

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 100

STARTERS

Buffalo mozzarella (M) (N) (V) 190
with tomatoes, avocado and pesto dressing

Sea bream ceviche (F) (S) (V) (Ss) 220
with Asni apple, soy sauce and lime

Zucchini tart (CI) (G) (M) (E) (V) 190
Spinach, goat's cheese and roasted pine nuts

Salmon tartare (F) (Ss) (S) 220
with marinated avocado, cucumber and lime juice

SNACKS

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

Fried cheese roll (G) (CI) (E) (V) 150
with spinach and spicy tomato sauce

Breaded chicken strips (G) (CI) 160
with tandoori mayo

Fried calamari (G) (CI) (Cr) (E) (Mu) 180
with aioli sauce

Prawn fritters (G) (CI) (Cr) 210
with sweet and sour sauce

MAD

SALADS

Chicken Caesar salad (G) (CI) (E) (M) (Mu) with parmesan cheese and quail eggs	210
Greek salad (G) (CI) (M) (V) with feta and lemon vinaigrette	200
Salad nicoise (F) (E) with seared tuna and balsamic vinaigrette	210
Quinoa salad (N) (V) with asparagus, golden grapes, argan oil and roasted nuts	190
Prawn salad (Cr) (V) with crispy vegetables, pineapple and passion fruit vinaigrette	250
Fresh Moroccan salad (E) (V) with boiled eggs and olives from our garden	170

SANDWICHES

Cheeseburger (G) (CI) (E) (M) (Mu) (Ss) with aged comté, caramelised onions and bacon	200
Chicken sandwich (G) (CI) (M) (Mu) Marinated with curry and savora sauce, served in homemade Batbout bread	180
Smoked salmon club sandwich (F) (CI) (G) (V) with avocado and Granny Smith apple	190

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	170
M'hamsa pasta (G) (CI) (M) (V) Cooked like risotto with spinach, asparagus and parmesan	220
Mushroom ravioli (G) (CI) (M) (E) with parmesan cream	210

MAD

MEAT & FISH

Grilled or plancha style

Fish of the day with sauce vierge (F)	290
Atlantic spiny lobster with citrus sauce (Cr)	300
Marinated skewers of lamb fillet (M) with spiced yoghurt sauce	220
Beef steak (Mu) with herb sauce and tarragon mustard	270
Moroccan beef kefta skewer with tomato sauce, garnished with coriander	220
Free-range chicken breast (Mu) Marinated in honey and condiments	240

SIDES

Vegetable fricassee	30
Pilaf rice (M)	30
Mashed potato (M)	30
Homemade fries	30
Green salad (Mu)	30
Fine semolina (M) (N)	30

MAD

MOROCCAN DISHES

Chicken tagine with preserved lemons and olives	230
Lamb shank, tangia-style with saffron from Asni	250
Beef tagine (Ss) with apricot, prunes and sesame seeds	240
Fish tagine (F) with chermoula and vegetables	270
Berber vegetable tagine (V)	200
Tangier prawn tagine (Cr) (V) with spicy tomatoes and coriander	230

MAD

DESSERT

Crispy biscuits layered with red fruits (G) (CI) (E) (M) (N) with lemon cream and raspberry sorbet	120
Moroccan mahalabia (M) (G) (CI) (N) with orange blossom and pistachio ice cream	95
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	90
Seasonal fruit platter (V)	100
Café ou thé gourmand (M) (G) (CI) (E)	85
Cheese platter (M)	140
Ice cream (E) (M) Choose from: chocolate, vanilla, salty butter caramel, pistachio, cinnamon or amlou	90
Sorbet Choose from: raspberry, strawberry, orange, passion fruit, lemon and ginger or pineapple	90