

Seasonal Starters

- Roasted cauliflower with yogurt sauce, cumin & preserved lemon  75 dhs
- Sardines marinated in citrus, pistachio oil 85 dhs
- Red tuna carpaccio, capers & chili oil 95 dhs
- Shrimp gyozas (x6), light soy sauce 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, orange, fried onions, nori, wakame, black sesame, soy sauce
- Autumn bowl  135 dhs
Quinoa, glazed turnips, pickled squash, grilled zucchini, roasted chickpeas, avocado, pomegranate
- Falafel bowl  135 dhs
Bulgur, cucumber, tomatoes, pickles, crispy chickpeas, fresh herbs, tahini sauce
- Duck breast bowl 145 dhs
Black rice, candied apples, pickled carrot & onion, walnuts, parsley, honey-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
Herb bulgur, roasted cherry tomatoes, garlic confit, sauce vierge
- Grilled octopus 165 dhs
Creamy polenta, salsa verde, arugula
- Linguine arrabbiata, garlic sautéed shrimp 165 dhs
- Linguine arrabbiata  135 dhs
- Spider crab ravioli 170 dhs
Bed of spinach, ginger-lemongrass broth
- "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
- Grilled spiny lobster, herb butter, parsley rice 390 dhs
on order 24 h in advance, subject to availability *half (350-400 g)*
whole (700-800 g) 750 dhs

Homemade desserts

- "Koulchi Pop" – 100% natural sorbet  60 dhs
- French toast Villa Beldi 70 dhs
- Pineapple carpaccio with mint sugar crystals  70 dhs
- Floating islands, pomegranate center, verbena cream 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 