

LUNCH ON THE TERRACE

Marhba – Welcome!

Our chef designed this menu to offer a choice of Moroccan and Mediterranean cuisine, using the finest fresh and local ingredients - whether that's the fish from the west coast of the country, meat from our local butcher (meeting European standards) or vegetables and aromatic herbs from Kasbah Tamadot's very own gardens. We hope you enjoy your meal!

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. Our vegetarian dishes are labelled with a (V), whilst any dish that contains gluten is labelled with a (G). Please also see allergens listed below, which are used throughout our menu.

(C) Celery	(Mo) Molluscs
(Cl) Cereals	(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.

Salads / Starters

	MAD (dh)
Chicken Caesar salad (G) (Cl) (E) (F) (M) (Mu) with Parmesan cheese and quail eggs	190
Fresh Moroccan salad (E) (V) with boiled eggs and olives from our garden	150
Quinoa salad (N) (V) with asparagus, golden grapes, argan oil and roasted nuts	175
Prawn salad (Cr) (V) Plancha-style prawns with crispy vegetables, dry fig and citrus vinaigrette	240
Grilled vegetable salad (V) Marinated with herbs from our garden	170

Soup

Soup of the day (M) (V)	90
-------------------------	----

Sandwiches

Cheeseburger (G) (Cl) (E) (M) (Mu) (Ss) with cheddar cheese, caramelised onions and bacon	190
Chicken sandwich (G) (Cl) (M) (Mu) Marinated with curry and savora sauce served in our homemade Batbout bread	170

Pizza

MAD (dh)

Margherita pizza (G) (CI) (M) (V) 170

Kasbah Tamadot pizza (G) (CI) (V) 160
with grilled vegetables

Pasta

Linguine or penne pasta (G) (CI) (V) 170
served with a choice of: butter, cream, neapolitan,
arrabiata, seafood or carbonara sauce

M'hamsa pasta (G) (CI) (M) (V) 220
cooked like a risotto with spinach, asparagus and
Parmesan

Snacks

Fried zucchini flowers and eggplant (G) (CI) (M) (V) 130
with avocado cream

Cheese fried roll (G) (CI) (E) (V) 150
with spinach and a spicy tomato sauce

Tandoori chicken nuggets (G) (CI) 150
with barbecue sauce

Fried calamari (G) (CI) (Cr) (E) (Mu) 190
with tartar sauce and rice vinegar

Meat and fish

<i>Grilled or plancha style</i>	MAD (dh)
Fish of the day (F)	290
Lamp chops (M)	250
Beef entrecote (M)	270
Marinated baby chicken (M) (Mu) (S) with fresh ginger, soya sauce and fresh mint	250

Sides

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

Moroccan dishes

Chicken tagine with preserved lemon and olive	220
Lamb shank, tangia-style with saffron from Asni	240
Fish tagine (F) with chermoula and vegetables	240
Berber vegetable tagine (V)	190

Dessert

	MAD (dh)
Asni apple tart (G) (CI) (E) (M) with butter and caramel ice-cream	120
Chocolate cake (G) (CI) (E) (M) (N)	100
Fancy coffee or tea (G) (M)	85
Orange and ginger crème brûlée (E) (M) with lime and ginger sorbet	90
Selection of cheese	140
Ice-cream (E) (M) Choose from: chocolate, vanilla, salty butter caramel, pistachio, ras el hanout, yogurt or amlou	90
Sorbet Choose from: raspberry, strawberry, lemon, orange blossom, passion fruit, lemon ginger or fresh mint	90