

Salads

- Andiamo Antipasti Board (P)** 23
Selection of cured meats with marinated artichokes and grilled palm hearts, pancetta bruschetta, arugula, fried bocconcini and tomatoes, pecorino, kalamata olives and homemade pickles
- Manafaru Home Smoked Salmon** 23
Lightly smoked on "Madhugas island woodchips" with ciabatta bruschetta shaved fennel bulb, capers, fresh oregano, tomato and honey mustard dressing
- Parma Di Cantaloupe (P)(GF)** 20
Carpaccio of cantaloupe and prosciutto de parma salad with sweet basil coulis
- Grilled King Scallops (N)(GF)(A)** 23
Beautiful queen scallops pan-fried and presented on a butternut squash caponata with rosemary scented butter, raisins, capers and red wine vinaigrette
- Maldivian Tuna Salad** 16
Seared yellow-fin tuna served pink, with sundried tomatoes, beans local island fresh herbs, radishes, pomery grain mustard with lemon olive oil dressing
- White Fish Carpaccio (GF)** 16
Thin slices of white reef fish marinated in flavors of citrus and dill with a crisp crunchy salad, served with Italian vinaigrette, cracked black pepper and maldon sea salt
- Glazed Chevre and Roma Tomato Salad (N)(V)** 20
Creamy goats cheese, lightly torched with slices of rich tomato and basil garnished with black peppered grissini, roasted pine nuts, aged balsamic dressing and arugula lettuce
- Prosciutto, Pear and Gorgonzola (P)(N)(GF)** 20
Crisp rocket lettuce with thin sliced pears dressed with gorgonzola cheese prosciutto roasted maple flavored walnuts, cherry tomatoes and cracked black pepper
- Field Mushroom and Asparagus (V)(GF)** 20
Grilled portobello mushroom with steamed asparagus, enhanced with fried garlic shavings, small bricks of parmesan cheese, white truffle oil and balsamic dressing

Guests under Half board Package are entitled of 1 starter, 1 main course and 1 dessert.



Chef's Special is not Included in the All Inclusive and Half Board Packages.

If you are allergic to any kind of food product, please inform the restaurant manager.

All Prices are in US\$ and inclusive of the 10% service charge and government taxes.

(P) Pork (V) Vegetarian (N) Contains nuts  Spicy (A) Alcohol (GF) Gluten free

Pizzas

Curried Pumpkin (V) 25

Local island sweet butternut pumpkin lightly tossed on curried gravy with cheesy coconut flakes

Pear And Roquefort (N) 34

Sliced pears, chopped and marinated walnuts with roquefort cheese calamari, lump crab meat and capsicums finished with extra virgin olive oil

Teriyaki Chicken 25

Tender pieces of chicken breast marinated in soy, ginger and seasonings stir-fried with fresh cut tropical pineapple, garlic, sliced onions, cheddar cheese and creamy feta

Chef's Classic Margherita (V) 25

Fresh homemade tomato sauce, buffalo mozzarella, slices of rich vine ripened tomatoes with fresh garden basil and oregano

Patchwork Vegetarian (V)(N) 32

Grated mozzarella, grilled eggplant, zucchini, asparagus, artichokes roasted tomato, broccoli, black olives, pesto and cream cheese

Smoked Beef (A) 36

Home smoked braised beef on JA Manafaru Island "Madhugas woodchips" with spiced eggplant and tomato relish, gorgonzola cheese, caramelized onions and porcini mushroom

Haa Alifu (N) 25

Maldivian tuna with sautéed onions, fresh grated coconut, chili and rucula leaves

Muffaletta (P) 32

Green and black pitted olives, with chopped celery, Spanish onions, garlic grated mozzarella, provolone, pecorino romano, salami and thin sliced prosciutto

Andiamo 36

Light home smoked salmon with pecorino romano, mozzarella, topped with lemon scented crème fraîche, salmon roe and guacamole

Peking Duck 25

Succulent roasted duck, with sliced scallions, threads of cucumber roasted plum confit, dressed with hoisin sauce and seasoned cubes of tofu

Manafaru 36

Maldivian lobster marinated in lemon olive oil and fresh grown local herbs with king prawns, calamari, lump crabmeat, salmon roe caviar, pecorino romano and grated mozzarella

Perigord 36

Pan seared "ethical foie gras" wrapped in confit of Magret duck breast with pecorino romano, grated mozzarella and enhanced with thin sliced black truffles, cracked black pepper and extra virgin olive oil

"POINT OF INTEREST"

"Ethical Foie Gras"

For top chefs, there is only one choice of foie gras: ethical

These selected growers treat these animals with respect and allow over time for their livers to grow slowly

Gluten Free Pizza's Available Upon Request

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Andiamo Specialties

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| Andiamo Beef Burger (P)  | 32 |
| Grilled Australian Angus beef and chorizo burger with jalapeño, guacamole pork bacon, crisp iceberg lettuce with sliced tomatoes, served with French fries | |
| Shrimp Gnocchi | 34 |
| Hand rolled potato gnocchi with garlic, shrimps, beef pastrami, parmigiano cream laced with a nut brown lemon flavored butter | |
| Grilled Reef Fish | 25 |
| Local reef fish, Venetian style with tomatoes, anchovies and garlic, lightly bound with linguini pasta and fresh herbs | |
| Seafood Lasagna | 34 |
| Baked seafood lasagna with assorted seafood, Cajun flavored cream and Parmigiano Reggiano | |
| Roasted Chicken Breast (P)(A) | 25 |
| Chicken breast valdostana, wrapped in Parma ham upon braised yellow lentils glazed with mozzarella, finished with sweet basil oil and cracked black pepper | |
| Spaghetti Bolognese (P) | 36 |
| Spaghetti pasta with bolognese sauce, oven dried tomato crispy prosciutto and shaved parmesan | |
| Spinach Ravioli (N) | 34 |
| On Napolitana sauce with grilled mushrooms, tiger prawns and pesto | |

Desserts

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| Double Espresso Tart (N) | 16 |
| Double espresso chocolate brownie with ganache | |
| Tiramisu (A)(N) | 14 |
| Tiramisu ice cream, Panforte di Siena with clotted cream | |
| Poached Pear (N)(GF) | 10 |
| Coated pistachio nut ganache, iced cinnamon parfait with coffee cream sauce | |
| Flourless Carrot Cake (GF)(N) | 10 |
| With lemon cream frosting and vanilla ice cream | |
| Marinated Fruit Salad (GF) | 8 |
| Fruit salad with ginger syrup and fruta gelo | |

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