

MANZARU



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LUNCH MENU

Cuisine from the
Mediterranean Sea.



APPETISERS

Fresh Reef Fish Ceviche USD 28
Thinly sliced raw fish marinated with lime, peppers, coriander, sweet mango, onion and chili, served with crispy corn tortillas and guacamole

Australian Beef Carpaccio USD 32
Thinly sliced Australian black angus beef tenderloin, extra virgin olive oil, truffle oil, rocket leaves and parmesan cheese shavings

Tuna Tataki Salad USD 26
Sesame crusted rare tuna, seaweed salad with seasonal greens, avocado, cherry tomato and chili ponzu dressing

Rocket Salad ✓ 🌱 USD 26
Arugula leaves, home dried tomatoes, caramelized cherry tomatoes, red radish, sliced pear, parmesan shavings, toasted walnuts, aged balsamic dressing

Beetroot Carpaccio ✓ 🌱 USD 24
Marinated sliced beetroot, buckwheat and quinoa salad with citrus fruits, walnut dressing

Baby Spinach Salad ✓ 🌱 USD 28
Baby spinach, cherry tomatoes, green apple, golden raisins, crumbled feta cheese, pine seeds, maple mustard dressing

Cold Mezze Platter USD 24
Hummus, moutabel, tabouleh, baba ganoush, warak enab, pita bread

SALADS

Caesar Salad USD 26
Romaine lettuce, crispy bacon, anchovies, bread croutons, caesar dressing

With grilled chicken breast USD 32

With grilled prawns USD 38

With grilled lobster USD 48

Caprese Salad ✓ USD 36
Fresh mozzarella cheese, beef tomatoes, oregano, balsamic vinegar and fresh basil

Kihavah Salad ✓ USD 28
Young organic greens, avocado, goji berry, asparagus, cherry tomato, pumpkin seed, yuzu lemon dressing

SOUPS

Soup of the day USD 16

Chilled Avocado Soup ✓ USD 22
Avocado blended with coconut water and coconut pulp, cherry tomatoes, lemongrass, lime and ginger sorbet

Watermelon Gazpacho ✓ USD 24
Marinated watermelon, blended with cucumber, tomato, bell peppers and celery, served with sour dough croutons

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SANDWICHES

All sandwiches are served with homemade potato wafers

Club Sandwich (P) USD 28

House-roasted chicken breast, smoked pork bacon, shredded lettuce with mayonnaise, sliced tomato, fried egg, smashed avocado, toasted multigrain bread

Lobster Club USD 52

Poached lobster in cocktail sauce, sliced tomato, fried egg, smashed avocado, toasted multi grain bread

FB supplement USD 15

House-Roasted Beef Sandwich USD 32

House roasted Australian black angus beef sirloin, gruyere cheese, fried onions, lettuce, sliced tomato, grain mustard, ciabatta bread

Caprese Panini ✓ USD 30

Grilled vegetable, semi dried roma tomato, buffalo mozzarella cheese, pesto sauce, homemade panini bread

BURGERS (200gm)

all burgers are served with fries. Request for additional toppings: cheese and bacon

Wagyu Beef Burger USD 58

Toasted pumpkin and rosemary bun, fried egg, Boston lettuce, tomato and red onion jam, mustard mayonnaise

FB supplement USD 15

Black Angus Beef Burger USD 36

Sesame bun, boston lettuces, tomato and red onion jam, mustard mayonnaise

Vegan Burger ✓ USD 26

Beetroot bun, vegetable and chickpea patties, roasted sweet pepper relish, avocado salsa

Arabic Burger USD 38

Arabic spiced lamb patties, rocket and onion salad with pomegranate dressing, hummus and garlic mayonnaise

Cajun Snapper Burger USD 26

Sesame bun, creole mayonnaise, boston lettuces, roasted sweet peppers, chili mango and coriander salsa

PASTA

Select your favourite pasta: penne, spaghetti or fusilli

(Gluten free pasta available on request)

Arrabiata ✓ USD 24

Spicy tomato sauce

Frutti di Mare USD 38

Baa Atoll seafood in tomato sauce

Pomodoro ✓ USD 24

Chunky tomato sauce and basil

Bolognese USD 32

Black angus beef ragout

Funghi ✓ USD 28

Sautéed mushrooms in a creamy parmesan sauce

Aglia Olio Peperoncino al Tonno USD 28

Extra virgin olive oil, garlic and dry chili flakes, confit tuna

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PIZZA

Gluten free pizza is available on request

Margherita ✓	USD 29
Mozzarella, tomato sauce, oregano, basil	
Vegan Margherita ✓	USD 29
Vegan mozzarella, tomato sauce, oregano, basil	
Diavola (P)	USD 32
Mozzarella, tomato sauce and spicy calabrese salami	
Prosciutto Funghi (P)	USD 38
Tomato, mozzarella, mushroom and Italian dry-cured ham, rocket leaves	
Quattro Formaggi	USD 34
Taleggio, gorgonzola, mozzarella and brie, black pepper	
Frutti di Mare	USD 38
Mozzarella, tomato sauce, seafood and capers	

INDIGENOUS CURRIES OF MALDIVES

curries are served with white rice, lentil stew, roshi, tuna coconut sambal and papdams

Dhon Riha 🌶️	USD 38
Traditional tuna curry with coconut, curry leaf and chili	
Kukulhu Riha 🌶️	USD 38
Spicy chicken curry with Maldivian curry powder and coconut milk	

FROM THE GRILL

SEAFOOD

Daily Catch - Whole Fish - Average 600 grm		USD 58
Sustainably caught by the local fishermen Please check with the waiter on the size of the fish		
Grilled - marinated with olive oil garlic thyme and lime		
Steamed - plain steamed or steamed with Asian herbs		
Fried - marinated and deep fried		
(for whole fish, please allow a 30-minute minimum cooking time. cooking times may change depending upon the size of the fish)		
Yellow Fin Tuna Steak	250 grm	USD 42
Tiger Prawns	300 grm	USD 48
Job Fish Fillet	250 grm	USD 34
Salmon Steak	250 grm	USD 46
Lobster	500 grm	USD 98
FB supplement USD 30 per 500 gram for Lobster		
Seafood Platter		USD 118
Half-lobster, tiger prawn, calamari, tuna, reef fish FB supplement 35		

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MEAT

Wagyu Striploin	250 gm	USD 180
FB supplement USD 48		
Black Angus Grain Fed Tenderloin	250 gm	USD 78
FB supplement USD 20		
Black Angus Cube Roll	350 gm	USD 70
FB supplement USD 20		
Lamb Chops	300 gm	USD 48
Cornfed Chicken Breast	250 gm	USD 38

Compliment your main course with a side dish:

Grilled vegetables with balsamic and herbs
Steamed seasonal vegetables
Salad bouquet with balsamic dressing
Roasted baby potatoes
Sautéed mushrooms
Mashed potatoes
Sautéed broccoli with crunchy almonds
French fries or wedges
Sautéed asparagus in noisette butter

Choose a sauce to pair with your main:

Red wine jus
Mushroom sauce
Pepper Sauce
Béarnaise
Sauce vierge
Salmoriglio
Lemon butter

DESSERTS

Lemon Meringue	USD 18
Caramel sauce and edible flowers	
Raspberry Delight	USD 16
Seasonal berries, mint leaves, crispy breton and fromage blanc sorbet	
Apple Tatin	USD 16
Saffron coulis, cinnamon ice cream , sugar snap	
Tiramisu	USD 22
Coffee jelly, bitter chocolate sand, orange chocolate sorbet, basil sprigs	
Pineapple Carpaccio	USD 16
Sugared coriander, pineapple crisp, lime sorbet	
Chocolate Lava Cake	USD 20
Tahitian vanilla bean gelato, chocolate sauce, brittle snap, sugar dust	
Blueberry Cheese Cake	USD 18
Fresh berry compote, edible flowers	
Seasonal Tropical Fruit Platter	USD 22
Tahitian vanilla bean gelato, chocolate sauce, brittle snap, sugar dust	
A selection of homemade gelatos and sorbets	
USD 18 per three scoops	
Ice Cream - vanilla, chocolate, strawberry, cinnamon, basil and pistachio	
Sorbet - raspberry, passion banana, mango, lemon, coconut and orange chocolate	