

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
- Spider crab, avocado, cucumber, citrus & herbs 95 dhs
- Creamy burrata, roasted tomatoes, basil pesto, olive oil  120 dhs

Our Signature Bowls

- Raw salmon poke bowl 155 dhs
Sushi rice, avocado, glazed pineapple, grapefruit, fried onions, nori, wakame, black sesame, soy sauce
- Summer bowl  135 dhs
Gem lettuce, watermelon, feta, avocado, cucumber, tomatoes & mint, lemon vinaigrette
- Falafel bowl  135 dhs
Bulgur, cucumber, tomatoes, pickles, crispy chickpeas, fresh herbs, tahini sauce
- Duck breast bowl 145 dhs
Black rice, roasted peaches, pickled carrot & onion, walnuts, honey-nuts-balsamic vinaigrette

Main Courses

- Catch of the day 185 dhs
Chef's suggestion based on daily market arrival
- Sea bass fillet 195 dhs
Black rice, ratatouille, basil oil & preserved lemon
- Monkfish studded with rosemary 185 dhs
Provençal vegetables, caper-olive condiment
- Grilled calamari 165 dhs
Herb bulgur, confit tomatoes, sauce vierge
- Linguine arrabbiata, garlic sautéed shrimp 165 dhs
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- Risotto Supergreen  155 dhs
- "Like a kebab" 150 dhs
Mildly spiced lamb kefta, pita, tzatziki, raw veggies, pickles...
- Beef fillet 220 dhs
Reduced jus, vegetable bohémienne, matchstick potatoes & crushed hazelnuts

Homemade desserts

- "Koulchi Pop" – 100% natural sorbet  55 dhs
- French toast Villa Beldi 65 dhs
- Watermelon refresher, iced mint 65 dhs
- Roasted peaches, ricotta cream, almonds 75 dhs
- Pear millefeuille, hazelnuts, salted butter caramel 75 dhs
- "O Sugar" molten chocolate lava cake, light date & orange blossom cream 85 dhs

Vegetarian  / Vegan 