

## Fresh starters

- Seabass ceviche, citrus fruits & fresh herbs 95 dhs
- Grilled octopus, hummus, red pepper coulis 95 dhs
- Burrata, roasted tomatoes, basil pesto & golden focaccia with olive oil 115 dhs
- Grilled cucumber, feta, soy & chili vinaigrette 85 dhs
- Spider crab ravioli, spinach, ginger-lemongrass broth 120 dhs

## Our signature bowls

- Pokebowl raw salmon 155 dhs  
*seasoned rice, avocado, orange, green apple, crispy nori, wakame, black sesame, soy sauce*
- Sautéed shrimp bowl 145 dhs  
*asian noodles, raw vegetables, pink grapefruit, peanuts, coriander, light soy sauce & chili flakes*
- Veggie bowl 135 dhs  
*bulgur & parsley tabbouleh, hummus, crispy chickpeas, fried onions, lemon vinaigrette*
- Seared duck breast bowl 145 dhs  
*black rice, roasted peaches, pickled carrots & onions, walnuts, parsley, honey-sesame-balsamic vinaigrette*

## Seasonal dishes

- Catch of the day 175 dhs  
*chef's suggestion based on the day's selection*
- Sesame-crusted sea bream 155 dhs  
*ratatouille, mildly spiced chickpeas*
- Grilled calamari 175 dhs  
*herbed bulgur, marinated peppers & red pepper coulis*
- Steamed sea bass fillet 195 dhs  
*black rice, confit tomatoes & melting eggplant*
- Homemade gnocchi 155 dhs  
*roasted tomatoes, confit eggplants, feta & toasted almonds*
- Risotto 155 dhs  
*zucchini, preserved lemon, parmesan & basil*
- "Like a kebab" 145 dhs  
*mildly spiced lamb kefta, pita bread, tzatziki, raw vegetables, pickles...*
- Beef fillet 210 dhs  
*reduced jus, Provençal vegetable medley & roasted potatoes*

## Homemade desserts

- "Koulchi Pop" Ice Pop – 100% natural sorbet 50 dhs
- Spiced poached pear, beldi yogurt, toasted almonds 65 dhs
- Fresh watermelon, mint ice & poppy seed shortbread 65 dhs
- Floating islands, peach center, verbena cream 75 dhs
- French toast, salted butter caramel 65 dhs
- Sugar-free chocolate fondant, light date & orange blossom cream 85 dhs