

LUNCH ON THE TERRACE MENU

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 with gluten	(Mu)	Mustard
(Cr)	Crustacean	(N)	Nuts
(E)	Eggs	(P)	Peanuts
(F)	Fish	(Ss)	Sesame
(L)	Lupin	(S)	Soya
(M)	Milk	(Sp)	Sulphur Dioxide

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

Soup of the day 120

STARTERS

Buffalo mozzarella (M) (N) (V) 210
with tomatoes, avocado and pesto dressing

Sea bream ceviche (F) (S) (V) (Ss) 230
with Asni apple, soy sauce and lime

Grilled octopus (CI) (G) (Ss) 220
with crispy pita bread, hummus, tomato and onion

Fresh salmon tart (F) (Ss) (S) 230
with cream cheese and yuzu ponzu vinaigrette

SNACKS

Crispy courgette and aubergine (G) (CI) (M) (V) 160
with avocado emulsion

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

Crispy chicken strips (G) (CI) (E) 170
with curry sauce

Fried calamari (G) (CI) (Cr) (E) (Mu) 200
with aioli sauce

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

MAD

SALADS

Chicken Caesar salad (G) (CI) (E) (M) (Mu) with parmesan cheese and quail eggs	220
Greek salad (G) (CI) (M) (V) with feta and lemon vinaigrette	210
Mediterranean tuna salad (F) (E) (Ss) Marinated in ginger and soy sauce with tomatoes and pickled onions	230
Quinoa salad (N) (V) with asparagus, golden grapes, argan oil and roasted nuts	210
Prawn salad (Cr) (V) with crispy vegetables, pineapple and passion fruit vinaigrette	260
Fresh Moroccan salad (E) (V) with boiled eggs and olives from our garden	190

SANDWICHES

Cheeseburger (G) (CI) (E) (M) (Mu) (Ss) with aged comté, caramelised onions and bacon	230
Chicken sandwich (G) (CI) (M) (Mu) Marinated with curry and savora sauce, served in homemade Batbout bread	210
Smoked salmon club sandwich (F) (CI) (G) (V) with avocado and Granny Smith apple	200

MAD

PIZZA

Margherita pizza (G) (CI) (M) (V)	170
Four cheese pizza (G) (CI) (M) (V) with Paris mushrooms	190
Kasbah Tamadot pizza (G) (CI) (V) with marinated aubergine and courgette	180

PASTA

Linguine or penne pasta (G) (CI) (V) with your choice of: butter, cream, neapolitan, arrabbiata, seafood or carbonara sauce	190
M'hamsa pasta (G) (CI) (M) (V) Cooked like risotto with spinach, asparagus and parmesan	220
Goat's cheese ravioli (G) (CI) (M) (E) with thyme and spinach cream	210

MAD

MEAT & FISH

Grilled or plancha style

Fish of the day with sauce vierge (F)	300
Atlantic spiny lobster with citrus sauce (Cr)	320
Rosemary lamb fillet (Mu) with honey sauce condiment	270
Beef steak (M) with pepper sauce	300
Moroccan beef kefta skewers with tomato sauce, garnished with coriander	250
Chicken satay skewers (P) (M) (S) with peanut sauce	260

SIDES

Vegetable fricassee	40
Pilaf rice (M)	40
Mashed potato (M)	40
Homemade fries	40
Green salad (Mu)	40
Fine semolina (M) (N)	40

MAD

MOROCCAN DISHES

Chicken tagine with preserved lemons and olives	260
Lamb shank, tangia-style with saffron from Asni	270
Beef tagine (Ss) with apricot, prunes and sesame seeds	260
Fish tagine (F) with chermoula and vegetables	280
Berber vegetable tagine (V)	230
Tangier prawn tagine (Cr) with spicy tomatoes and coriander	250

MAD

DESSERT

Crispy biscuits layered with red fruits (G) (CI) (E) (M) (N) with lemon cream and raspberry sorbet	120
Rice with coconut milk (V) with passion fruit sorbet	110
Asni apple tart (G) (CI) (E) (M) with salted butter, nutty cream and caramel ice cream	120
Chocolate crisp (G) (CI) (E) (M) (N) with praline and amlou ice cream	120
Pineapple carpaccio (V) with lemongrass and fresh ginger, pineapple sorbet	110
Verbena crème brûlée (E) (M) with verbena, lemon and ginger sorbet	100
Seasonal fruit platter (V)	120
Café ou thé gourmand (M) (G) (CI) (E)	90
Cheese platter (M)	150
Ice cream (E) (M) Choose from: chocolate, vanilla, salty butter caramel, pistachio, cinnamon or amlou	110
Sorbet Choose from: raspberry, strawberry, orange, passion fruit, lemon and ginger or pineapple	110