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

arabian nights
COMING SOON

SANDRO BAR & KITCHEN

SANDRO TAPIOLA OPENING
IN SUMMER 2017!

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€

MARRAKECH MADNESS FEAST

starter
BOUNTIFUL & SEASONAL SALADS

main
WARM OPTIONS FOR
MEAT, FISH & VEGGIE LOVERS

dessert
TREATS & SWEETS

29,90€

CLASSICS

Nomad Burgers

SPICED PULLED DUCK

GRILLED ÅLAND LAMB & GOAT CHEESE

RAS EL HANOUT VEEF & WILD GREENS

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, HUMMUS, HARISSA PESTO, 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€

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

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

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

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

TRECCIA LAMB BOULETTES

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

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

Sandro

bookings@sandro.fi

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

CRISPY SAFFRON CHICKEN . . . . . 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

or

MARRAKECH MADNESS FEAST SALADS . . . 15€

MILK & HONEY

MARRAKECH MADNESS FEAST DESSERTS . . 10€

POT OF MINT TEA . . . . . 3€ /PERSON

FANCY COFFEE . . . . . 4,5€

COFFEE/TEA . . . . . 3€

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