

Down To Earth Lunch Menu

	USD
Appetizers	
Greek Style Lamb Meatballs (GF) Hummus, Extra Virgin Olive Oil, Paprika	28
Crispy Prawn (DF) Ponzu Dressing, Wasabi Mayo	28
Fish & Chips (DF) Fresh Catch of the Day, Green Pea Puree, Tartar Sauce, French Fries	28
Cold Seafood Platter (For Two Person) (DF, GF) Slow Poached Seafood, Remoulade Sauce	38
Salad	
Arugula Salad (V, PB, GF) Arugula, Orange, Beetroot, Feta Cheese, Lime Dressing	21
Quinoa Avocado Salad (V, PB, GF, DF) Quinoa, Avocado, Pomegranate, Cherry Tomato, Cucumber, Pumpkin & Sunflower Seeds, Lime Dressing	21
Caesar Salad Bacon, Garlic Croutons, Anchovy, Your Choice of Prawns or Chicken	21
Soups	
Melon Gazpacho Soup (V, PB, DF, GF) Lemon, Watermelon, Mint	20
Mushroom Soup (GF, V) Wild Forest Mushroom, Double Cream, Truffle Oil	22
Sonu's Chicken Broth (DF, GF) Chicken, Curry Leaves, Onion, Fresh Turmeric, Coriander	24



Sandwiches & Burgers

Gourmet Crispy Chicken Burger Iceberg Lettuce, Crispy Fried Chicken, Spiced Chipotle Mayonnaise, Mexican Salsa	32
Crumb Fried Fish Burger Deep Fried Local Fish, Tartar Sauce	32
The Super Vegetable Burger (H, O, PB, GF) Vegetable and Chickpea Patty, French Fries	30
Ham and Cheese Sandwich Cheddar, Grain Mustard	28
Classic Club Sandwich Smoked Bacon, Chicken, Cheese, Fried Egg	38
Spicy Maldivian Sandwich Tuna, Kopy Leaves, Lemon, Chilli, Mayo	22
All sandwiches and burgers are served with French fries, homemade ketchup and organic salad from our Organic Garden.	
Pasta	
Eva's Pasta (S, V, PB) Fusilli, Organic Tomato, Kalamata Olives, Garlic, Dried Chilli	31
Rigatoni (V) Soneva Mushroom Sauce, Fresh Truffles	38
Penne Boscaiola (DF) Tomato Sauce, Mushroom, Bacon, Green Peas, Parmesan	31
Linguine (DF, S) Roast Tomato, Tuna, Chili	31
Risotto (V, GF) Beets, Goat Cheese	31
Spaghetti Maldivian (S) Tomato, Dry Chili, Smoked and Baked Tuna, Local Githeyo Chilli and Basil from our Oraanic Garden	42



Pizza

Classic Margarita (V) Basil, Tomato Pomodoro	39
Greek Pizza (V) Olive Oil Marinated Garden Vegetables, Olives, Feta	39
Boscaiola Mozzarella, Chorizo, Artichoke, Mushrooms, Truffle Oil	39
Frutti Di Mare Seafood, Marinara Sauce, Mozzarella, Oregano	39
Tandoori Chicken (S) Red Onion, Tomato, Green Chilli, Cheese	39
Pepperoni Pepperoni, Basil, Tomato Pomodoro	39
Make Your Own Pizza Base: Tomato, Pesto, Olive Oil	39
On The Grill	
Tasmanian Salmon (DF) Garden Greens, Orange Miso	52
Catch of the Day (DF) Pak Choy, Spinach, Caper Butter Sauce	48
Lagoon Prawn (DF, GF) Olive Salsa, Sautéed Greens, Asian Herbs Reduction	48
Corn Fed Chicken (GF) Carrot, Mashed Potatoes, Pan Jus	57
Grass-Fed Lamb Rack (GF) Grilled Root Vegetables, Country Mash, Red Wine Sauce	75



Curry

Curry of the Day (S) Your Choice of Chicken, Prawns or Fish with Brown Rice, Papadum, Pickles	40
Dessert	
Flourless Chocolate Cake (H, GF) Griotte cherry compote, orange ice cream, Fudge sauce	27
Toasted Coconut Lime parfait (PB, H) Pineapple marmalade, mano passion coulis, vanilla crumble	25
Summer Red Fruit Brioche Pudding (PB) Red Berries, Brioche Pudding, Crème Anglaise, Raspberry Sorbet	28
Eva's Cheesecake (H) Passion Fruit Compote, Mixed Berries	17
Fresh Fruit Salad (PB) Seasonal Fresh Fruits, Salted Citrus Syrup	35
Selection Homemade Ice cream and Sorbets (DF, GF)	