

## Lunch MENU

## Lunch in the garden...

Between the kitchen garden and the ocean, our cuisine draws inspiration from the produce of Essaouira and the herbs grown by Ahmed and his gardeners. Each day, Simo and his brigade offer fresh, healthy and refined dishes, served with care by Saïd and his team. Discover our daily chalkboard suggestions, based on the market's arrivals. Extend the experience with a stroll through our kitchen garden.

### Around a drink

Aperitif olives & peanuts 🥒	Offered
Crispy bites: briouat, pakora, spring roll & samosa	85
Pita chips, guacamole, roasted pepper salsa 🥒	85
Sticky gochujang chicken 🌿	90
Curry-lemon hummus, seed crackers 🌿🥒	85

### Starters

	Starter	Main
Seasonal vegetable soup, olive oil 🌿🥒	75	-
Burrata, garden tomatoes and basil, extra virgin olive oil 🌿	130	-
Bulgur salad with feta, dates, dried fruits, fresh herbs, cucumber, tomato 🥒	100	145
Garden mezze: zaalouk (eggplant), hummus, labneh & red basil olive caviar 🌿🥒	110	-
Corvina ceviche, mango, pomegranate, ginger & fresh herbs 🌿	110	170
Incredible Essaouira sardines, gravlax-style, grilled lemon gel 🌿	90	-
Roasted cauliflower with za'atar, green hummus with garden herbs 🌿🥒	95	140
Cheese & broccoli croquettes, fresh tomato and basil coulis 🥒	110	160

🥒 Vegetarian 🥒 Vegan 🌿 Gluten-free (not certified)

Please inform us of any allergies – Taxes and service included – Prices are expressed in dirhams  
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### Main courses

Grilled sea bass fillet, chermoula-marinated 🌿	220
Yellowfin tuna steak, garden sauce vierge 🌿	230
Creamy risotto with grilled zucchini & lemon 🌿🍷	175
Beef spirelli, herb salad, basil, olive tartufata, green pepper sauce 🌿	210
Kefta chakchouka, slow-cooked tomato, shallots & garden basil 🌿	150
Tagliatelle, confit tomatoes, stracciatella & hazelnuts 🍷	185
Smashed burger, cheese or no-cheese, secret sauce, fresh fries	180
Fish burger, fried fish, tartar sauce & fresh lettuce	180

### Desserts

Selection of Meskala goat cheeses	80
Ice cream or sorbet "Ice Mamma" – to choose from the chalkboard – 1 scoop	45
Ice cream or sorbet "Ice Mamma" – to choose from the chalkboard – 2 scoops	65
Orange salad with warm spices 🍷🌿	65
Mango & pineapple salad, crispy churros with cinnamon	85
Pistachio sundae, sesame–salted caramel	110
Chocolate fondant, light orange blossom cream (12 minutes... yallah!)	95
Light chocolate & hazelnut mousse 🌿	90
Our take on the floating island 🌿	90
Delicate milk pastilla, crème anglaise & toasted almonds	90
Crispy-soft pavlova with fresh fruits 🌿	95
Extra scoop of ice cream on your dessert, for pure indulgence...	45

### For children

#### Baby purées & fruit compotes

Homemade vegetable purée, with or without meat / fish	40
Homemade seasonal fruit compote	40

#### Kids' mains

Penne with butter	70
Penne with homemade tomato sauce	70
Mini beef kefta, choice of side*	85
Chicken fillet, choice of side*	85
Fish of the day, choice of side*	85

*Sides: fries, mashed potatoes, vegetables or vegetable purée*

#### Kids' desserts

Ice cream or sorbet "Ice Mamma" – to choose from the chalkboard – 1 scoop	45
Ice cream or sorbet "Ice Mamma" – to choose from the chalkboard – 2 scoops	65
Chocolate fondant, light orange blossom cream (12 minutes... yallah!)	75
Orange salad with warm spices	65
Crispy churros, cinnamon sugar	65

*Or, for those with a sweet tooth, a dessert from the main menu ;-)*

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