



# AUTUMN MENU

FRESH, DELICIOUS & LOCALLY SOURCED

## BREAKFAST

08h00 – 11h00

## LUNCH

12h00 – 14h00

## AFTERNOON TEA

14h30 – 17h00

## DINNER

18h30 – 22h00

Please reserve your table 12 hours in advance.

Our chef has created an exquisite selection of seasonal dishes blending Moroccan and European cuisines. We mix fresh, locally sourced ingredients, a dash of herbs and oils from the gardens of L'Amandier and a pinch of creativity to create delicious dishes to gather around.

Bon Appetit!

*Please book your table or order your meals to be delivered to your villa at least one day in advance.  
Do let us know if you have any dietary requirements so that we can offer you an alternative.  
Children's meals can be prepared. For any questions, please contact [info@lamandierhotel.com](mailto:info@lamandierhotel.com)*

# LUNCH & DINNER

## STARTERS

### COLD SALADS

Quinoa salad with cucumber, tomato & olives  
Avocado, tomato, red onion & haricot vert salad  
Traditional tomato, grilled red/green pepper salad  
Zaalouk (crushed smoked aubergine) salad  
Classic Salade Nicoise with mackerel  
Mixed green salad & vinaigrette  
Cabbage, Apple and Nut Salad  
Traditional tomato & red onion salad  
Tomato & cucumber salad

### WARM SALADS

Lentil, pumpkin & tomato dhal  
Buttered carrots with garlic & rosemary  
Tchackthouka, local red & green pepper ratatouille  
Buttered courgettes with garlic & rosemary  
Grilled aubergine rondelles with tomato & cheese

### WARM SOUPS

Harira, local rich stew with chickpeas & vermicelli  
Courgette soup with coconut  
Lentil soup  
Roasted pumpkin soup with pesto & natural yoghurt

## MAINS

### DISHES

Chicken tagine with olives & preserved lemons  
Chicken tagine with carrots, courgettes & potatoes  
Slow cooked beef or lamb tagine with quince & toasted almonds  
Slow cooked beef/lamb tagine with prunes & almonds  
Slow cooked beef or lamb tagine with carrots & potatoes  
Kefta tagine, beef meatballs in a rich tomato sauce  
Fish tagine with chermoula marinade  
Baked fish of the day en papillote with local herbs & spices

### SHARING DISHES

Couscous of Beef/Lamb/Chicken or Seven vegetables. Can be made  
with barley or wheat. Served with Harissa and bouillon.  
Whole Roasted Chicken  
Roasted Shoulder of Lamb

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## BBQ

BBQ marinated chicken thighs  
BBQ marinated lamb cutlets  
BBQ marinated chicken skewers  
BBQ spicy beef sausages

## SIDES

Couscous  
Garlic rice  
Vegetable gratin  
Potato gratin  
Roasted Potatoes  
Buttered spaghetti  
Freshly cut fries

## DESSERTS

Seasonal Fruit Salad  
Crème Caramel  
Poached Pears with Cinnamon  
Fresh Chocolate Mousse  
Seasonal Fruit Tart  
Quince & apple crumble

## DRINKS

Still or Sparkling Water - Large £3.00 / Small £1.50  
Fruit Juices & Sodas £1.90  
Nespresso/Hot Chocolate £2.50

## PRICES

1 Starter + 1 Main 20.00 GBP Per Person  
1 Starter + 1 Main + 1 Dessert 25.00 GBP Per Person

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