



ANTIQ  
MARRAKECH

RESTAURANT - PRIVATE CLUB



## THE ANTIQ EXPERIMENT

Forget the cliches of white and blue boats, fishing nets and broken plates, here it's a step back several centuries, it's a return to the source that you are going to make in the heart, in the centre of the Mediterranean.

Welcome to Marrakech's first Greek fusion restaurant. There is a very popular legend according to which Greece is made of "honey and blood" to designate a country rich in sweets, fruit, warmth and the riches of the earth, but fiercely defended by indomitable heroes. From Italy to Turkey, from the former Yugoslavia to the Greek islands, from the Adriatic to the Black Sea, you'll be taken on a culinary journey, but also a visual and olfactory one, thanks to a never-before-seen scenography and animations worthy of the greatest epic films revisited.

## A CUISINE FOR SHARING

Grilled fish, slovaki, octopus, mini Giros...

Chef Matthaios Counaris and his team have come straight from Athene to create a light, sunny menu with references to his native Greece. His famous sharing cuisine is expressed in tasty recipes that are enhanced by the use of different cooking methods: oven, braise or grill. Don't miss the lamb 'kleftiko', the famous Moussaka or the unmissable 'Daurade fricassée.

Antiq invites you on a dreamlike journey to the heart of ancient Greece. All your senses will be awakened, whether you're enjoying an aperitif over mezze or a late-night dinner in a lively, vibrant setting.

## COLD APETIZERS



**FLORINA PEPPERS** 160 DHS  
Red peppers with vinegar and extra virgin olive oil

**GREEK SALAD** 180 DHS  
Tomatoes, feta cheese, cucumbers, olive oil, capers

**WINTER GARDEN** 160 DHS  
Broccoli salad with Granny Smith apples, roasted walnuts and vinegar

**MEDITERRANEAN AROMAS** 220 DHS  
Octopus carpaccio with wild oregano, capers, tomato tartar and vinaigrette

**POSEIDON'S DELIGHT** 250 DHS  
Sea bass ceviche with citrus fruits, mango, ginger and lime

**RED VELVET** 180 DHS  
Beet salad with Greek yoghurt, feta cheese, hazelnuts and fresh berries

# HOT APPETIZERS



**GREEK-STYLE MEATBALLS** 200 DHS  
Meatballs with spicy tomato sauce and mint yogurt

**SAGANAKI SHRIMPS** 250 DHS  
Shrimp with baked tomato sauce, fresh herbs and feta cheese

**VEGAN DESIRE** 160 DHS  
Cauliflower steak with yellow curry mousse and walnuts

**FETA FILO** 200 DHS  
Cheese, feta, honey, thyme and sesame puff pastry

**FRIED SQUIDS** 220 DHS  
Fried squid with squid ink tarama

**ATHENES TO BEYROUTH** 220 DHS  
Grilled halloumi with tomato chutney

## TO SHARE

**MEAT LOVER** 850 DHS  
Chateaubriant with garlic burnt butter

**SEA CRUST** 800 DHS/KG  
Fish cooked in a salt crust 1kg



## MINI GYROS

**MEAT (3 pieces)** 300 DHS  
Beef tenderloin strips, tzatzki and peppers Lamb shank, eggplant caviar, tomatoes and onions Kentucky fried chicken, sweet chilly sauce and potato chips

**FISH (3 pieces)** 280 DHS  
Crispy shrimps in Andalousiani sauce octopus scordalia and pickled onions (garlic mashed potatoes) Panko-cruste sea bass with tartar sauce

**VEGETABLES (3 pieces)** 250 DHS  
Black beans with avocado, chilli and coriander Cauliflower with coconut curry sauce wild mushrooms, sour cream, truffle and crispy onions

## M E A T S

**THE FAMOUS MOUSSAKA** 260 DHS

**THE CYCLOPS** 360 DHS  
Rib steak (pepper sauce - Normandy sauce - tartar sauce)

**GOLDEN FLEECE** 400 DHS  
Beef tenderloin with homemade bearnaise sauce

**THE ARGONAUTS** 280 DHS  
Herb-Crusted Lamb Chops with Rich Jus

**ZEUS'S SHOULDER** 350 DHS  
Baked lamb shoulder Kliftiko style

**SUNDAY ROAST** 260 DHS  
Grilled Marinated Chicken with Rice

## F I S H

**ACHILE** 320 DHS  
Salmon Fillet Stuffed with Tapenade, Served  
with Beurre Blanc

**ODYSSEUS** 300 DHS  
Sea Bass Fillet Marinated in Lime, Gingerbread Sauce

**PENELOPE** 280 DHS  
Charcoal-Grilled Octopus with Roasted Pepper Cream

## PASTA

<b>CALYPSO</b> Lobster Spaghetti Antiq Style	420 DHS
<b>THE ODYSSEY</b> Scampi pasta diabolos-style	300 DHS
<b>ZYMI TARTOUFATA</b> Homemade Truffle Cream Pasta	450 DHS



## SIDE DISH

<b>BAKED POTATOES</b>	60 DHS
<b>HOMEMADE PARMESAN FRIES</b>	80 DHS
<b>STEAMED VEGETABLES</b>	60 DHS
<b>MASHED POTATOES</b> (Joel Robuchon style)	60 DHS
<b>MASHED POTATOES WITH TRUFFLE OIL</b>	100 DHS

## DESSERTS

<b>ORANGE PIE</b> Greek Orange Pie	180 DHS
<b>EKMEK</b> Pistachio hazelnut cream	160 DHS
<b>GREEK YAOURT</b> Namelaka yoghurt with honey, berries and nuts	150 DHS
<b>PANDORA'S BOX</b> Triple chocolate dessert	240 DHS
<b>FRUIT PLATTER</b> Variety of seasonal fruits	220 DHS
<b>TERRA MIA</b> French pastry of the day	200 DHS





# MOROCCAN-STYLE MENU

## APPETIZER

**BRIK WITH CHEESE** 200 DHS

**MOROCCAN SALADS** 170 DHS

- . Eggplant dip
- . 3 color peppers, tomatoes
- . Carrots with cumin
- . Moroccan Caramelized Pumpkin

## DISHES

**CHICKEN TAJINE** 200 DHS

Chicken Tajine with Preserved Lemon and Meslalla Olives

**VEGETARIAN COUSCOUS** 170 DHS

Couscous with vegetables

**ROYAL COUSCOUS** 245 DHS

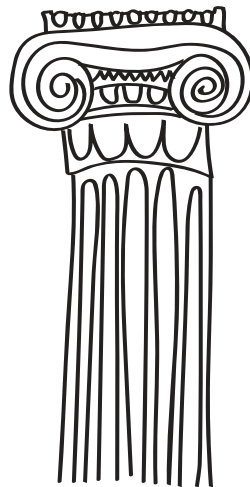
Lamb, beef, chicken and merguez sausages

# DESSERTS

**ASSORTMENT OF  
MOROCCAN PASTRIES**

95 DHS

Gazelle Horns, briouate, makrout, Baklawa



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