



*Mediterranean Menu*



## APPETIZERS

### *Bacon wrapped prawns with coconut*

Roasted coconut coated tiger prawns wrapped in bacon with chili mango chutney dip  
\$15

### *Grouper fish panzanella*

Italian style salad of tomato kalamata olives and cucumber in bread crust with spicy tossed grouper fish and extra virgin olive oil  
\$14

### *Crispy fried "fritto misto"*

Prawns & calamari deep fried with lemongrass chili mayo  
\$24

## SOUP

### *Sea bass cioppino with squid ink croutons*

Delicate soup of sea bass fish with japanese panko and white wine,  
typical from genoa area  
\$16

### *Drunken baby octopus cacciucco with garlic bread crouton*

Baby octopus cooked with a touch of red wine chianti with tomato garlic oregano and onions typical from tuscan region  
\$18



## SEAFOOD SPECIAL

### *Herbs filled ravioli with lobster cognac*

Homemade herbs and ricotta cheese ravioli with a creamy cognac lobster sauce  
\$26

### *Homemade tagliolini with homemade basil pesto calamari and scampi*

Our homemade fresh pasta served with our homegrown basil pesto and seafood  
\$26

### *Risotto "Frutti di mare"*

Special carnaroli rice selection creamy with mussels, prawns, cuttlefish  
\$28

### *Steamed grouper on eggplants and pecorino cheese velouté*

Fillet of grouper fish stamed with herbs on a bed of creamy eggplants and aged sheep cheese  
\$25

### *Maldivian lobster*

Local fresh lobster cooked to your taste grilled or thermidor or thai curry or masala- or chili fried  
\$100 / kg

### *Slow cooked octopus tentacle*

Juicy octopus on green peas puree and sweet potatoes  
\$40

### *Grilled black angus beef fillet (Australian)*

Juicy steak of tenderloin with accomplishment and sauces  
\$50

### *Vegetables options*

Baked homemade lasagna with vegetables and fresh ricotta cheese  
\$14

### *Stir fried vegetables with tofu*

Vegetables patties on cream of green peas and parmesan  
\$16

### *Assorted vegetables masala with rice biryani*

Chef special curry set  
\$24



## PIZZAS

### *Margherita*

fresh plums tomato sauce, basil, grated fresh mozzarella & extra virgin olive oil  
\$18

### *Parma Ham*

parma ham (pork), mozzarella, baby rocket leaves & cherry tomatoes  
\$24

### *Smoked Salmon*

smoked salmon, cream, grated fresh mozzarella, leeks  
\$26

### *Vegetable*

grilled vegetables, tomato sauce, mozzarella cheese  
\$22

### *4 cheeses*

fresh cow mozzarella, ricotta, blue cheese & parmesan  
\$24

### *Tandoori chicken and vegetables*

Chicken tandoori, grilled peppers, tomato sauce, bell peppers & mozzarella  
\$26

### *Maldivian Tuna*

dry and fresh tuna, onions, mozzarella, tomato sauce, chili and oregano  
\$18

Additional topping ingredient to your own choice will be add  
\$5



## DESSERTS

### *Chocolate lava cake*

Delicate and original belgium chocolate famous hot dessert

\$8

### *Butterscotch mousse with roasted coconut*

Superb dessert with roasted coconut and muscovado sugar butterscotch cream

\$8

### *Blueberries and ginger cheese cake*

Silky blueberries and ginger and fresh cream cheese cake

\$8

### *Mango or Raspberry sorbet*

Natural fruit sorbets

\$6