

MALDIVIAN SHORT BITES

Bis Cutlass egg, tuna, onion, moringa puree
Havaadhulee Bis curried tuna dumplings, moringa
Mas Roshi stuffed tuna, coconut, onion, curry leaves
Riha Folhi VG vegetable crepe
STARTERS
Rihaakuru Gulha dried tuna balls, spicy crumb
Disk & Mashuni coconut chapati, tuna sambal
Fathu Mashuni VG kopee fai leaves, curry bread
Baraboa Mashuni VG local pumpkin salad, coconut, rye bread
SOUPS
Dhivehi Farumas Garudhiya reef fish broth, moringa bread
Dhivehi lhi

Dhivehi lhi lobster chowder, smoked garlic, curried croutons

MAINS

13

16

15

10

20

22

18

17

26

56

Fai Bandhefa Fihaa Mas marinated reef fish in banana leaves, brinjal, sweet potato	32
Hanaakuri Boava chili octopus, coconut chapati, papadum	34
Kandu Kukulhu tuna curry, coconut rice, papadum, fried moringa	32
Kulhi Riha spicy red curry chicken	30
Jumhuri Mayva Riha VG pumpkin curry	18
Maldivian Seafood Platter lobster, octopus, calamari, reef fish, mussels	195

SIDES

Hudhu Baiy VG steamed white rice	4
Masbaiy tuna fried rice	5
Boava Baiy octopus fried rice	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 Whole Fish	15 12
Whole Maldivian Lobster (per 100 grams)	18
Tuna Skewers leek, garlic	34
King Prawns curry leaf oil	65
Lamb Chops lemongrass oil	75

MARINADES

Garlic Butter the tame one

Fehimirus green curry paste - a herbal experience

Lonumirus yellow curry paste - the most famous curry paste in Maldives

Raah Havaadhu red curry paste - a little spicy

DESSERTS

Kashi Keyo V screw pine ଙ young coconut custard	13
Ravaa Foni VG semolina pudding, coconut sugar, pandan, pine nuts	10
ICE CREAM 02 scoops	

Screw Pine Coconut V	8
Young Coconut V	8