

GAADIYA 17

AMUSE BOUCHE OF THE DAY

A SMALL SURPRISE TO BEGIN YOUR CULINARY JOURNEY

ON TABLE

HOMEMADE BREAD
AND FLAVORED BUTTER 🥛

APPETIZERS & SALAD CHOOSE ONE

- **BARABOA MASHUNI** 🍷🌾🥛🍷🌟🌶️
AUTHENTIC MALDIVIAN STYLE RICH COCONUT, PUMPKIN AND TUNA SALAD WRAPPED IN CHAPATI AND SERVED WITH TAMARIND CHUTNEY DIP
- **BURRATA CAPRESE** 🥛🌾🍷
WITH BASIL PESTO, AGED BALSAMIC REDUCTION AND MALDIVIAN ROCKET LEAVES
- **GREEN JOB FISH CEVICHE** 🍷🌾🍷🌟🌶️
INFUSED COCONUT MILK, TANGY MANGO SALSA & DRIZZLE OF VIBRANT MALDIVIAN CHILI OIL
- **AROMATIC CURRIED LOBSTER RAVIOLI** 🥚🍷🍷🍷🌟
CREAMY FISHERMAN BROTH AND SPICED TOMATO CAVIAR

FROM THE GRILL CHOOSE ONE

- **GRILLED GARLIC BUTTER** 🌾🥛🍷
TIGER PRAWNS
- **MALDIVIAN SPICES-RUBBED FISH** 🌾🥛🍷🍷
- **BEEF RIB-EYE STEAK** 🌾🍷🥛
- **BEEF TENDERLOIN** 🌾🍷🥛
- **PAN-SEARED PORK CHOP** 🌾🥛🍷
- **DOUBLE COOKED MARINATED CHICKEN BREAST** 🍷🥛🌾
- **SPICED CRUSTED LAMB RACK** 🌾🍷🥛🌟

VEGETARIAN DISHES

- **ROASTED CAULIFLOWER STEAK WITH PINE NUT** 🌱🥛🍷🌾🌶️
- **EGGPLANT ROLLATINI** 🌱🥛🌾
WITH SPINACH & RICOTTA CHEESE, CHUNKY TOMATO AND CREAM SAUCE

SAUCES

- **PASSION FRUIT BEURRE BLANC** 🥛
- **GREEN PEPPER JUS** 🥛🍷
- **HOT & SOUR BBQ SAUCE** 🥛
- **CREAMY PERI PERI** 🥛

SIDE DISHES

- **GREEN SALAD WITH CITRUS VINAIGRETTE** 🌱
- **HONEY-GLAZED BABY CARROTS** 🌱🥛
- **SAUTÉED GREEN BEANS** 🌱🥛
- **ROASTED BUTTERNUT PUMPKIN** 🌱🥛
- **SAUTÉED BROCCOLI** 🌱🥛
- **TRUFFLE MASHED POTATO** 🌱🥛
- **CAJUN POTATO WEDGES** 🌱

DESSERTS CHOOSE ONE

- **DHONKEYO KAJU** 🌾🥛🍷🌟
WITH HONEY AND VANILLA ANGLAISE
- **KANAMADHU & CARAMEL BOAKIBA** 🌾🥛🍷🌟
- **MALDIVIAN COCONUT CRÈME BRÛLÉE** 🌾🌟🍷

ADD-ONS

- **FOIE GRAS ON BRIOCHE, SHALLOT MARMALADE** 🥛🌾🍷 --- **USD 35++**
- **MALDIVIAN LOBSTER** 🍷🥛🌾 ----- **USD 35++**
(CHILI GARLIC OR THERMIDOR)

All main courses will serve with selection of sides and sauces.

🥛 DAIRY	🌾 GLUTEN	🌾 GLUTEN-FREE	🌱 VEGETARIAN	🍷 SEAFOOD	🌱 VEGAN
🥚 EGG	🍷 NUTS	🍷 PORK	🍷 RED MEAT	🍷 POULTRY	🍷 CRUSTACEANS

Please inform your server of any allergies and dietary restrictions.