

Fresh starters

- Sardines marinated in citrus, pistachio oil 85 dhs
- Grilled calamari, tangy condiment with black olives & capers 95 dhs
- Fish soup from our coasts, rouille sauce & garlic croutons 95 dhs
- Roasted cauliflower with yogurt sauce, cumin & preserved lemon 75 dhs
- Sautéed artichoke hearts, lemon-parsley sauce 80 dhs

Our signature bowls

- Raw salmon pokebowl 155 dhs
Vinegared rice, avocado, orange, green apple, crispy nori, wakame, black sesame, soy sauce
- Winter bowl 135 dhs
Lentils, tender artichokes, roasted squash slices, fava beans, avocado, walnuts, sesame-lemon sauce
- Seared duck breast bowl 145 dhs
Black rice, confit apples, 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
- Spider crab ravioli 170 dhs
Bed of spinach, ginger-lemongrass broth
- Grilled octopus 155 dhs
Creamy polenta, green condiment, arugula
- Steamed sea bass fillet 195 dhs
Black rice, roasted cherry tomatoes, fava beans & garlic confit
- Homemade gnocchi 155 dhs
Diced squash & creamy puréed sauce, 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 succulent lettuce & hazelnut pieces

Homemade desserts

- "Koulchi Pop" - 100% natural sorbet 50 dhs
- French toast by Villa beldi 65 dhs
- Rice pudding, salted caramel, toasted hazelnuts, orange blossom 65 dhs
- Strawberry carpaccio, lemon-ginger gel, basil 75 dhs
- Mandarin roasted with honey and mild spices, beldi yogurt & shortbread 65 dhs
- "O Sugar" molten chocolate lava cake, light date & orange blossom cream 85 dhs