



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 m²
Seated capacity: 130
Cocktail reception capacity: 180



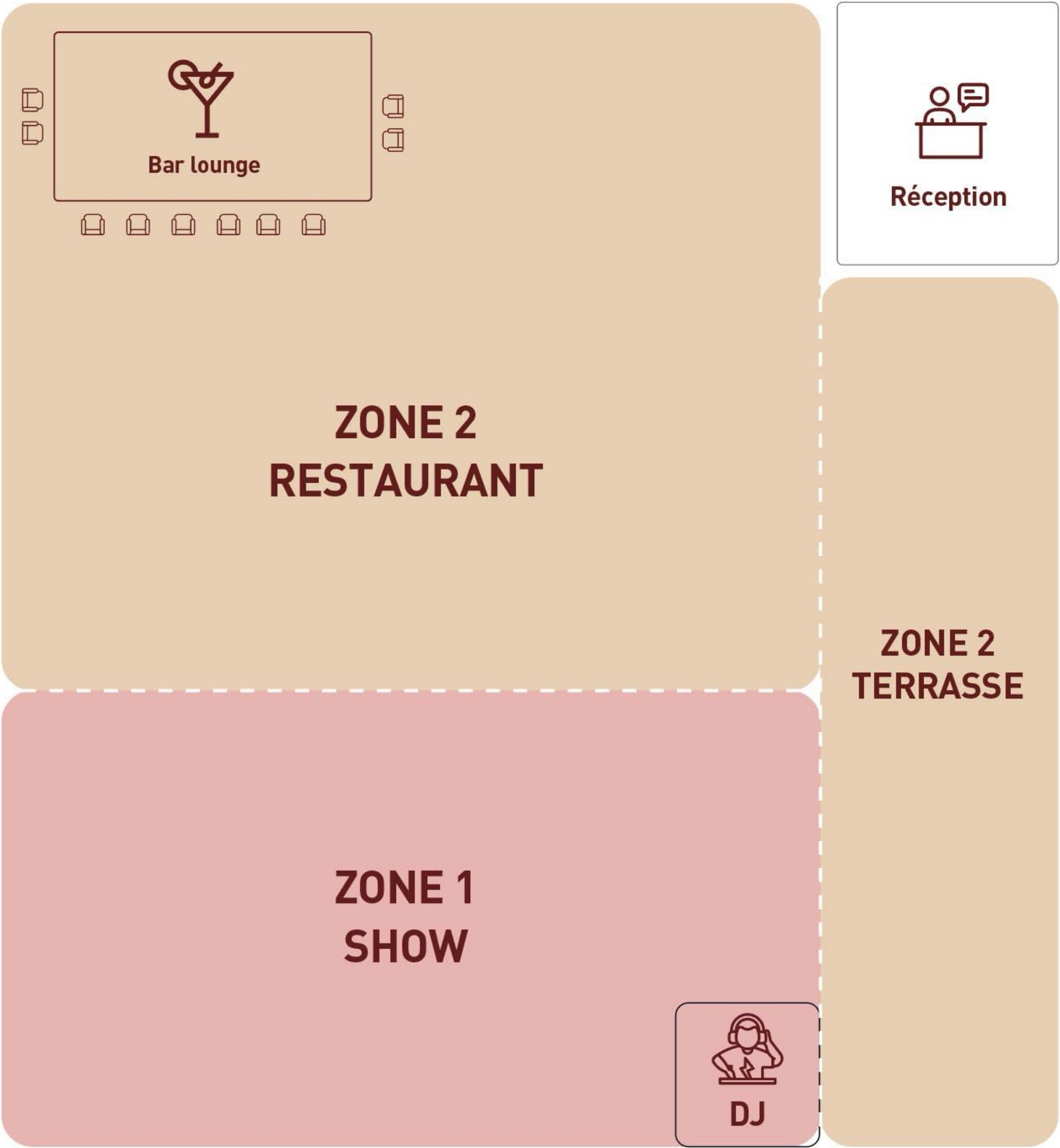
Outdoor Terrace

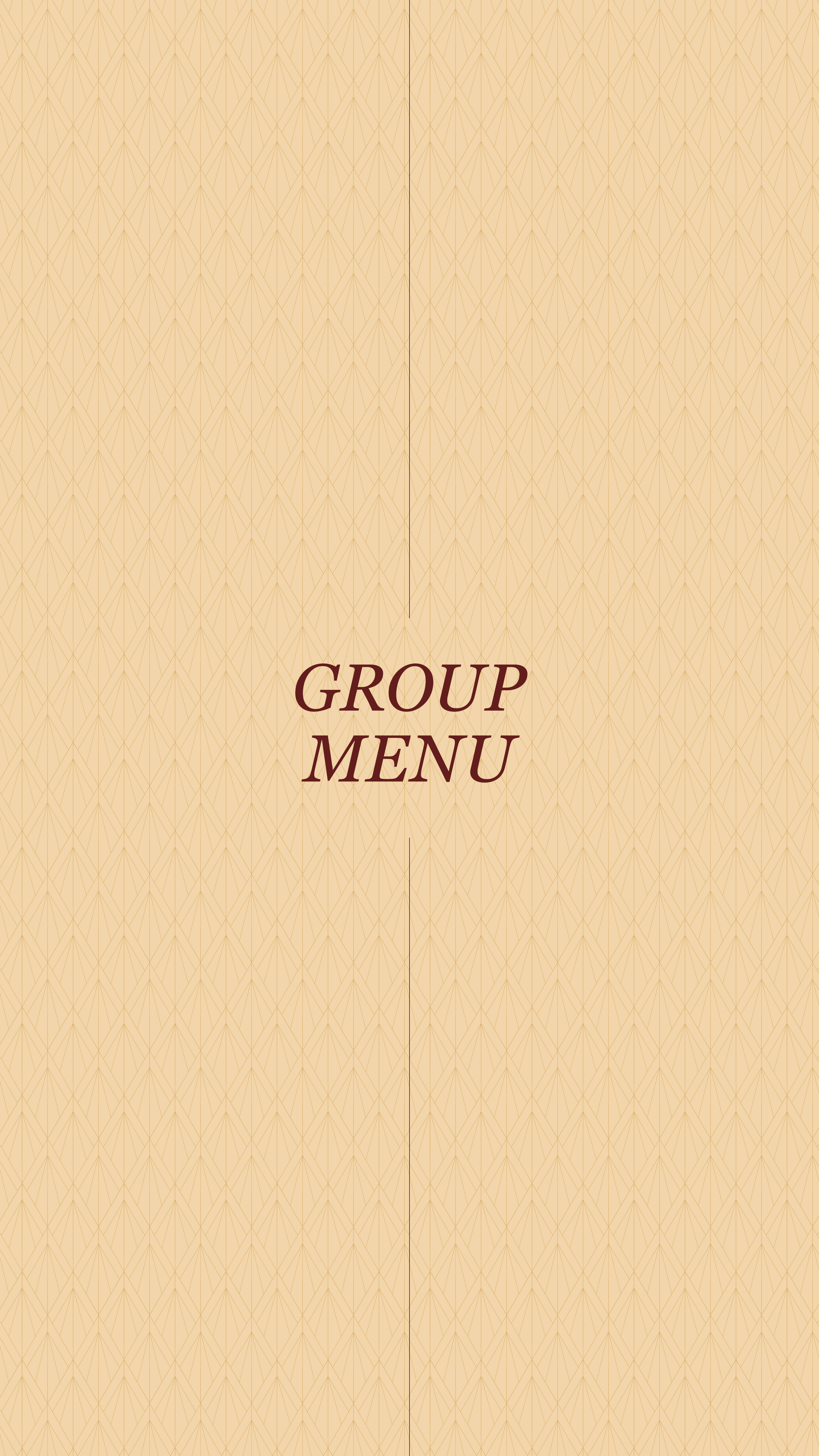
Outdoor area: 50 m²
Seated capacity: 20
Cocktail reception capacity: 40

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 KUNAFI – THE LEOPARD'S SECRET

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**Menus available from Thursday to Sunday.*

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 KUNAFI – 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 MECHOU

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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**Menus available from Thursday to Sunday.*

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.

DESSERTS

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.

DESSERTS

Assortment of Homemade Oriental Pastries



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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

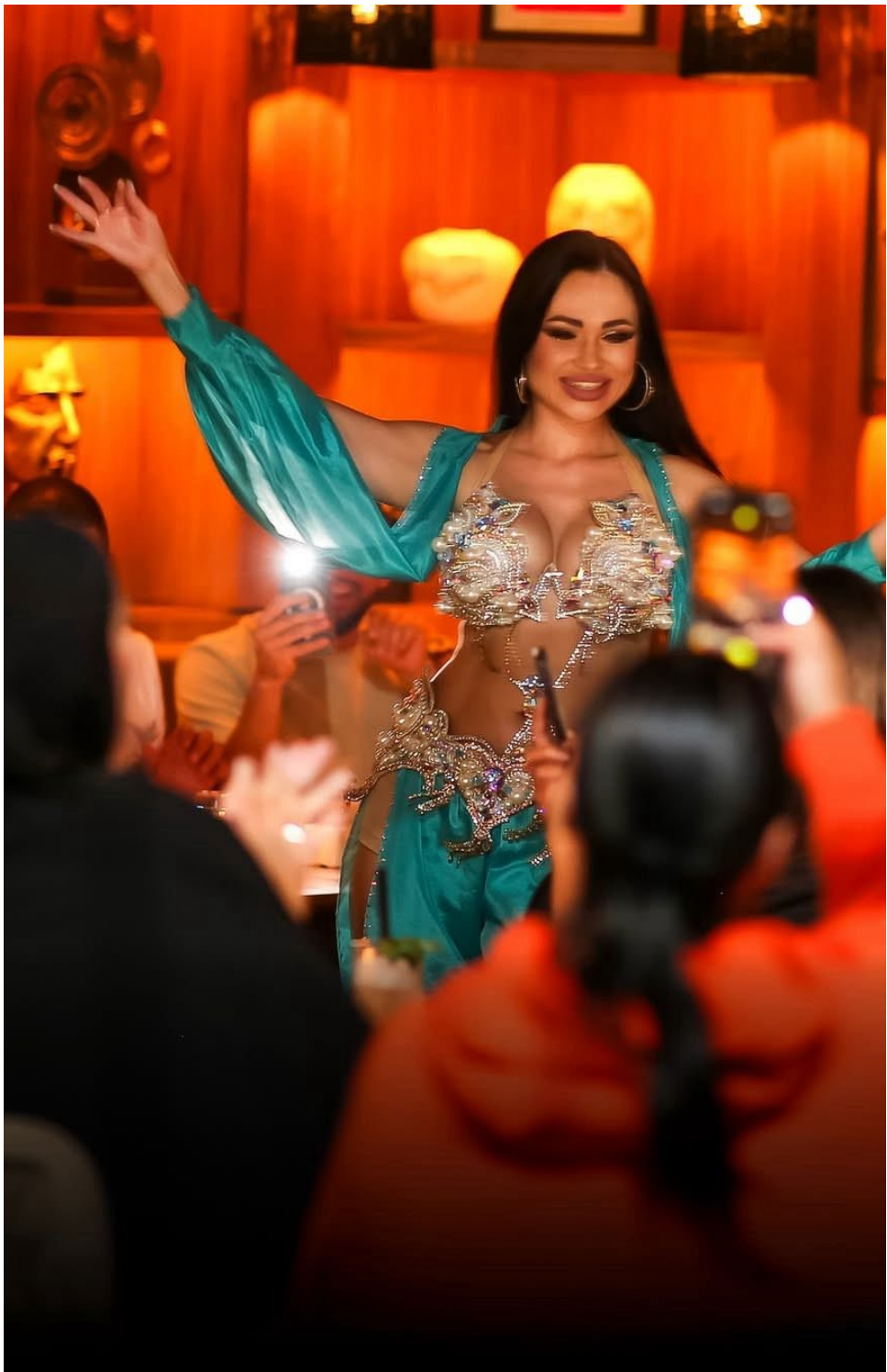
From 380 MAD per person

(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
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.