

**tazaa**<sup>®</sup>

ALL DAY DINING



## MEZZE

### COLD MEZZE PLATTER

Humus, mutable, tabbouleh

### SPANAKOPITA

Mix green salad, mint tzatziki

### KIBBEH

Meat dumpling, garlic & tahini aioli

### LAMB MARQUEZ

Smoked paprika, cumin & garlic marinated lamb sausages, pomegranate molasses, pinenuts

## KEBAB

### TANDOORI ZAFRANI BROCCOLI

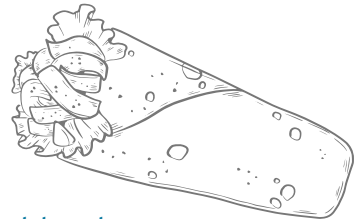
Saffron, cardamom and cream cheese marinated broccoli, mint chutney

### MURGH MALAI TIKKA

Chicken thigh marinated in a blend of yoghurt, cream, aromatic spices, spicy peanut chutney

### CHICKEN SUKKA

Tender chicken cooked in dry spices, curry leaves



### TAVA MACCHI

Local fish marinated in a blend of turmeric, red chili, garam masala, sweet onion

## BURGER & WRAP

### GRILLED HALLOUMI BURGER

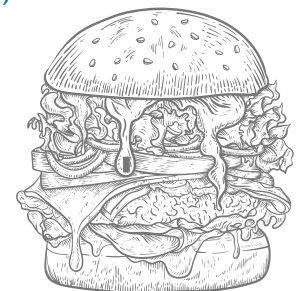
Halloumi cheese, lemon & mint yoghurt, lettuce, sundried tomato, zatar fries

### KHATHI ROLL CHICKEN or PANEER

Chicken or Paneer tossed with onions, peppers and Indian spices, sweet mango chutney

### SHAWARMA CHICKEN or BEEF

Beef or chicken, onion, tomato, tahini sauce, pickled vegetables



## SOUP

### CLASSIC TOMATO SOUP

Fresh tomatoes, aromatic herb, garlic crouton



### MIDDLE EASTERN LENTIL SOUP

Red lentils cooked, middle eastern spices, herbs

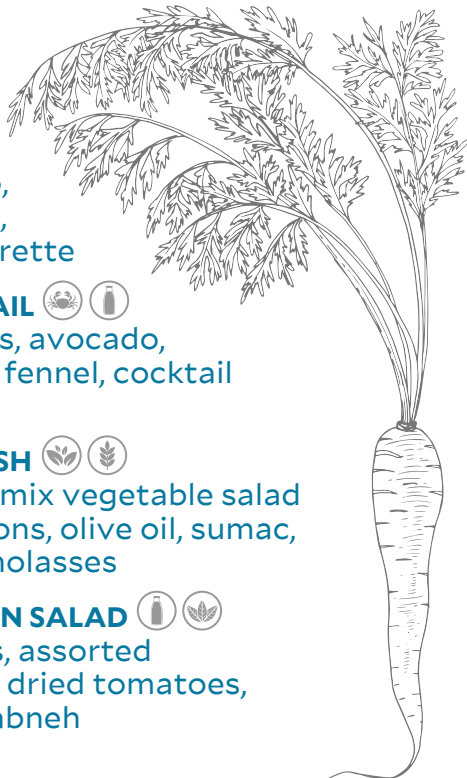
### SEAFOOD BOUILLABAISE

Saffron infused seafood broth, aromatic herbs, mix seafood, sauce rouille

## SALAD

### LETTUCE CO

Mix lettuce, tomato, cucumber, radish, avocado, calamata olives, balsamic vinaigrette



### PRAWN COCKTAIL

Poached prawns, avocado, pickled carrots, fennel, cocktail dressing

### SALAD FATTOUSH

Middle eastern mix vegetable salad with pita croutons, olive oil, sumac, pomegranate molasses

### MEDITERRANEAN SALAD

Kalamata olives, assorted vegetables, sun dried tomatoes, oregano & dill labneh

Prices are in USD and subject to 17% TGST and 10% service charge.



VEGETARIAN



VEGAN



POULTRY



PORK



SEAFOOD



CRUSTACEAN



SPICY



DAIRY



GLUTEN



MUSHROOM



CONTAIN NUT

## CURRY POT

### BUTTER CHICKEN

Roasted chicken cooked in a rich tomato gravy, aromatic spices

### MEEN MOILE

Reef fish, coconut milk, ginger, mustard seeds, curry leaves, green chili

### MADRAS LAMB CURRY

South Indian lamb curry, Indian spices, mustard seeds and curry leaves, black pepper

### MALDIVIAN TUNA CURRY

Fresh tuna, coconut cream, Maldivian spices, curry leaves, turmeric, and chili

### SHAHI PANEER KOFTA CURRY

Indian Cottage cheese dumpling filled with dry fruits, simmered in a rich cashew & spinach gravy

### DAL MAKHANI

Slow cooked and smoked black lentil stew with aromatic spices, butter

### VEGETABLE BIRYANI

Long-grain basmati rice, seasonal vegetables, yoghurt, aromatic spices, coriander and mint

### CHICKEN BIRYANI

Long-grain basmati rice, yoghurt, aromatic spices, coriander and mint

## MAINS

### GRILLED FISH

Grilled reef fish, broccolini, citrus sauce

### TENDERLOIN

Grilled mushroom, creamy spinach, peppercorn jus

### GRILLED OCTOPUS

Romesco sauce, citrus fruit salsa

### ROASTED DUCK BREAST

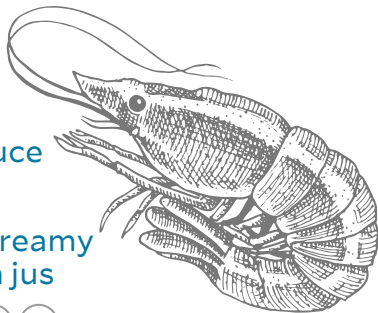
Celeriac puree, glazed carrots, orange herb sauce

### MIDDLE EASTERN MIX GRILL

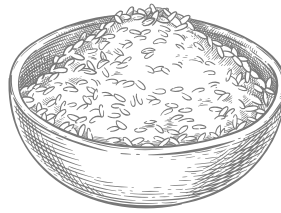
Skewered beef, chicken and lamb kofta marinated with garlic, lemon, tomato paste and middle eastern spices

### SEAFOOD PILAF

Bomba rice, mixed seafood, tomato, white wine, fresh herbs



## RICE & BREADS



### WHOLE WHEAT ROTI



Plain or butter

### NAAN

Plain, butter or garlic

### BASMATI RICE

## CHEF'S RECOMMENDATION

Tiger prawn 200 G 	\$35
Rib-eye steak 150 G	\$40
Striploin steak 150 G	\$45
Maldivian spiny lobster 900 G 	\$90

## MOKSHA CUISINE

### ROASTED BEET & GOAT CHEESE SALAD

Roasted beets, goat's cheese, grapefruit, toasted hazelnuts

### QUINOA & KALE

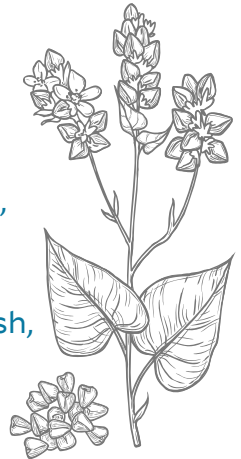
Fresh kale, boiled quinoa, roasted vegetables, cranberries

### FALAFEL WRAP

Crispy fried falafel, fresh veggies, pita bread, vegan tahini sauce

### BUCKWHEAT

Buckwheat Pilaf, butternut squash, mix mushroom, spinach, tomato



## DESSERTS

### CHOCOLATE FONDANT

Dark chocolate fondant, raspberry sorbet

### LEMONGRASS CRÈME BRÛLÉE

Lemongrass infused custard, vanilla bean, grapefruit, berries

### KANAMADHU

Maldivian local almond, warm chocolate, condensed milk

### CHOCOLATE TART

Salted dark chocolate ganache, short bread crust

### SHAHI TUKDA

Fried bread, saffron flavored reduced milk, pistachio, rose petals

### FRUITS

Tropical cut fruit plate



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