arabian nights
COMING SOON

SANDRO BAR & KITCHEN

WEEKEND BRUNCHES 29,90€
SATURDAYS VEGAN & VEGGIE GARDEN
SUNDAYS MARRAKECH MADNESS

ROCK THE CASBAH ROCK THE CASBAH ROCK THE CASBAH ROCK THE CASBAH ROCK THE CASBAH ROCK THE CASBAH ROCK THE CASBAH ROCK THE CASBAH ROCK THE CASBAH ROCK THE CASBAH ROCK THE CASBAH ROCK THE CASBAH ROCK THE CASBAH ROCK THE CASBAH ROCK THE CASBAH ROCK THE CASBAH

IN CASE OF ANY FOOD ALLERGIES, PLEASE CONTACT OUR STAFF

SPECIALS

Seaside Specials

FINE DE CLAIRE N°2

1/2 DOZEN RAW OYSTERS, LEMON ZEST,
HARISSA BLOODY MARY & CILANTRO
18€

MUSSELS

CREAMY SAFFRON MUSSELS
26€

ESSAOUIRA SEAFOOD PAELLA FOR TWO

OCTOPUS, MUSSELS & KING PRAWNS,
SAFFRON, WHITE WINE & PRESERVED LEMON
SERVED WITH SEASONAL MEZE AND HOUSE BREAD
50€

Butcher's Specials

STEAK TARTAR ALLER RETOUR

ORGANIC EGG, RED ONION, CAPERS,
HARISSA, DIJONNAISE, POMEGRANATE,
HERB SALAD & ROSEMARY FRIES
24€

GRILLED RIBEYE & SANDRO CHIMICHURRI

HARISSA BUTTER, HERB SALAD & ROSEMARY FRIES
28€

TRECCIA LAMB BOULETTES

LEBANESE MEATBALLS, TRECCIA PASTA
SPICY TOMATO SAUCE, PECORINO AND BASIL
20€

CLASSICS

Nomad Burgers

SPICED PULLED DUCK

GRILLED ÅLAND LAMB & GOAT CHEESE

RAS EL HANOUT VEEF & WILD GREENS

CRISPY FRIED CHICKPEA PATTY

SERVED WITH AVOCADO, PRESERVED LEMON MAYO,
SUMAC RED ONION, HARISSA PESTO, TZATZIKI,
HUMMUS, CINNAMON PUMPKIN, CAULIFLOWER TABBOULEH,
BABY GEMS & SWEET POTATO WEDGES
24€

Hand-rolled Pastillas

KALE & DATE

GOAT CHEESE & SPINACH

DUCK & ALMONDS

SERVED WITH
TZATZIKI, HARISSA PESTO,
HUMMUS, CINNAMON PUMPKIN &
CAULIFLOWER TABBOULEH
18€

TAJINES, TAJINES, TAJINES

TAJINE OR TAGINE IS A FAMOUS DISH IN THE BERBER CUISINE AND IT'S NAMED AFTER THE EARTHENWARE POT IN WHICH IT IS COOKED

SLOW COOKED LAMB SHANK
GINGER, CINNAMON, CHILI
PRUNES, SESAME, ALMONDS
28€

AFRICAN SWEET POTATO CURRY
COCONUT, ORGANIC JALOTOFU,
CHILI, CORIANDER
28€

GRILLED OCTOPUS
SWEET POTATO, SEASONAL
GREENS, HARISSA PESTO
30€

WHOLE MARKET FISH
SWEET POTATO, SEASONAL
GREENS, CHERMOULA
32€

PRESERVED LEMON CHICKEN
OLIVES, SAFFRON,
GINGER, LEMON
28€

HALLOUMI & RAS EL HANOUT VEEF
SUNKISSED TOMATO,
CHICKPEAS, AUBERGINE
28€

ALL TAJINES COME WITH BABY GEMS, TZATZIKI, HARISSA PESTO,
HUMMUS, CINNAMON PUMPKIN, CAULIFLOWER TABBOULEH,
COUSCOUS AND SAFFRON BREAD

MARRAKECH MADNESS FEAST

starter
PASTILLA OF YOUR CHOICE

main
CHOICE OF 1 TAJINE/PERSON
(SHARE WITH FRIENDS!)

dessert
PISTACHIO BAKLAVA

42€

THE WHOLE LAMB MECHOUI
50€/PERSON, MIN. FOR 10
REQUEST 3 DAYS
IN ADVANCE

THE GREEN HOUSE

MADE OUT OF LOCALLY PRODUCED BIO VEGETABLES

GARDEN OF THE GODS
Fresh & Juicy
HEAVENLY FABULOUS

All salads served with:
Tahini, kale, tzatziki, harissa pesto, hummus, cinnamon pumpkin and saffron bread.

ORANGE BLOSSOM HALLOUMI . . . . . 25€
GRILLED EGGPLANT, AVOCADO, SEASONAL GEMS, WILD ROCKET,
CAULIFLOWER TABBOULEH, POMEGRANATE AND ORANGE DRESSING

HONEY GRILLED GOAT CHEESE . . . . . 25€
FIGS, GRILLED EGGPLANT, AVOCADO, SEASONAL GEMS, WILD ROCKET,
CAULIFLOWER TABBOULEH, POMEGRANATE AND ORANGE DRESSING

SANDRO FALAFEL . . . . . 25€
GRILLED EGGPLANT, AVOCADO, SEASONAL GEMS, WILD ROCKET,
CAULIFLOWER TABBOULEH, POMEGRANATE AND ORANGE DRESSING

CRISPY SAFFRON CHICKEN . . . . . 25€
ROASTED SWEET POTATO, AVOCADO, SEASONAL GEMS, WILD ROCKET,
CAULIFLOWER TABBOULEH, PRESERVED LEMON AND HARISSA DRESSING

FRIED SPICY MERGUEZ . . . . . 25€
ROASTED SWEET POTATO, AVOCADO, SEASONAL GEMS, WILD ROCKET,
CAULIFLOWER TABBOULEH, PRESERVED LEMON AND HARISSA DRESSING

CHERMOULA GRILLED KING PRAWNS . . . . . 26€
ROASTED SWEET POTATO, AVOCADO, SEASONAL GEMS, WILD ROCKET,
CAULIFLOWER TABBOULEH, PRESERVED LEMON AND HARISSA DRESSING

MILK & HONEY

STICKY DATE CAKE . . . . . 9€
RASPBERRY, ROSE SYRUP, MERINGUE

PISTACHIO BAKLAVA . . . . . 9€
CHERRY MASCARPONE, FIGS, DRIED DATES

VANILLA YOGHURT PUDDING . . . . . 9€
HALVA, STRAWBERRIES

RAW CHOCO CAKE . . . . . 9€
SWEET TAHINI, FRESH BERRIES

POT OF MINT TEA . . . . . 3€ /PERSON

FANCY COFFEE . . . . . 4,5€

COFFEE/TEA . . . . . 3€