

## 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
(Cl)	Cereals	(Mu)	Mustard
(Cr)	Crustacean	(N)	Nuts
(E)	Eggs	(P)	Peanuts
(F)	Fish	(Ss)	Sesame
(L)	Lupin	(S)	Soya
(G)	Gluten	(Sp)	Sulphur Dioxide
(M)	Milk	(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 (V) 120  
Soupe du jour selon la saison

## STARTERS / ENTRÉES

Buffalo mozzarella with tomatoes, avocado and pesto dressing (M) (N) (V) 210  
Mozzarella di bufala, tomate et avocat, sauce au pistou

Sea bream ceviche with apples from Asni, soy sauce and lime (F) (S) (V) 230  
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) (E) (V) 180  
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) 220  
Poulpe mariné, citron confit et houmous à la crème de sésame, chips de pain pita

## SALADS / SALADES

- Quinoa salad with asparagus, golden raisins, argan oil and roasted nuts (N) (V)** 210  
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)** 220  
Salade César au blanc de poulet fermier, copeaux de parmesan et œufs de caille
- Greek salad with feta and balsamic vinaigrette (CI) (M) (V)** 210  
Salade grecque a la feta, vinaigrette au balsamique
- Prawn salad with crispy vegetables, pineapple and passion fruit vinaigrette (Cr) (V)** 220  
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)** 230  
Salade de tomates, thon rouge mariné au gingembre et à la sauce soja, oignons pickles

MAD

## SNACKS / SNACKS

Crispy courgette and aubergine with avocado emulsion (CI) (M) (V) 140

Croustillant de courgettes et aubergines, émulsion d'avocat

Fried cheese and spinach roll with spicy tomato sauce (C) (E) (V) 180

Doigts de Fatma au fromage et épinards et sauce tomate épicée

Crispy chicken breast with curry sauce (CI) (E) 190

Croustillant de filet de poulet à la sauce curry

Prawn fritters with sweet and sour sauce (CI) (Cr) 220

Beignets de gambas, sauce aigre douce

MAD

## SANDWICHES / SANDWICHES

Cheeseburger with aged Comté, truffle mayonnaise caramelised onions and bacon (CI) (E) (M) (Mu) (Ss) 230

Cheese burger au vieux Comté, mayonnaise à la truffe, oignons caramélisés et bacon

Smoked salmon club sandwich with avocado and Granny Smith apple (F) (CI) 200

Club sandwich, saumon fumé, avocat et pommes Granny Smith

Chicken sandwich marinated with curry, served in homemade Batbout bread (CI) (M) (Mu) 210

Sandwich de poulet mariné au curry, pain maison (batbout)

MAD

## PIZZA / PIZZA

Kasbah Tamadot pizza with marinated aubergines and courgettes (CI) (V) 190

Pizza Kasbah Tamadot aux aubergines et courgettes marinées

Four cheese pizza with Paris mushroom (CI) (M) (V) 190

Pizza quatre fromages aux champignons de Paris

Margherita pizza (CI) (M) (V) 180

Pizza margarita

MAD

## PASTA / PÂTES

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

M'hamsa , cuisiné comme un risotto aux épinards, asperges et copeaux de parmesan

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) (Mu) 190

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 à bois

<b>Fish of the day with sauce vierge (F)</b> Poisson du jour, sauce vierge	300
<b>Grilled octopus with basil and smoked garlic sauce (Mo)</b> Poulpe grillé, sauce au basilic et ail fumée	280
<b>Atlantic spiny lobster with citrus sauce (Cr)</b> Langouste de l'Atlantique, sauce aux agrumes	320
<b>Lamb chops with rosemary and honey sauce (Mu)</b> Côtelettes d'agneau au romarin, sauce au miel et condiment	290
<b>Beef steak with peppercorn sauce (M)</b> Entrecôte de bœuf avec sauce aux poivrons	310
<b>Chicken satay skewers with peanut sauce (P) (M) (S)</b> Brochettes de poulet satay à la sauce cacahuète	290

**SIDES / NOS GARNITURES**

<b>Vegetable fricassé (V)</b> Fricassé de légumes	40
<b>Jasmine rice</b> Riz jasmin	40
<b>Mashed potato (M)</b> Moussline de pomme de terre	40
<b>Homemade fries</b> Frites maison	40
<b>Green salad (Mu)</b> Salade verte	40
<b>Fine semolina (M)</b> Semoule	40

MAD

**MOROCCAN DISHES / NOS PLATS MAROCAIN**

<b>Chicken tagine with preserved lemons and olives</b> Tajine de poulet fermier aux citrons confits et olives	<b>260</b>
<b>Berber vegetable tagine (V)</b> Tajine berbère de légumes	<b>230</b>
<b>Fish tagine with chermoula and vegetables (F)</b> Tajine de poisson à la shermoula et l'égumes	<b>290</b>
<b>Tangier prawn tagine with spicy tomatoes and coriander (Cr)</b> Tagine de crevettes à la Tangéroise, tomates épicées et coriandre	<b>250</b>
<b>Lamb shank tangia with saffron from Asni</b> Tangia de souris d'agneau aux pistils de safran d'Asni	<b>270</b>

DESSERT

Mahalabia with orange blossom and pistachio ice cream (M) (N) (CI)	95
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)	120
Croustillant chocolat aux praliné, crème glace d' amlou	
Crispy biscuit with red fruits, lemon cream and raspberry sorbet (CI) (E) (M) (N)	120
Croquants de fruit rouge crème de citron, sorbet framboise	
Verbena crème brûlée with lemon ginger sorbet (E) (M)	100
Crème brûlée à la verveine et sorbet citron gingembre	
Seasonal fruit platter (V)	120
Assiette de fruits frais	
Assortment of cheeses (M)	150
Assiette de fruits frais	
Your choice of ice cream / Votre choix de crème glacée:	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	