

OBEACH

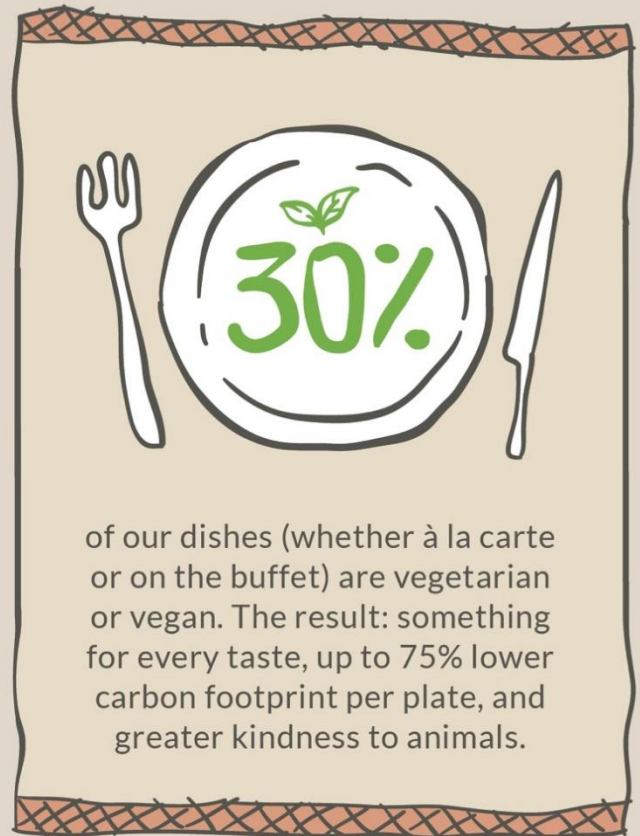
Committed – Right to your plate

As a purpose-led, B Corp certified business, we cook responsibly, with heart and good sense.





52%

of the food and drink on our menus comes from local producers certified **Made in Moris.**



of our dishes (whether à la carte or on the buffet) are vegetarian or vegan. The result: something for every taste, up to 75% lower carbon footprint per plate, and greater kindness to animals.

Look for these symbols:  100% PLANT-BASED  VEGETARIAN

Less waste

We forecast covers, track waste with smart bins, cook to order, and reuse surplus for staff meals. Want to help? Just listen to your appetite - you can always come back for more.

No salmon here

Too many chemicals, too big an environmental impact. We choose fresh, local and more sustainable species instead.



ENTRÉES

La Baie Salade

Salade verte, vinaigrette au citron, marlin fumé, crevettes,
moules et poisson

[FSH, MLS, CRU]

Rs 590

O Salade

Laitue, tomate, concombre, poivron, vinaigrette à la cerise & huile vierge,
fromage feta

[SUL] [VEG]

Rs 560

Option à base de plantes disponible 

Poulpe aux Haricots

Salade de poulpe aux câpres et vinaigrette au citron

[MLS]

Rs 590

SNACKS

Crevette

Crevette croustillant avec sauce asiatique

[GLU, MLK, CRU]

Rs 590

Poulet

Lollipop de poulet croustillant avec mayonnaise Sriracha

[GLU, MLK]

Rs 590

Samousa

Samousa de légumes frits avec chutney de tomates

[VEG]

Rs 250

Rouleau de Printemps

Rouleaux de printemps aux légumes frits, sauce asiatique

[VEG]

Rs 250

SANDWICHES

Burger de Boeuf Classique

Steak haché fait maison, oignon, tomate, laitue, mayonnaise moutarde et fromage

[BEF, MTD, MLK, GLU]

Rs 690

Club Sandwich

Pain toasté, poulet, oeufs frits, bacon, laitue, tomate et mayonnaise

[PRK, GLU, EGG, MTD]

Rs 690

O Sandwich

Pain aux céréales toasté, légumes du marché grillés, pesto, concombre, oignon, laitue

[NUT, GLU] [VEG]

Rs 630

Option à base de plantes disponible 

Burger de Poulet Croustillant

Poulet croustillant, jalapeños, tomate, cornichons, fromage cheddar, mayonnaise chipotle

[GLU, MLK, MTD]

Rs 690

PIZZA

Margherita

Sauce tomate, fromage mozzarella, basilic et huile d'olive extra vierge [GLU,

MLK, CEL] [VEG]

Rs 540

Option à base de plantes disponible 

Antipasto de Légumes

Sauce tomate, fromage mozzarella, artichaut, légumes, câpres, basilic et huile d'olive extra vierge

[GLU, MLK, CEL] [VEG]

Rs 540

Crevette à l'Ail

Sauce tomate, fromage mozzarella, crevettes à l'ail
[GLU, MLK, CRU, CEL]

Rs 560

Poulet BBQ

Sauce tomate, fromage mozzarella, poulet, sauce BBQ, oignon, basilic
[GLU, MLK, CEL]

Rs 560

PLAT PRINCIPAL

Pêche du Jour

Filet de poisson grillé servi avec câpres au beurre

[MLK, FSH]

Rs 810

Poulet Peri Peri

Poulet grillé avec sauce peri peri

[MTD]

Rs 810

Brochette de Chou-fleur

Chou-fleur grillé en brochette, salsa de tomates

[PLANT-BASED, VEG]

Rs 690

PÂTES DU JOUR

Jambon & Fromage

Pâtes, crème, beurre, jambon & fromage Parmesan

[MLK, GLU]

Rs 640

Fruits de Mer

Pâtes, tomate, beurre, olive, ail & fromage Parmesan

[MLK, CRU, MLS, FSH, GLU, CEL]

Rs 670

Bolognaise

Pâtes, ragout de bœuf, fromage Parmesan

[CEL, MLK, BEF]

Rs 670

ACCOMPAGNEMENTS

Légumes Sautés 

[MLK] [VEG]

Frites 

[VEG]

Salade d'Accompagnement 

[PLANT-BASED, VEG]

Riz Blanc 

[PLANT-BASED, VEG]

DESSERTS

Parfait au Yaourt

Yaourt crémeux, noisettes grillées, miel doré avec coulis de mangue

[MLK, EGG, NUT]

Rs 390

Crème Catalane à l'Orange

Crème catalane classique infusée de zeste d'orange frais, croûte de sucre caramélisée

[MLK, EGG]

Rs 350

Mahalabia à la Pistache & Cannelle

Pudding au lait d'amande infusé à l'eau de rose, garni de pistaches concassées et de cannelle

[NUT]

[PLANT-BASED, VEG]

Rs 390

Gâteau au Chocolat et à l'Huile d'Olive



Moelleux au chocolat noir à l'huile d'olive, servi au coulis rouge, sauce chocolat et glace à la Vanille

[MLK, EGG, GLU]

Rs 390

DIETARY PREFERENCES

Whether you're vegetarian, fully plant-based, or simply curious, we warmly invite all our guests to explore our delicious plant-powered dishes. And there are *plenty* of good reasons to try them: thoughtfully crafted and full of flavours, these options offer the same exceptional quality and taste—while reflecting our commitment to a kinder planet and our goal to serve at least 30% vegetarian and plant-based dishes.

Look for our  and  labels on the dishes to join our sustainable journey, one tasty bite at a time.

SUITABLE FOR VEGETARIANS 
SUITABLE FOR PLANT-BASED 

[VEG]
[PLANT-BASED]

FOOD ALLERGENS DISCLAIMER

We list the primary allergens present in each dish using standard abbreviations. However, despite our best efforts, trace amounts of allergens may still be present upon the manufacturing of some ingredients that we use. Our kitchen uses a wide range of ingredients which may contain or come into contact with common allergens, including but not limited to: gluten, peanuts, tree nuts, dairy, eggs, soy, fish, shellfish, etc...

If you have a food allergy or dietary restriction, please inform the Restaurant Manager or Chef before placing your order.

SOYA	[SOY]
CELERY	[CEL]
NUTS	[NUT]
PEANUTS	[PNT]
MUSTARD	[MTD]
LUPINS	[LUP]
SULPHATES	[SUL]
SESAME	[SSE]
GLUTEN	[GLU]
MILK	[MLK]
EGG	[EGG]
CRUSTACEAN	[CRU]
FISH	[FSH]
MOLLUSK	[MLS]
ALCOHOL	[ALC]
PORK	[PRK]
BEEF	[BEF]