

FLAVOURS FROM NEAR AND FAR DANCE INTO A FEAST.

SPICES AND FRAGRANCES WEAVE A NEVER-ENDING JOURNEY.

EACH MOUTHFUL TELLS A STORY OF DESTINY.



kamilah
— cuisine du monde —

«I invite you on a culinary journey where the flavours of the world sublimate the treasures of Tunisia: fresh produce, daring combinations and a cuisine designed to awaken your senses.»

Enjoy your meal!
Ramzi Bouguila, Executive Chef

STARTERS

TOM YAM SOUP	44 ^{DT}
<i>With shrimps, mushrooms, coconut milk with fresh coriander and Nabeul chili</i>	
C G S So	
CAESAR SALAD	
<i>With poached egg and parmesan crumble</i>	
- Marinated chicken	M P Mo N O L G 42 ^{DT}
- Crispy prawns croustilles	M P C Su O L G So 48 ^{DT}
BURRATA & ARUGULA SALAD VEGETARIAN	45 ^{DT}
<i>Carpaccio of Cap Bon tomatoes marinated in arugula pesto, mandarin cream, black curry crumble and balsamic reduction</i> L N Su	
WARM GOAT CHEESE SALAD VEGETARIAN	38 ^{DT}
<i>Crisp greens with honey-mustard vinaigrette</i> M Mo L G So	
THE PERFECT EGG VEGETARIAN	38 ^{DT}
<i>With grilled asparagus, crushed hazelnut pieces, parmesan emulsion, and roasted spinach sprouts with mignonette pepper</i> O N L So	
TUNISIAN DISH - «LA BADIRA» VERSION	38 ^{DT}
<i>Arugula, caraway-spiced Slouk de Fefel, Ommok Houria, tuna espuma with « mraouba » egg, and Nabeul-inspired sauce</i> P O L	
BEIRUT LOVER VEGETARIAN/VEGAN	38 ^{DT}
<i>Hummus with sesame oil, crispy tomato, cucumber, and onion, lemon-paprika vinaigrette, served with Lebanese bread toasts</i> S G	
GYOZA	
<i>Pan-seared Japanese dumplings</i>	
- Vegetables	VEGAN/VEGETARIAN G S So 38 ^{DT}
- Shrimp & truffle-scented mushrooms	G S So P C 44 ^{DT}

NEMS

Mini crispy rolls to wrap in fresh lettuce and mint

- Vegetables s VEGAN/VEGETARIAN So 34^{DT}

- Chicken, served with Nuoc-mâm sauce P So 38^{DT}

TAPAS TO SHARE (for 2 persons) LOCALLY SOURCED

120^{DT}

Garlic shrimp, crispy cuttlefish, fried small fish, sweet chili-glazed chicken wings, Bnédek meatballs, tomato & basil bruschetta P C Mo O L G So

SALMON & AVOCADO TARTARE

49^{DT}

Citrus-marinated vegetables, spiced yogurt sauce with cereal grains P L S

BEEF CARPACCIO

48^{DT}

With truffle oil, arugula, and parmesan shavings L So

OCTOPUS CARPACCIO LOCALLY SOURCED

51^{DT}

With smoked paprika from the Sahel, yuzu vinaigrette, apple remoulade, and extra virgin olive oil Mo M O So

SEA BREAM CEVICHE LOCALLY SOURCED

44^{DT}

Flavored with Espelette pepper, avocado guacamole, and herb chips P

FINE TART VEGAN/VEGETARIAN

35^{DT}

Glazed vegetables with fleur de sel and rosemary, caramelized onion compote with mint, date balsamic vinaigrette G So Su N

HA KAO

44^{DT}

Steamed shrimp dumplings S P C So

ALLERGENS

S Sesam / M Mustard / P Fish / C Shellfish / Mo Molluscs / Su Sulfite / A Peanuts / N Nuts
O Eggs / L Dairy products / G Gluten / So Soy / Ce Celery / Lu Lupine

MAIN COURSES

FROM THE LAND...

BEEF TENDERLOIN <small>LOCALLY SOURCED</small>	79 ^{DT}
<i>Chateaubriand style, Périgourdine sauce with foie gras, Provençal-inspired tomato, and truffle mashed potatoes (Option to replace Périgourdine sauce with pepper sauce) L</i>	
BRAISED LAMB <small>LOCALLY SOURCED</small>	71 ^{DT}
<i>Slow-cooked and infused with licorice, served with vegetable bulgur, green beans, and cherry tomatoes in basil oil GL</i>	
CONFIT DUCK LEG <small>LOCALLY SOURCED</small>	68 ^{DT}
<i>Wild mushroom risotto, fresh herb mesclun, and Marengo-style jus L</i>	

TO THE SEA

SALMON FILLET «QUIBERON STYLE»	78 ^{DT}
<i>Infused with lemon and ginger, served with roasted asparagus wrapped in beef bacon, eggplant caviar, and star anise fish emulsion PL</i>	
HERB-CRUSTED SEABASS FILLET <small>LOCALLY SOURCED</small>	64 ^{DT}
<i>Black rice risotto, roasted pumpkin, tomato-pine nut condiment, and rich poultry jus PNL M</i>	
PAN-SEARED JOHN DORY	78 ^{DT}
<i>Wrapped in seaweed, served with a lemon-vanilla fish velouté and seasonal vegetables ratatouille-style PL</i>	
SEAFOOD CASSEROLE <small>LOCALLY SOURCED</small>	65 ^{DT}
<i>Parmesan-gratinated seafood with tomato salsa and a touch of Cayenne pepper PC Mo Su L G</i>	
MONKFISH PLANCHA	71 ^{DT}
<i>With smoked duck strips, Niçoise-style green beans, and coconut-grapefruit broth PL</i>	

CATCH OF THE DAY LOCALLY SOURCED

PRICES BASED ON MARKET SELECTION



AROUND THE WORLD...

THE WOK

- Vegetables <small>VEGAN/VEGETARIAN</small> S So	44 ^{DT}
- Chicken <small>LOCALLY SOURCED</small> P Mo A G So	54 ^{DT}
- Beef tenderloin <small>LOCALLY SOURCED</small> P Mo A G So	62 ^{DT}
- Shrimp <small>LOCALLY SOURCED</small> P Mo A G C So	69 ^{DT}

SAFFRON RISOTTO WITH SCALLOP & SHRIMP

À la crème de mascarpone et pistils de safran, huile de truffe au parmesan CL

71^{DT}

HOMEMADE SPINACH & RICOTTA RAVIOLI VEGETARIAN

With mascarpone cream, saffron pistils, and truffle-parmesan oil G L O So N

55^{DT}

RIGATONI MARE E MONTI LOCALLY SOURCED

Pink sauce infused with lime, shrimp, and fresh mushrooms CL G So

69^{DT}

SEAFOOD SPAGHETTI LOCALLY SOURCED

Shellfish flavored with lime and crustacean jus C Mo G

69^{DT}

RICE NOODLES WITH VEGETABLES VEGAN/VEGETARIAN

Cherry tomatoes, carrots, zucchini, onions, eggplants, mushrooms, bean sprouts, and fresh herbs S So

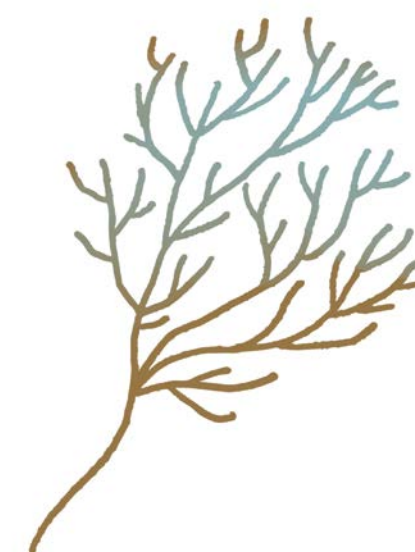
44^{DT}

ALLERGENS

S Sesam / M Mustard / P Fish / C Shellfish / Mo Molluscs / Su Sulfite / A Peanuts / N Nuts
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REGIONAL CHEESE SELECTION LOCALLY SOURCED L N Su	50 ^{DT}
NORMANDY-STYLE TARTE TATIN Warm caramelized apples, salted butter caramel sauce, and a scoop of vanilla ice cream N O L G	32 ^{DT}
DECONSTRUCTED ALL-CHOCOLATE DELIGHT Milk chocolate espuma, hazelnut crunch, vanilla streusel, and Valrhona® 33% white chocolate namelaka O L G N Su	32 ^{DT}
CANDY APPLE Red fruit crisp and pistachio financier O L G N So Su	32 ^{DT}
LEMON BRETON SHORTBREAD Almond-basil cream, white chocolate and lemon mousse, with a trompe-l'œil glaze O L G N So Su	32 ^{DT}
TIRAMISU A surprise take on the classic: coffee, mascarpone, and cocoa O L G	32 ^{DT}
WALNUT BROWNIE Warm salted butter caramel and a scoop of fromage blanc ice cream N O L G So	32 ^{DT}
CHOCOLATE & RASPBERRY FINGER VEGAN Raspberry insert and Valrhona® 33% chocolate mousse G N So Su	32 ^{DT}
FRESH FRUIT PLATTER LOCALLY SOURCED Crispy tuile, seasonal fruit chips, and a quenelle of lemon sorbet N O L G	35 ^{DT}



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La Badira



LEADING
HOTELS®