



BOOK NOW



MENU

FIND US



Menu ESSAOUIRA

When You Eat with Us
You are supporting our values...

At Mandala Society, every meal reflects our commitment to sustainability, fairness, and quality. We ensure **fair working conditions** for our staff and **source our fish sustainably**, working exclusively with local fishermen. Our kitchen is entirely **meat-free**, and we are dedicated to a **plastic-free service**. Every cup of coffee served is **fair trade**, and we actively support **social projects** that align with our values. We prioritize **local produce**, choosing **organic ingredients** whenever possible, and proudly create **95% of our dishes in-house**, ensuring authenticity and quality in every bite.

FOOD

DRINKS

Brunch

Served every day from 9:30 - 12:30

BRUNCH OFFER (MAD 100):
Brunch Dish + Small Orange Juice + Coffee/Hot Tea (Speciality drinks or Iced Tea not included)

Breakfast Burger

Egg Yolks With Fried Cheese (Frico), Hash Brown Patties, Scrambled Egg Whites With Herbs, Garlic Butter & Secret Sauce

Vegetarian

MAD 75

Appel Chia Porridge ©

Oat, Chia, Almond Milk, Appel, Honey, Vanilla, Cinnamon, Dry Grapes & Flaked Almonds

Vegetarian

MAD 75

Smoothie Bowl ©

Healthy Green Smoothie Bowl With Mix Of Avocado, Spinach, Banana And Dates Served With Fresh Kiwi, Apple, Granola And Chia Seeds On Top

Vegan

MAD 75

Lummur

Icelandic Oat Pancakes served with Local Seasonal Fruit, Whipped Sweet Butter & Orange Blossom Honey

Vegetarian

MAD 75

Salmon Bagel ©

Homemade, toasted sourdough bagel, whipped fine herbs cream cheese, sliced avocado, smoked salmon, pickled onions, cucumber brunoise, fresh dill & lemon zest.

Fish

MAD 95

Banana Bread

Banana bread served with fresh banana, topped with delectable combination of homemade chocolat sauce and amlou sauce.

Vegetarian

MAD 65

Savory New York Rolls ©

Rolled Puff Pastry, Topped With A Fried Egg, Green Salad, Avocado, Tomato, Cucumber, and Pickled Red Cabbage

Vegetarian

Eggs

MAD 75

Mandalavoca

Rye Sourdough Toasts or Low Carb Crisp Bread*, Crushed Avocado, Cherry Tomato, and Pickled Onions

Vegan

MAD 75

Farm egg toast

3 farm eggs (omelette or sunny side up), with one rye sourdough avocado toast.

Vegetarian

Eggs

MAD 75

Bruschetta

Sourdough toast with roasted cherry tomatoes, garlic, cheese, basilic and olive oil.

Vegetarian

MAD 75

Sweet Mandala Board

for 2 persons

Icelandic Pancakes, Banana Slices, Amlou**, Rye Sourdough Toasts, Camembrie, Overnight Oat, Ginger Tonic Shots, Local Fruit & 2 Small Orange Juice. All on 1 walnut plank.

Vegetarian

TO SHARE

MAD 180

Salty Mandala Board

for 2 persons

Scrambled Farm Eggs, Hummus, Nachos, Olives, Avocado Toasts, Buttered Toast With Tomato, Edam Cheese, Smoked Salmon, Ginger Tonic Shots & 2 Small Orange Juices. All on 1 walnut plank.

Vegetarian

TO SHARE

MAD 180

Lunch / Dinner

Served every day from 12:30 - 22:30

Dish of the day: ask our team for Today's Specials

Vegan Buddah Bowl

A balanced mix of oven roasted vegetables with steamed quinoa & argan oil around a center of homemade hummus & sunflower seeds.

Vegan

MAD 95

Hummus

Homemade Hummus with Baby Carrots & Roasted Garlic

Vegan

MAD 75

Carrot Soup

Carrots, Curry, Coconut Milk, Onions, Coriander Oil, Served with Homemade Crusts

Vegetarian

MAD 110

Rustic Goat Cheese Tartine

Puff Pastry, Pesto Sauce, Cherry Tomato, Goat Cheese, Anchovy, Onion & Arugula Salad

Fish

MAD 110

Mediterranean Falafel

Mediterranean Salad Composition with Labneh, Falafel, Cucumber, Tomato, Onion, Red & Yellow Pepper, Black Olive, and Parsley Served with a Tahini-based Dressing

Vegan

MAD 105

Cauliflower Bliss

Marinated Cauliflower Tempura, Avocado, Mushroom, Chickpea, Cherry Tomato, Arugula Salad, Served with a Tahini & Moutarde a L'ancienne Sauce

Vegetarian

MAD 95

Fish & Chips

Fish of the day with seasoned potato wedges & a smokey homemade aioli.

Fish

MAD 115

Zucchini Burger ©

Zucchini Croquette, Topped With Fried Onions, Salad, Tomatoes, Garlic, Edam Cheese, Parsley and Coriander. Served with Sweet Potato Chips and Homemade Yogurt Sauce

Vegetarian

MAD 105

Lentil Mystique Burger ©

Red Lentils, Carrots, Onions, Oat Flakes, Garlic, Coriander, Thyme, Rosemary, Salad, Tomato, Served with Sweet Potato Chips and Homemade Topped with Sweet Potato Chips on a Housemade Bun

Vegetarian

MAD 95

Fish Burger

A House Made Fish Seasoned Pattie on an Oven Baked Sourdough Bun, Served with Potato Chips, Horseradish Tartar Sauce, a Crisp Leafy Salad, Oven Dried Tomatoes, Caramelized Onions Red Cabbage Slaw & Edam Cheese Frico

Fish

MAD 110

Chermoula Feta

Feta, Cherry Tomato, Olives, Red Pepper, Coriander, Espelette Pepper, Rosemary, Salad, Tomato, Served with Fresh Baked Sliced Sourdough Toast

Vegetarian

MAD 110

Camembert Delight with Red Fruits

Rosted Camembert, Red Fruit Sauce with Thyme, Dry Grapes, Honey Served with Fresh Baked Sliced Sourdough Toast

Vegetarian

MAD 130

The Smoky Duo

Rosted Potato, Smoked Salmon, Dry Grapes, Honey Served with Fresh Baked Sliced Sourdough Toast

Vegetarian

MAD 110

Tofu Kebab

Tofu, Hummus, Onions, Garlic, Coriander, Mint, Chili, Radish, Tomato, Lebneh and Pita Bread

Vegetarian

MAD 110

Side Dishes

Potato Wedges

MAD 25

Sweet Potato Wedges

MAD 25

Caramelized Carrots

MAD 25

Crisp Leafy Salad

MAD 25

2 Sourdough Toasts

MAD 25

3 Farm Eggs

Sunny, scrambled or omelet style.

MAD 25

**Low carbohydrate content*

***Amlou is a traditional Berber spread served before dawn as part of a fortifying breakfast which farmers and mountain dwelling tribes indulge in before a day of labor. It is made through a laborious process of turning almonds, argan tree nut oil and local honey comb into a paste used to spread or dip bread in.*

Don't hesitate
to ask us...

Do you offer fully vegan options? ▼

Can I customize my dish if I have allergies or dietary restrictions? ▼

Are all your ingredients organic or locally sourced? ▼

159 Rue Riad Zitoun el Jdid, Marrakesh
40000, Morocco

Av. de l'Istiqlal, Essaouira 44000, Morocco

MANDALA SOCIETY
Food Appreciation Society

Join the Family

AMAZOZ
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FOOD

DRINKS

Coffee

ABOUT OUR BEANS...

Fair Trade - Specialty grade - Single Origin
From: Honduras Masaguara
Flavour notes: Almonds & Chocolate

Oat Milk + MAD 10
Almond Milk + MAD 10
Decaffeinated Coffee + MAD 10

Espresso Ristretto

Fair Trade

MAD 20

Double Espresso

Fair Trade

MAD 30

Americano

Fair Trade

MAD 20

Cortado

Fair Trade

MAD 22

Cappuccino

Fair Trade

MAD 23

Latte

Fair Trade

MAD 25

Nos Nos

Fair Trade

MAD 23

Speciality Drinks

Hot Chocolate

MAD 35

Moroccan Spice Coffee

MAD 35

Golden Milk

MAD 25

Matcha Latte

MAD 40

Alfogato

MAD 35

Iced Latte

MAD 35

Iced Honey Latte

MAD 35

Chai Latte

MAD 45

Kombucha

MAD 40

Kefir

MAD 40

Mandala Tea

BENEFICIAL MOROCCAN & ICELANDIC HERBS

House blends made from our own selection

Strong Woman

Hibiscus, Rose, Lemon, Cinnamon, Ladies Mantle

MAD 25

Royal

Green Tea, Rose, Cinnamon, Star Anise, Cardamon, Mint, Lemon Verbena

MAD 25

Calm

Lemon Verbena, Chamomile, Fennel

MAD 25

Digest

Green Tea, Peppermint, Moringa

MAD 25

Sore Throat

Lemon, Ginger, Cloves, Turmeric

MAD 25

Anti Inflammatory

Ginger, Turmeric, Liquorice Root, Lemongrass

MAD 25

Immune System

Ginger, Chamomile, Turmeric, Green Cardamom

MAD 25

Black Tea

Classic

MAD 25

Moroccan Tea

Classic

MAD 25

Iced Tea

Hibiscus, Ginger

MAD 35

Ginger, Lemon

MAD 35

Iced Moroccan Mint

MAD 35

Red Fruits

MAD 40

Smoothies

Matcha

Spinach, Banana, Matcha, Oat Milk, Honey

Organic

MAD 45

Barba

Beets, Carrots, Apple, Orange, Ginger

Organic

MAD 45

Detox

Celery, Spinach, Apple, Ginger, Orange, Lemon juice

Organic

MAD 45

Banana Red

Banana, Red Fruits, Mango, Orange

Organic

MAD 45

Borg

Banana, Avocado, Chia, Oats, Cinnamon, Milk, Honey

Organic

MAD 45

Exotic Island

Pineapple, Kiwi, Cucumber, Lemon juice, Ginger, Orange juice, Mint

Organic

MAD 45

Water

Optional with Mint & Lemon or Ginger & Lemon

Still Water

0,75L

MAD 30

Sparkling Water

0,75L

MAD 30

Pitcher of Sparkling Water

0,75L

MAD 45

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