

CAKES & SWEETS

**Almond & Kanamadhu
Nut Cake** V 10

**Blueberry & Macadamia
Nut Cake** VG 10

Carrot Cake V 10

Maldivian Banana Cake V 10

Super Moist Chocolate Cake 10

Kaashi Coco Cookie V 4

Chocolate Chip Cookie V 4



Opening Hours: 08:00 - 20:00
Food Served: 11:00 - 18:00

COFFEE & TEA

HOT OR ICED

Coffee*

french press, espresso,
americano 4

cappuccino, latte,
hot chocolate 6

iced espresso tonic
with lemon zest 6

matcha latte 6

ice coffee, ice latte 10

Teas* 4

english breakfast

earl grey

chamomile

imperial green

mint green

calming peach

BLOODY MARYS

Classic Bloody Mary 12

citrus vodka, sea salt, black pepper,
chili sauce, horseradish, mustard,
lemon, tomato

Beetroot Mary 15

vodka, carrot, beetroot, ginger,
tomato, lemon, classic spice mix

Green Powers 15

vodka, lime, avocado, celery, spinach,
lettuce, bianco balsamico

FRESH MADE JUICES

Energizer 18

pineapple, cucumber,
spinach, fennel, lime

Pick Me Up 12

orange, mint, carrot,
lime, avocado

Iron Grip 12

celery, spinach, broccoli,
lettuce, lime

Juices

apple, orange, watermelon, pineapple,
mango, passion fruit 12
grapefruit 18

SMOOTHIES

Island Beet 15

beet, carrot,
screwpine fruit, blackberries,
yogurt

Tropical Happiness 15

passion fruit, mango,
pineapple, yogurt,
honey

Morning After 15

orange, berries,
coconut, yogurt

VG=Vegan V=Vegetarian

*All inclusive items

Prices in USD , included service charge & GST
Menu & prices are subject to change

LUNCH

Caesar Salad 16

romaine, croutons, herbs, parmesan,
anchovies, caesar dressing
add: chicken breast +6
bacon +6
shrimp +8
salmon+12

Maldivian Green Garden Salad 18

kopee fai leaves, onion, chili,
coconut, rihaakuru
add: seared local fish filet +5

Cucumber Slaw VG 16

soy sauce, chili, garlic, bell pepper

Coconut Flesh Salad VG 20

radish, cucumber, coriander, onion,
palm sugar, lime

Banana Flower & Roasted Pulled Chicken Salad 22

coconut milk, shallots, ginger,
peanuts, chili

Crispy Soft Shell Crab Wrap 15

smoked bell pepper spread, maldivian chili,
avocado, cucumber, local arugula

Dark Rye Bread Panini VG 14

pickled red cabbage,
coriander bulgur, sundried tomatoes,
curry-chili mayonnaise

Joos Club Sandwich 22

grilled chicken, bacon,
cheddar cheese, fried egg,
iceberg lettuce, cucumber, tomato

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