## 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

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 lhi 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

GOOGLOS MALDIVAN BUISINE

MALDIVIAN SHORT BITES		MAIN8		FRESHLY GRILLED SEAFOOD & MEAT		DESSERTS	
Bis Cutlass egg, tuna, onion, moringa puree	13	Fai Bandhefa Fihaa Mas marinated reef fish in banana leaves, brinjal, sweet potato	32	and you can choose your marinade too grilled dish accompanied by brinjal and sweet potato		Mugu Bondibaiy VG sweet dhal, coconut cream, young coconut chips	10
Havaadhulee Bis curried tuna dumplings, moringa	16	Hanaakuri Boava chili octopus, coconut chapati, papadum	34	Whole Grouper Fish ±500 grams ±600 grams	75 80	Kashi Keyo V* screw pine & young coconut custard	13
Mas Roshi stuffed tuna, coconut, onion, curry leaves	15	Kandu Kukulhu tuna curry, coconut rice, papadum, fried moringa	32	Whole Snapper Fish ±500 grams	60	Boakuri Banbukeyo VG breadfruit pudding, coconut cream, sea almonds	13
Aloo Rolls V' whole wheat rolls, spicy potato	10	Kulhi Riha spicy red curry chicken	30	±600 grams  Whole Jack Fish	65	Ravaa Foni VG semolina pudding, coconut sugar, pandan, pine nuts	10
Riha Folhi VG vegetable crepe	10	Geri Riha dry beef curry, boiled sweet potato, papadum	39	±500 grams ±600 grams	40 45	ICE CREAM 02 scoops	
STARTERS		Bambukeyo Riha <i>V</i> *  breadfruit curry	18	if you wish to choose a bigger size, give a shout to our chefs	198	Screw Pine Coconut V	8
Rihaakuru Gulha dried tuna balls, spicy crumb	20	Jumhuri Mayva Riha VG passion fruit curry	18	Tuna Skewers leek, garlic	34	Young Coconut V	8
Disk & Mashuni coconut chapati, tuna sambal	22	Maldivian Seafood Platter lobster, octopus, calamari, reef fish, mussels	158	King Prawns curry leaves oil	65		
Lha Gabulhi young coconut, sliced smoked tuna	23	SIDES		Lamb Chops  lemongrass oil	75		
Fathu Mashuni VG kopee fai leaves, curry bread	18	Hudhu Baiy $VG$	4	MARINADES			
Baraboa Mashuni VG local pumpkin salad, coconut, rye bread	17	steamed white rice  Banbukeyo Baiy V breadfruit rice	4	Garlic Butter the tame one			
SOUPS		Masbaiy tuna fried rice	5	Raah Havaadhu red curry paste - a little spicy			
Kiru Garudhiya VG moringa curry soup, Maldivian jus toast	20	Boava Baiy octopus fried rice	5	Lonumirus brown curry paste - adventurous and spicy			
Dhivehi Farumas Garudhiya	26						

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reef fish broth, moringa bread

lobster chowder, smoked garlic, curried croutons

Dhivehi Ihi