

Fresh starters

- Sardines marinated with citrus, pistachio oil 85 dhs
- Grilled calamari, tangy condiment with black olives & capers 95 dhs
- Spider crab ravioli, spinach, ginger-lemongrass broth 115 dhs
- Burrata, pickled squash, roasted coriander seeds 120 dhs
- Grilled cucumber, feta, soy & chili vinaigrette 85 dhs

Our signature bowls

- Raw salmon pokebowl 155 dhs
vinegared 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
- Autumnal quinoa bowl 135 dhs
glazed turnips, pickled squash, zucchini, roasted chickpeas, avocado, pomegranates
- 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
- Sea bream in a sesame crust 155 dhs
green vegetables, quinoa, cilantro pesto
- Tuna seared on an Essaouira hot stone 185 dhs
aromatic thai broth with ginger, lemongrass, cilantro & crunchy vegetables
- Steamed sea bass fillet 195 dhs
black rice, candied tomatoes & tender eggplant
- Homemade gnocchi 155 dhs
roasted tomatoes, candied 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, matchstick fries, roasted sucrose lettuce & hazelnut pieces

Homemade desserts

- "Koulchi Pop" – 100% natural sorbet 50 dhs
- French toast by Villa beldi 65 dhs
- Spiced poached pear, beldi yogurt, toasted almonds 65 dhs
- Rice pudding, salted caramel, toasted hazelnuts, orange blossom 65 dhs
- Floating islands, pomegranate center, verbena cream 75 dhs
- "O Sugar" molten chocolate lava cake, light date & orange blossom cream 85 dhs