



## SMALL BITES

Maldivian Ahi Tuna and Crispy Noodles <b>S</b> Coriander and Sour Mango Salsa, Sesame Soya Vinaigrette	18
Stuffed Mushroom <b>V</b> Grilled Button Mushroom with Mixed Vegetable	15
Samosa and Spring Rolls Accompanied with Sweet Chili Dip <b>V</b>	15
Local Satay Skewers <b>S</b> Lamb, Chicken, and Prawn Skewers Served with Tropical Salad and Chili Thai Sauce	17
Coconut Crusted Prawns <b>S N</b> Tropical Flavor Prawn Covered in a Smooth Coconut Batter, Served with Sweet Coconut Chutney	18
Tandoori Chicken Quesadilla Indian Spiced Chicken Sweetened with Grapes, Served with Tomato Mango Salsa	18

## SOUP & SALAD

Soup of the Day House Soup Changes Daily for your Enjoyment	12
Chicken and Sweetcorn Egg Drop Soup <b>N</b> Complemented with Green Onions, Sesame Seed Oil and Garlic Toast	13
Big House Salad <b>V</b> Mixed Salad Greens, Thai Mango, Cucumber, Sweetcorn, Garlic Toast and Asparagus, Dressed with Honey Vinaigrette	17
Broccoli and Bacon Salad <b>P</b> Red Onion, Pork Bacon, Feta, Cherry Tomatoes Dressed with Honey Mustard Vinaigrette, Complemented with Crisp Garlic Toast	17
Baby Romaine Caesar Salad <b>S</b> Green Caesar Dressing Gives this a Classic and Island Twist, Served with Anchovies, Poached Egg and Parmesan Cheese	18
Maldivian Smoked Chicken Salad <b>G</b> House Smoked Chicken, Mixed Greens, Vegetable and Tropical Fruits, Served with Mustard Mayonnaise Dressing	18

## SANDWICHES & BURGERS

Velassaru Cheese Burger <b>P</b> Made of Angus Beef Served with Egg, Cheese, Avocado, Pork Bacon, House BBQ Sauce and Sun Dried Tomato Mayonnaise, Classic Vegetables, and Chunky Fries	22
Maldivian Fish Burger <b>S</b> Tuna and Reef fish Maldivian Spiced Patty Served with Tropical Asian Fruit Slaw, Pineapple Chutney and Vegetables, Chunky Fries	22
Grilled Mixed Vegetable and Pesto Sandwich <b>V N</b> Brown Toasted Bread, Mozzarella Cheese, Pesto and Chunky Fries	22
Velassaru Turkey Club <b>P</b> Sliced Turkey, Egg, Pork Bacon, Cheese, Classic Vegetables and Chunky Fries	22

**V** Vegetarian   **P** Pork   **A** Alcohol   **S** Seafood   **N** Nuts   **G** Gluten free

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## PIZZA (Available from 1230hrs - 1800hrs)

Margherita <b>V</b>	21
Tomatoes, Fresh Basil and Mozzarella	
Quattro Formaggi <b>V</b>	21
Gorgonzola, Provolone, Brie, Mozzarella and Thyme	
Four Tomato Margherita <b>V</b>	22
Cherry, Roma, Green and Sundried Tomatoes with Basil	
Smoked Salmon <b>S</b>	22
Capers, Dill, Smoked Salmon, Feta Cheese and Mozzarella	
Mare and Monti <b>S</b>	22
Tomato, Mozzarella, Calamari, Tuna, Prawns, Mussels, Shrimps and Mushrooms	
Primavera <b>V</b>	22
Tomato, Mozzarella, Eggplant, Zucchini, Red Pepper, Artichoke and Olive	
Capricciosa <b>P</b>	22
Beef Salami, Beef Mince, Pork Bacon, Mushroom, Onions, Garlic Aioli and Barbecue Sauce	
Serrano Ham <b>P</b>	22
Oven Roasted Tomatoes, Fresh Serrano Ham, Arugula and Balsamic Reduction	

Additional toppings USD 3. All pizzas are available as Gluten Free option on request

## PASTA

Spaghetti Bolognese	20
Velassaru Penne Pasta with Braised Beef Ribs <b>A</b>	22
Slow Braised Short Ribs Served in a Red Wine Tomato Sauce	
Spaghetti with Prawns, Drumstick Leaf and Pesto <b>S N</b>	23
Local Maldivian Leaf Tossed with Pesto and Prawns	
Spaghetti Napolitano and Oven Roasted Tomatoes <b>V</b>	17
Slow Oven Roasted Tomatoes, Served in a Light Tomato Sauce	

## MEAT & FISH

Sushi Platter with Sashimi <b>S</b>	27
Tuna Maki, Salmon, Reef Fish, Prawn and Tuna Nigiri, Salmon and Tuna Sashimi	
Grilled Angus Beef Sirloin (200g) <b>G</b>	29
With Grilled Mixed Vegetables, Tomato Relish and Served with a Choice of Mash Potatoes or Chunky Fries	
Battered Fish and Chips <b>S</b>	21
Cooked in a Light Batter, Served with Tartare Sauce, Fresh Lemon Wedge and Chunky Fries	
Catch of the Day <b>S</b>	22
Grilled Local Reef Fish with Green Salad and Clarified Butter Served with a Choice of Mash Potatoes or Chunky Fries	
Maldivian Tuna Fillet <b>S G</b>	28
Fresh Yellow Fin Tuna, Served with Creamy Coconut Rice and Citrus Fruit Salsa	
Lamb Shank	31
Served with Pumpkin and Potatoes Mash, Curried Flavor Root Vegetables and Lamb Jus	

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## REGIONAL FLAVOURS

Nasi Goreng <b>N S</b>	24
Indonesian Fried Rice, Grilled Beef Kebab, Lollipop Chicken, Peanut Sauce, Prawn Crackers and Sambal	
Taste of Maldives	
Smooth Local Coconut Curry Serve with Five Traditional Side Dishes and Steamed Rice	
Choice of Tuna <b>S G N</b>	25
Choice of Prawns <b>S G N</b>	26
Choice of Chicken <b>G N</b>	23
Choice of Vegetables <b>G N</b>	21
Vegetable Dum Biryani <b>G V</b>	20
Oven Baked Biryani, Mixed Vegetables in Gravy, Served with Classic Condiments	
Red Bean Masala <b>G V</b>	17
Spicy Thick Gravy, Red Beans, Served with Basmati and Classic Condiments	
Butter Chicken Masala <b>G N</b>	23
Boneless Chicken Thigh in Cashew and Tomato Gravy, Served with Basmati and Classic Condiments	
Lamb Rogan Josh <b>G</b>	26
Tender Lamb, Rich Spicy Gravy, Served with Basmati Rice with Condiments	

## NOODLES

Vegetable <b>G V</b>	18
Mixed Asian Vegetables, Sesame Seed with Light Tamarind Sauce, Served with Rice Noodles	
Seafood <b>S</b>	26
Crab, Prawns, Calamari, Mixed Asian Vegetable with Fish Stir Fry Sauce Served with Egg Noodles	
Chicken	22
Red Chili, Basil, Coriander, Mixed Asian Vegetables with Lemongrass Hoisin Stir Fry Sauce Served with Soba Noodles	
Beef	23
Mixed Peppers, Broccoli and Asian Vegetables with Stir Fry Sauce Served with Udon Noodle	
Asian Style Beef Rib Soup	18
Mixed Asian Vegetables with Beef Short Rib Served with Somen Noodles	

Kindly Note: Any type of Noodles that are recommended above can be exchanged for the following; Soba, Udon, Somen, Egg Noodles or Rice Noodles.

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## SIDE DISHES

Fresh Salad Greens Dressed with House Vinaigrette	G V	5
Steamed Seasonal Vegetables	V	5
Steamed Rice	G V	5
Whipped Mash Potatoes Melted Butter and Cheese	V G	6
Chunky Fries	G V	6

## DESSERT

Coconut Flan Smooth	N G V	13
Island Flan Served Tropical Fruits and Vanilla Caramel Sauce		
Mango Cheese Cake	V	15
A Mango Addiction with Exotic Mango Sorbet and Mango Coulis		
Decadent Brownie and Marshmallow	N V	17
Served with Chocolate and Caramel Sauce, Cashew Nut Brittle and Chocolate Ice Cream		
Apple Tart	N V	17
Slowly Roasted Apples, Caramel Sauce and Island Vanilla Ice Cream		
Velassaru Churros		13
Freshly Made Served Fried Pastry Served with Caramel, Chocolate and Vanilla Sauce	V	
Seasonal Sliced Fruits		15
Farmers Cheese Plate		22
Selection of three Gourmet Cheeses	V	
Artisan Ice-Cream and Sorbet Selection Per Scoop		5

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## KIDS' MENU

Chicken Noodle Soup	10
Lettuce, Tomato and Egg Salad With Cheese and Mayo Dressing	9
Toasted Chicken Ham and Cheese Sandwich with Chunky Fries	10
Asian Fried Rice With Chicken Egg and Vegetables	9
Chicken Satay <b>N</b> With Peanut Sauce and Chunky French Fries	10
Grilled Chicken Breast With Chunky French Fries and Green Salad	12
Grilled Fish with Lemon Butter Sauce With Chunky French Fries and Green Salad	12
Chicken Nuggets With Chunky French Fries and Green Salad	12
Fish Fingers With Chunky French Fries and Green Salad	10
Kids Beef and Cheese Burger With Chunky French Fries and Green Salad	13
Spaghetti Bolognese	13
Spaghetti Napolitano <b>N</b> Tomato Sauce with Grated Cheese	10

## KIDS' DESSERT

Banana Split with Toffee Sauce and Ice Cream <b>N</b>	10
Goey Chocolate Brownie with Vanilla Ice Cream <b>N</b>	9
Fruit Salad with Vanilla Ice cream	9

Our small persons menu is designed for young diners under 12 years old

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