

MARHABA – WELCOME TO OUR POOL TERRACE

Mobile Phones

In order to respect your fellow diners and to promote the dying art of conversation over lunch (and not with someone across the world), we would be grateful if you could kindly join us in the spirit of the Kasbah Tamadot and escape from the electronic world, leave your phone calls and relax until you have finished dining.

Many thanks,

Your fellow diners and the Kasbah Tamadot team!

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

Light Lunch

Selection of Cured Meat and Cheese

Bread Basket, Salad and Pickles

To share 280

Individual 190

Berber Burger

Grilled Kefta Style Beef Burger, Local Flatbread, Emmental, Zaalouk

190

Smoked Salmon Sandwich on Berber Bread

Cucumber, Soft Cheese and Rocket Salad

170

Turkey Flatbread Wrap

Pepper, Onion, Tomato and Fresh Coriander

180

Melted Tomato and Mozzarella in Ciabatta (V)

Topped with Basil Pesto

150

Chicken Caesar Salad

Cos Lettuce, Grilled Chicken, Boiled Egg

Anchovies, Caesar Dressing, Croutons

170

Tuna Nicoise Salad

Seared Tuna, Olives, Green Beans, Potatoes and Balsamic dressing

180

Tomato, Avocado and Mozzarella Salad (V)

Fresh Basil Leaves and Balsamic

140

All Sandwich Served with French Fries and Green Leaves

Starters

Crab and mango Salad

With Grapefruit, chilli, chives, and salad leaves

160

Smoked Salmon and Broccoli Quiche

With a herb mayonnaise and watercress Salad

150

Chicken and Almond Briouatte

Spicy Aubergine Salad and Pumpkin Chutney

140

Soup of the Day

Bread Stick Roast with Olive Oil

85

Main Courses

Seasonal Vegetable Tagine (V)

Sweet Spicy Garden Vegetables, Marinated Golden Sultanas

200

Traditional Beef Tangia

Sfaa with Sultanas, Roasted Almond and Cinnamon

230

Fish Tagine Of the Day

Pepper, fennel, onion, Broccoli and Lemon Confit

210

Confit Chicken Leg

Roast Potatoes and stir fried vegetables

210

Sundried Tomato and Ratatouille Penne Paste

Tomato Sauce, Ratatouille Vegetables and Rockette

180

Desserts

Orange and Ginger Crème Brulée with orange compote
90

Apple Tart Tatin with thyme honey and saffron and cardamom Ice Cream
95

Chocolate and Local Pistachio Brownie with Raz el Hanout Ice Cream
85

Seasonal Fruit Eton Mess with Vanilla Mascarpone Cream
95

Assiette of Cheese with Apple Chutney and Homemade Walnut Bread
130

Any Three House Made Ice Creams or Sorbets
65

Ice cream flavours: Dark chocolate, Vanilla, Raz el Hanout, Caramel, Pistachio

Sorbets: Basil, Lemon, Strawberry, Banana, Mixed Berry.