

MEZZE

Dips and flat bread

On rotation: Hummus/ Baba ghanoush/ Tzatziki

Crispy flat bread

[VEGAN, VEG, SSE, MLK, GLU]

Rs 580

STARTER

Crunchy Organics

Mixed local green leaves, green apple compote, cheese, toasted walnuts, and apple cider vinegar dressing

[VEGAN, VEG, MTD, NUT, SUL]

Rs 620

Mediterranean Seafood Salad

Red pepper coulis, green melon salsa, crunchy fennel

[CRU, EGG, MLS, FSH]

Rs 680

Red Tuna Trilogy

Crunchy green fava beans, potato, olives, quail egg, peppers, lemon sumac vinaigrette

[FSH, MTD, EGG]

Rs 620

Dukka Beef Carpaccio

Egyptian dukka spices, crispy fennel salad, artichokes, olive oil and shaved Parmesan

[BEF, MLK]

Rs 650

Moroccan Roasted Beet Salad

Wild arugula, cumin, plum chutney, caramelized pecan nuts and apple salsa

[VEGAN, VEG, NUT]

Rs 510

Crispy Cheese Bourek

Feta, Gruyere, spinach, nutmeg, mint,
tomato coulis, crunchy vegetables

[VEG, MLK, GLU]

Rs 540

Grilled Halloumi Cheese

Lemon-honey glazed pumpkin,
red onion marmalade, grilled pine nuts

[VEG, MLK, NUT]

Rs 580

SOUP

Creamy Roasted Butternut Soup

With tahini, hazelnut, sundried tomato pesto & Bruschetta

[VEG, MLK, CEL, NUT, GLU]

Rs 500

O-beach Seafood Chowder

Seafood, saffron potato, garlic croutons

[FSH, MLK, ALC, GLU]

Rs 500

MAIN COURSE

Baked Baharat Chicken

Roasted vegetables and candied peppers,
creamy walnut sauce

[GLU, ALC, MLK, NUT]

Rs 810

Braised Beef & Gravy

Red cabbage compote, mashed sweet potato,
Kalamata olives and rosemary sauce

[BEF, GLU, ALC, MLK]

Rs 940

Greek-style Baked Mahi-mahi

Tomato compote, sautéed vegetables, red pepper sauce

[FSH, ALC, SUL]

Rs 845

Lamb Mechoui

3 hours braised Lamb shank, couscous with dried fruits and mint, braised jus

[ALC, GLU]

Rs 1100

Eggplant Moussaka

Eggplant layers, tomato compote and cheese

[VEG, MLK]

Rs 680

Caponata

Served with sauteed jalapenos tagliatelle, fresh basil

[VEG, GLU, MLK]

Rs 680

Ziti

Baked Ziti penne and eggplant

[VEGAN, VEG, GLU]

Rs 680

Vegetarian Tagine

Seasonal vegetables, chickpeas, couscous and harissa sauce

[VEGAN, VEG, GLU]

Rs 680

DESSERT

Umm Ali

Puff pastry pudding, pistachio ice cream

[VEG, GLU, MILK, NUT]

Rs 540

Coconut Muhalabiya Pudding

Pineapple espuma, biscotti

[VEG, VEGAN, GLU]

Rs 540

Lemon tart

Italian meringue lemon tart

[MLK, GLU, EGG]

Rs 540

Ice cream

Selection of the day

[MLK]

Rs 400

Fruit platter

Seasonal assorted cut fruits

[VEGAN]

Rs 300

Fruit salad

Seasonal fruit salad

[VEGAN]

Rs 300

Prices are in Mauritian rupees.
All prices are inclusive of 15% government tax and exclusive
of 10% discretionary service tips.

Please note that allergen abbreviations do not include trace amounts of allergens that dishes may contain.

Please notify the restaurant manager should you have any food allergies.

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]
VEGETARIAN	[VEG]
PORK	[PRK]
BEEF	[BEF]