



ANTIQ

MARRAKECH

RESTAURANT - PRIVATE CLUB

THE ANTIQ EXPERIMENT

Forget the clichés 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

Octopus, mini Giros...

Chef Matthaios Gounaris 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 - 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.



MEZZE

«Αλοιφές» Spreads 300dhs

White Tarama, fava from Santorini island , hummus, tzatziki, smoked eggplant,
served with homemade slices of bread

«Ο φάρος της Αλεξάνδρειας» The lighthouse of Alexandria 280dhs

Oysters (6pcs) served with Spicy oil, aged vinegar & chives

«Σαμπάνια & χαβιαρι» Champagne & caviar 50gr 2500dhs

Caviar with blinis & condiments, Shallots, sour cream, chives, grated egg yolk

«Σκορδόψωμο» Garlic bread 170dhs

Homemade bread with garlic and butter



COLD STARTERS

«Πιπεριά Φλωρινης» “Florina” bell pepper (vegan) 160dhs

Red sweet pepper with vinegar and extra virgin olive oil

«Η Χωριάτικη» Greek salad 200dhs

Greek salad with tomato, feta cheese, extra virgin olive oil & cappers

«Χειμερινός κήπος» Winter garden (vegan) 160dhs

Broccoli salad with Granny Smith apple roasted walnuts and sweet & sour vinaigrette

«Αρώματα Μεσογείου» Mediterranean aroma 220dhs

Octopus carpaccio with wild oregano, cappers, tomato tartare and aged vinegar vinaigrette

«Θάλασσα & Γη» Surf & earth 280dhs

Yellowfin tuna tartare with beetroot, ginger & lime

«Έκρηξη Μεσογείου» Mediterranean explosion 250dhs

Ceviche seabass with eggplant caviar, citrus & bottarga

«Θάλασσα αλλά όχι γη» Surf no turf 500dhs

King crab with exotic fruits, tobiko yuzu and wasabi-lime mayo

«Κόκκινο βελούδο» Red velvet 180dhs

Beetroot salad with Greek yoghurt, feta cheese, hazelnuts and fresh berries

HOT STARTERS

«Κεφτεδάκια» Traditional meatballs 200dhs

Beef meatballs with spicy tomato sauce and yoghurt with mint and spices

«Γαρίδες σαγανάκι» Shrimp “Saganaki” (alcohol) 260dhs

Shrimp with baked tomato sauce, fresh herbs & feta cheese

«Vegan επιθυμία» Vegan desire 180dhs

Cauliflower steak with yellow curry foam and nuts

«Τυρόπιτα» Cheese pie 220dhs

Cheese pie with feta, honey - thyme and sesame

«Καλαμαράκι τηγανητό» Fried calamari 220dhs

Fried calamari with squid ink tarama

«Κροκέτα χαλούμι» Grilled Halloumi 220dhs

Grilled Halloumi with tomato chutney

SHARING IS CARING

«Λάτρης του κρεατος» Meat lover 900dhs
Tomahawk steak with garlic burnt butter

«Θαλασσινή κρουστα» Sea crust 800dhs/gr
Fish cooked in salt 1kg

«ΜΙΝΙ ΓΥΡΟΣ» MINI GYROS (3 PIECES)

X 3 MEAT 300dhs

Black Angus, tzatziki, tomato and chili
Pulled Lamb, eggplant caviar , tomato, onion
Kentucky fried chicken, sweet chili sauce & potato chips

X 3 SEAFOOD 280dhs

Crispy shrimp with mayo wasabi
Octopus, "skordalia" and pickled onions (garlic potato pure)
Panko crusted Seabass with sauce tartare and beetroots

X 3 VEGETABLES 250dhs

Black beans with avocado, chili & coriander
Cauliflower, coconut curry sauce and nuts
Wild Mushrooms, sour cream, truffle & crispy onion

MEAT

«Ο Μουσακάς αλλιώς» Mousaka in our way 260dhs
Greek Moussaka with black truffle

«Το χρυσό steak» Golden steak 420dhs
Black Angus beef fillet grilled on charcoal with Greek style chimichurri

«Αρνι κλεφτικο» Lamb kleftiko 350dhs
Lamb shoulder with baby potatoes fresh herbs and smoked cheese (Slow cooked)

«Κυριακάτικο μεσημεριανό» Sunday roast 260dhs
Grilled marinated chicken with rice

«Παϊδάκια αρνι» Lamb chops 280dhs
Lamb chops with pita bread and tzatziki

FISH

«Ψαρι Φρικασέ» Fish fricassee 320dhs

Seabass with green leaves, fresh herbs and eggs & lemon sauce

«Το φως του βορρά» Nord light (alcohol) 350dhs

Salmon with raw vegetable salad and white wine sauce

«Χταπόδι στα κάρβουνα» Charcoal grilled octopus 280dhs

Charcoal Grilled Octopus with potato puree

«Καλαμάρι ψητό» Charcoal grilled calamari 280dhs

Charcoal grilled calamari, black & white tarama



PASTA

«Πειρασμός για το χαβιαρι» Caviar euphoria 1200dhs
Calamaretti with caviar

«Επιθυμία για τρούφα» Truffle desire 520dhs
Calamaretti with truffle

«Αστακομακαρονάδα» Lobster pasta 450dhs
Lobster pasta with spicy tomato sauce and bisque



SIDES

«Πατάτες στο φούρνο» Baked potatoes 60dhs
Baked Baby potatoes with thyme and rosemary

«Τηγανητές πατάτες» French fries 80dhs
French fries with truffle and Parmesan

«Λαχανικά» Steamed vegetables 60dhs

«Πουρέ πατάτας» Potato pure 60dhs



DESSERTS

ΕΛΛΗΝΙΚΑ ΓΛΥΚΑ

«Πορτοκαλόπιτα» Orange pie 180dhs
Greek traditional Orange pie

«Εκμèκ» Ekmek 170dhs
Ekmek with sour cherries and pistachio cream

«Γιαούρτι με μέλι» Greek yoghurt with honey 180dhs
Yoghurt namelaka, with honey, berries and nuts

«Το κουτί της πανδωρας» Pandora's box 450dhs
Triple Chocolate dessert with surprise

«Πιάτο φρέσκων φρούτων» Variation of seasonal fruits (for 2/4) 220dhs / 350dhs

«TERRA MIA» GOLDEN PLATE 200dhs
Variation of French pastry of your choice



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