

## SET MENUS FOR 2

### EXPERIENCE 1

90

Disk & Mashuni  
*coconut chapati, tuna sambal*

Riha Folhi *VG*  
*vegetable crepe*

Dhivehi Farusmas Garudhiya  
*reef fish broth, moringa bread*

Fai Bandhefa Fihaa Mas  
*marinated reef fish in banana leaves,  
brinjal, sweet potato*  
*or*

Geri Riha  
*dry beef curry, boiled sweet potato, papadum*

Mugu Riha  
*lentil in mild curry*

Banbukeyo Baiy *V\**  
*breadfruit rice*

Mugu Bondibaiy *VG*  
*sweet dhal, coconut cream, young coconut chips*

### EXPERIENCE 2

220

Havaadhulee Bis  
*curried tuna dumplings, moringa*

Fathu Mashuni *VG*  
*kopee fai leaves, curry bread*

Kiru Garudhiya *VG*  
*moringa curry soup, Maldivian jus toast*  
*or*

Dhivehi Ihi  
*lobster chowder, smoked garlic, curried croutons*

Kulhi Riha  
*spicy red curry chicken*

Hanaakuri Boava  
*chili octopus, coconut chapati, papadum*

Fai Bandhefa Fihaa Mas  
*marinated reef fish in banana leaves,  
brinjal, sweet potato*

King Prawns  
*curry leaves oil*

Masbaiy  
*tuna fried rice*

Mugu Riha  
*lentil in mild curry*

Boakuri Banbukeyo *VG*  
*breadfruit pudding, coconut cream, sea almonds*

Ravaa Foni *VG*  
*semolina pudding, coconut sugar, pandan, pine nuts*

# guduguda

MALDIVIAN CUISINE

*V\* = Vegetarian, VG = Vegan  
Prices in USD, included service charge & GST  
Menu & prices are subject to change*

## MALDIVIAN SHORT BITES

Bis Cutlass <i>egg, tuna, onion, moringa puree</i>	13
Havaadhulee Bis <i>curried tuna dumplings, moringa</i>	16
Mas Roshi <i>stuffed tuna, coconut, onion, curry leaves</i>	15
Aloo Rolls <i>V</i> <i>whole wheat rolls, spicy potato</i>	10
Riha Folhi <i>VG</i> <i>vegetable crepe</i>	10

## STARTERS

Rihaakuru Gulha <i>dried tuna balls, spicy crumb</i>	20
Disk & Mashuni <i>coconut chapati, tuna sambal</i>	22
Lha Gabulhi <i>young coconut, sliced smoked tuna</i>	23
Fathu Mashuni <i>VG</i> <i>kopee fai leaves, curry bread</i>	18
Baraboa Mashuni <i>VG</i> <i>local pumpkin salad, coconut, rye bread</i>	17

## SOUPS

Kiru Garudhiya <i>VG</i> <i>moringa curry soup, Maldivian jus toast</i>	20
Dhivehi Farumas Garudhiya <i>reef fish broth, moringa bread</i>	26
Dhivehi Ihi <i>lobster chowder, smoked garlic, curried croutons</i>	56

## MAINS

Fai Bandhefa Fihaa Mas <i>marinated reef fish in banana leaves, brinjal, sweet potato</i>	32
Hanaakuri Boava <i>chili octopus, coconut chapati, papadum</i>	34
Kandu Kukulhu <i>tuna curry, coconut rice, papadum, fried moringa</i>	32
Kulhi Riha <i>spicy red curry chicken</i>	30
Geri Riha <i>dry beef curry, boiled sweet potato, papadum</i>	39
Baraboa Riha <i>V</i> <i>breadfruit curry</i>	18
Jumhuri Mayva Riha <i>VG</i> <i>pumpkin curry</i>	18

Maldivian Seafood Platter <i>lobster, octopus, calamari, reef fish, mussels</i>	195
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## SIDES

Hudhu Baiy <i>VG</i> <i>steamed white rice</i>	4
Baraboa Baiy <i>V</i> <i>pumpkin rice</i>	4
Masbaiy <i>tuna fried rice</i>	5
Boava Baiy <i>octopus fried rice</i>	5

## FRESHLY GRILLED SEAFOOD & MEAT

*and you can choose your marinade too.....  
grilled dish accompanied by brinjal and sweet potato*

Catch of The Day (per 100 grams) <i>your choice of:</i> Fillet 15 Whole Fish 12	
Whole Maldivian Lobster (per 100 grams)	18
Tuna Skewers <i>leek, garlic</i>	34
King Prawns <i>curry leaf oil</i>	65
Lamb Chops <i>lemongrass oil</i>	75

## MARINADES

Garlic Butter <i>the tame one</i>	
Fehimirus <i>green curry paste - a herbal experience</i>	
Lonumirus <i>yellow curry paste - the most famous curry paste in Maldives</i>	
Raah Havaadhu <i>red curry paste - a little spicy</i>	

## DESSERTS

Mugu Bondibaiy <i>VG</i> <i>sweet dhal, coconut cream, young coconut chips</i>	10
Kashi Keyo <i>V</i> <i>screw pine &amp; young coconut custard</i>	13
Boakuri Baraboa <i>VG</i> <i>pumpkin pudding, coconut cream, sea almonds</i>	13
Ravaa Foni <i>VG</i> <i>semolina pudding, coconut sugar, pandan, pine nuts</i>	10

## ICE CREAM *02 scoops*

Screw Pine Coconut <i>V</i>	8
Young Coconut <i>V</i>	8

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