



*Saffian* 

By:  Koya

Drinks, food & much more ...

# Safran

By: **KOYA**

Drinks, food & much more ...

LIKE A JOURNEY ALONG THE MEDITERRANEAN COASTS,  
THE MENU OF SAFRAN HIGHLIGHTS MOROCCAN DISHES  
AS MUCH AS SPECIALTIES FROM GREECE, ITALY, AND  
SPAIN.

IT IS A TRUE COLORFUL ADVENTURE THAT PUTS THE  
BEST PRODUCTS OF THE REGION AND BEYOND,  
DISCOVERED BY OUR CHEF.

AT THE CENTER OF THE PLATE, A MEDLEY OF  
MEDITERRANEAN FLAVORS ARTFULLY ARRANGED IN A  
GENEROUS AND AROMATIC CUISINE.  
A GOURMET AND SUNNY TRIP TO BE EXPERIENCED IN AN  
EXCEPTIONAL SETTING OVERLOOKING TANJA MARINA  
BAY, OFFERING BREATHTAKING VIEWS OF THE  
MEDITERRANEAN SEA AND THE LIVELY HARBOR.



Safran Tanger



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<div>SIDES</div> <div></div>		<div>MOROCCAN EXPERICENCE</div> <div>550 DHS /PERS</div>	
<div>PLAIN COUSCOUS</div> <div>45</div>		<div>STARTERS</div> <div>CH’HIWATES SAFRAN</div> <div>SELECTION OF FINE MOROCCAN VEGETABLES SALADS.</div> <div>OR</div> <div>ASSORTMENT OF BRIOUATES</div> <div>FILO PASTRIES STUFFED WITH SPINACH AND CHEESE, SEAFOOD, AND MINCED MEAT ”KOFTA”.</div>	
<div>MESCLUN SALAD</div> <div>45</div>		<div>MAIN</div> <div>BEEF COUSCOUS WITH SEVEN VEGETABLES</div> <div>WHOLE WHEAT SEMOLINA, STEWED BEEF, AND DOUKKALA’S VEGETABLES.</div>	
<div>FRENCH FRIES</div> <div>50</div>		<div>OR</div> <div>CHICKEN TAGINE WITH LEMON AND MES’LALLA OLIVES.</div> <div>RHAMNA’S FARM CHICKEN, HOMEMADE LEMON CONFIT, VIOLET OLIVES, CILANTRO</div>	
<div>SAUTEED VEGETABLES</div> <div>55</div>		<div>SWEETS</div> <div>JAWHARA PASTILLA WITH MILK CREAM</div> <div>OR</div> <div>ALMOND M’HANCHA WITH ORANGE BLOSSOM ICE CREAM.</div>	
<div>SAUTEED POTATOES</div> <div>55</div>		<div>MEDITERRANEAN EXPERICENCE</div> <div>600 DHS/PERS</div>	
<div>TRUFFLED MASHED POTATOES</div> <div>60</div>		<div>STARTERS</div> <div>FALAFEL &amp; HUMMUS</div> <div>FRIED CHICKPEAS AND HERBS BALLS SERVED ON HUMMUS</div> <div>OR</div> <div>KOYA CHICKEN SALAD</div> <div>GRILLED CHICKEN, CHINESE CABBAGE, FRIED WONTON, GREEN APPLES, SESAME SAUCE</div>	
<div>RICE PILAF</div> <div>60</div>		<div>MAIN</div> <div>TERIYAKI SALMON</div> <div>MARINATED AND GRILLED SALMON FILLET, MARINATED CUCUMBER, TERIYAKI SAUCE, SHISHITO PEPPERS</div> <div>OR</div> <div>GRILLED CHICKEN SUPREME</div> <div>FARMER’S CHICKEN, MORELS, AND MUSHROOM SAUCE</div>	
<div>DOUCEURS</div> <div></div>		<div>SWEETS</div> <div>AUTHENTIC TIRAMISU</div> <div>OR</div> <div>RASPBERRY CHEESECAKE</div>	
<div>FRUIT PLATE</div> <div>90</div>		<div>GLUTEN FREE</div> <div>NUT FREE</div> <div>DAIRY FREE</div> <div>VEGAN</div>	
<div>TRADITIONAL TIRAMISU</div> <div>110</div>		<div>GLUTEN FREE</div> <div>NUT FREE</div> <div>DAIRY FREE</div> <div>VEGAN</div>	
<div>JAWHARA PASTILLA WITH MILK CREAM</div> <div>110</div>		<div>GLUTEN FREE</div> <div>NUT FREE</div> <div>DAIRY FREE</div> <div>VEGAN</div>	
<div>CRISPY CHOCOLATE WITH ARGAN OIL</div> <div>120</div>		<div>GLUTEN FREE</div> <div>NUT FREE</div> <div>DAIRY FREE</div> <div>VEGAN</div>	
<div>RASPBERRY CHEESECAKE</div> <div>120</div>		<div>GLUTEN FREE</div> <div>NUT FREE</div> <div>DAIRY FREE</div> <div>VEGAN</div>	
<div>ALMOND M’HANCHA - ORANGE BLOSSOM ICE CREAM -</div> <div>120</div>		<div>GLUTEN FREE</div> <div>NUT FREE</div> <div>DAIRY FREE</div> <div>VEGAN</div>	
<div>FROZEN COCONUT</div> <div>120</div>		<div>GLUTEN FREE</div> <div>NUT FREE</div> <div>DAIRY FREE</div> <div>VEGAN</div>	
<div>ASSORTMENT OF MOROCCAN PASTRIES</div> <div>120</div>		<div>GLUTEN FREE</div> <div>NUT FREE</div> <div>DAIRY FREE</div> <div>VEGAN</div>	
<div>CHOCOLATE LAVA CAKE</div> <div>130</div>		<div>GLUTEN FREE</div> <div>NUT FREE</div> <div>DAIRY FREE</div> <div>VEGAN</div>	
<div>ASSORTMENT OF ICE CREAMS AND SORBETS (3 SCOOPS)</div> <div>90</div>		<div>GLUTEN FREE</div> <div>NUT FREE</div> <div>DAIRY FREE</div> <div>VEGAN</div>	
<div>ICE CREAM: AMLOU, ORANGE BLOSSOM, VANILLA, CHOCOLATE</div> <div>SORBET: RASPBERRY, MANGO, PASSION FRUIT, LEMON, ORANGE WITH CINNAMON, MINT (TKHALET)</div>		<div>GLUTEN FREE</div> <div>NUT FREE</div> <div>DAIRY FREE</div> <div>VEGAN</div>	
<div>ASSORTMENT OF DESSERTS</div> <div>250</div>		<div>GLUTEN FREE</div> <div>NUT FREE</div> <div>DAIRY FREE</div> <div>VEGAN</div>	
<div>Please inform us of any food allergies or dietary requirements.</div>		<div>Please inform us of any food allergies or dietary requirements.</div>	



COLD STARTERS

EGGPLANT CAVIAR WITH BLACK TRUFFLE GRILLED AND SMOKED EGGPLANT , TRUFFLE CREAM, PIQUILLOS, PUMPKIN SEED	155
CH’HIWATES SAFRAN ( VEGAN) SELECTION OF FINE MOROCCAN VEGETABLES    SALADS	165
KOYA CHICKEN SALAD GRILLED CHICKEN, CHINESE CABBAGE, FRIED WONTON, GREEN APPLES, SESAME SAUCE	165
SALMON CARPACCIO THINLY SLICED RAW SALMON, SESAME VINAIGRETTE, ASPARAGUS, CUCUMBER PICKLES, MANGO	170
TUNA TACOS RED TUNA DICES, GUACAMOLE, SESAME SAUCE, ORGANIC CORN, ROASTED SESAME	170
CRAB & AVOCADO FRESHNESS CRAB MEAT FROM QUALIDIA, GUACAMOLE, OLIVE OIL, TAPIOCA CHIPS	175
BURRATA SANTORINI-STYLE: A VARIETY OF TOMATOES, CREAMY HEART OF BURRATA, SANTORINI VINEGAR EMULSION, DRIZZLE OF GREEN PESTO	180
BLUEFIN TUNA TATAKI SEMI-COOKED BLUEFIN TUNA, PONZU YUZU SAUCE, BLACK TRUFFLES, LEMONGRASS JELLY	185
SALMON SASHIPIZZA THINLY SLICED RAW SALMON, TRUFFLED CREAM, TRUFFLE OIL ON CRISPY DOUGH	190
BEEF CARPACCIO THINLY SLICED BEEF TENDERLOIN, PARMESAN, ROCKET SALAD, CAPERS, AND PESTO SAUCE	190
FOIE GRAS TERRINE SEASONED FOIE GRAS LOBE, SERVED WITH TOASTED BREAD	210

HOT STARTERS

HARIRA AL-FASSIA TRADITIONAL TOMATO SOUP WITH MEDJOOl DATES FROM TAFILALET AND CHABAKKIA	140
FALAFEL & HUMMUS FRIED CHICKPEAS AND HERBS BALLS SERVED ON HUMMUS	160
COCKTAIL OF BRIOUATES FILO PASTRIES STUFFED WITH SPINACH AND CHEESE, SEAFOOD, MINCED MEAT ”KOFTA”	170
TRADITIONAL CHICKEN PASTILLA FILO PASTRY, SHREDDED CHICKEN, TOASTED ALMONDS	180
SAGANAKI PRAWNS SAUTEED PRAWNS WITH GARLIC, TOMATOES, FETA, AND PARSLEY	185
FISH PASTILLA FROM OUR COASTS FILO PASTRY, CHERMOULA FISH, SAFFRON, LEMON CONFIT	190
BEEF TACOS BEEF TENDERLOIN STRIPS SIMMERED IN PEPPERCORN SAUCE, MUSHROOMS, PARMESAN	190
GAMBAS TEMPURA CRISPY GAMBAS, SPICY MAYO, MESCLUN, CHIVES	190



GLUTEN FREE



NUT FREE



DAIRY FREE



VEGAN

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MOROCCAN DISHES

COUSCOUS WITH VEGETABLES (VEGETARIAN) WHOLE WHEAT SEMOLINA, ASSORTMENT OF STEWED VEGETABLES	190
CHICKEN TAJINE WITH LEMON AND OLIVES ”RHAMNA” FARM CHICKEN, HOMEMADE LEMON CONFIT, MES’LALLA VIOLET OLIVES, CORIANDER	220
SEFFA MADFOUNA TRADITIONAL STEAMED VERMICELLI, SHREDDED CHICKEN WITH SWEET SPICES, SLIVERED TOASTED ALMONDS, MACERATED GRAPES, CINNAMON	240
LAMB TAGINE WITH PRUNES SLOW-COOKED LAMB, CARAMELIZED PRUNES AND FIGS, ROASTED ALMONDS, HONEY, AND ORIENTAL CINNAMON	250
BEEF COUSCOUS WITH SEVEN VEGETABLES WHOLE WHEAT SEMOLINA, STEWED BEEF, VEGETABLES FROM DOUKKALA	250
ROYAL SEA BREAM TAJINE ROYAL SEA BREAM ”M’CHERMELLA”, MELTING POTATOES, LEMON CONFIT AND OLIVES, CELERY BRANCH	260
BEEF TANJIA STEWED BEEF SHANK COOKED IN A CLAY POT WITH CUMIN AND LEMON CONFIT WITH SAFFRON	260
LAMB MÉCHOUI -TO SHARE OR NOT- LAMB SHOULDER COOKED FOR 24 HOURS AT LOW TEMPERATURE AND BROWNED IN THE OVEN, SAUTÉED VEGETABLES, STEWED POTATOES, CARAMELIZED ONIONS. -20 MINUTES WAIT-	650



INTERNATIONAL DISHES

BEEF BURGER -FRENCH FRIES- GROUND BEEF, ROMAINE LETTUCE, TOMATOES, ONIONS, EMMENTAL AND A SAVORY SAUCE	210
GRILLED CHICKEN SUPREME -SIDE OF YOUR CHOICE- FARMER’S CHICKEN, MORELS, AND MUSHROOM SAUCE	220
LINGUINI STRACCIATELLA: WHEAT PASTA, SLOW-ROASTED CHERRY TOMATOES, MILD GARLIC, TOMATO SAUCE, STRACCIATELLA SHAVINGS, AGED PARMESAN, TOUCH OF FRESH BASIL	220
JOSPER GRILLED OCTOPUS GRILLED OCTOPUS WITH HUMMUS, GARLIC CHIPS, SMOKED PAPRIKA, AND CHIMICHURRI SAUCE	240
MILANESE-STYLE RISOTTO WITH SHRIMP ARBORIO RICE, PINK SHRIMPS, TALIOUINE SAFFRON, PARMESAN	260
LINGUINI WITH PRAWNS WHEAT PASTA, PRAWNS, CHERRY TOMATOES, GARLIC, TOMATO SAUCE, PARMESAN	270
TERIYAKI SALMON -SIDE OF YOUR CHOICE- MARINATED AND GRILLED SALMON FILLET, MARINATED CUCUMBER, TERIYAKI SAUCE, SHISHITO PEPPERS	270
RIBEYE STEAK -SIDE OF YOUR CHOICE- MATURED BEEF RIB STEAK, PEPPER SAUCE	280
JOSPER GRILLED SEABASS -SIDE OF YOUR CHOICE- WHOLE SEABASS COOKED IN THE JOSPER GRILL, HERB VIRGIN SAUCE, AND YUZU CREAM	290
BEEF TENDERLOIN -SIDE OF YOUR CHOICE- PAN-FRIED BEEF TENDERLOIN, CARAMELIZED SHALLOTS, AND PEPPER SAUCE	310
SKEWER ASSORTMENT - TO SHARE OR NOT - MINCED MEAT ”KOFTA”, CHICKEN BREAST, PRAWNS	350



GLUTEN FREE



NUT FREE



DAIRY FREE



VEGAN

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