



If Ò could speak, it would do so with a  
mediterranean accent.

Fresh fish, sun-kissed flavours, light  
dishes and sea air, right by the beach.

And when night falls? It turns into a  
postcard: warm sand underfoot, stars  
overhead, and dinner that tastes like  
summer.

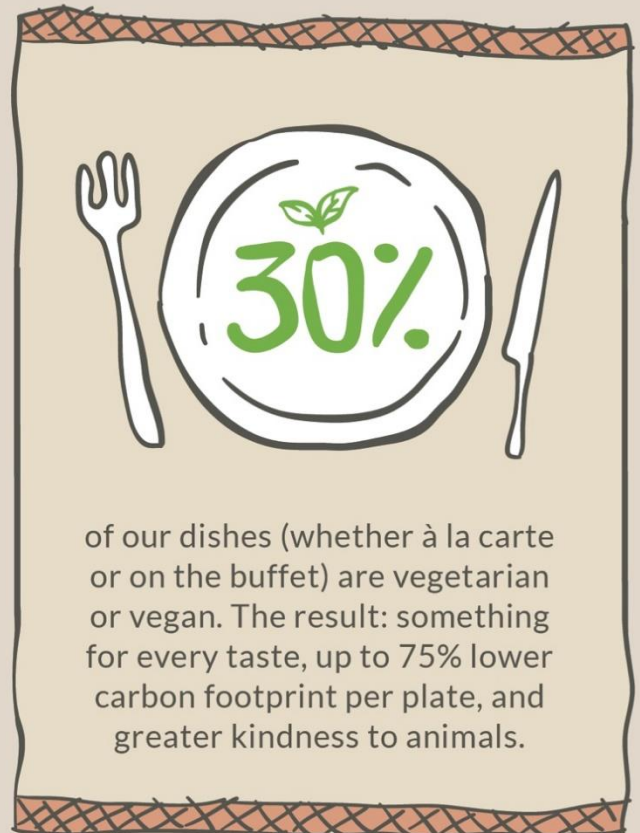
# Committed – Right to your plate

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.



## MEZZE

### Dips and flat bread

On rotation: Hummus/ Baba ghanoush/ Tzatziki

Crispy flat bread

[SSE, MLK, GLU]

[PLANT-BASED, VEG]

Rs 580

## STARTER

### Crunchy Organics

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

[MTD, NUT, SUL]

[PLANT-BASED, VEG]

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]

\*PLANT-BASED option available 

Rs 620

### Dukkah 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

[NUT]

[PLANT-BASED, VEG]

Rs 510

### Crispy Cheese Bourek

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

[MLK, GLU]

[VEG]

Rs 540

### Grilled Halloumi Cheese

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

[MLK, NUT]

[VEG]

Rs 580

## SOUP

### Creamy Roasted Butternut Soup

With tahini, hazelnut, sundried tomato pesto & Bruschetta

[MLK, CEL, NUT, GLU]

[VEG]

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 leg of lamb, couscous with dried fruits and mint,  
braised jus  
[ALC, GLU]

Rs1100

### Eggplant Moussaka

Eggplant layers, tomato compote and cheese  
[MLK]  
[VEG]

Rs 680

### Caponata

Served with sauteed jalapenos tagliatelle, fresh basil  
[GLU, MLK]  
[VEG]

Rs 680

### Ziti

Baked Ziti penne and eggplant

[GLU]

[PLANT-BASED, VEG]

Rs 680

### Vegetarian Tagine

Seasonal vegetables, chickpeas, couscous and harissa sauce

[GLU]

[PLANT-BASED, VEG]

Rs 680

## DESSERT

### Umm Ali

Puff pastry pudding, pistachio ice cream

[GLU, MILK, NUT]

[VEG]

Rs 540

### Coconut Muhalabiya Pudding

Pineapple espuma, biscotti

[GLU]

[PLANT-BASED, VEG]

Rs 540

### Lemon tart

Italian meringue lemon tart

[MLK, GLU, EGG]

Rs 540

### Ice cream

Selection of the day

[MLK]

[VEG]

Rs 400

Fruit platter 

Seasonal assorted cut fruits

[PLANT-BASED]

Rs 300

Fruit salad 

Seasonal fruit salad

[PLANT-BASED]



Rs 300

Prices are in Mauritian rupees.

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

## 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 ]