

LUNCH MENU / MENU DU DÉJEUNER

*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 / SOUPES

Soup of the day 120
Soupe du jour selon la saison

STARTERS / ENTRÉES

Quinoa salad with asparagus, grapes, argan oil and 210
roasted nuts (N) (V)
Salade de quinoa aux asperges et raisins golden, huile
d'argan et noix croquantes

Chicken Caesar salad with Asni apple, soy sauce and 220
lime (C) (E) (M) (Mu)
Salade César au blanc de poulet fermier, copeaux de
parmesan et oeufs de caille

M'hamsa pasta cooked like risotto with spinach, 220
asparagus and parmesan (C) (M) (V)
M'hamsa , cuisiné comme un risotto aux épinards,
asperges et copeaux de parmesan

Fried cheese and spinach roll with spicy tomato sauce 180
(C) (E) (V)
Doigts de Fatma au fromage et épinards et sauce tomate
épicée

Prawn fritters with sweet and sour sauce (C) (Cr) 220
Beignets de gambas, Sauce aigre douce

MAD

MAINS / PLATS

Cheeseburger with aged comté, caramelised onions and bacon (G) (E) (M) (Mu) (Ss) Cheese burger Vieux comté, oignons caramélisés et bacon	230
Chicken tagine with preserved lemons and olives Tajine de poulet fermier aux citrons confits et olives	260
Berber vegetable tagine (V) Tajine berbère de légumes	230
Fish tagine with chermoula and vegetables (F) Tajine de poisson selon l'arrivée du jour	290
Beef entrecôte with mashed potatoes and beef jus (M) Entrecôte de boeuf, purée de pommes de terre et jus de boeuf	300
Grilled fish with sautéed vegetables and sauce vierge (F) Poisson grillé, légumes sautés à la sauce vierge vierge	290

MAD

DESSERT

Moroccan mahalabia with orange blossom and pistachio ice cream (M) (G) (N) (C) Mahalabia a la fleur d'orange, glace pistache	100
Asni apple tart with salted butter, nutty cream and caramel ice cream (C) (E) (M) Tarte aux pommes, glace caramel beurre salé	120
Chocolate crisp with praline and amlou ice cream (C) (E) (M) (N) Croustillant chocolat aux praliné, crème glace d' amlou	120