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
Spiced poached pear, dark chocolate crémeux & hazelnuts	85
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
Spiced poached pear, dark chocolate crémeux & hazelnuts	85
Crispy churros, cinnamon sugar	70

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

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