

ananea

MADIVARU MALDIVES

KAGE

## Maldivian Menu

Prices are in USD and are inclusive of 16% tax. A 10% service charge applies.

## ***Starters***

- RIHA FOLHI*** **18**  
Maldivian style crêpe scented with turmeric, filled with tuna and served with warm coconut filling.
- MALDIVIAN CEVICHE*** **25**  
Local white reef fish and octopus tossed in a dressing of turmeric, citrus and coconut cream, red onion, Maldivian chilli and fresh local cucumber, served with breadfruit chips
- THELLI BANBUKEYO*** **19**  
A quintessential Maldivian snack; ripe breadfruit thinly sliced and deep fried until crispy, served with thelli rihaakuru (Maldivian fish paste), tomato salsa, and pineapple salsa
- GARUDHIYA*** **16**  
A light and brothy soup based on fish stock; with slices of tuna, curry leaves and dry chillies
- KIRU GARUDHIYA*** **16**  
A light and brothy soup based on fish stock; with slices of tuna, curry leaves, dry chillies and coconut milk
- FRIED BAIT FISH*** **18**  
Lightly battered bait fish sprinkled with mild Maldivian spices and served with lightly curried mayonnaise

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## ***Salads***

A modern take on local Maldivian salads.

### ***KOPEE FATHU SATANI***

**18**

A slightly modern take on the salad; local lettuce mixed with kopee faiy or collard greens combined with Maldivian fish paste rihaakuru dressing, red onion, lime, chilli and coconut, presented in different ways

### ***KARAA SATANI***

**18**

Watermelon salad; succulent cubes of Thoddoo island watermelon, local cucumber and semi-dehydrated red onion, toasted screwpine nuts and drizzled with a mint vinaigrette

### ***ANBU SATANI***

**22**

Our play on both, unripe and ripe, mango salad; red onion, lime juice, githeyo mirus (scotch bonnet peppers)

## ***From the Grill***

### ***SPICED WAHOO***

**36**

Wahoo - a flaky, firm whitefish - spiced with local curry flavours, served with a fresh mango relish, coriander and plain yoghurt crema

### ***TUNA STEAK***

**38**

Maldivian tuna steak marinated with a special spice paste and grilled to perfection, served on curried potato mash (Aluvi Hikiriha) and local vegetables

### ***GRILLED OCTOPUS***

**36**

Spice scented octopus cooked to perfection and served with curried potato mash (Aluvi Hikiriha) and local vegetables

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## ***Main Dishes***

### ***KANDU KUKULHU***

**38**

Local yellow fin tuna cooked in mild spices and a rich coconut-cream-based sauce, enhanced with pandan leaves, served with your choice of chapati (flat bread), or coconut rice and condiments

### ***FARUMAHU RIHA***

**36**

Local catch of the day reef fish curry, simmered in a curry-based sauce with local coconut and ground curry paste, served with chapati (flat bread), or coconut rice and condiments

### ***KUKULHU RIHA***

**38**

An authentic mild coconut-cream-based chicken curry with delicate spicy flavours, served with chapati (flat bread), or coconut rice and condiments

### ***KUKULHU BIRIYANI***

**40**

Authentic Maldivian chicken rice dish scented with local Maldivian spices and herbs, served with condiments

### ***BANBUKEYO HITHI***

**24**

A slow cooked yellow breadfruit curry, with mild spices and herbs, served with chapati (flat bread), or red rice and condiments

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## ***Sides***

### ***Fiyaa Satani*** **12**

Maldivian onion salad; red onion, lime juice, githeyo mirus (scotch bonnet peppers)

### ***Kopee Fathu Satani*** **12**

Kopee faiy or collard greens, combined with Maldivian fish paste rihaakuru, onion, lime, chilli and grated coconut

### ***Anbu Satani*** **12**

Young mango salad, red onion, lime juice, githeyo mirus (scotch bonnet peppers)

### ***Aluvi Hikiriha*** **12**

Curried potato, with mild curry spices and curry leaves

### ***Coconut Rice*** **12**

Fragrant coconut rice, scented with local spices

### ***Hudhu Baiy*** **12**

Cooked basmati rice

### ***Rai Handoo Baiy*** **12**

Cooked red rice

### ***Local Vegetables*** **12**

Roasted local vegetables, scented with mild spice flavoures

### ***Chapati*** **12**

Maldivian flat bread

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## ***Desserts***

### ***BONDIBAI*** **18**

A thick and sticky rice pudding with coconut and condensed milk; scented with cardamom, cinnamon and pandan leaves

### ***ADDU BON'DI*** **18**

A brown, cylindrical hard-candy, wrapped in banana leaves; refined with jaggery, coconut syrup and dried banana leaves

### ***DHONKEYO KAJURU*** **18**

Sweet banana fritter balls, crumbed in coconut and served deep fried with coconut ice cream

### ***SAAGU BON'BONDIBAIY*** **18**

The Maldivian version of the sago pudding; spiked with pandan and rosewater flavours

### ***KANAMADHU CAKE*** **18**

A traditional Maldivian sea-almond cake, decadent and moist; served with condensed milk-caramel sauce

### ***MEYVAA*** **18**

Delectable fruits from our local islands; freshwater melon and papaya

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