

THE MARKET

SNACK

Marinated black olive tapenadel, Toasted GF Bread [v] 8

Baked chickpea hummus, Toasted GF Bread [v] 8

Tomato feta basil bruschetta [v] 8

Lebanese falafel bite beetroot yogurt dip [v] 8

Crispy potato skin basket truffle oil, fresh parsley [v] 6

Our mozzarella stick roasted capsicum dip [v] 9

Reef fish finger citrus aioli 9

Salt & pepper dash squid sweet chili sauce 9

Fried quail legpop homemade bbq sauce 9

STARTERS

Mediterranean bruschetta [v]

Crushed broad bean, greek feta, semi-dried tomato, sliced black olive

9

Classic steak tartare

Single egg yolk, dijon mustard, shallot, cornichon, caper, parsley

16

Tempura nori maki

Tiger prawn, avocado, black sesame, japanese kewpie mayo

19

[v] vegetarian option price in usd + tax & service

SALADS

Caprese carpaccio [v]

Tricolour tomato, crispy basil, broken burrata, balsamic glaze

14

Refreshed greek salad [v]

Shaved cucumber, olive crisp, tomato salsa, red onion, feta froth

16

Beetcube salad [v]

Tempura blue or goat cheese, toasted walnut, baby spinach

16

Caesar salad

Romaine lettuce, grana padano cheese, bacon dust

14 add grilled chicken 6

SOUPS

Andalusian gazpacho [v]

Fresh kandolhu basil, thyme crouton

8

Arabic shorba [v]

Spiced red lentil, fresh coriander, sour cream, lemon wedges

8

Tom yum goong

Grilled prawn, local reef fish, calamari, oyster mushroom, cherry tomato

16

SANDWICHES

Choose your potato: french fries, crispy skins, gaufrette crisps, hand cut chips

Kandolhu club

Grilled chicken, fried egg, prime bacon, local lettuce, tomato, onion, emmenthal, avocado purée

14

[v] vegetarian option price in usd + tax & service

PASTA (GF)

Homemade fresh basil pesto, shaved parmigiano-reggiano dop [v]

14

Maldivian yellowfin tuna, garlic, lemon, chili, rucula

16

Carbonara, prime bacon or smoked salmon, preserved lemon, chive

18

[v] vegetarian option price in usd + tax & service

RICE & NOODLES

Mee goreng [v]

Egg noodle, fried egg, fresh tofu, bok choy, cucumber

16

Nasi goreng

Fried rice, fried egg, prawn, chicken satay skewer, shrimp cracker ([v] avail)

21

CURRIES

White korma [v]

Coconut cream, pea, potato, carrot, cauliflower, toasted almond, coriander, jasmin rice

26

Tikka makhani

Marinated chicken, sour cream, coriander, saffron rice

29

Thai green

Marinated chicken, coconut cream, red chili, fresh kandolhu basil, jasmine rice

29

Maldivian reef fish

Local reef fish, shaved coconut, curry leaf, papadum, garlic fried rice

29

MAINS

Angus sirloin

Parsley sautéed potato, wrapped haricot vert, fresh green peppercorn sauce

46

Confit de canard

Slow-cooked cured duck leg, white bean cassoulet, berry jus

38

Grilled maldivian job fish

Vanilla ratatouille, spring onion tempura, citrus beurre blanc

36

Old fashioned fish & chips

Beer-battered reef fish, mushy peas, hand-cut chips, tartar sauce

28

SIDES [v]

7

Rocket, pear, parmesan, balsamic steamed broccoli, lemon, toasted almond roasted pumpkin, maple syrup, feta cheese, pine nuts french fries, sumac, aioli

[v] vegetarian option price in usd + tax & service

DESSERTS

Triple chocolate mousse

Mint ice cream

11

Coconut pana cotta

Caramelized pineapple, lime tuile

11

Ice cream & homemade sherbets

Daily flavour selection

1 scoop: 4 2 scoops: 6 3 scoops: 8

Cheese platter

Selection of italian, french and spanish cheeses, toasted gluten free bread, fresh grape, toasted walnut, fig chutney

26

Kandolhu fruit plate

9
