

MENU

(EN)

A TRIBUTE TO THE SEAS

Long before it became a quiet river, the Bouregreg was a frontier. Its waters once sheltered pirates, corsairs, and sailors men who lived by the tides, navigated by the stars, and crossed seas that had no names yet.

From these shores, they sailed into the Atlantic and beyond, returning with treasures not made of gold alone: tropical fruits, rare spices, coffee, sugar, citrus, and stories carried from distant lands. The Caribbean, Latin America, and the Mediterranean met here blended by salt, wind, and time.

At **La Cale**, we pay tribute to those journeys. Our bar and kitchen are inspired by the routes they traced, the flavors they discovered, and the cultures they connected.

Each drink and each plate echoes a port of call rum and spice, citrus and olive oil, fire and freshness. This is not a reenactment. It is a modern homage a place to listen, to share, and to drift, as the river once carried ships toward open seas.

Welcome aboard.

(FR)

HOMMAGE AUX MERS

Bien avant de devenir un fleuve paisible, le Bouregreg était une frontière. Ses eaux abritaient pirates, corsaires et marins — des hommes guidés par les marées, orientés par les étoiles, naviguant vers des mers encore sans nom.

Depuis ces rives, ils prenaient le large vers l'Atlantique et au-delà, revenant avec des trésors qui n'étaient pas faits d'or seulement : fruits tropicaux, épices rares, café, sucre, agrumes — et des récits rapportés de terres lointaines. Ici se sont rencontrées les influences des Caraïbes, de l'Amérique latine et de la Méditerranée — mêlées par le sel, le vent et le temps.

À La Cale, nous rendons hommage à ces traversées. Notre bar et notre cuisine s'inspirent des routes qu'ils ont tracées, des saveurs qu'ils ont révélées, et des cultures qu'ils ont reliées.

Chaque verre, chaque assiette évoque une escale — le rhum et les épices, les agrumes et l'huile d'olive, le chaleur et la fraîcheur. Ce n'est pas une reconstitution. C'est un hommage contemporain — un lieu pour écouter, partager, et se laisser porter, comme autrefois le fleuve guidait les navires vers le large.

Bienvenue à bord.





@lacao.listeningbar



@lacao.club



Gin

	GLASS	BOTTLE
GORDON'S	70	1000
GORDON'S PINK	75	1100
TANQUERAY	75	1100
TANQUERAY SEVILLA	75	1100
TANQUERAY ROYALE	75	1100
TANQUERAY TEN	100	1400
PALMARAE	160	2000

Vodka

SMIRNOFF	70	1000
BELVEDERE	90	1200
BELVEDERE MAGNUM		2400

Rhum

CAPTAIN MORGAN	70	1000
HAVANA RESERVA 7 ANS	90	1200
ZACAPA	190	

Whiskey

J.W. RED LABEL	70	1000
J&B	70	1000
BULLEIT BOURBON	90	1200
J.W. BLACK LABEL	90	1200
J.W. DOUBLE BLACK	100	1400
DIMPLE	120	1700
J.W. GOLD LABEL		1700
J.W. BLUE LABEL		5800

Cognac

HENNESSY VS	70	1000
HENNESSY VSOP	120	1600
HENNESSY XO	250	5000

Tequila

SIERRA	70	1000
CASAMIGOS BLANCO	140	1800

Shots

	1	6	10
SHOT MAISON 4	45	200	300
SAMBUCA / JAGGERMEISTER / TEQUILA	55	250	350

HAPPY HOUR DEALS

7:00PM → 9:00PM

Cocktail Lovers 50DH

Beer Heaven
 6 Special Gold 150DH
 6 Casablanca 220DH
 6 Corona / Hoegarden / Leffe 350DH

Wine O'Clock
 Rocher Mazet 150DH
 Domaine de Baccari 300DH

Tapas du jour 30DH

Happy Pair

1 Cocktail + 1 Tapas	→	75DH
1 Speciale Beer + 1 Tapas	→	65DH

All our clients that are here for the happy hour have free access to all our events



HAPPY HOUR



Beers

SPÉCIALE GOLD 25CL	45
CASABLANCA CITRON 25CL	50
CARLSBERG 25CL	55
CORONA ZERO ALCOHOL	55
CASABLANCA 33CL	65
CORONA 33CL / MODELO 33CL	75
LEFFE BRUNE/BLONDE 33CL	75
HOEGAARDEN 33CL	75

Wine

GLASS OF WINE	65
 ROCHE MAZET	200
 VIGNE D'AZOUR BIO	300
 CHATEAU DE L'HYVERNIÈRE	320
 CÔTE DU RHONE	350
 DOMAINE DE BACCARI	400
 CHATEAU MALBEC	400
 CHABLIS	690



Champagnes / Mousseux

ICE CUVÉE BLANCHE DEMI SEC (VIN MOUSSEUX)	380
GRANDIN BRUT (VIN MOUSSEUX)	510
MOËT & CHANDON BRUT ½	800
MOËT & CHANDON BRUT	1300
MOËT & CHANDON MAGNUM BRUT	2500
RUIINART BRUT	1500
RUIINART BLANC DE BLANC	2500
DOM PERIGNON BRUT	5200

Soft

SODA	60
ENERGY DRINK	70

DRINKS



Onboard Specials

110DH

CAPTAIN'S SIN

A golden indulgence. Whiskey and amaretto layered with passion fruit, coconut, and orange blossom, then clarified for a silky, seamless texture.

Profile: Tropical • Smooth • Decadent



DEVIL'S FRUIT

A vivid green temptation. Vodka and melon liqueur meet fresh kiwi and bright lemon, creating a crisp, playful cocktail that's dangerously easy to drink.

Profile: Fresh • Fruity • Tangy



MULE OVERBOARD

A clean reinterpretation of the mule. Gin infused with ginger and cucumber, lifted by limoncello and finished with sparkling zest.

Profile: Zesty • Botanical • Refreshing



THREE BREEZES

A calm crossing in a glass. Vodka infused with lychee, rose, and jasmine tea, gently sharpened with lemon and clarified to crystal clarity.

Profile: Floral • Elegant • Light



BARBE NOIRE

A late-night comfort. Vanilla-washed rum blended with coffee liqueur and date syrup, finished with a light cinnamon foam. Deep, warming, and indulgently smooth.

Profile: Roasted • Rich • Warming



ORIENT EXPRESS

A silk road in a glass. Gin and white peach combined with lemon and jasmine for a refined and balanced house creation.



HOT LIPS

A controlled burn. Jalapeño-infused tequila layered with smooth blanco tequila, ripe pineapple, fresh lemon juice, and soft vanilla sweetness. Bold heat with tropical balance.

Profile: Spicy • Tropical • Bold



Boussa Nova

A silky union of rum, banana and toasted hazelnut, shaped into a cocktail that is both comforting and refined.

Profile: Velvety • Aromatic • Satisfying



COCKTAILS

We craft our cocktails using fresh, house-made ingredients. Kindly notify us of any allergies so we may guide your experience

Classics with a twist 90DH

MOJITO

A lifted classic. Rum meets mint and lemon, lengthened with sparkling freshness for a crisp, invigorating serve.

Profile: Fresh • Zesty • Effervescent



PORNSTAR MARTINI

A modern icon. Vodka, shaken with passion fruit and soft vanilla for a luscious, aromatic cocktail that balances tropical intensity with silky smoothness.

Profile: Tropical • Silky • Vibrant



ESPRESSO MARTINI

Deep espresso and vodka collide with coffee liqueur and a touch of nuts, delivering a velvety cocktail crowned with a rich crema.

Profile: Bold • Velvety • Indulgent



BASIL SMASH

Gin brightened with lemon and fresh basil, sugarcane adds sweetness for a cocktail that feels garden-fresh and effortlessly drinkable.

Profile: Herbaceous • Bright • Refreshing



GODFATHER SOUR

Whiskey layered with amaretto and fresh lemon, shaken into a silky sour crowned with foam.

Profile: Nutty • Silky • Structured



MARGARITA SOUR

A timeless classic built on tequila, fresh lime, and orange liqueur. Bright, crisp, and perfectly balanced.

Profile: Citrusy • Crisp • Salty



CLOVER CLUB

Infused gin shaken with raspberry, hibiscus, and a whisper of rose for a refined take on the historic classic — delicate in color, confident in flavor.

Profile: Floral • Tart • Elegant



BANANA, LIMONCELLO OR GINGER SPRITZ

A luminous spritz where ripe banana or citrus or ginger meets crisp prosecco, lifted with soda for a clean, refreshing finish.

Profile: Bright • Effervescent • Unexpected



NEGRONI

Gin stirred with bitter aperitivo and sweet vermouth for a perfectly balanced classic

Profile: Bitter • Aromatic • Structured



Mocktails

BISSAP

Hibiscus infusion, lemon, ginger

MATCHA LEMONADE

Matcha, lemon, sparkling

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70DH

MOJITO

Fresh mint, lemon, sparkling

PINA COLADA

Pineapple, Coconut and house juice

Cold

PAN CON TOMATE

35 DH

HUMMUS

50 DH

ANCHOVY BRUSCHETTAS

50 DH

GAMBAS & AVOCADO

60 DH

SALMON & AVOCADO TOAST

70 DH

CHEESE SELECTION

120 DH

Warm

PATATAS BRAVAS

30 DH

MAAKOUDA CROQUETTES

30 DH

GOAT CHEESE & HONEY TOAST

40 DH

CHICKEN WINGS

40 DH

CRISPY CHICKEN FINGERS

50 DH

SPINACH & CHEESE FEUILLETÉS

60 DH

PULPO A LA GALLEGA

80 DH

KEFTA EMPANADAS

80 DH



TAPAS