

## DINNER MENU / MENU DU DÎNER

*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

- Vegetable minestrone soup (V) 140  
Soupe minestrone aux légumes
- Chicken velouté with mushrooms (M) 150  
Velouté de poulet au champignon

## STARTERS / ENTRÉES

- Zucchini salad with chermoula, thyme goat cheese, and olive powder (V) (M) 160  
Salade de courgette à la chermoula , fromage de chèvre au thym et poudre d'olive
- Avocado and broccoli salad with basil, crispy dried figs and argan oil (V) (N) 200  
Salade d'avocat et brocolis au basilic, croustillant de figue sèches, huile d'argan
- Salmon ceviche with passion fruit and fresh coriander (F) 220  
Ceviche de saumon au fruit de la passion et coriandre fraîche
- Green asparagus salad with citrus chutney and Imlil honey dressing (V) 210  
Salade d'asperges vertes, chatney d'agrumes, vinaigrette au miel d'Imlil
- Seafood pastilla with vegetables and chermoula (CI) (Cr) (E) (F) 210  
Pastilla de fruits de mer, légumes et chermoula

MAD

## FRIED / FRITURE

Falafel croquettes with mayonnaise and sesame oil (Ss) (E) (Mu) (CI) 190

Croquettes de falafel, mayonnaise a l'huile de sésame

Fried calamari with aioli sauce (CI) (Cr) (E) (Mu) 220

Calamar frits, sauce aïoli

Selection of briouates (vegetable or chicken) (V) (E) 210

Selection de briouates ( légumes ou poulet )

## PASTA / PÂTES

M'hamsa, cooked like a risotto, with prawns and asparagus (V) (Cr) (M) 230

M'hamsa cuisinées comme un risotto aux gambas et asperges

Potato gnocchi with black truffle cream and parmesan shavings (V) (E) (CI) (M) 200

Gnocchi de pomme de terre, crème de truffe noire et copeaux de parmesan

Langoustine ravioli in lemongrass and ginger broth (CI) (Cr) (E) (M) 200

Ravioles de langoustines, nage parfumée, citronnelle et gingembre

MAD

**FISH & MEAT / POISSONS ET VIANDES**

Roasted beef fillet with mushroom duxelle from the Atlas Mountains and celery purée in a creamy jus (M) 310

Filet de bœuf rôti, duxelles de champignons de l'Atlas et fine purée de céleri, jus crémé

Grilled sea bream fillet with peas, celery, black truffle, and extra virgin oil (F) (M) 290

Filet de daurade grillé, au petits pois et céleri, huile extra vierge

Roasted free range chicken supreme, green asparagus fricassée and buttered potatoes (M) 290

Suprême de poulet fermiers rôtis, fricassé d'asperge vert et pomme de terre au beurre

Salmon teriyaki and sautéed rice with ginger and soy sauce (F) (Ss) (M) (S) 290

Pavé de saumon teriyaki, riz sauté au gingembre et sauce soja

Lamb fillet in a crust of Atlas herbs simmered in a green vegetable and rosemary jus (M) (CI) 300

Filet d'agneau en croûte d'herbes de l'Atlas mijoté de légumes verts, jus au romarin

MAD

## TAGINES

- Lamb tagine with prunes, apricots confit, and roasted sesame seeds (Ss) (Sp)** 290  
Tagine d'agneau, pruneaux et abricots confits aux condiments et sésame
- Traditional vegetable couscous and tfaya (V) (CI) (Sp)** 250  
Couscous de blé traditionnel aux sept légumes and tfaya
- Fish and vegetable tagine with chermoula (F)** 290  
Tagine de poisson, légumes a la charmoula
- Baby chicken tagine with preserved lemon and purple olives** 280  
Tagine de coquelet fermier aux citrons confits et olives mauve

MAD

DESSERT

Red fruit cheesecake with raspberry sorbet (M) Cheesecake au fruit rouge, sorbet framboise	120
Red fruit in verbena jelly with a lime meringue and rose sorbet (M) Fruits rouges en gelée à la verveine, meringue au citron vert et sorbet à la rose	120
Poached pear from Asni with chocolate cream made with argan oil and amlou ice cream (M) (N) Poire d'Asni confite, crème au chocolat à l'huile d'argan, glace d' amlou	120
Milk pastilla infused with orange blossom water and crunchy almond (E) (M) (N) Pastilla au lait infusé à la fleur d'oranger et amandes croquantes	120
Chocolate parfait with almond and chocolate ice cream (CI) (E) ( M) Parfait au chocolat aux amandes, glace au chocolat	120
Assortment of cheese (CI) (E) (M) Assiette de fromages affiné	150

MAD

## SPECIALS / LES SPÉCIAUX

Pre-order 24 hours in advance / Commander 24h à l'avance

Each meal serves two people / Pour 2 personnes

<b>Fresh fish stuffed with seafood (Cr) (F)</b> Poisson farci aux fruits de mer	750
<b>Roasted free range chicken with chermoula (M)</b> Poulet fermier rôti à la chermoula	590
<b>Confit shoulder of lamb (M)</b> Epaule d'agneau confite	800
<b>Mixed grill: lamb, kefta, merguez, chicken and beef</b> Grillade mixtes, agneau, kefta, merguez, poulet, boeuf	700

## 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>Green salad (Mu)</b> Salade verte	40
<b>Semolina with cinnamon (CI) (M)</b> Semoule à la cannelle	40
<b>Homemade fries</b> Frites maison	40