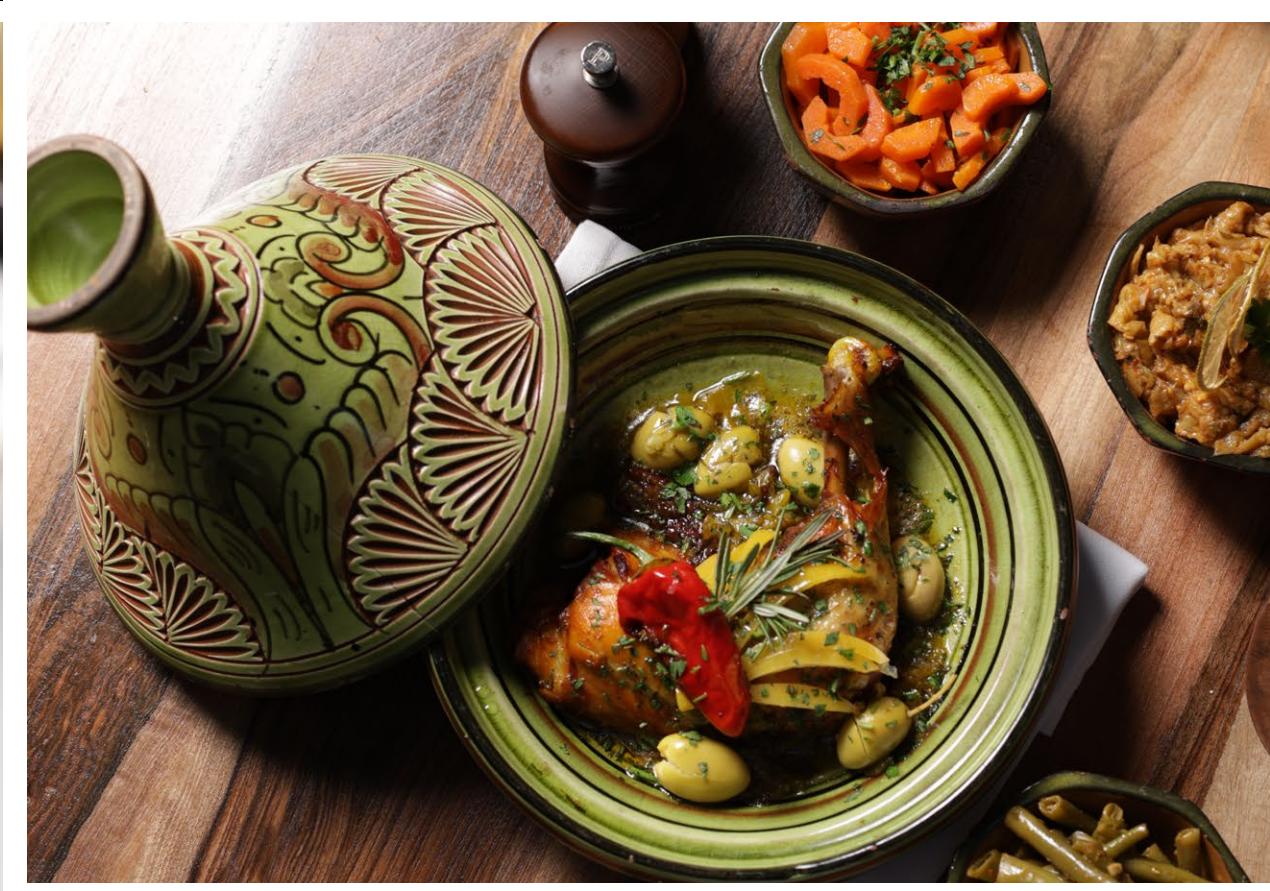
Step into Léopard Marrakech and enter a world where every space tells a story. Let yourself be enchanted by our indoor dining room, the stage for your most festive dinners and unforgettable shows. With the selections of our DJ, the night awakens and promises vibrant moments.

For a serene escape, our Hookah Lab welcomes you into an oriental and refined atmosphere. Whether you choose the comfort of our warm lounges or the gentle air of our terrace, we turn every visit into a cherished memory.





# GROUP MENU



*\*Menus available from Monday to Wednesday.*

## ***SUNSHINE MENU*** ***280 MAD***

### ***STARTERS***

#### **MIXED SALAD**

lettuce, carrots, corn, tomatoes, cucumber

### ***MAIN COURSES***

#### **BEEF WOK**

Sautéed with two types of onions, peppers,  
carrots, sesame oil

### ***DESSERTS***

**GINGER-INFUSED PINEAPPLE CARPACCIO  
AND A SCOOP OF VANILLA ICE CREAM**



*\*Menus available from Monday to Wednesday.*

## **FUSION MENU** **390 MAD**

### **CHEF'S AMUSE-BOUCHES**

### **STARTERS TO SHARE**

#### **THE 6 LEBANESE MEZZE**

Hummus, muhammara, tzatziki, moutabbal, fattoush, kibbeh.

### **MAIN COURSE (Choice of)**

#### **ASSORTMENT OF SKEWERS**

1 pc Chicken Chich Taouk, 1 pc Kefta, 1 pc Fish

#### **ASIAN WOK SHRIMP, THAI BASIL**

Royal shrimp, crunchy vegetables, sweet and sour Thai basil sauce

#### **LINGUINE WITH SALMON AND LEMON CREAM**

Fresh linguine, smoked salmon, light lemon & dill cream

#### **GREEK CHICH TAOUK OVER WOOD FIRE**

Chicken cubes marinated for 24h (yogurt, lemon, garlic, spices),  
grilled over a wood fire, served with its creamy sauce

### **DESSERT (Choice of)**

#### **MOUHALABIA WITH RED FRUITS**

#### **SEASONAL FRUIT PLATE**

#### **PISTACHIO CRÈME BRÛLÉE FROM IRAN LE SECRET DE PERSE**

*\*To ensure smooth service, please select a single menu for the entire group:  
all guests must choose the same starter, main course, and dessert.*



*\*Menus available from Thursday to Sunday.*

# **THE TREASURES OF THE SOUK & THE FARM 500MAD**

## **CHEF'S AMUSE-BOUCHES**

### **STARTERS TO SHARE**

#### **THE 6 MOROCCAN SEASONAL SALADS**

A refined selection of seasonal Moroccan salads

##### **THE CRISPY FAN**

Kiri & truffle, Seafood bite, Melted kofta,  
slow-cooked lemon chicken

##### **MOROCCAN-STYLE SARDINES**

Fried Asfi sardines, charmoula

##### **HOMEMADE TRUFFLE FRIES**

Fresh potatoes, infused with truffle

### **MAIN COURSE (Choice of)**

#### **TANJIA JEMAA EL-FNA STYLE**

Traditional Marrakchi preparation, slow-cooked beef with spices in a clay jar,  
served with Moroccan loubia

#### **ESSAOUIRA CHARM TAGINE**

Calamari and mussels, charmoula, and fresh tomato sauce,  
gently simmered over low heat

#### **CHICKEN MHAMER TAGINE**

Preserved lemon, meslalla olives

#### **ROYAL COUSCOUS**

Fine semolina couscous, rich broth,  
assortment of meats (lamb, chicken, merguez),  
and seasonal vegetables

### **DESSERT (Choice of)**

**HOMEMADE PISTACHIO MILLE-FEUILLE & FRESH RASPBERRY**

**HOMEMADE KUNAFA – THE LEOPARD'S SECRET**

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## **CULINARY SAFARI**

## **590 MAD**

### **CHEF'S AMUSE-BOUCHES**

### **SHARED STARTER**

#### **BEEF CARPACCIO, TRUFFLE & PARMESAN**

Thin slices of beef, old-style mustard, shavings of 24-month aged Parmesan

#### **THE CRISPY FAN**

Seafood cigar, melting kofta briouate, Philadelphia & truffle, lemon confit chicken

#### **FESTIVE TRUFFLE CROQUETTES**

Golden crispy spheres, black truffle, Parmesan

#### **GALICIAN OCTOPUS**

Tender Galician-style octopus, served with fondant potatoes topped with smoked paprika

### **MAIN COURSE (Choice of)**

#### **PARISIAN-STYLE ENTRECÔTE**

Aged entrecôte with "sauce relais", homemade fries

#### **ROYAL COUSCOUS**

Fine semolina couscous, rich broth, assortment of meats (lamb, chicken, merguez), and seasonal vegetables

#### **TRUFFLE RIGATONI & PARIS MUSHROOMS**

Rigatoni pasta, creamy black truffle sauce, with forest mushrooms

### **DESSERT (Choice of)**

#### **GRAND TIRAMISU – LEOPARD SIGNATURE**

#### **PAVLOVA WITH RED FRUITS**

#### **WHIPPED CREAM & RASPBERRY ICE CREAM**

#### **HOMEMADE KUNAFA – THE LEOPARD'S SECRET**

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# **LÉOPARD SIGNATURE MENU**

## **700 MAD**

### **CHEF'S AMUSE-BOUCHES**

### **SHARED STARTER**

#### **SWEET & SAVORY FREE-RANGE CHICKEN PASTILLA**

Free-range chicken pastilla, scented with cinnamon and almonds

#### **TRUFFLED PIZZETTA & PARMESAN SHAVINGS**

#### **HOMEMADE SMOKED SALMON & BLINIS**

House-smoked salmon, served with blinis and dill cream

#### **WARM GOAT CHEESE & HONEY SALAD**

Warm roasted goat cheese with eucalyptus honey,  
served on a bed of mesclun and walnuts

### **MAIN COURSE (Choice of)**

#### **SOLE MEUNIÈRE**

Wild sole golden-seared in brown butter, lemon, parsley,  
served with new potatoes

#### **KHAROUF MECHOUÏ**

Lamb shoulder slow-cooked for 5 hours with mild spices,  
basmati rice, pistachios, and almonds

#### **BEEF TENDERLOIN & SAUCE OF YOUR CHOICE**

Choice of sauce (mushroom, "sauce relais", pepper sauce),  
garnish of your choice

#### **GRILLED LOBSTER & LINGUINE IN LOBSTER BISQUE**

Whole grilled lobster, served with linguine  
in a rich, creamy lobster bisque

### **SHARED DESSERTS**

#### **LEOPARD'S CIPRIANI & LEMON MERINGUE TART**

**HOMEMADE PISTACHIO MILLE-FEUILLE & FRESH RASPBERRY  
RED FRUIT PAVLOVA, WHIPPED CREAM & RASPBERRY ICE CREAM**

#### **LEOPARD SIGNATURE GRAND TIRAMISU**

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*\*Menus available from Thursday to Sunday.*

## **VEGETARIAN KECH MENU**

**380 MAD**

### **CHEF'S AMUSE-BOUCHES**

## **STARTERS**

### **THE 6 MOROCCAN SEASONAL SALADS**

A refined selection of seasonal Moroccan salads

## **MAIN COURSES**

### **BERBER TAGINE WITH SEASONAL VEGETABLES**

Slow-cooked vegetables, chickpeas, saffron, and mild spices,  
served with its semolina couscous

## **DESSERTS**

### **ORANGE WITH CINNAMON**

**& ORANGE BLOSSOM WATER**



*\*Menus available from Thursday to Sunday.*

**MAJORELLE VEGETARIAN MENU**  
**450 MAD**

**CHEF'S AMUSE-BOUCHES**

**STARTER (Choice of)**

**AVOCADO HUMMUS**

Homemade hummus enriched with avocado and preserved lemon.  
Served with warm pita bread.

**SPRING ROLLS**

Crispy vegetable spring rolls,  
sweet and sour sauce.

**MAIN COURSE (Choice of)**

**TRUFFLED RISOTTO WITH PARIS MUSHROOMS**

Oat cream risotto, sautéed mushrooms,  
black truffle

**ROASTED CAULIFLOWER WITH MILD SPICES & TZATZIKI**

Cauliflower gently braised with Cajun spices,  
served with fresh, creamy tzatziki sauce.

**DESSERT (Choice of)**

**RED FRUIT PAVLOVA**

**WHIPPED CREAM & RASPBERRY ICE CREAM**

**HOMEMADE PISTACHIO MILLE-FEUILLE & FRESH RASPBERRY**

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**KOSHER MENU 1**  
**500 MAD**

**CHEF'S AMUSE-BOUCHES**

**STARTERS**

**VEGETABLE & ALMOND PASTILLA**  
Crispy brick pastry, butternut squash,  
roasted almonds, cinnamon.

**MAIN COURSES**

**OVEN-BAKED SEA BREAM FILLET**  
Cooked with olive oil, confit garlic, and lemon thyme.  
Served with roasted seasonal vegetables.

**DESERTS**

**HOMEMADE MANGO-LIME SORBET**



*\*Menus available from Thursday to Sunday.*

**KOSHER MENU 2**  
**550 MAD**

**CHEF'S AMUSE-BOUCHES**

**STARTERS**

**HOMEMADE MEZZE PLATTER**

Creamy hummus, smoked eggplant caviar,  
marinated pepper salad  
Served with artisanal pita bread.

**MAIN COURSES**

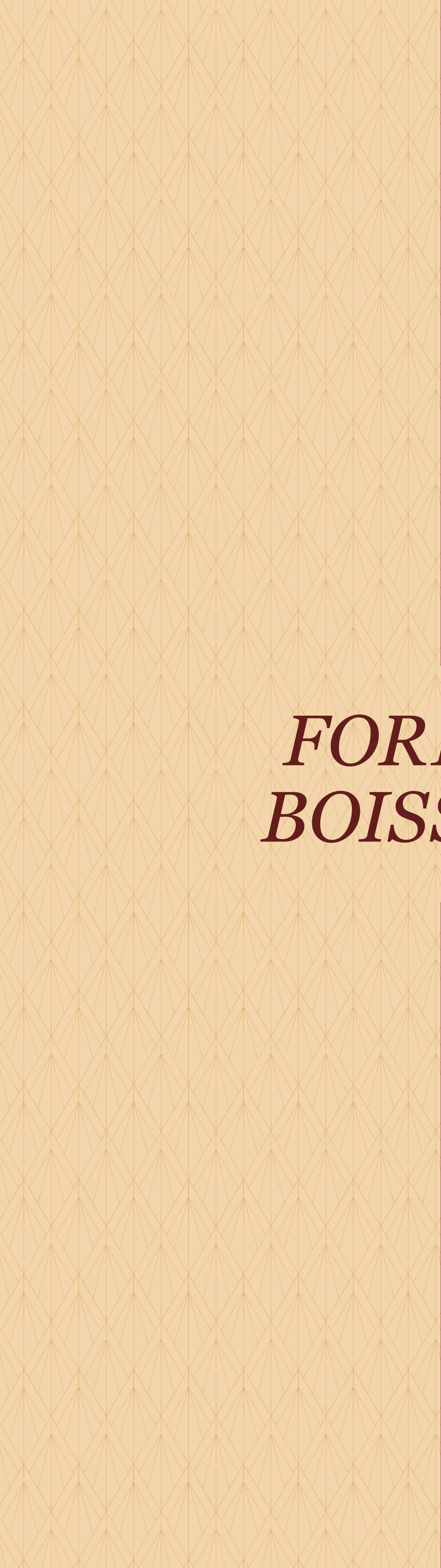
**WHITING FISH MEATBALL TAGINE WITH GRILLED ALMOND POWDER**

Fine, delicately spiced fish meatballs,  
coated in a saffron sauce.

**DESERTS**

Assortment of Homemade Oriental Pastries





# FORFAIT BOISSONS



## ***DRINKS PACKAGE***

### **SOFT DRINK PACKAGE**

**120 MAD per person**

**Soda, ½ mineral water (still or sparkling), tea or coffee**

### **STANDARD WINE PACKAGE**

**180 MAD per person**

**½ bottle Sahari wine or equivalent,  
½ mineral water (still or sparkling), tea or coffee**

### **PREMIUM MOROCCAN WINE PACKAGE**

**280 MAD per person**

**½ bottle Volubilis wine or equivalent,  
½ mineral water (still or sparkling), tea or coffee**

### **PRESTIGE WINE PACKAGE**

**310 MAD per person**

**½ bottle Eclipse, Domaine Jirry, or Côtes du Rhône,  
½ mineral water (still or sparkling), tea or coffee**

### **ONE HOUR OF OPEN BAR**

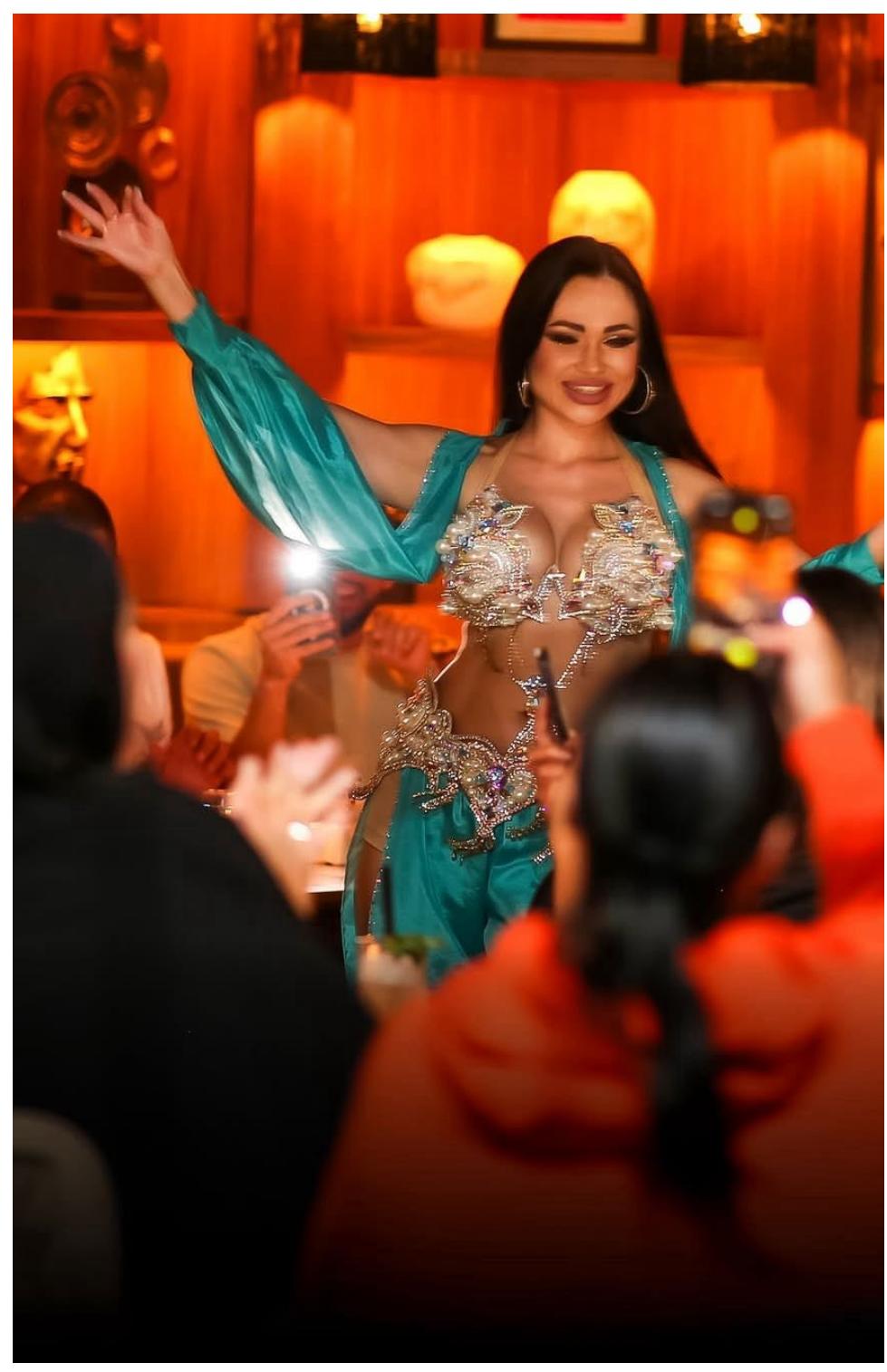
**From 380 MAD per person**

**(Available only for cocktail receptions)**



# **ANIMATIONS TOUS LES SOIRS**

**DJ  
CHANTEUR GUITARISTE  
PERCUSSIONS  
DANSE ORIENTALE  
DANSE CONTEMPORAINE  
FUSION GNAOUA**





Pour réserver ou organiser votre événement, contactez-nous.  
Nous serons ravis de personnaliser cette expérience pour vous.

Réservations de groupe :  
[Contact@leopardmarrakech.com](mailto:Contact@leopardmarrakech.com)  
0041 79 630 43 41 (whatsapp)

Nous répondons à vos messages WhatsApp avec plaisir.

## CONDITIONS GÉNÉRALES

**Acompte:** Un acompte de 50% est requis pour confirmer la réservation.

**Annulation :** Toute annulation doit être effectuée au moins 48 heures à l'avance pour obtenir le remboursement de l'acompte. Passé ce délai, l'acompte est perdu.

**Dress Code :** Tenue chic et élégante exigée.

**Facturation :** Une facture vous sera délivrée en fin de soirée lors du règlement du solde.