

MAÎTRE DU MOKA  
COFFEE MASTERS

1910  
MARRAKECH

BACHA  
COFFEE

MENU



Coffee Room and Boutique at Dar el Bacha, Marrakech





Welcome to the Bacha coffee room! Our chefs present unique homemade sweet and savoury dishes united with the honied flavours of our collection of 100 percent Arabica coffees.

Savour our 200 hot or iced brews, each served in generous gooseneck Bacha coffee pots, prepared according to an alchemist's measure and accompanied by Chantilly whipped cream, steamed milk, rock sugar and cracked vanilla bean.

Indulge in the delights of our savoury cuisine full of surprises, with traditional favourites offering the perfect counterpoint to our exceptional coffees.

Accompanied by the ballet of service in our gorgeously appointed rooms, Bacha continues to enchant the senses since 1910.

## From our Bakery

### Gourmet Sweet Croissants

Accompanied by Chantilly cream and artisanal Bacha Coffee honey or caramel of the week

- ☼ Butter Croissant, 2 pieces .....\$10.00
- ☼ 1910 Coffee & Chocolate Croissant, 2 pieces .....\$10.00
- ☼ Kaya Croissant, 2 pieces .....\$10.00
- ☼ Savannah Sun Coffee & Sesame Croissant, 2 pieces .....\$10.00
- ☼ Pistachio Croissant, 2 pieces .....\$10.00
- ☼ Seville Orange, Chocolate Croissant, 2pieces .....\$10.00
- ☼ Croissant of the Month, 2 pieces .....\$10.00

### Gourmet Viennoiseries

Accompanied by Chantilly cream and artisanal Bacha Coffee honey or caramel of the week

- ☼ Brioche Feuilletée with  
Turkish Delight Coffee ganache, 2 pieces .....\$10.00
- ☼ Café'Latine Chocolate & Kibira Rain Coffee, 2 pieces .....\$10.00
- ☼ Viennoiserie of the Month, 2 pieces .....\$10.00

### Coffee Cakes

Accompanied by Chantilly cream and artisanal Bacha Coffee honey or caramel of the week

- ☼ Marble Cake 100% Arabica Coffee, 2 slices .....\$10.00
- ☼ Candied Fruit, Almond Cake, 2 slices .....\$10.00
- ☼ Lemon, Candied Lemon Cake, 2 slices .....\$10.00
- ☼ Chocolate, Fleur de Sel &  
Sicilian Pistachio Cake, 2 slices .....\$10.00

*Prices are not inclusive of service or goods & services tax.*

# Menu presented by our Chefs

## Free Range Eggs

Scrambled eggs with fresh black truffle	.....\$33.00
Fried eggs, homemade beef confit	.....\$33.00
French omelette, confit mushroom, Romesco sauce	.....\$30.00
Baked free range eggs, olives, herbs, spicy tomato sauce,	
Red Bison Coffee feta cheese, confit forest mushroom	.....\$30.00
Poached "Meurette" eggs, Kibira Rain Coffee, cocoa and	
blackcurrant sauce	.....\$30.00

## Gourmet Savoury Croissants

Croissant, Comté cheese, roquette salad, vinaigrette	.....\$22.00
Croissant, truffle mushroom, roquette salad,	
cherry tomato, vinaigrette	.....\$22.00
Savoury croissant of the month, roquette salad, vinaigrette	.....\$22.00

## Salads

Salad of spiced chicken, young corn, kidney beans, orange segments,	
avocado, chia seeds, tortilla strips, fresh greens,	
avocado lime dressing	.....\$32.00
Sesame-crusted yellowfin tuna, soba noodles, quail egg, pickles,	
edamame, baby gem lettuce, soy yuzu vinaigrette	.....\$32.00

## French Toasts & Sandwiches

Wagyu striploin steak French toast sandwich,	
caramelized onion, sweet gherkin, cream cheese	.....\$34.00
Slow-cooked chicken French toast sandwich,	
jalapeño pepper, Cheddar cheese	.....\$32.00
Norwegian smoked salmon French toast sandwich,	
Comté cheese, sweet gherkin	.....\$30.00
Scorched asparagus French toast sandwich, portobello mushroom,	
avocado, halloumi, caramelized onion, dill hummus	.....\$30.00
Vitello French toast sandwich, Gruyere cheese,	
truffle mornay sauce	.....\$34.00
Bacha club sandwich with slow-cooked chicken, beef bacon,	
Cheddar cheese, fried egg, onion raisin confit, gherkins	.....\$32.00

## The Vegetable

Risotto with green asparagus, courgetti, broccoli, confit garlic,	
Parmigiana Reggiano	.....\$32.00

## Fish

Tasmanian salmon, roasted baby potatoes, asparagus, tomato oil,	
morel mushroom sauce	.....\$35.00

## Poultry

Corn-fed chicken supreme, picada, toasted bread,	
Chocolate Hill Coffee, chicken jus	.....\$38.00

## Meat

US Angus beef tenderloin, crème fraîche potato purée, garden	
vegetables, raspberry & bitter chocolate sauce	.....\$44.00
Our traditional Moroccan "Kefta" meatballs, gravy,	
straw potato fries	.....\$40.00



## AFTERNOON COFFEE

### Jardin

- ☒ Choice of hot or iced coffee from our selection\* accompanied by steamed milk and Chantilly whipped cream
- ☒ Norwegian smoked salmon French toast sandwich, Comté cheese, sweet gherkin
- ☒ Choice of 2 Sweet Croissants or 2 slices of Coffee Cake or 1 Pastry

.....\$47.00

### Moka

- ☒ Choice of hot or iced coffee from our selection\* accompanied by steamed milk and Chantilly whipped cream
- ☒ Slow-cooked chicken French toast sandwich, jalapeño pepper, Cheddar cheese
- ☒ Choice of 2 Sweet Croissants or 2 slices of Coffee Cake or 1 Pastry

.....\$49.00

### Palais

- ☒ Choice of hot or iced coffee from our selection\* accompanied by steamed milk and Chantilly whipped cream
- ☒ Wagyu striploin steak French toast sandwich, caramelized onion, sweet gherkin, cream cheese
- ☒ Choice of 2 Sweet Croissants or 2 slices of Coffee Cake or 1 Pastry

.....\$51.00

\*Supplement for coffees over \$12

### Fontaine

- ☒ Choice of hot or iced coffee from our selection\* accompanied by steamed milk and Chantilly whipped cream
- ☒ Scorched asparagus French toast sandwich, portobello mushroom, avocado, halloumi, caramelized onion, dill hummus
- ☒ Choice of 2 Sweet Croissants or 2 slices of Coffee Cake or 1 Pastry

.....\$47.00

### Royale

- ☒ Choice of hot or iced coffee from our selection\* accompanied by steamed milk and Chantilly whipped cream
- ☒ Vitello French toast sandwich, Gruyere cheese, truffle mornay sauce
- ☒ Choice of 2 Sweet Croissants or 2 slices of Coffee Cake or 1 Pastry

.....\$51.00



**THE GRAND  
TRADITION OF  
REAL MOKA**



# Housemade Pastries

Lemon tartlet, yuzu, marshmallow	.....\$14.00
Pistachio, raspberry cheesecake	.....\$14.00
Savarin, fresh strawberry, citrus	.....\$14.00
Mille-feuille, Out of Africa Coffee, Vanuatu vanilla	.....\$14.00
Mount Kenya Coffee, cappuccino sablé	.....\$14.00
Opera, Black Pearl Coffee	.....\$14.00
Signature "Arabica", coffee-infused entremet of the month	.....\$14.00
Signature "Bacha", coffee-infused entremet of the month	.....\$14.00

# Desserts

Bacha French toast, almond & orange blossom, strawberry, Madagascan vanilla ice cream	.....\$18.00
Crème brulée, Seville Orange Coffee, almond biscotto	.....\$18.00
Tiramisu, Vienna Dawn Coffee	.....\$18.00
Bread & butter pudding, vanilla crème anglaise (limited daily)	.....\$12.00
Homemade churros with hot chocolate sauce, 2 pieces	.....\$9.00

\*\$8 Supplement for a scoop of ice cream

# Iced Desserts

## Ice Cream

- Madagascan Vanilla
- Camocim Coffee
- Chocolate, Aztec Night Coffee

## Sorbet

- Strawberry
- Pineapple
- 2 scoops .....\$14.00
- 3 scoops .....\$18.00

## Ice Cream Sundaes

- Café Liégeois .....\$18.00
- Homemade Camocim Coffee ice cream, hazelnut sablé, caramel sea salt, topped with hot Camocim Coffee
- Strawberry Melba .....\$18.00
- Homemade Madagascan vanilla ice cream & strawberry sorbet, fresh strawberries & juice, topped with crispy meringue



# Beverages

## Mineral Waters

Still mineral water 50cl	.....\$10.00
Sparkling mineral water 50cl	.....\$10.00



## Fresh Fruit Juices

 Orange	.....\$10.00
 Watermelon	.....\$10.00

## Hot Chocolate

 Traditional "Sahara" hot chocolate	.....\$12.00
--	--------------

## Mocktails

 Steamed milk, Marcala Excellence Coffee ice cubes	.....\$16.00
 Iced Magdalena Coffee, fresh orange juice	.....\$16.00

## Cocktails (with alcohol)

Moka Mojito, Sweetheart Coffee, Bacardi Carta Blanca, fresh lime, sugar syrup	.....\$22.00
Bacha Sling, Mardi Gras Coffee, Bombay Sapphire, triple sec, Benedictine DOM, fresh lime, pineapple juice	.....\$22.00
Irish Coffee, your choice of Bacha Coffee*, John Jameson Irish whisky, Kahlua, Chantilly cream	.....\$22.00

## Wine

Luna Estate Sauvignon Blanc (Glass)	.....\$20.00
Luna Estate Sauvignon Blanc (Bottle)	.....\$90.00
Luna Estate Pinot Noir (Glass)	.....\$20.00
Luna Estate Pinot Noir (Bottle)	.....\$90.00

## Champagne

Champagne Ruinart (Bottle)	.....\$160.00
----------------------------	---------------

\*Supplement for coffees over \$12







Marrakech – Paris – Milan – London – Tokyo – Singapore  
Hong Kong – Shanghai – Dubai – Taipei – New York  
Jakarta – Seoul – Doha – Kuwait City – Kuala Lumpur

**BachaCoffee.com**