






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	95
Pita chips, guacamole, roasted pepper salsa 	95
Sticky gochujang chicken 	100
Curry-lemon hummus, seed crackers  	95

Starters

	Starter	Main
Andalusian gazpacho, crisp vegetable brunoise & garlic croutons  	90	-
Burrata, garden tomatoes and basil, extra virgin olive oil 	140	-
Bulgur salad with feta, dates, dried fruits, fresh herbs, cucumber, tomato  	110	160
Grilled garden vegetable salad, local fresh goat cheese   	95	160
Corvina ceviche, mango, pomegranate, ginger & fresh herbs 	120	190
Incredible Essaouira sardines, gravlax-style, grilled lemon gel 	100	-
Roasted cauliflower with za'atar, green hummus with garden herbs  	105	155
Cheese & broccoli croquettes, fresh tomato and basil coulis 	120	175

 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 🌿	240
Yellowfin tuna steak, garden sauce vierge 🌿	255
Creamy risotto with grilled zucchini & lemon 🌿🍷	190
Beef spirelli, herb salad, basil, olive tartufata, green pepper sauce 🌿	230
Kefta chakchouka, slow-cooked tomato, shallots & garden basil 🌿	165
Tagliatelle, confit tomatoes, stracciatella & hazelnuts 🍷	205
Smashed burger, cheese or no-cheese, secret sauce, fresh fries	200
Fish burger, fried fish, tartar sauce & fresh lettuce	200

Desserts

Selection of Meskala goat cheeses	90
Ice cream or sorbet "Ice Mamma" – to choose from the chalkboard – 1 scoop	50
Ice cream or sorbet "Ice Mamma" – to choose from the chalkboard – 2 scoops	70
Caramelized peaches, citrus & garden herbs 🍷🌿	75
Mango & pineapple salad, crispy churros with cinnamon	95
Pistachio sundae, sesame–salted caramel	120
Chocolate fondant, light orange blossom cream (12 minutes... yallah!)	105
Light chocolate & hazelnut mousse 🌿	100
Our take on the floating island 🌿	100
Delicate milk pastilla, crème anglaise & toasted almonds	100
Crispy-soft pavlova with fresh fruits 🌿	105
Extra scoop of ice cream on your dessert, for pure indulgence...	50

For children

Baby purées & fruit compotes

Homemade vegetable purée, with or without meat / fish	45
Homemade seasonal fruit compote	45

Kids' mains

Penne with butter	75
Penne with homemade tomato sauce	75
Mini beef kefta, choice of side*	95
Chicken fillet, choice of side*	95
Fish of the day, choice of side*	95

Sides: fries, mashed potatoes, vegetables or vegetable purée

Kids' desserts

Ice cream or sorbet "Ice Mamma" – to choose from the chalkboard – 1 scoop	50
Ice cream or sorbet "Ice Mamma" – to choose from the chalkboard – 2 scoops	70
Chocolate fondant, light orange blossom cream (12 minutes... yallah!)	80
Caramelized peaches, citrus & garden herbs 🍷🌿	75
Crispy churros, cinnamon sugar	70

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

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