

DINNER MENU / MENU DU DÎNER

*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

Vegetable minestrone soup (V)	140
Soupe minestrone aux légumes	
Chicken velouté with mushrooms (M)	150
Velouté de poulet au champignon	

SALADS / SALADES

Zucchini salad with chermoula, thyme goat cheese, and olive powder (V) (M)	160
Salade de courgette à la chermoula , fromage de chèvre au thym et poudre d'olive	
Avocado and broccoli salad with basil, crispy dried figs and argan oil (V) (N)	200
Salade d'avocat et brocolis au basilic, croustillant de figue sèches, huile d'argan	
Salmon ceviche with passion fruit and fresh coriander (F)	220
Ceviche de saumon au fruit de la passion et coriandre fraîche	
Green asparagus salad with citrus chutney and Imilil honey dressing (V)	210
Salade d'asperges vertes, chatney d'agrumes, vinaigrette au miel d'Imilil	
Seafood pastilla with vegetables and chermoula (CI) (Cr) (E) (F)	210
Pastilla de fruits de mer, légumes et chermoula	

MAD

FRIED / FRITURE

Falafel croquettes with mayonnaise and sesame oil (Ss) (E) (Mu) (CI) 190

Croquettes de falafel, mayonnaise à l'huile de sésame

Fried calamari with aioli sauce (CI) (Cr) (E) (Mu) 220

Calamar frits, sauce aïoli

Selection of briouates (vegetable or chicken) (V) (E) 210

Selection de briouates (légumes ou poulet)

PASTA / PÂTES

M'hamsa, cooked like a risotto, with prawns and asparagus (V) (Cr) (M) 230

M'hamsa cuisinées comme un risotto aux gambas et asperges

Potato gnocchi with black truffle cream and parmesan shavings (V) (E) (CI) (M) 200

Gnocchi de pomme de terre, crème de truffe noire et copeaux de parmesan

Langoustine ravioli in lemongrass and ginger broth (CI) (Cr) (E) (M) 200

Ravioles de langoustines, nage parfumée, citronnelle et gingembre

MAD

FISH & MEAT / POISSONS ET VIANDES

Roasted beef fillet with mushroom duxelle from the Atlas Mountains and celery purée in a creamy jus (M) Filet de bœuf rôti, duxelles de champignons de l'Atlas et fine purée de céleri, jus crémé	310
Grilled sea bream fillet with peas, celery, black truffle, and extra virgin oil (F) (M) Filet de daurade grillé, au petits pois et céleri, huile extra vierge	290
Roasted free range chicken supreme, green asparagus fricassee and buttered potatoes (M) Suprême de poulet fermiers rôtis, fricassé d'asperge vert et pomme de terre au beurre	290
Salmon teriyaki and sautéed rice with ginger and soy sauce (F) (Ss) (M) (S) Pavé de saumon teriyaki, riz sauté au gingembre et sauce soja	290
Lamb fillet in a crust of Atlas herbs simmered in a green vegetable and rosemary jus (M) (CI) Filet d'agneau en croûte d'herbes de l'Atlas mijoté de légumes verts, jus au romarin	300

MAD

TAGINES

Lamb tagine with prunes, apricots confit, and roasted sesame seeds (Ss) (Sp) 290

Tagine d'agneau, pruneaux et abricots confits aux condiments et sésame

Traditional vegetable couscous and tfaya (V) (CI) (Sp) 250

Couscous de blé traditionnel aux sept légumes and tfaya

Fish and vegetable tagine with chermoula (F) 290

Tagine de poisson, légumes a la charmoula

Baby chicken tagine with preserved lemon and purple olives 280

Tagine de coquelet fermier aux citrons confits et olives mauve

MAD

DESSERT

Red fruit cheesecake with raspberry sorbet (M) Cheesecake au fruit rouge, sorbet framboise	120
Red fruit in verbena jelly with a lime meringue and rose sorbet (M) Fruits rouges en gelée à la verveine, meringue au citron vert et sorbet à la rose	120
Poached pear from Asni with chocolate cream made with argan oil and amlou ice cream (M) (N) Poire d'Asni confite, crème au chocolat à l'huile d'argan, glace d' amlou	120
Milk pastilla infused with orange blossom water and crunchy almond (E) (M) (N) Pastilla au lait infusé à la fleur d'oranger et amandes croquantes	120
Chocolate parfait with almond and chocolate ice cream (CI) (E) (M) Parfait au chocolat aux amandes, glace au chocolat	120
Assortment of cheese (CI) (E) (M) Assiette de fromages affiné	150

MAD

SPECIALS / LES SPÉCIAUX

Pre-order 24 hours in advance / Commander 24h à l'avance

Each meal serves two people / Pour 2 personnes

Fresh fish stuffed with seafood (Cr) (F) 750
Poisson farci aux fruits de mer

Roasted free range chicken with chermoula (M) 590
Poulet fermier rôti à la chermoula

Confit shoulder of lamb (M) 800
Epaule d'agneau confite

Mixed grill: lamb, kefta, merguez, chicken and beef 700
Grillade mixtes, agneau, kefta, merguez, poulet, boeuf

SIDES / NOS GARNITURES

Vegetable fricassé (V) 40
Fricassé de légumes

Jasmine rice 40
Riz jasmin

Mashed potato (M) 40
Moussline de pomme de terre

Green salad (Mu) 40
Salade verte

Semolina with cinnamon (CI) (M) 40
Semoule à la cannelle