

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

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

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

SNACKS / SNACKS

Crispy courgette and aubergine with avocado emulsion (CI) (M) (V) 140

Croustillant de courgettes et aubergines, émulsion d'avocat

Fried cheese and spinach roll with spicy tomato sauce (C) (E) (V) 180

Doigts de Fatma au fromage et épinards et sauce tomate épicée

Crispy chicken breast with curry sauce (CI) (E) 190

Croustillant de filet de poulet à la sauce curry

Prawn fritters with sweet and sour sauce (CI) (Cr) 220

Beignets de gambas, sauce aigre douce

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: cream, Neapolitan, carbonara or seafood (CI) (Cr) (Mu) 190

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) 300
Poisson du jour, sauce vierge

Grilled octopus with basil and smoked garlic sauce (Mo) 280
Poulpe grillé, sauce au basilic et ail fumée

Atlantic spiny lobster with citrus sauce (Cr) 320
Langouste de l'Atlantique, sauce aux agrumes

Lamb chops with rosemary and honey sauce (Mu) 290
Côtelettes d'agneau au romarin, sauce au miel et condiment

Beef steak with peppercorn sauce (M) 310
Entrecôte de bœuf avec sauce aux poivrons

Chicken satay skewers with peanut sauce (P) (M) (S) 290
Brochettes de poulet satay à la sauce cacahuète

SIDES / NOS GARNITURES

Vegetable fricassé (V) 40
Fricassé de légumes

Jasmine rice 40
Riz jasmin

Mashed potato (M) 40
Moussline de pomme de terre

Homemade fries 40
Frites maison

Green salad (Mu) 40
Salade verte

Fine semolina (M) 40
Semoule

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	
Your choice of ice cream / Votre choix de crème glacée:	90
Chocolate / Chocolat - Vanilla / Vanille - Salted butter caramel / Caramel beurre salé - Pistachio / Pistache - Amlou / Amlou	
Your choice of sorbet / Votre choix de sorbet:	90
Raspberry / Framboise - Strawberry / Fraise - Orange / Orange - Passion fruit / Fruit de la passion - Ginger / Gingembre	