

BW

Named after renowned socialite Bill Willis, the leading light of Moroccan-style interior design during the 60s and 70s, the Bill Willis Bar is a fabulous place to enjoy a cocktail whilst you learn about the lavish life of Bill.

THE BILL WILLIS BAR

SIGNATURE COCKTAILS

All prices are quoted in Moroccan Dirhams.



ZITOUNE MARTINI

Dry Vermouth Infused with Olive Oil,
Vodka, Lemon Peel

140

CHEBAKIA SOUR^v

Amaretto, Aquafaba, Lemon,
Honey Water, Fleur d'Oranger

150



MENARA MARGARITA

Tequila, Triple Sec, Lemon,
Ras El Hanout Syrup

150





MR. WILLIS^V JACK SOUR

Jack Daniel's, Aquafaba, Lemon, Simple Syrup

160

DAME IZZA

Limoncello infused with Basil, Prosecco,
Honey Water, Lemon, Sparkling Water

140



MOVE LIKE JÄGER!

Jägermeister, Kirsch,
Pineapple juice, Ginger Ale

140

CLASSIC COCKTAILS

140

ESPRESSO MARTINI

Vodka, Coffee Liquor, Espresso Shot, Simple Syrup

NEGRONI

Gin, Red Vermouth, Red Bitter

MANHATTAN

Bourbon, Red Vermouth, Angostura

OLD-FASHIONED

Bourbon, Angostura, Brown Sugar, Orange Peel

*Other cocktails are available upon request.

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MOCKTAILS

100

BAHIA^v

Grapefruit Juice, Aquafaba, Lavender & Rosemary Syrup, Rose water

IZZA SPLIT

Passion Fruit Juice, Coconut & Vanilla Syrup, Lemon Juice

CUCUMBER DETOX

Fresh Cucumber, Ginger Syrup, Apple Juice, Lemon Juice

VERBENA ICED TEA

Verbena and Mint Cold Infusion, Lemon, Honey Water

WINE LIST

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Champagnes	Bottle	Glass
Drappier Carte d'Or	1500	250
Laurent-Perrier La Cuvée Brut	1800	-
Laurent-Perrier La Cuvée Brut 18.7cl	500	-
Veuve Clicquot Brut	2000	-
Dom Pérignon Brut	9500	-
Collet Brut Rosé	1600	300
Laurent-Perrier La Cuvée Rosé Brut	3200	-
Prosecco D.O.C. Spumante	500	100
Prosecco D.O.C. Spumante 20cl	150	-

Moroccan White Wines

2020 Val d'Argan Réserve – Domaine du Val d'Argan	500	100
2019 La Tour Roslane – Château Roslane	450	-
2020 A.O.C Les Coteaux de l'Atlas	650	-
2020 Orian Blanc – Domaine du Val d'Argan	1000	-

French White Wines

2018 Alsace - Riesling 'Collection' – La Cave de Ribeauvillé	500	110
2021 Sancerre – Domaine Pascale Jolivet	1200	-
2020 Petit-Chablis – Les Allées du Vignoble – Domaine Christophe & Fils	650	130
2020 Pouilly-Fuissé – Les Plessys – Domaine Cornin	1300	-

Rosé Wines	Bottle	Glass
2020 Val d'Argan Réserve – Syrah de Saignée – Domaine du Val d'Argan	500	100
2022 Côtes de Provence – Cuvée Hippy – Château Roubine	675	90
N.V Perle Gris de Mogador – Domaine du Val d'Argan	375	-

Moroccan Red Wines

2019 La Tour Roslane – Château Roslane	450	-
2020 Val d'Argan Réserve – Domaine du Val d'Argan	500	100
A.O.C Les Coteaux de l'Atlas	650	-
2019 Azayi – Château Roubine	600	120
2017 Orian du Val d'Argan – Domaine du Val d'Argan	1000	-

The Old World Red Wines

2020 Bourgogne – Monopole Baron de Charette Albert Bichot	850	150
2021 Mercurey – 'En Pierre Miley'– Domaine Adélie	1500	-
2016 Saint Julien – Le Petit Caillou – Château Ducru-Beaucaillou	1600	-
2018 Saint-Émilion – Château La Mariotte – A & Maarfi	1200	-
2018 Pauillac – Château Crozet-Bage, Grand Cru Classé	2100	-
2019 Castillon – Le Versant – Loulou Mitjavile	1000	-
2018 Châteauneuf-du-Pape 'Haute-Pierre' – Maison Delas Frères	1500	-
2014 Toscane – L'Angelo du Baron De la Doucette	650	120
2012 Toscane – Le Volte dell'Ornellaia	1200	-
2017 Bierzo – Pétalos Del Bierzo – Álvaro Palacios	750	-
2017 Priorat – Les Terrasses – Álvaro Palacios	1500	-

BEERS

Casablanca 33cl	70
Mahou IPA 33cl	70
Alaryk Amber Organic 🍷	90
Alaryk white Organic 🍷	100

SPIRITS

TEQUILA 4cl

Tequila San Jose Silver	100
Tequila 1800 Reposado	200
Tequila Patron Silver	195

WHISKY 4cl

Monkey Shoulder Blended Malt Scotch	130
Bulleit Bourbon Whiskey, Kentucky	130
Togouchi Premium Japanese Blended Whisky	160
Jack Daniel Tennessee Whiskey	120
Yellow Rose Rye Whiskey	170

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SPIRITS

VODKA 4cl

Ketel One Vodka	110
Grey Goose Vodka	130
Tito's Hand Made Vodka	110

GIN 4cl

Monkey 47 Dry Gin	150
Citadelle French Gin	110
Hendricks Gin	100
Bombay Sapphire Dry Gin	100
The Drunken Horse Gin	130

RUMS 4cl

Clement Canne Bleue 50°	110
Clement Vieux VSOP	170
Plantation Reserve Jamaica	160
Rhum Havana 7 anos	90

JUICES & SOFT DRINKS

Freshly Squeezed Juices 20cl 40

Fruit Juices 25cl 50

Apple, Mango, Pineapple, Passion Fruit, Tomato

Coke / Coke Zero / Sprite 33cl 50

San Pellegrino Aranciata

San Pellegrino Rossa

Tribute Tonic Classic 20cl 60

Tribute Ginger Ale

Tribute Ginger Beer

San Pellegrino 25cl / 1L 50 / 120

Acqua Panna 25cl / 1L

IZZA House Filtered Mineral Water 40

Still / Sparkling (free flow)

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12:00–17:00

OUR COURTYARD MENU

True to the IZZA 'House of Friends' style, our menus are designed for sharing and focused on using local, seasonal and sustainable produce.

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SNACKS

Smoked Aubergine Batbout, Calabrese Pesto	50
Merguez Sausage, Chermoula, Salsa	70
Kefta, Spiced Yoghurt, Flatbread	70
Crab & Leek Croquettes, King Prawn, Langoustine & Saffron Mayonnaise	100
Compressed & Pickled Watermelon, Grape, Feta, Mint, Orange Blossom	70
House-Dried Tomato Séchée, Basil, Toasted Pine Nuts, Whipped Feta, Argan Oil	90



LARGE PLATES

Spinach Gnocchi, Confit Garlic & Datterini Tomatoes	110
Baked Spiced Aubergine Caponata, Stracciatella, Basil, Fried Capers	140
Octopus Hot Dog, Fine Shallots, Saffron, Langoustine Mayo	160
Spiced Lamb Burger, Tzatziki, Fries, House Relish	120
Seared Fillet of Beef Tagliata, Rocket, Parmesan, Chimichurri	240



SIDES

Grilled Peach, Fennel, Orange, Eucalyptus Dressing	50
Charred Tenderstem, Garlic, Harissa	60
House Fries, Rosemary Salt	45

All dishes are cooked in an environment with nuts, gluten, fish and other allergens.
Please inform your server of any dietary requirements. Meat and fish dishes may contain bones.