

Iftar Menu



Juice

Thoddu Karaa Fani , House water
Rotational: Ice Milo, Isbagloo Rose syrup,
and Jumuhoori Meyvaa fani, Alanaasi fani.

Dates

Saudheege Meeru Kadhuru

Assorted Short eats

Huni Gulha/Paan boakiba/ Masroshi / Tuna bajiya / boakiba /
Tuna mayonnaise sandwich
Kadhuru cake / Fuh jehi kavaabu
Sweet chili sauce, Tomato ketchup

Salads & Accompaniments

Kopy Fathu Satani / Kulhafila fathu satani/ Carrot and coconut sambal
Illuminated fresh chapatti and Fenfolhi
Barabo Mashuni / tuna and coconut mashuni /Bashi Mashuni.

Grill Items

Fihunu mas – Lonhumirus grilled Coral fish filets / Tuna Steak
Sauces: lemon Chilli sauce / Lonhukaashi sauce / Curry gravy / sweet chili sauce
Optional: lemon & lime wedge / Soy sauce with chili & lime juice/Cut chilli.

Hot dishes

HANAAKURI BASHI - MASALA SPICED EGGPLANT

Stir fried masala Spiced Eggplant
(Maldivian crepes strips),fried drumstick leaves.

KULHIBOAVA - STIR FRIED OCTOPUS

Spicy Stir fried Octopus and Condiments

REENDHOO KUKULHU RIHA - CHICKEN CURRY

Authentic North Maldivian Chicken curry in Coconut gravy,
Fried banana blossom.

MUGU BAIGANDU - MALDIVIAN STYLE DHAL RICE

Combination of Yellow dal rice with selected spices from KalhuOdi
gives perfect taste to the dish.

Side – Carrot satani , Copy fai satani , Onion satani , Papadams,
Chapatti/Fenfolhi /Steamed Rice on request.

Dessert

Kattala Haluva,boakuri falhoo,Pandan
Sponge cake balls

On

Tea - Kalhu sai

Dhufun

Adafi kolhu



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MVR 600 per person
12 years below 60% Discount