

## DINNER MENU

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

Green vegetable soup (V) 140  
Soupe de légumes vert

## STARTERS

Zucchini salad with thyme, goats cheese and  
sprinkled olive dust (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

Fresh Moroccan salad with boiled eggs and fresh  
olives from our garden (E) (V) 220  
Salade Marocaine fraiche, oeufs de poule et olives de la  
Kasbah

M'hamsa cooked like a risotto, with prawns and  
asparagus (V) (Cr) (M) 190  
M'hamsa cuisinées comme un risotto aux gambas et  
asperges

Selection of briouates (cheese, vegetable, and  
chicken) (V) (E) (M) 190  
Assortiment de briouattes (fromage, légumes, poulet)

Potato gnocchi with black truffle cream and  
parmesan shavings (V) (E) (M) 190  
Gnocchi de pomme de terre, crème de truffe noire et  
copeaux de parmesan

MAD

**MAINS**

<b>Lamb tagine with apricots and prunes (Ss) (Sp)</b> Tagine d'agneau, pruneaux et abricots confits aux condiments et sésame	260
<b>Vegetable tagine (V)</b> Tagine de légumes	240
<b>Fish and vegetable tagine with chermoula (F)</b> Tagine de poisson et légumes croquants à la chermoula	290
<b>Grilled beef with mushroom duxelle from the Atlas Mountains and celery purée in a creamy jus (M)</b> Pièces de bœuf grillé, duxelles de champignons de l'Atlas et fine purée de céleri, jus crémé	310
<b>Grilled sea bream fillet with zucchini, thyme, and basil oil (F)</b> Filet de dorade royale à l'unilatérale, courgette grillée au thym, l'huile de basilic	290

## DESSERT

Pineapple cheesecake with passion fruit sorbet (M) (E) Cheesecake d'ananas, sorbet fruit de la passion	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