

Baraabaru



The central column was inspired by the architectural detailing reflected in many exotic and sumptuous palaces across northern India and also by similar shaped columns designed by architect Jeffery Bawa in many of his now famous hotel buildings, just across the water from Kuda Huraa in Sri Lanka.

The distinctive shape and hand crafted details infuse an Indian ambiance as the centre piece for the restaurant.

The central column's bottle shaped body and adapted Ionic head or "column capital" were both fashioned from selected plantation teak and hand carved in Indonesia



Denotes healthy recommendations by The Island Spa

Please advise your server of any dietary restrictions.

Prices are in US dollars and subject to 10% service charge and applicable taxes.

SHURUVADH

Starters

Samosa and Chole	15
Golden fried potato turnovers, topped with chickpeas	
Mas Roshi	15
Maldivian fish cakes	
Vegetable Kempu (V)	12
Spicy batter fried vegetables, yoghurt dressing	
Gilafi Kebab	21
Bell pepper coated minced lamb	
Malabar Prawns	26
Our chef's specialty, off the Malabar Coast	
Masala Mussels and Squid	26
Sautéed mussels and squid with onion and tomato	

SHORBA

Soup

Faru Maas	15
Curry flavored fish soup	
Tomato and Dhaniya Shorba	13
Pepper spiced tomato and coriander soup	



TANDOOR

The traditional Indian cylindrical oven made from red bricks and clay for baking and roasting meat. Marinated meat or fish is skewered with spices and herbs and cooked at a high temperature retaining moisture in the meat.

Tandoori Prawns	42
Onion and mint marinated tiger prawns	
Tandoori Lobster	62
Chili and mustard marinated lobster	
Paneer Tikka (V)	22
Fennel flavoured cottage cheese cubes with vegetables	
Kari Boti Kebab	44
Succulent lamb chunks soaked in exotic spices	
Tandoori Sarson Maanch 	34
Reef fish fillet marinated in mustard and spiced yoghurt	
Murgh Malai Kebab	38
Boneless chicken cream, cheese and nutmeg marination	
Tandoori Chicken 	40
The signature dish of North Indian cuisine, spring chicken marinated with traditional spices	
Tandoori Selection for Two	110
Prawns, reef fish, lamb, chicken, cauliflower and paneer	
Tandoori Gobhi or Aloo	20
Cauliflower or stuffed potato marinated with tandoori Masala	



BIRIYANI

Basmati rice cooked with meat, seafood or vegetables from the Indian subcontinent, prepared with a cocktail of spices, sealed and slow cooked.

Lamb	32	Shrimp	31	Reef Fish	29
Chicken	31	Lobster	40	Vegetable	24




DEGCHI CURRY

Curry selections

Madras Chicken Curry	34
A spicy preparation of chicken cooked with peppercorn, coconut and coriander	
Kashmiri Rogan Josh	44
Lamb cooked in an onion and yoghurt based gravy flavoured with nutmeg	
Malabar Fish Masala	31
Spicy south Indian fish preparation	
Goan Seafood Curry 	42
Mixed seafood in a blend of spices and coconut	
Balti lobster	55
Mild lobster preparation with onion and cheese gravy	
Prawn Patiala	42
Prawn curry cooked with cottage cheese and spices	
Maldivian Fish Curry	31
Choice of tuna or reef fish in a Maldivian gravy	
Murgh Makhni	36
Chicken tikka in creamy tomato and cashew nut gravy	
Pork Vindaloo	40
Hot and tangy dish from the Goa, on India's West Coast	
Dal Makhni	18
Black lentil delicacy with onion, tomato, garlic and cream	
As a side dish	12
Dal Tadka 	18
Specialty of Northern India, yellow lentils cooked with tomatoes, onion, garlic and tempered with cumin and mustard	
As a side dish	12

SATH SATH

Side dishes

Paneer Makhni	12
Cubes of cottage cheese cooked in a buttery tomato sauce	
Tharukari Riha 	12
Maldivian vegetable curry, pandanus leaves and mild spices	
Kumbh Saag 	12
Button mushrooms in spinach sauce	
Aloo Gobhi 	12
Potato and cauliflower cooked with fresh tomatoes and spices	
Kadai Vegetable	12
Roasted coriander and chili flavoured mixed vegetable	
Bhindi Masala	12
Spiced okra tossed with tomato and onion	

ROTIYAN

Indian breads

Naan	5
Teardrop shaped leavened bread baked in the Tandoor	
Garlic, Cheese or Peshawari	6
Masala Kulcha	7
Small leavened bread, stuffed with vegetables and cumin	
Tandoori Paratha	7
Crispy plain or mint flavoured whole wheat layered flat bread	
Tandoori Roti	5
Soft whole wheat bread baked in the Tandoor	
Roomali Roti	6
Handkerchief thin refined flour bread cooked on iron griddle	
a concave	
Barabaru Rotiyan	14
Assorted bread basket	

MITHAI

Sweets

Rasmalai with Rabdi	16
Ricotta cheese soaked in cardamom flavored sweet milk reduction	
Kulfi	16
Home style frozen and chewy ice cream, made from condensed milk, selection of pistachio, saffron and fig	
Shrikhand	16
Cardamom flavored strained yoghurt with honey ginger fruits	
Kala Jamun	16
Cottage cheese and dried milk dumplings coated in sugar syrup and vanilla ice cream	
Fruit Platter	16
Samosa Selection	16
Banana white chocolate and apple golden turnovers, coconut ice cream	
Ice Creams and Sorbets (per scoop)	4
Ice Cream	Vanilla, Chocolate, Strawberry, Oreo, Toblerone, Snickers, Espresso
Sorbet	Mango, Strawberry, Raspberry, Passion fruit