

PLAN AHEAD

Reserve a table, join a feast night or
book your favourite session - all online

Reserve your seat

A la carte -non-refundable deposit (pp)..... 200 Dhs
Moroccan Feast - Every Monday 300 Dhs
BBQ & DJ - Every Thursday 300 Dhs

Book a session

2hrs surf lesson (group class) - For beginners 400 Dhs
Breathwork (group session) 450 Dhs
Surf Coaching day (group session)..... 900 Dhs
Aerial Yoga & Soundbath (private session)..... 950 Dhs

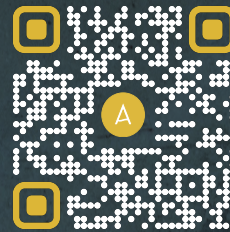
Get a day pass

Become a resident for the day 400 Dhs
Make use of the infinity pool, sun loungers, gym and
cold plunge. Access from 10:30am till 6:30pm

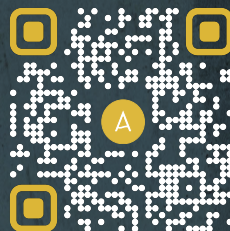
Unwind & Dine

Soothing Yoga & Moroccan Feast 400 Dhs
Join us on Mondays for a relaxing 60 minute yoga
practice and Moroccan buffet dinner. 7pm - 11pm

For restaurant reservations :



For everything else :



Scan our QR code to
discover our champagne
and spirit selection.



Wifi: Amouagelovesu

Whatsapp :+212 611 110 201

Social: @surfmaroc

BAR MENU

AMOUAGE

WHITE WINE

Happy Hours from 3:30pm to 5pm - except on Sunday

		Happy Hour
Morocco - Les Vins du Bistro glass bottle.....	40 Dhs 180 Dhs	150 Dhs
White Sangria carafe.....	250 Dhs	200 Dhs
France - La Vieille Ferme bottle.....	280 Dhs	
Morocco - Medaillon bottle.....	300 Dhs	
France - Viognier, Paul Mas bottle.....	300 Dhs	
Morocco - Ait Souala bottle.....	350 Dhs	
Espagne - Marques de Riscal bottle.....	400 Dhs	
Morocco - Blanc de Baccari bottle.....	450 Dhs	

ROSE & GRIS WINE

Happy Hours from 3:30pm to 5pm - except on Sunday

		Happy Hour
Morocco - Bonassia (Gris) glass bottle.....	40 Dhs 180 Dhs	150 Dhs
Morocco - Les Vins àu Bistro (Rosé) glass bottle.....	40 Dhs 180 Dhs	150 Dhs
Grey Sangria carafe.....	250 Dhs	200 Dhs
France - Côté Mas, Paul Mas (Rosé) bottle	300 Dhs	
Morocco - Vignes d’azour bio (Gris) bottle	350 Dhs	
Morocco - Tandem (Rosé) bottle.....	400 Dhs	
France - Roseline Prestige (Rosé) bottle.....	450 Dhs	
Morocco - Première de Baccari (Rosé) bottle.....	500 Dhs	

RED WINE

Happy Hours from 3:30pm to 5pm - except on Sunday

		Happy Hour
Morocco - Les Vins du Bistro glass / bottle.....	40 Dhs 180 Dhs	150 Dhs
Red Sangria carafe.....	250 Dhs	200 Dhs
France - La Vieille Ferme bottle.....	280 Dhs	
Morocco - Medaillon bottle.....	300 Dhs	
Morocco - Ait Souala bottle.....	350 Dhs	
Morocco - Vignes d’azour bio bottle.....	350 Dhs	
Morocco - CB signature bottle.....	450 Dhs	
France - Brouilly les fleurs, Georges Duboeuf bottle..	550 Dhs	

CHAMPAGNE

Anna Spinato Prosecco brut bottle.....	500 Dhs
Laurent Perrier brut bottle.....	1500 Dhs
Laurent Perrier Rosé bottle	2000 Dhs
Ruinart blanc de blancs bottle	2400 Dhs

BEER

Happy Hours from 3:30pm to 5pm - except on Sunday

		Happy Hour
Draft - Flag Spéciale 33cl 50cl.....	40 Dhs 60 Dhs	
Draft - Casablanca 33cl 50cl.....	60 Dhs 80 Dhs	
Bottle - San Miguel Especial 33cl bucket 6x33cl.....	50 Dhs 230 Dhs	200 Dhs
Bottle - Casablanca 33cl bucket 6x33cl.....	60 Dhs 320 Dhs	280 Dhs
Bottle - San Miguel Fresca 33cl bucket 6x33cl.....	70 Dhs 350 Dhs	300 Dhs
Bottle - Budvar 33cl bucket 6x33cl.....	65 Dhs 360 Dhs	
Bottle - Mahou IPA 33cl bucket 6x33cl.....	70 Dhs 400 Dhs	

TAPAS

from 1:00pm to 9:30pm

Our herbs and mesclun, as well as our goat cheese, are organically grown.

Homemade fries (vegan/gf).....	30 Dhs
Patatas Bravas (vegan/gf).....	40 Dhs
Sweet Potatoes Chips (vegan/gf).....	40 Dhs
Hummus (vegan/gf).....	40 Dhs
Fallafel, with Tahini sauce (vegan/gf).....	40 Dhs
Baba Ghanoush with Morrocan bread (vegan/gf).....	50 Dhs
Tortilla Chips & Guacamole (vegan/gf).....	50 Dhs
Spring rolls (gf).....	50 Dhs
Fried Chicken Goujon.....	50 Dhs
Turkey Croquette.....	60 Dhs
Spinach Croquette (v).....	60 Dhs
Goat cheese mini-toast (v).....	60 Dhs
Chilly & garlic shrimp.....	60 Dhs
Fried Panko Shrimp.....	60 Dhs
Fried Calamari.....	60 Dhs

SMOOTHIES AND JUICES

From 11am to 7pm

Energizer.....	50 Dhs
(Beetroot, apple, orange juice, and ginger)	
Green Dream.....	50 Dhs
(Orange juice, apple, cucumber, lime, ginger, and mint)	
Panaché.....	50 Dhs
(Seasonal fruit and Orange Juice)	
Moroccan Classic.....	60 Dhs
(Milk, banana, avocado, and dates)	
Feel Good.....	60 Dhs
(Lemon, honey, and cucumber)	
Orange.....	30 Dhs
Carrot–Orange–Ginger.....	50 Dhs
Artisanal Moroccan kamboucha.....	60 Dhs
(Early grey, exotic fruits, red berries, mint tea)	

SIGNATURE COCKTAILS

Happy Hours from 3:30pm to 5pm on the selected Cocktails

		Happy Hour
Lazy Sunday.....	100 Dhs	80 Dhs
(Vodka, lemon juice, and ginger)		
Taxi Berber.....	100 Dhs	80 Dhs
(Rhum, grapefruit juice, and simple syrup)		
Smoky Arawak.....	100 Dhs	
(Tequila, grapefruit juice, ginger, soda water, and lime)		
Peach or Plum.....	100 Dhs	
(Tequila, peach or plum, thym, simple syrup and lime juice)		
Springfield.....	100 Dhs	
(Gin, grapefruit, sage, geranium, vanilla syrup, and orange blossom)		
Geranium Mojito	100 Dhs	
(White rum, dark rum, lime, sugar, fresh mint and geranium)		

CLASSIC COCKTAILS

Happy Hours from 3:30pm to 5pm on the selected Cocktails

		Happy Hour
Punch.....	90 Dhs	70 Dhs
(White and dark rum, triple sec, orange, lime, and strawberry purée)		
Mojito.....	90 Dhs	70 Dhs
(White rum, lime, soda water or schweppes lemon, sugar, and mint)		
Caipiroska Caipirinha.....	90 Dhs	70 Dhs
(Vodka Cachaca, lime, and sugar)		
Margarita.....	90 Dhs	70 Dhs
(Tequila silver, simple syrup, and lime)		
Daiquiri.....	90 Dhs	70 Dhs
(Rhum, lime juice, and simple syrup)		
Whisky Sour.....	90 Dhs	
(Bourbon, triple sec, amaretto, lemon juice, and simple syrup)		
Gin Spritz.....	90 Dhs	
(Gin, raspberry, rosemary, soda water, and lime)		
Amaretto sour.....	90 Dhs	
(Amaretto and lime juice)		
Gimlet.....	90 Dhs	
(Gin, lemon juice, and simple syrup)		
Tom Collins.....	90 Dhs	
(Gin, lemon juice, simple syrup, and soda water)		
Negroni.....	100 Dhs	
(Gin, sweet vermouth, and campari)		
Sidecar.....	100 Dhs	
(Cognac, triple sec, and lemon juice)		
Boulevardier.....	100 Dhs	
(Bourbon, campari, and sweet vermouth)		
Old fashion.....	100 Dhs	
(Bourbon, simple syrup, and aromatic bitters)		
Aperol Spritz.....	100 Dhs	
(Aperol, prosecco and sparkling water)		

*All our products are fresh, seasonal and local. Everything we prepare, including our syrups and purree, is homemade.