

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.

Sunrise Breakfast

Marrakech

- ☒ Choice of hot or iced coffee from our coffee selection* with Chantilly cream
- ☒ Freshly squeezed juice
- ☒ Gourmet Sweet Croissant or Gourmet Viennoiseries, 2 pieces
- ☒ Baguette bread & butter\$30.00

Singapore

- ☒ Choice of hot or iced coffee from our coffee selection* with Chantilly cream
- ☒ Freshly squeezed juice
- ☒ Gourmet Sweet or Savoury Croissant or Gourmet Viennoiseries, 2 pieces
- ☒ Baguette bread & butter
- ☒ Eggs prepared to order, served with a choice of 2 garnishes: Piquillo, mushroom, Comté cheese, baby spinach, tomato or turkey ham\$42.00

Bacha

- ☒ Choice of hot or iced coffee from our coffee selection* with Chantilly cream
- ☒ Freshly squeezed juice
- ☒ Gourmet Sweet or Savoury Croissant or Gourmet Viennoiseries, 2 pieces
- ☒ Scrambled eggs with fresh black truffle\$48.00

*Supplement for coffees over \$12

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

From our Bakery

Gourmet Sweet Croissants

Accompanied by Chantilly cream, artisanal Bacha Coffee honey, coffee jelly 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
- ☼ Raspberry & Candied Lemon Croissant, 2 pieces\$10.00
- ☼ Pistachio Croissant, 2 pieces\$10.00
- ☼ Grand Moka Matari Coffee Croissant, 2 pieces\$10.00

Gourmet Viennoiseries

Accompanied by Chantilly cream, artisanal Bacha Coffee honey, coffee jelly or caramel of the week

- ☼ Café'Latine Chocolate & Kibira Rain Coffee, 2 pieces\$10.00

Coffee Cakes

Accompanied by Chantilly cream, artisanal Bacha Coffee honey, coffee jelly or caramel of the week

- ☼ 100% Arabica Coffee Marbled Cake, 2 slices\$10.00
- ☼ Sicilian Pistachio & Saffron Moelleux 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

- French omelette, confit mushroom, Romesco sauce\$30.00
- Farmhouse eggs "Cocotte" style, broad beans, Red Bison Coffee feta cheese, forest mushroom stew\$30.00
- Scrambled eggs with fresh black truffle\$33.00
- Fried eggs, homemade beef confit\$33.00

Gourmet Savoury Croissants

- Croissant, Comté cheese, roquette salad, vinaigrette\$22.00
- Croissant, truffle mushroom, roquette salad, vinaigrette\$22.00
- Croissant, salted egg, roquette salad, vinaigrette\$22.00

Salads

- Salad of pearl couscous, cucumber, preserved lemon, fennel, orange, Kibira Rain Coffee cured salmon, Parmigiana Reggiano\$32.00
- Bacha Niçoise salad, yellowfin tuna, crispy tortilla, chia seeds\$32.00

Fish

- Glazed Antarctic toothfish, charred ika, sweet potato & mandarin purée, artichoke, butternut pumpkin, mandarin & yuzu jus\$35.00
- Tasmanian salmon, crushed potatoes, Morel mushrooms, Moroccan Sahara Coffee beurre blanc\$35.00

Poultry

- Chicken thigh "paupiette", garlic rice, São Silvestre Coffee savoury cake, tandoori sauce\$38.00
- Duck magret, breaded courgette, turkey ham, apricot & Oabika sauce\$38.00

Meat

Our traditional Moroccan "Kefta" meatballs, gravy, straw potato fries\$40.00

US Angus beef tenderloin, potato gratin, blackberry red wine sauce\$45.00

Pasta & Risotto

Saffron risotto, Calisalsa Coffee caramelized pumpkin, baby carrots, parmesan crisps, hazelnuts\$32.00

Clams marinière, chilli flakes, confit garlic, linguine, white wine butter sauce\$32.00

Gnocchetti, crab meat, clams, confit tomatoes, reduced fish jus\$32.00

French Toasts & Sandwiches

Norwegian smoked salmon French toast sandwich, Comté cheese, sweet gherkins\$30.00

Slow-cooked chicken supreme French toast sandwich, jalapeño pepper, piquillo, melted Cheddar cheese\$32.00

Wagyu striploin steak French toast sandwich, caramelized onion, sweet gherkins, cream cheese\$34.00

Bacha club sandwich with chicken, turkey bacon, Cheddar cheese, fried egg, onion raisin confit, gherkins, Serrano Superior Coffee mayonnaise
Choices of mesclun salad or potato wedges\$32.00

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 supreme French toast sandwich, jalapeño pepper, piquillo, melted Cheddar cheese
- ☒ Choice of 2 Sweet Croissants or 2 slices of Coffee Cake or 1 Pastry\$48.00

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 gherkins, cream cheese
- ☒ Choice of 2 Sweet Croissants or 2 slices of Coffee Cake or 1 Pastry\$50.00

*Supplement for coffees over \$12

Housemade Pastries & Desserts

Crafted in harmony with the season, our pastries and desserts showcase nature's finest ingredients. Our housemade creations feature flavours of the moment and are conceived to pair perfectly with our 100% Arabica specialty coffees. Enjoy this selection that evolves throughout the year and offers a refined taste of our unique savoir-faire.

Our Daily Selection

-Please ask your waiter for our seasonal pastries.

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Homemade churros with hot chocolate sauce, 2 pieces\$9.00

Bread & butter pudding,
Vanuatu vanilla crème anglaise (limited daily)\$12.00

Crème brûlée, Tolteca Chocolate Coffee, almond biscotto\$18.00

Chocolate soufflé, chocolate sauce
-Allow 15 minutes to prepare\$18.00

Tiramisu, Vienna Dawn Coffee\$18.00



**THE GRAND
TRADITION OF
REAL MOKA**



Iced Desserts

Ice Cream

Madagascan Vanilla
Happy Gianduja Coffee
King of Africa Coffee, banana
80% Dark Chocolate

2 scoops\$14.00

3 scoops\$18.00

Sorbet

Calamansi
William Pear

2 scoops\$14.00

3 scoops\$18.00

Ice Cream Sundaes

Café Liégeois\$18.00

Homemade Happy Gianduja Coffee ice cream, hazelnut sablé,
caramel sea salt, topped with hot Happy Gianduja Coffee

Banana Split\$18.00

Homemade King of Africa Coffee, Madagascan vanilla &
80% Dark Chocolate ice cream, fresh banana,
caramelized popcorn

Beverages

Mineral Waters

Acqua Panna still water, 50cl\$10.00
San Pellegrino sparkling water, 50cl\$10.00



Fresh Fruit Juices

 8% sugar Orange\$10.00
 6% sugar Watermelon\$10.00

Hot Chocolate

 38% sugar Traditional "Sahara" hot chocolate\$12.00
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Mocktails

 0% sugar Steamed milk, Marcala Excellence Coffee ice cubes\$16.00
 10% sugar Iced Magdalena Coffee, fresh orange juice\$16.00

Cocktails (with alcohol)

Moka Mojito, Sweetheart Coffee, Bacardí 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
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*Supplement for coffees over \$12





FESTIVE MENU

1 December to 31 December

APPETISER

Homemade pâté en croûte with duck, foie gras, and green pistachios

MAIN COURSE

Seared scallops in salted butter, served with Maxim-style potatoes and black truffles

DESSERT

Bacha Coffee Signature Log Cake

NOEL IN MARRAKECH MOCKTAIL

Aztec Night Coffee, Bacha Coffee ice cream, Chantilly cream, coconut cream, pineapple juice, bitter orange syrup

NOEL IN MARRAKECH COCKTAIL

Marrakech Morning Coffee, Bombay Sapphire Gin, lychee, lime juice, cinnamon syrup

☒ 1 coffee + 1 appetiser + 1 main course \$63.00
☒ 1 coffee + 1 appetiser + 1 main course + 1 dessert \$70.00
☒ 1 mocktail \$16.00
☒ 1 cocktail \$22.00

**Supplement for coffees over \$12*

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

BachaCoffee.com