

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	(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

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

STARTERS / ENTRÉES

- 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 Imlil honey dressing (V) 210
Salade d'asperges vertes, chatney d'agrumes, vinaigrette au miel d'Imlil
- Seafood pastilla with vegetables and chermoula (CI) (Cr) (E) (F) (Mo) 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 a l'huile de sésame

Fried calamari with aioli sauce (CI) (E) (Mo) (M) 220

Calamar frits, sauce aïoli

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

Selection de briouates (légumes ou poulet)

PASTA / PÂTES

M'hamsa, cooked like a risotto, with prawns and asparagus (V) (Cr) (M) (CI) 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) (C) 310

Filet de bœuf rôti, duxelles de champignons de l'Atlas et fine purée de céleri, jus crémé

Grilled sea bream fillet, peas and celery with black truffle and extra virgin oil (F) (M) (C) 290

Filet de daurade grillé, petits pois et céleri à la truffe noire, huile extra vierge

Roasted free range chicken supreme, green asparagus fricassée and buttered potatoes (M) 290

Suprême de poulet fermiers rôtis, fricassé d'asperge vert et pomme de terre au beurre

Teriyaki salmon steak and sautéed rice with ginger and soy sauce (F) (Ss) (M) (S) 290

Pavé de saumon teriyaki, riz sauté au gingembre et sauce soja

Lamb fillet in a crust of Atlas herbs simmered in a green vegetable and rosemary jus (M) (CI) 300

Filet d'agneau en croûte d'herbes de l'Atlas mijoté de légumes verts, jus au romarin

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) (M)** 250
Couscous de blé traditionnel aux sept légumes and tfaya
- Fish and vegetable tagine with chermoula (F)** 290
Tagine de poisson, légumes à la charmoula
- Baby chicken tagine with preserved lemon and purple olives** 280
Tagine de coquelet fermier aux citrons confits et olives mauve

MAD

DESSERT

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

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) (Mo) Poisson farci aux fruits de mer	750
Roasted free range chicken with chermoula (M) Poulet fermier rôti à la chermoula	590
Confit shoulder of lamb (M) Epaule d'agneau confite	800
Mixed grill: lamb, kefta, merguez, chicken and beef Grillade mixtes, agneau, kefta, merguez, poulet, boeuf	700

SIDES / NOS GARNITURES

Vegetable fricassé (V) Fricassé de légumes	40
Jasmine rice (M) Riz jasmin	40
Mashed potato (M) Moussline de pomme de terre	40
Green salad (Mu) Salade verte	40
Semolina with cinnamon (CI) (M) Semoule à la cannelle	40
Homemade fries Frites maison	40