

LUNCH MENU / MENU DU DÉJEUNER

*Created by Executive Chef
Yassine Khalal*

Marhba - Welcome!

Our chef was inspired by seasonal and local ingredients when creating this menu, some of which are from Kasbah Tamadot's very own vegetable garden.

If you have any specific dietary requirements, food allergies or queries, please let your waiter know before placing your order. Our chef will be more than happy to adapt any of our dishes where possible. Anything on the menu with these symbols indicates:

(C)	Celery	(Mo)	Molluscs
(Cl)	Cereals	(Mu)	Mustard
(Cr)	Crustacean	(N)	Nuts
(E)	Eggs	(P)	Peanuts
(F)	Fish	(Ss)	Sesame
(L)	Lupin	(S)	Soya
(G)	Gluten	(Sp)	Sulphur Dioxide
(M)	Milk	(V)	Vegetarian
		(Vg)	Vegan

Save the dying art of conversation

We (and your fellow diners!) would be grateful if you could kindly join us in the spirit of Kasbah Tamadot and escape from the electronic world, leaving any phone calls until after lunch.

MAD

SOUP / SOUPES

Soup of the day (V) 120
Soupe du jour selon la saison

STARTERS / ENTRÉES

Buffalo mozzarella with tomatoes, avocado and pesto dressing (M) (N) (V) 210
Mozzarella di bufala, tomate et avocat, sauce au pistou

Sea bream ceviche with apples from Asni, soy sauce and lime (F) (S) (V) 230
Ceviche de daurade, pomme d'Asni, sauce soja et citron vert

Zucchini and spinach tart with goat's cheese and roasted pine nuts (CI) (M) (E) (V) 180
Tarte aux courgettes, épinard, fromage de chèvre, pignon de pain torréfié

Marinated octopus, candied lemon and hummus with sesame cream and pita bread chips (Mo) (CI) (Ss) 220
Poulpe mariné, citron confit et houmous à la crème de sésame, chips de pain pita

MAD

SNACKS / SNACKS

Crispy courgette and aubergine with avocado emulsion (CI) (M) (V) Croustillant de courgettes et aubergines, émulsion d'avocat	140
Fried cheese and spinach roll with spicy tomato sauce (C) (E) (V) Doigts de Fatma au fromage et épinards et sauce tomate épicée	180
Crispy chicken breast with curry sauce (CI) (E) Croustillant de filet de poulet à la sauce curry	190
Prawn fritters with sweet and sour sauce (CI) (Cr) Beignets de gambas, sauce aigre douce	220

SALADS / SALADES

Quinoa salad with asparagus, golden raisins, argan oil and roasted nuts (N) (V) 210

Salade de quinoa aux asperges et raisins golden, huile d'argan et noix croquantes

Chicken Caesar salad with parmesan cheese and quail eggs (CI) (E) (M) (Mu) 220

Salade César au blanc de poulet fermier, copeaux de parmesan et œufs de caille

Greek salad with feta and balsamic vinaigrette (CI) (M) (V) 210

Salade grecque a la feta, vinaigrette au balsamique

Prawn salad with crispy vegetables, pineapple and passion fruit vinaigrette (Cr) (V) 220

Salade de gambas, légumes croquants aux ananas, vinaigrette aux fruits de la passion

Tomato salad with red tuna marinated in ginger, soy sauce and pickled onions (F) (Ss) (S) 230

Salade de tomates, thon rouge mariné au gingembre et à la sauce soja, oignons pickles

MAD

SANDWICHES / SANDWICHES

- Cheeseburger with aged Comté, truffle mayonnaise
caramelised onions and bacon (CI) (E) (M) (Mu) (Ss)** 230
Cheese burger au vieux Comté, mayonnaise à la truffe,
oignons caramélisés et bacon
- Smoked salmon club sandwich with avocado and
Granny Smith apple (F) (CI)** 200
Club sandwich, saumon fumé, avocat et pommes Granny
Smith
- Chicken sandwich marinated with curry, served in
homemade Batbout bread (CI) (M) (Mu)** 210
Sandwich de poulet mariné au curry, pain maison
(batbout)

MAD

PIZZA / PIZZA

Kasbah Tamadot pizza with marinated aubergines and courgettes (CI) (V) 190

Pizza Kasbah Tamadot aux aubergines et courgettes marinées

Four cheese pizza with Paris mushroom (CI) (M) (V) 190

Pizza quatre fromages aux champignons de Paris

Margherita pizza (CI) (M) (V) 180

Pizza margarita

MAD

PASTA / PÂTES

- M'hamsa pasta cooked like risotto with spinach, asparagus and parmesan (CI) (M) (V) 220
M'hamsa , cuisiné comme un risotto aux épinards, asperges et copeaux de parmesan
- Ravioli with Atlas porcini mushrooms, ricotta and parmesan cream (CI) (E) (M) (V) 210
Ravioli aux cèpes de l'Atlas et ricotta, crème de parmesan
- Linguine or penne pasta with your choice of: 190
cream, Neapolitan, carbonara or seafood (CI) (Cr) (Mu)
Linguini ou penne, sauce selon votre goût:
crème, Napolitaine, carbonara ou fruit de mer

MAD

FISH & MEAT / POISSONS ET VIANDES

Grilled in wood oven / Griller au four a bois

Fish of the day with sauce vierge (F) Poisson du jour, sauce vierge	300
Grilled octopus with basil and smoked garlic sauce (Mo) Poulpe grillé, sauce au basilic et ail fumée	280
Atlantic spiny lobster with citrus sauce (Cr) Langouste de l'Atlantique, sauce aux agrumes	320
Lamb chops with rosemary and honey sauce (Mu) Côtelettes d'agneau au romarin, sauce au miel et condiment	290
Beef steak with peppercorn sauce (M) Entrecôte de bœuf avec sauce aux poivrons	310
Chicken satay skewers with peanut sauce (P) (M) (S) Brochettes de poulet satay à la sauce cacahuète	290

MAD

SIDES / NOS GARNITURES

Vegetable fricassé (V) Fricassé de légumes	40
Jasmine rice Riz jasmin	40
Mashed potato (M) Moussline de pomme de terre	40
Homemade fries Frites maison	40
Green salad (Mu) Salade verte	40
Fine semolina (M) Semoule	40

MAD

MOROCCAN DISHES / NOS PLATS MAROCAIN

Chicken tagine with preserved lemons and olives Tajine de poulet fermier aux citrons confits et olives	260
Berber vegetable tagine (V) Tajine berbère de légumes	230
Fish tagine with chermoula and vegetables (F) Tajine de poisson à la shermoula et l'égumes	290
Tangier prawn tagine with spicy tomatoes and coriander (Cr) Tagine de crevettes à la Tangéroise, tomates épicées et coriandre	250
Lamb shank tangia with saffron from Asni Tangia de souris d'agneau aux pistils de safran d'Asni	270

DESSERT

Mahalabia with orange blossom and pistachio ice cream (M) (N) (CI)	95
Mahalabia Marocaine a la fleur d'orange, glace pistache	
Asni apple tart with salted butter, nutty cream and caramel ice cream (CI) (E) (M)	120
Tarte aux pommes d'Asni, glace caramel beurre salé	
Chocolate crisp with praline and amlou ice cream (CI) (E) (M) (N)	120
Croustillant chocolat aux praliné, crème glace d' amlou	
Crispy biscuit with red fruits, lemon cream and raspberry sorbet (CI) (E) (M) (N)	120
Croquants de fruit rouge crème de citron, sorbet framboise	
Verbena crème brûlée with lemon ginger sorbet (E) (M)	100
Crème brûlée à la verveine et sorbet citron gingembre	
Seasonal fruit platter (V)	120
Assiette de fruits frais	
Assortment of cheeses (M)	150
Assiette de fruits frais	

MAD

ICE CREAM / CRÈMES GLACÉES (E) (M)

Your choice of / Votre choix de:

90

Chocolate / Chocolat

Vanilla / Vanille

Salted butter caramel / Caramel beurre salé

Pistachio / Pistache

Amlou / Amlou

MAD

SORBET / SORBETS (V)

Your choice of / Votre choix de:

90

Raspberry / Framboise

Strawberry / Fraise

Orange / Orange

Passion fruit / Fruit de la passion

Lemon / Citron

Ginger / Gingembre