



Wi-Fi

LA COUPOLE

ESSAOUIRA BEACH



MENU

SUMMER MENU

Meli-Melo of salmon marinated with dill and citrus, cantaloupe melon and raspberry vinaigrette **120**  

Beef Tenderloin tartare with fresh herb mayonnaise, caper and shallot condiments, and chips **120**

Local goat cheese melted on toast, thyme and honey roast, mixed salad with pears and walnuts, balsamic dressing **90**  

Red lentils and avocado marinated in coriander and fresh mint oil, poached egg, feta, walnuts, and almonds **90**  

Briouates with cream cheese and black truffle **110**  

Salmon cigar, leeks, and cream cheese, light harissa sauce **90**

Classic Caesar salad, chicken , Parmesan cheese, anchovies, and croutons **80** 

Marinated scallop carpaccio in Argan oil and passion fruit, wild berries, fleur de sel, and pickled shallots **160** 

Pasfeta, roasted watermelon, honey balsamic glaze, mint flavor, feta cheese **90** 

Burrata, pistachio pesto, roasted beetroot and orange, fleur de sel, pine nuts, and arugula **140** 

Smoked eggplant, sesame tahini, eggplant chips, and grilled pita bread **75**  

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MENU



Vegetarian



Spicy



Dried fruits

STARTER & TAPAS

OCEAN SOUK

Pan-fried John Dory, artichoke mousseline, roasted baby carrots, lemon and herb butter, and capers **180** 

Oven-roasted octopus, butternut squash mousseline, mustard seed chimichurri **170**

Salmon en papillote, baked with seasonal vegetables, virgin sauce **190**

Fish Festival "prawns, John Dory, octopus, salmon" for 2 people, 4 side dishes of your choice "salad, vegetables, fries, rice" **650**

MEAT THE CHEF

Grilled beef fillet (200g), reduced beef jus finished with clarified butter, mashed potatoes **220**

Aged beef ribeye (300g), pan-seared, black garlic butter, mushroom creamy sauce, homemade fries **170** 

Gourmet burger, ground beef patty (200g), caramelized onions, crushed tomatoes, smoky BBQ sauce, homemade fries and bun **150**

PASTA E BASTA

Saffrany risotto, Taliouine saffron, pan-fried prawns with herb butter, Parmesan cheese, and pine nuts **170** 

Rigatoni with prawns and mushrooms, bisque cream, walnuts, fresh herbs and breadcrumbs **160** 

KID'S MENU

(UP TO 10 YEARS OLD)

Bolognese or plain pasta with cheese / Homemade chicken nuggets with fries
&

Scoop of ice cream / Fruits salad 90

THE SWEET TRUTH

Macarons Amlou, Almonds nougat & pistachio 110 

American cheesecake, cream cheese and red berries marmalade 90

Rocher sphere, duo of dark and milk chocolate, English coffee, almonds blueberry and ivory mousse 110 

Pineapple carpaccio, Madagascar vanilla syrup, mango sorbet 80

Artisanal ice cream, three scoops of your choice 80 

Crunchy Italian meringue, red berries, citrus cream, crumble and artisanal strawberry sorbet 90 

BEERS

Flag Spéciale 25 cl / 33 cl / 50 cl **50 / 65 / 80**
Pression/ Draught beer

Flag Spéciale Gold 25 cl **50**

Casablanca 33 cl **70**

Corona 33 cl **80**

Estrella Galicia 25 cl **50**

Heineken 25 cl **60**

Corona (0 Alcohol) 33 cl **55**

Monaco 25 cl / 33 cl / 50 cl **55 / 70 / 85**

RUM

Bacardi Carta Clanca **120**

Bacardi Carta Oro **110**

Plantation Original Dark **130**

GIN

Bombay Sapphire **100**

Tanqueray **100**

Hendrick's **110**

Citadelle **110**

VODKA

Beluga **130**

Belvedere **150**

Absolut Blue **110**

Stolichnaya **110**

WHISKEY

Red label **120**

Black label **140**

Jack Daniel's - Jack Daniel's Honey **120**

Glenfiddich 15 years **150**

Chivas Regal 12 years **140**

APERITIF

Pastis 5l **80**

Ricard 45 **90**

Perroquet / Mauresque / Kir **90**

Martini (bianco / rosso / rossato) **100**

Porto Offley rouge **90**

Campari **100**

Grand Marnier **100**

DIGESTIFS

Limoncello **90**

Get 27 **90**

Jagermeister **90**

B52 **90**

Tequila Jose Cuervo **100**

Tequila Patron **120**

Sambuca **90**

Cognac Hennessy VS **110**

Cognac Remy Martin **140**

Cointreau **90**

Amaretto **90**

Armagnac **110**

Bailey's **90**

Poire Williams **90**

SPARKLING & CO

Cava **450**

Prosecco Freixenet **520 / 100**

Moët et Chandon brut **1700 / 1250 / 630**
75 cl / 37,5 cl / 20 cl

CLASSIC COCKTAILS

Mojito	110
Margarita	110
Aperol Spritz	120
Espresso Martini	120
Amaretto sour	110
Negroni	110
Campari Spritz	120

Caipirinha	100
Piña Colada	110
Pornstar Martini	120
Limoncello Spritz	120
Bellini	100
Caïpiroska	110
Cuba Libre	110

SIGNATURE COCKTAILS

FLORADORA 130

Floral / Fruity/ Bitter

Vodka, lychee, sirop de rose, prosecco, citron

Vodka, lychee, homemade rose syrup, prosecco, lemon



SCENERY VI 140

Gourmet / Exotic

Whisky Bourbon, Amaretto, fruit de la passion, vanille, fève tonka, trace de lactose

Whisky Bourbon, Amaretto, passion fruit, vanilla, tonka bean, trace of lactose



BLACK PEAR 140

Fruity / Exotic

Whisky, sirop de mangue, cordiale de poire, graine de nigella

Whisky, mango syrup, pear cordial, lemon, nigella seed



MAIDEN VOYAGE 130

Fruity

Tequila infused with red berries, banana cordial, super juice

Tequila infusée aux fruits rouges, cordiale de banane, super jus



JIMMY 150

Bitter / Floral

Gin, triple sec, orange pressée, citron, sirop de rose, concombre

Gin, triple sec, fresh orange, lemon, rose syrup, cucumber



EL DE CUBA 140

Exotic / Gourmet

Rhum brun à la cannelle et aux clous de girofle, sirop de vanille, fruit de la passion, angostura, clarifié

Dark rum with cinnamon and cloves, vanilla syrup, passion fruit, clarified



A NIGHT IN MOGA 150

Herbal

Vodka, basilic, cordiale de gingembre, citron, mousse de gingembre maison

Vodka, basil, ginger cordial, lemon, homemade ginger mousse



DO WHAT YOU LOVE 140

Exotic / Tropical

Vodka, Aperol, ananas clarifié et fruit de la passion

Vodka, Aperol, clarified pineapple and passion fruit



VIN ROUGE / RED WINE

Larroque, Meknès 75 cl / **(Au verre, By glass)**
Syrah, Grenache, Carignan

350 / 70



Sahari Reserve, Meknès 75 cl / 37,5 cl
Syrah, Grenache, Carignan

390 / 195

Volubilia, Meknès 75 cl
Syrah, Carbernet-Sauvignon

370

Val d'Argan, Domaine du Val D'Argan, Essaouira
Syrah, Grenache

420

Vignes d'Azour, Beni M'tir
Syrah, Cabernet

350

Epicuria Cabernet Sauvignon, Meknès
100% Cabernet Sauvignon

450

Les Caprices d'Antoine, Côtes du Rhône, France
Syrah, Grenache, Cinsault, Mourvèdre, Carignan (Fruits noirs, épices)

380

Coteaux Bourguignons Georges Duboeuf, Bourgogne, France
Pinot Noir, Gamay (Riche, sur la griotte)

420

Casillero del Diablo, Valle Central, Chili
100% Sauvignon (Sec. sur cerise rouge et prune)

460

ROSÉ

Sahari Reserve, Meknès 75 cl / 37,5 cl **(Au verre, By glass)**
Syrah, Grenache, Carignan

390 / 195 / 70



Maison Castel, Côtes de Provence, Château Roubine, France
Grenache, Syrah, Merlot, Carignan, Caladoc (Léger, gourmand)

350

6 ème sens, Pays d'Oc, France
Grenache, Viognier (Floral, complexe et fruité)

380

Minuty Prestige, Côtes de Provence, France
Grenache, Syrah, Cinsaut (Léger, gourmand)

630

VIN BLANC / WHITE WINE

Larroque, Meknès 75 cl / (Au verre, By glass)
Chardonnay

350 / 70



Sahari Reserve, Meknès 75 cl / 37,5 cl
Grenache

390 / 195

Volubilia, Meknès 75 cl
Cabernet Sauvignon

370

La Gazelle de Mogador, Domaine du Val D'Argan, Essaouira
Muscats petits grains

350

Domaine Jirry Chardonnay, Meknès
Chardonnay

480

Epicuria Chardonnay, Meknès
100% Chardonnay

450

6 ème sens, Gérard Bertrand, Pays d'Oc, France
Sauvignon Blanc, Chardonnay, Grenache, Viognier (Floral, complexe et fruité)

380

Petit Chablis, France
100% Chardonnay (Frais, net et parfumé)

700

Faustino VII Viura, Rioja, Espagne
100% Viura (Frais, belle acidité, sur les fruits blancs)

350

VIN GRIS / GREY WINE

Larroque, Meknès 75 cl / (Au verre, By glass)
Cinsault, Grenache gris

350 / 70



Domaine de Sahari, Meknès 75 cl / 37,7 cl
Cinsault, Grenache Gris

390 / 195

Volubilia, Meknès 75 cl / 37,5 cl
Caladoc, Marselan

370 / 185

Perle Grise de Mogador, Domaine du Val D'Argan, Essaouira
Syrah, Muscat blanc

350

Vignes d'Azour, Beni M'tir
Cabernet - Grenache gris

350

FRESH DRINKS

Oranges pressées / Orange juice	40
Citronnade / Lemonade	40
Fruits du jour / Fruits of the day	60

Red bull 25 cl	60
Soda 30 cl	40
Iced Americano / Iced Latte	50
Iced Tea	40

EAU / WATER

Eau plate
Still water
77 cl

Eau gazeuse
Sparkling water



Nous nous soucions de ce que nous servons et de la manière dont nous le servons. Nous disposons de notre propre système de microfiltration durable d'eau plate et gazeuse. Notre objectif étant de réduire les déchets et les bouteilles à usage unique.

We care about what we serve and how we serve it. We have our own sustainable microfiltration system for still and sparkling water. Our goal is to reduce waste and single-use bottles.

VIRGIN COCKTAILS

TROPICAL HEAT 80

Jus d'orange, fruit de passion, citron, chilli, fleur d'oranger
Orange juice, passion fruit, lemon, chilli, orange blossom

GOLDEN GARDEN 80

Orange, pomme verte, concombre, purée de banane, gingembre frais
orange, green apple, banana purée, cucumber, fresh ginger

MOJITO 80

Citron vert, menthe fraîche, eau gazeuse, sucre roux
Lime, fresh mint, sparkling water, brown sugar

PIÑA COLADA 80

Jus d'ananas, lait de coco, citron vert, sucre de vanille
Pineapple juice, coconut milk, lime, vanilla sugar

CAFÉ / COFFEE

Café au lait / Coffee with milk	40
Chocolat chaud / Hot chocolate	40
Café allongé / Americano	30
Capuccino	40
Espresso	30
Double espresso	50

THÉ / TEA

Thé à la menthe / Mint tea	40
Verveine / Verbena	40
«Damman Frères» selection	50
Sencha Fukuyu	
Thé vert au jasmin / Jasmine green tea	
Camomille / Camomile	
Darjeeling	
Thé noir aux fruits rouges / Black tea with red berries	
Earl Grey	