IN VILLA DINING MENU

SAL AD

BABY SPINACH LEAVES, ONION, OLIVES, CASHEW NUTS, ROASTED CAPSICUM, CHERRY TOMATOES, CUCUMBER AND FETA CHEESE SERVED WITH BALSAMIC VINEGAR
US\$ 25++

HEALTH

GARDEN SPINACH, ROMAIN BEETROOT, CARROT, CUCUMBER, CAPSICUM, CHERRY TOMATOES, CELERY, CHICKPEAS, SUNFLOWER, AND PUMPKIN SEEDS WITH A CITRUS DRESSING (**)

US\$ 25++

REEF

PAN FRIED REEF FISH SERVED WITH GREEN SALAD, ROASTED CAPSICUM, LENTILS, CUCUMBER AND MINT US\$ 30++

SANDWICHES

TANDOORI CLUB

INDIAN SPICES MARINATED CHICKEN, LETTUCE, TOMATO, CHEESE, EGG, MAYONNAISE ON WHOLE WHEAT BREAD US\$35++

OBLU CLUB

GRILLED CHICKEN, GARDEN GREENS, CRISPY BACON, FRIED EGG WITH AVOCADO SPREAD ON WHOLE WHEAT BREAD US\$30++

MALDIVIAN STYLE QUESADILLA

FLOUR TORTILLA WITH TUNA, COCONUT, GREEN CHILI, AND CHEESE WITH FRESH TOMATO SALSAUS\$30++

B.I.T

CLASSIC BACON, LETTUCE AND TOMOTO ON WHITE BREAD WITH CRISPY FRENCH FRIES US\$25++

BASILICA

HOMEMADE HERB BREAD WITH CREMY CHEESE, CHAR GRILLED EGGPLANT AND ROASTED CAPSICUM, GARDEN BASIL AND ROCKET LEAVES (1) (V)
US\$25++

POMODORO

HOMEMADE FULL GRAIN BREAD WITH A MARINATED OLIVES TAPENADE, FETA CHEESE, TOMATO MARINATED WITH GARLIC AND OLIVE OIL (I) (V)
US\$25++

