

## À la Carte

### Starters

---

#### **Leek and Potato Soup**

Potato Confit, Crispy leeks and mustard cream

**110**

#### **Escabeche of Vegetable Salad (V)**

Goats Cheese Mousse, Herb Salad, Orange and Coriander Dressing

**150**

#### **Traditional Beef Pastilla**

Beetroot Purée and Salad with Figs and Cinnamon Chutney

**170**

### Main Courses

---

#### **Seasonal Vegetable Couscous (V)**

Seasonal Vegetables, Vegetable Bouillon, Couscous

**200**

#### **Roast Chicken Breast**

Braised Lentils, seasonal Vegetables with its own Jus

**210**

#### **Mixed Seafood Tagine**

Seafood Braised with Green Vegetables, Confit Lemon and Herbs

**260**

### Desserts

---

#### **Sorbet and Fruit**

Homemade Sorbet and Fresh Fruit

**95**

#### **Lemon Meringue Pie**

Dried Fruit compote, Blackcurrant sorbet

**95**

#### **Kasbah Cheese Plate**

Apple Chutney

**140**

### **Executive Chef: Dan Inniss-Fitzhugh**

*Menus and prices in Moroccan Dirham are indicative only and subject to change*