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
(Cr) Crustacean
(E) Eggs
(F) Fish
(L) Lupin
(G) Gluten
(M) Milk
(Mo) Molluscs
(Mu) Mustard
(N) Nuts
(P) Peanuts
(Ss) Sesame
(S) Soya
(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.
SOUP / SOUPES

Soup of the day
Soupe du jour selon la saison 120

STARTERS / ENTRÉES

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

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

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

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

Prawn fritters with sweet and sour sauce (C) (Cr)
Beignets de gambas, Sauce aigre douce 220
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’arrivage du jou 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
DESSERT

Moroccan mahalabia with orange blossom and pistachio ice cream (M) (G) (N) (C)
Mahalabia a la fleur d’orange, glace pistache

Asni apple tart with salted butter, nutty cream and caramel ice cream (C) (E) (M)
Tarte aux pommes, glace caramel beurre salé

Chocolate crisp with praline and amlou ice cream (C) (E) (M) (N)
Croustillant chocolat aux praliné, crème glace d’amlou