

An aerial photograph of a restaurant with a large, curved, thatched roof made of dried grass or straw. The roof is supported by a wooden structure. Below the roof, several circular tables are arranged, each with two blue chairs and a white tablecloth. The restaurant is situated on a body of water with a greenish-blue hue. The text 'MEDITERRANEO' is written in large, white, serif capital letters across the top of the image.

# MEDITERRANEO

Opening Hours : Dinner 19.00 to 22.00

STARTERS

MAINS

DESSERTS

SPECIALS



# MEDITERRANEO

## STARTERS

### Tomato Consommé

Vegetable Pearls, Tomato Compote  
(FF, G, HT, NF, VG)

### Emerald Salad

Mixed Lettuce, Quinoa, Local Red Onions, Sunflowers Seeds, Tahini Dressing  
(G, HT, N, VG)

### Mediterranean Puy Lentil Mille-Feuille

Crispy Filo Pastry, Sweet Potato Chip, Hazelnut Cream, Dates Dressing  
(A, G, HT, N, VG)

### Champagne Crab Meat Cigar

Compressed Local Watermelon, Local Cucumber Ketchup  
(A, E, FF, GF, L, N, P, S, SO)

### Local Sail Fish Tartar

Campari and Citrus Pearl, Caviar, Tabbouleh Cracker  
(A, E, F, G, L, N, OG, P, SO)

### Lobster Soup

Maldivian Lobster, Saffron Fennel, Rouille Sauce  
(E, G, L, NF, OG, S)

### Foie Gras Burger

Pineapple in Vanilla and Spicy Fruit Mustard, 25 yrs aged Balsamic  
(E, G, L, NF)

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# MEDITERRANEO

## MAINS

### Aubergine Cake

Aubergine Mousse, Spicy Harissa Mayo, Molasses, Crispy Chickpeas  
(GF, NF, VG)

### Crispy Freekeh Falafel

Green Peas Hummus, Egyptian Tomato Sauce (G, NF, VG)

### Homemade Tagliatelle with Maldivian Lobster

Lobster Sauce (E, G, LF, NF, OG, S)

### Homemade Cheese Filled Tortelli

Butter, Sage, Truffle Sauce (E, G, L, NF, V)

### Oven Baked Local Job Fish Mediterranean Style

Artichoke, Taggiasca Olives, Caperberries, Cherry Tomato (A, F, GF, LF, OG)

### Local Octopus

Crispy Polenta, Pinto Beans, Chorizo (A, GF, L, N, OG, PO, S)

### Yoghurt and Turmeric Marinated Chicken Breast

Braised Shallot, Smoked Peppers, Cherry Tomato Confit, Beetroot (L, NF)

### Australian Beef Tenderloin

Braised Oxtail, Goat's Cheese and Truffled Mashed Potatoes,  
White Asparagus, Natural Jus (A, L)

### Roasted Duck

Stir-Fried Potato, Edamame & Morel Mushroom, Lotus Root Tempura,  
Asian Duck Jus (G, LF, NF, SO)

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# MEDITERRANEO

## DESSERTS

Vanilla Pannacotta, Pistachio Crumble, Strawberry Jelly (GF, L, N, V)

Rum Baba, Bourbon Vanilla Whipped Cream, Rum Ice Cream (A, E, G, L, NF, V)

Affogato Al Caffè: Vanilla Ice Cream, Coffee, Amaretto Di Saronno Liqueur  
(A, GF, L, NF, V)

Chef's Very Own Tiramisu (A, E, G, L, NF, V)

Gelato & Sorbetto: Vanilla (GF, L, NF, V) | Chocolate Chip (GF, L, NF, V)  
Rum (A, GF, L, NF) | Lemon Sorbet (FF, GF, NF, VG)

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# MEDITERRANEAN

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Sirloin Wagyu Tajima 300 grams Mbs 6/7 (G, L, NF, SO) \$60

Black Cod, Extra Virgin Olive Oil, White Wine, Garlic 250 grams (A, F) \$42

Live Local Lobster (GF, L, NF, OG, S) \$15 for 100 grams

All the above will be served with  
Local Roasted Potatoes and Daily Vegetables (GF, L, NF, V)

Prices are in US Dollars and are subject to 10% service charge & 17% GST

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(A) ALCOHOL (E) EGG (F) FISH (FF) FAT FREE (G) GLUTEN (GF) GLUTEN FREE (HT) HEALTHY  
(L) LACTOSE (LF) LACTO FREE (N) NUTS (NF) NUTS FREE (OG) ORGANIC (P) PEANUTS (PO) PORK  
(S) SEAFOOD (SO) SOY SAUCE (V) VEGETARIAN (VG) VEGAN

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# MEDITERRANEO

## Starters



### *Tomato Consommé*

Vegetable Pearls, Tomato Compote **(FF, G, HT, NF, VG)**

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# MEDITERRANEO

## Starters



### *Emerald Salad*

Mixed Lettuce, Quinoa, Local Red Onions,  
Sunflowers Seeds, Tahini Dressing **(G, HT, N, VG)**

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# MEDITERRANEAN

## Starters



### *Mediterranean Puy Lentil Mille-Feuille*

Crispy Filo Pastry, Sweet Potato Chip, Hazelnut Cream,  
Dates Dressing **(A, G, HT, N, VG)**

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# MEDITERRANEO

## Starters



### *Champagne Crab Meat Cigar*

Compressed Local Watermelon, Local Cucumber Ketchup

(A, E, FF, GF, L, N, P, S, SO)

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# MEDITERRANEO

## Starters



### *Local Sail Fish Tartar*

Campari and Citrus Pearl, Caviar, Tabbouleh Cracker

**(A, E, F, G, L, N, OG, P, SO)**

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# MEDITERRANEO

## Starters



### *Lobster Soup*

Maldivian Lobster Saffron Fennel, Rouille Sauce

(E, G, L, NF, OG, S)

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# MEDITERRANEO

## Starters



### *Foie Gras Burger*

Pineapple in Vanilla and Spicy Fruit Mustard,  
25 yrs aged Balsamic

(E, G, L, NF)

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# MEDITERRANEAN

## Main Course



### *Aubergine Cake*

Aubergine Mousse, Spicy Harissa Mayo, Molasses,  
Crispy Chickpeas **(GF, NF, VG)**

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# MEDITERRANEAN

## Main Course



### *Crispy Freekeh Falafel*

Green Peas Hummus, Egyptian Tomato Sauce

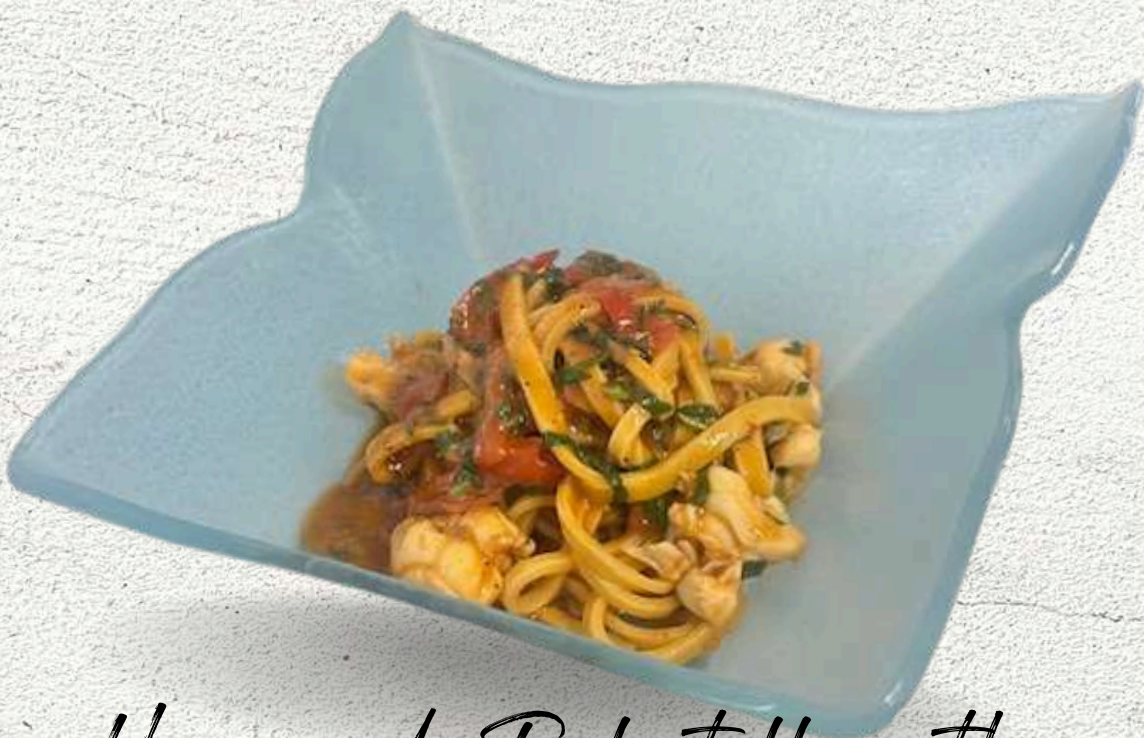
(G, NF, VG)

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# MEDITERRANEO

## Main Course



### *Homemade Tagliatelle with Maldivian Lobster*

Lobster Sauce **(G, LF, NF, OG, S)**

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# MEDITERRANEO

## Main Course



### *Homemade Cheese Filled Tortelli*

Butter, Sage, Truffle Sauce (E, G, L, NF, V)

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# MEDITERRANEO

## Main Course



### *Roasted Duck*

Stir-Fried Potato, Edamame & Morel Mushroom,  
Lotus Root Tempura, Asian Duck Jus **(G, LF, NF, SO)**

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# MEDITERRANEAN

## Main Course



### *Oven Baked Local Job Fish Mediterranean Style*

Artichoke, Taggiasca Olives,  
Caperberries, Cherry Tomato **(A, F, GF, LF, OG)**

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# MEDITERRANEAN

## Main Course



### *Local Octopus*

**Crispy Polenta, Pinto Beans, Chorizo**

**(A, GF, L, N, OG, PO, S)**

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# MEDITERRANEAN

## Main Course



### *Yoghurt and Turmeric Marinated Chicken Breast*

Braised Shallot, Smoked Peppers,  
Cherry Tomato Confit, Beetroot **(L, NF)**

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# MEDITERRANEO

## Main Course



*Australian Beef Tenderloin*  
Braised Oxtail, Goat's Cheese and Truffled Mashed  
Potatoes, White Asparagus, Natural Jus (A, L)

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# MEDITERRANEO

## Desserts



### *Vanilla Panna Cotta*

Pistachio Crumble, Strawberry Jelly (GF, L, N, V)

### *Rum Baba*

Bourbon Vanilla Whipped Cream,  
Rum Ice Cream (A, E, G, L, NF, V)



### *Affogato Al Caffè*

Vanilla Ice Cream, Coffee,  
Amaretto Di Saronno Liqueur (A, GF, L, NF, V)

### *Chef's Very Own Tiramisu*

(A, E, G, L, NF, V)



Gelato & Sorbetto: Vanilla (GF, L, NF, V) | Chocolate Chip (GF, L, NF, V)  
Rum (A, GF, L, NF) | Lemon Sorbet (FF, GF, NF, VG)

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