

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	(Mu)	Mustard
(Cl)	Cereals	(N)	Nuts
(Cr)	Crustacean	(P)	Peanuts
(E)	Eggs	(Ss)	Sesame
(F)	Fish	(S)	Soya
(L)	Lupin	(Sp)	Sulphur Dioxide
(M)	Milk	(V)	Vegetarian
(Mo)	Molluscs		

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 (V) 130
Soupe du jour selon la saison

STARTERS / ENTRÉES

Buffalo mozzarella with tomatoes, avocado and pesto dressing (M) (V) 240
Mozzarelle di bufala, tomate et avocat, sauce au pistou

Sea bream ceviche with apples from Asni, soy sauce and lime (F) (S) (V) 250
Ceviche de daurade, pomme d'Asni, sauce soja et citron vert

Zucchini and spinach tart with goat's cheese and roasted pine nuts (CI) (M) (V) 200
Tarte aux courgettes, épinard, fromage de chèvre, pignon de pain torréfié

Marinated octopus, candied lemon and hummus with sesame cream and pita bread chips (Mo) (CI) (Ss) 240
Poulpe mariné, citron confit et houmous à la crème de sésame, chips de pain pita

MAD

SALADS / SALADES

Quinoa salad with asparagus, golden raisins, argan oil and roasted nuts (N) (V)	230
Salade de quinoa aux asperges et raisins golden, huile d'argan et noix croquantes	
Chicken Caesar salad with parmesan cheese and quail eggs (CI) (E) (M) (Mu)	240
Salade César au blanc de poulet fermier, copeaux de parmesan et œufs de caille	
Greek salad with feta and balsamic vinaigrette (CI) (M) (V)	230
Salade grecque a la feta, vinaigrette au balsamique	
Prawn salad with crispy vegetables, pineapple and passion fruit vinaigrette (Cr) (V)	240
Salade de gambas, légumes croquants aux ananas, vinaigrette aux fruits de la passion	
Tomato salad with red tuna marinated in ginger, soy sauce and pickled onions (F) (Ss) (S)	240
Salade de tomates, thon rouge mariné au gingembre et à la sauce soja, oignons pickles	

MAD

SNACKS / SNACKS

Cauliflower fritters and Greek sauce with zaatar (CI) (M) Beignets de chou-fleur et sauce Grec au zaatar	170
Fried cheese and spinach roll with tomato chutney (CI) (E) (V) (M) Doigts de Fatma au fromage et épinards, chutney de tomates	200
Crispy chicken breast with curry sauce (CI) (E) (M) (Mu) Croustillant de filet de poulet à la sauce curry	210
Prawn fritters with sweet and sour sauce (CI) (Cr) Beignets de gambas, sauce aigre douce	240

SANDWICHES / SANDWICHES

Cheeseburger with aged Comté, truffle mayonnaise caramelised onions and bacon (CI) (E) (M) (Mu) (Ss) Cheese burger au vieux Comté, mayonnaise a la truffe, oignons caramélisés et bacon	250
Smoked salmon club sandwich with avocado and Granny Smith apple (F) (CI) Club sandwich, saumon fumé, avocat et pommes Granny Smith	220
Chicken sandwich marinated with curry, served in homemade Batbout bread with cheese (CI) (M) (Mu) (E) Sandwich de poulet mariné au curry, pain maison (batbout) et fromage	230

MAD

PIZZA / PIZZA

Kasbah Tamadot pizza with marinated aubergines and courgettes (CI) (V) (M)	200
Pizza Kasbah Tamadot aux aubergines et courgettes marinées	
Four cheese pizza with Paris mushroom (CI) (M) (V)	210
Pizza quatre fromages aux champignons de Paris	
Margherita pizza (CI) (M) (V)	190
Pizza margarita	
Minced meat pizza with marinated bell peppers (CI) (M)	220
Pizza viande hachée et poivrons marinés	

PASTA / PÂTES

M'hamsa pasta cooked like risotto with prawns and asparagus (Cr) (CI) (M) (V)	250
M'hamsa , cuisinés comme un risotto aux gambas et asperges	
Ravioli with Atlas porcini mushrooms, ricotta and parmesan cream (CI) (E) (M) (V)	210
Ravioli aux cèpes de l'Atlas et ricotta, crème de parmesan	
Linguine or penne pasta with your choice of: cream, Neapolitan, carbonara or seafood (CI) (Cr) (Mo)	210
Linguini ou penne, sauce selon votre goût: crème, Napolitaine, carbonara ou fruit de mer	

MAD

FISH & MEAT / POISSONS ET VIANDES

Grilled in wood oven / Griller au four a bois

Fish of the day with sauce vierge (F) Poisson du jour, sauce vierge	310
Grilled octopus with basil and smoked garlic sauce (Mo) Poulpe grillé, sauce au basilic et ail fumée	290
Atlantic spiny lobster with citrus sauce (Cr) Langouste de l'Atlantique, sauce aux agrumes	330
Lamb chops with rosemary and honey sauce (Mu) Côtelettes d'agneau au romarin, sauce au miel et condiment	300
Beef steak with peppercorn sauce (M) Entrecôte de bœuf avec sauce aux grains de poivre	320
Chicken satay skewers with peanut sauce (P) (M) (Ss) Brochettes de poulet satay à la sauce cacahuète	290
Beef kebab with spiced tomato sauce Kebab de bœuf mariné, sauce tomates aux épices de la Medina	320

MAD

MOROCCAN DISHES / NOS PLATS MAROCAIN

Chicken tagine with preserved lemons and olives 270
Tagine de poulet fermier aux citrons confits et olives

Berber vegetable tagine (V) 240
Tagine berbère de légumes

Fish tagine with chermoula and vegetables (F) 300
Tagine de poisson à la shermoula et légumes

Tangier prawn tagine with spicy tomatoes and coriander (Cr) 260
Tagine de crevettes à la Tangéroise, tomates épicées et coriandre

Lamb shank tangia with saffron from Asni 290
Tangia de souris d'agneau aux pistils de safran d'Asni

Berber beef kefta tagine, egg and taktouka sauce (E) 240
Tagine kefta de bœuf façon berbère, taktouka à la sauce tomate et œuf de poule

SIDES / NOS GARNITURES

Vegetable fricassee (V) 40
Fricassé de légumes

Basmati rice pilaf (M) 40
Pilaf de riz basmati

Mashed potato (M) 40
Moussline de pomme de terre

Homemade fries 40
Frites maison

Green salad (Mu) (S) 40
Salade verte

Fine semolina with cinnamon (CI) (M) 40
Semoule à la cannelle

MAD

DESSERT

Mahalabia with orange blossom and pistachio ice cream (M) (N) (CI)	110
Mahalabia Marocaine a la fleur d'orange, glace pistache	
Asni apple tart with salted butter, nutty cream and caramel ice cream (CI) (E) (M)	120
Tarte aux pommes d'Asni, glace caramel beurre salé	
Chocolate crisp with praline and amlou ice cream (CI) (E) (M) (N)	130
Croustillant chocolat aux praliné, crème glace d' amlou	
Crispy biscuit with red fruits, lemon cream and raspberry sorbet (CI) (E) (M) (N)	130
Croquants de fruit rouge crème de citron, sorbet framboise	
Verbena crème brûlée with lemon ginger sorbet (E) (M)	110
Crème brûlée à la verveine et sorbet citron gingembre	
Seasonal fruit platter (V)	120
Assiette de fruits frais	
Assortment of cheeses (M)	160
Assiette de fromage	
Your choice of ice cream / Votre choix de crème glacée (M) (E):	90
Chocolate / Chocolat - Vanilla / Vanille - Salted butter caramel / Caramel beurre salé - Pistachio / Pistache - Amlou / Amlou	
Your choice of sorbet / Votre choix de sorbet:	90
Raspberry / Framboise - Strawberry / Fraise - Orange / Orange - Passion fruit / Fruit de la passion - Ginger / Gingembre	