

# 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.**





@lacale.listeningbar



@lacale.club



## Gin

	GLASS	BOTTLE
GORDON'S	75	1100
GORDON'S PINK/LEMON	75	1200
TANQUERAY	75	1200
TANQUERAY SEVILLA	80	1300
TANQUERAY ROYALE	80	1300
TANQUERAY TEN	110	1500
PALMARAE	160	2000

## Vodka

SMIRNOFF	75	1100
BELVEDERE	95	1300
BELVEDERE MAGNUM		2600

## Rhum

CAPTAIN MORGAN	75	1100
HAVANA RESERVA 7 ANS	95	1300
ZACAPA	210	

## Whiskey

J.W. RED LABEL	75	1100
J&B	75	1100
BULLEIT BOURBON	95	1300
J.W. BLACK LABEL	95	1300
J.W. DOUBLE BLACK	105	1500
DIMPLE	135	1800
J.W. GOLD LABEL		1800
J.W. BLUE LABEL		6200

## Cognac

HENNESSY VS	75	1100
HENNESSY VSOP	130	1600
HENNESSY XO	270	5000

## Tequila

SIERRA	75	1100
CASAMIGOS BLANCO	150	1800

## Shots

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

## HAPPY HOUR DEALS

19H → 21H (Novembre → Mars)  
21H → 23H (Avril → Octobre)

**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/Premix

SPÉCIALE GOLD 25CL	45
CASABLANCA CITRON 25CL	55
CARLSBERG 25CL	55
CORONA ZERO ALCOHOL 33CL	60
CASABLANCA 33CL	65
CORONA 33CL / MODELO 33CL	80
LEFFE BRUNE/BLONDE 33CL	80
HOEGAARDEN 33CL	80
SMIRNOFF ICE 27.5CL	80

## Wine

GLASS OF WINE	65
 ROCHE MAZET	220
 VIGNE D'AZOUR BIO	320
 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)	400
MOËT & CHANDON BRUT ½	800
MOËT & CHANDON BRUT	1300
MOËT & CHANDON MAGNUM BRUT	2650
RUIINART BRUT	1600
RUIINART BLANC DE BLANC	2500
DOM PERIGNON BRUT	5200

## Soft

SODA	60
ENERGY DRINK	70
BOUTEILLE D'EAU 50CL	50

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.*



### 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



130DH

### 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



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

We craft our cocktails using fresh, house-made ingredients. Select recipes include egg white to create a silky texture. Kindly notify us of any allergies so we may guide your experience.

## 70DH

### MOJITO

Fresh mint, lemon, sparkling

### PINA COLADA

Pineapple, Coconut and house juice

## Cold

ANCHOY 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

## Plats (Order before 11PM)

SPINACH & GOAT CHEESE TARLETTE	80 DH
SEAFOOD CEVICHE	100 DH
BEEF TARTARE	120 DH
GRILLED OCTOPUS*	180 DH
SMOKED BEEF FILET*	275 DH
LAMB SHANK WITH PEARS*	360 DH

### \*SIDE DISHES:

MASHED POTATOES, SAUTÉED VEGETABLES, FRENCH FRIES



# TAPAS