

tazaa[®]

ALL DAY DINING

MEZZE

Cold mezze

HUMMUS  

Chickpea purée, tahini, pita bread

BABA GHANOUJ 

Smoked eggplant, lemon, bell pepper, pomegranate

Hot mezze

CHEESE RAKAKAT  

Lebanese cheese fried pastry

KIBBEH MAKLIEH 

Minced lamb stuffed with burghul



SOUP

TOMATO 

Tomato velouté, coconut milk, fresh basil, ginger, shallot, turmeric



PUMPKIN  

Pumpkin, coconut milk, cream, shallots, thyme

SEAFOOD 

Seafood, white wine, fennel, celery, tomato, parsley

BORSCHT 

Beetroot, carrot, cabbage, potato, beef, sour cream

SALAD

LETTUCE & CO 

Cucumber, mixed green leaves, tomato, olive oil, radish, olives, avocado

PRAWN COCKTAIL 

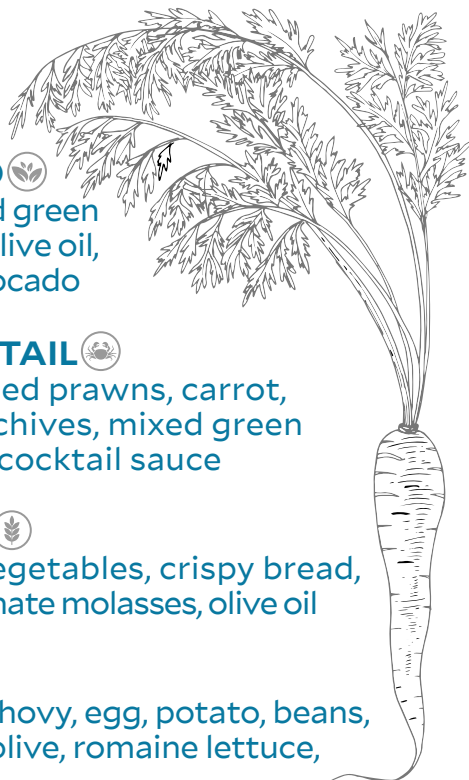
Avocado, poached prawns, carrot, cherry tomato, chives, mixed green leaves, pomelo, cocktail sauce

FATTOUSH  

Mixed leaves, vegetables, crispy bread, sumac, pomegranate molasses, olive oil

NIÇOISE 

Seared tuna, anchovy, egg, potato, beans, Kalamata black olive, romaine lettuce, french dressing



KEBAB

TANDOORI VEGETABLES   

TANDOORI FISH TIKKA   

TANDOORI CHICKEN TIKKA   

TANDOORI CHICKEN HARIYALI   

(All our tandoori kebabs are served with green chutney, lime and kachumber salad)

SHISH TAOUK  

Chicken breast, Arabic spices, grilled tomato, garlic mayo, mixed green salad

KOFTA HALABI 

Minced lamb, onion, parsley, Arabic spices, grill tomato, garlic mayo, mix green salad

BURGER & WRAPS

HALLOUMI BURGER    

Bun, deep fried halloumi, sundried tomato, hummus, grilled eggplant, Sumac mayo, sweet potato fries

MELT    

Tandoori chicken, coriander, mozzarella cheese, tomato, mango chutney, cucumber raita, potato wedges

SHAWARMA   

Chicken, pickles, tomato, Arabic spices, garlic sauce



VEGETARIAN



VEGAN



POULTRY



PORK



SEAFOOD



CRUSTACEAN



SPICY



DAIRY



GLUTEN



MUSHROOM



CONTAIN NUT

CURRY POT

BUTTER CHICKEN

Chicken thigh, tomato, cashew nut, spices

SRI LANKAN FISH CURRY

Today's caught fish, coconut milk, drumstick leaf, spices

GOAT CURRY

Indian goat, onion, tomato, spices

PALAK PANEER

Spinach, Indian cottage cheese, coriander seeds, spices

MALDIVIAN TUNA CURRY

Tuna, local spices, coconut cream

DAL MAKHANI

Black lentils, tomato, garlic, cream, butter, spices

BIRYANI

Vegetable
Chicken
Aromatic spices, basmati rice, mint, papadam, raita, mango pickle

MAIN

GNOCCHI

Gnocchi A La Parisienne, truffle, parmesan, Béchamel sauce

STONE BASS

Pan seared stone bass fillet, orange & carrot emulsion

TENDERLOIN

Australian beef, spinach, brioche bread, pink peppercorn jus

SNAILS

Burgundy snails, Provençal mash, egg yolk, spinach

TUNA

Maldivian yellow fin tuna, zucchini, olives, caper, herbs

SEAFOOD CATAPLANA

Portuguese rice, mixed seafood, coriander, tomato sauce, white wine

BREAD & RICE

BASMATI RICE

ROTI Plain or Butter

NAAN Plain, Butter or Garlic

MOKSHA® CUISINE

BABY BEET

Baby beetroot, goat cheese, fig, celery, cashew purée, butter crumb, micro greens, tamarillo dressing

KING KALE

Kale, quinoa, berries, avocado, pecan nut, chia seed, honey mustard dressing

VEGAN BURGER

Vegetable burger patty (sweet potatoes, chickpea, roasted peppers, quinoa), iceberg leaves, tomatoes, bell peppers, guacamole served with tomato salsa, crudités

** Also available Gluten free option

BUCKWHEAT

Buckwheat pilaf, butternut squash, mushroom, rocket leaves, cherry tomato, extra virgin olive oil

DESSERTS

CHOCOLATE FONDANT

Dark chocolate fondant, raspberry sorbet

LEMONGRASS CRÈME BRÛLÉE

Lemongrass stalks, vanilla bean, puff pastry

KANAMADHU

Maldivian local almond, warm chocolate, condensed milk

CHOCOLATE TART

Salted dark chocolate ganache, shortbread crust

CARROT HALWA

Indian carrot pudding, cardamom, milk

UMM ALI

Baked pastries, pistachio, raisins, vanilla ice cream

FRUIT

Seasonal tropical fruit platter



VEGETARIAN



VEGAN



POULTRY



PORK



SEAFOOD



CRUSTACEAN



SPICY



DAIRY



GLUTEN



MUSHROOM



CONTAIN NUT