

Seasonal Starters

- Grilled zucchini, labneh, mint, preserved lemon 75 dhs
- Sea bream ceviche, tomato, sweet pepper, basil 95 dhs
- Shrimp gyozas (x6), light soy sauce 95 dhs
- Crispy octopus, hummus, bell pepper coulis 85 dhs
- Creamy burrata, roasted tomatoes, basil pesto, olive oil 120 dhs

Our Signature Bowls

- Raw salmon poke bowl 155 dhs
Sushi rice, avocado, orange, green apple, crispy nori, wakame, black sesame, soy sauce
- Spring Bowl 135 dhs
Quinoa, avocado, grilled zucchini and eggplant, cucumber, pear, herbs, lemon vinaigrette
- Seared duck breast bowl 145 dhs
Black rice, candied apples, pickled carrots & onions, walnuts, parsley, honey, walnut & balsamic vinaigrette

Main Courses

- Catch of the day 175 dhs
Chef's suggestion based on daily market arrival
- Sea bass fillet 195 dhs
Spring vegetables, saffron broth
- Monkfish studded with rosemary 180 dhs
Bulgur, eggplant caviar, confit garlic
- Villa beldi lobster roll 210 dhs
Paprika vegetable chips, crunchy salad
- Linguine, sautéed shrimp with garlic, candied tomatoes & sweet pepper 165 dhs
- Linguine, candied tomatoes & sweet pepper 135 dhs
- Creamy asparagus & parmesan risotto 165 dhs
- "Like a kebab" 150 dhs
Mildly spiced lamb kefta, pita, tzatziki, raw veggies, pickles...
- Beef fillet 210 dhs
Reduced jus, baby potatoes, eggplant caviar & crushed hazelnuts

Homemade desserts

- "Koulchi Pop" – 100% natural sorbet 50 dhs
- French toast, salted butter caramel 65 dhs
- Villa beldi Tiramisu 80 dhs
- Pineapple carpaccio with mint sugar crystals 70 dhs
- Red berry pavlova, light vanilla cream 75 dhs
- "O Sugar" molten chocolate lava cake, light date & orange blossom cream 85 dhs