






## APPETIZERS

**ANTIPASTO**   30  
Taleggio tartufo cheese, Manchego, blue cheese, Jamón Serrano, Milano salami, marinated olives, gherkins, grilled eggplant, sundried tomato, kalamata olives




**FRIED CALAMARI**   28  
Calamari fritters, tartare sauce




**CURED HAM SLIDER**   34  
Toasted baguette, serrano ham, Manchego cheese, caramelized apple

**BRUSCHETTA**  24  
Tomato & basil bruschetta, extra virgin olive oil, garlic confit purée, toasted bread


**REEF FISH CEVICHE**  26  
Reef fish, Pico de Gallo sauce, avocado, mango, pineapple & tortilla chips  
• Coconut ceviche  
• Lemon ceviche  
• Chile ceviche




## SALADS

**ITALIAN GARDEN SALAD**    22  
Mixed greens, red onion, pepperoncini, tomato, Parmesan cheese, Mediterranean olive, Italian Dressing


**NIÇOISE SALAD**    28  
Tuna, green leaves, basil, anchovies, bell pepper, artichoke, celery, egg, black olives


**CAPRESE**    24  
Buffalo mozzarella, fresh basil leaves, pine nuts, aged balsamic

**GREEK SALAD**   24  
Feta cheese, bell peppers, onion, olives, tomato, cucumber, herbs, lemon & olive oil

**CAESAR SALAD**   24  
Baby cos lettuce, croutons, soft-poached egg, crispybacon, anchovies, Parmesan  
• Classic 30  
• Chicken 32  
• Prawns  36

## SOUPS




**GAZPACHO**  18  
Traditional Andalusian cold gazpacho, Castillo di tabernas oil caviar

**WONTON SOUP**  18  
Shrimps, Wonton, Noodles, Superior Broth, spring onion

**ROMA TOMATO**   23  
Roasted pepper ragout, poached baby tomato, crème fraiche

## MAIN COURSES


**ENCHILADAS**   38  
Spicy tofu, pimentón de la vera, bell pepper

**CATCH OF THE DAY**    38  
Maldivian reef fish filet, daily chef salad, celeriac mousseline, tomato and onion salsa

**GAMBAS AL AJILLO**   35  
Garlic, dried chili and olive oil, sautéed tiger prawns with sundried tomatoes, grilled sour dough

**REEF FISH & CHIPS**    32  
San Miguel beer-battered reef fish fillet, tartar sauce with French fries

**SEAFOOD LINGUINE**  30  
Garlic, chilli flakes, calamari, prawns, fish, extra virgin olive oil, parsley

**SEAFOOD PAELLA**  34  
Bomba rice, mussels, squid, shrimps, scallops, saffron, sofrito, aioli

**SPAGHETTI BOLOGNESE** 32  
Black angus beef, parmesan cheese, olive oil


**SPAGHETTI AGLIO OLIO PEPERONCINO**  28  
Extra virgin olive oil garlic and dry chili flakes

**LINGUINE FUNGHI ALFREDO**  28  
Super creamy mushroom, parmesan cheese


**SEAFOOD TEMPURA**   32  
Fresh batter-fried prawn, fish, calamari, mussels with vegetables, tempura dipping sauce, Japanese pickles



## BURGERS

All burgers come with a choice of bun - sesame/ sour and with a choice of sides - mixed salad/ fries/ sweet potatoes.



**WAGYU BEEF BURGER**  48  
Caramelize onions, double patty and cheese, butter buns, siracha mayonnaise and classic vegetables on the side



**FISH BURGER**    34  
Grilled pineapple, tarragon Dijon mayo, classic vegetables

**CHICKEN BURGER**  36  
BBQ honey sauce, tropical coleslaw, tomato, lettuce, cheddar

**BEYOND BURGER**   34  
Charcoal bun, plant-based meat patty, avocado, tomato, red onion



## OPEN SANDWICHES


**SALMON SANDWICH**   36  
Multigrain crusty sliced avocado, salmon gravlax classic, cream cheese and salmon roe, mixed microgreens served with mix herb salad

**TOMATO AND MOZZARELLA**   32  
Multi grain crusty, heirloom tomatoes, cherry mixed, bocconcini, fresh basil, olive oil, crack pepper and salt, served with mix herb salad






**LOBSTER AND PRAWN**    46  
Classic country round, tarragon Dijon mayonnaise, country round pea shots, scallions or chives and fresh cucumber, lemon, siracha, Worchester mixed herb salad

## CLASSIC SANDWICHES

**PARMA HAM**   38  
Provolone rustic baguette, Parma, butter, sundried tomato and olive mayonnaise, parmesan, arugula, and provolone

**STEAK SANDWICH**  48  
Ciabatta, mustard mayonnaise pesto, parmesan, rib eye, arugula, caramelize onions and fresh tomato



**CLASSIC CLUB SANDWICH**  32  
Triple layer aged cheddar cheese, Turkey ham, fried egg, Turkey bacon, lettuce, tomato, cucumber & Fries

**CLUB WRAP** 32  
Turkey bacon, egg, tomato, iceberg, guacamole, tomato salsa, French fries, or sweet potato fries  
• Lobster   58  
• Tandoori chicken 34  
• Smoked paprika crispy chicken 34  
• Beef 36  
• Tuna   48  
• Grilled vegetable  28



## DESSERTS

**TIRAMISU**   22  
Mascarpone cream, coffee syrup, Savoirdi biscuit, Kahlua

**TORTA DELLA NONNA**   20  
Baked vanilla custard, pine nut, mango gel, vanilla ice cream

**PANNA COTTA**   22  
Madagascar vanilla panna cotta, poached plum, caramelized hazelnut, orange, tuiles

**LEMON SEMIFREDDO**  20  
Cream chattily, poached peach

**TORTA CAPRESE**   24  
Almond chocolate cake, vanilla ricotta cream, Amaretto chocolate sauce

**TROPICAL FRUIT PLATTER** 22  
Seasonal sliced fruits



**ICE CREAM**  
Vanilla | Pistachio | Chocolate | Stracciatella | Strawberry | Bacio V (Chocolate Hazelnut) 


**SORBET**  
Raspberry | Papaya | Lime | Pineapple  
Mango | Coconut | Passion Fruit  
1 scoop 6  
2 scoops 10  
3 scoops 14




## FROM OUR WOOD FIRED PIZZA OVEN

**PIZZA MARGHERITA**   28  
Mozzarella, Tomato, Oregano

**GARDEN**   34  
Aromatized and confit vegetables

**HAWAIIAN**   28  
Pineapple, Ham, Mozzarella, Tomato

**SEA FOOD PIZZA**   34  
Mussels, Prawns, Calamari, Scallops, Smoked Salmon, Marinara, Mozzarella Cheese, Oregano



**PROSCIUTTO**    38  
Prosciutto, Marinara, Buffalo Mozzarella, Rocket, Basil, Pine Seeds, Grana Padano, Aged Balsamic

**CALZONE**   30  
Cherry tomatoes, Marinara, Mozzarella cheese, bacon, Italian sausage, egg, sea salt

**GARLIC PILI PILI CALZONE**   30  
Tomato, Mozzarella, Prawns, Garlic, Chili, Cilantro

## CHEF'S SPECIAL

**CHICKEN TANDOORI PIZZA**  30  
Tandoori baked chicken marinated with spices, marinara, Mozzarella, chili, coriander

**MALDIVIAN TUNA PIZZA**   (HF Special) 30  
Homemade tomato sauce, tuna chunk, onion, green chili and aioli



 Sustainability / Locally Sourced Products

Should you have any specific dietary requirement or food preferences we will be more than happy to oblige. Simply refer to our restaurant team for assistance in creating your bespoke culinary experience.

Prices are quoted in USD and subject to 10% service charge and 16% government taxes. Prices are subject to change without notice.