




STARTER

 Cajun Buffalo Wings
\$ 28
Smoked paprika mayo | scallions | salted potato chips | home-made Jack Daniels BBQ sauce


 Crispy King Prawns
\$ 35
Tomato salsa sour cream | saffron | garlic aioli | coleslaw


 Tortilla Chips Nachos
\$ 15
Sour cream | home-made guacamole | pico de gallo | lime wedge

 Chicken Quesadilla
\$ 28
Bell peppers | mozzarella cheese | pico de gallo | sour cream | lime wedge

SALADS

 Chilled Watermelon and Feta Salad
\$ 25
Fresh watermelon | feta cheese | organic fresh mint | balsamic glaze

 Caprese Salad
\$ 28
Marinated tomato | buffalo mozzarella basil Pesto | rucicola | balsamic roasted pine nuts
CONTAINS NUTS

 Vommuli Chef's Salad
\$ 23
Mesclun salad | white asparagus | avocado | balsamic dressing
DAIRY FREE **GLUTEN FREE**



Chicken Caesar Salad

\$ 25

Romaine Lettuce | Crouton | Beef bacon | chicken | anchovies parmesan shaving | caesar dressing

BURGERS, SANDWICHES & TACOS

All our burgers and sandwiches are served with a choice of French fries, potato wedges or chef's salad



Vommuli Club

\$ 32

Chicken | Egg | Bacon | Butter Lettuce | Tomato Cucumber | Japanese Mayo | Ketchup

CONTAINS PORK



Soft Tacos in Wheat Tortilla

\$ 32

Maldivian Yellowfin Tuna | Spinach | Guacamole | Roma Tomato | Iceberg Lettuce



Maldivian Lobster Burger

\$ 49

Toasted Bun | Garlic Mayonnaise | Homemade Ketchup | Lettuce | Tomato | Pickled Cucumber

CONTAINS SHELLFISH



Wagyu Beef Burger

\$ 44

Sesame Bun | Tomato | Lettuce | Gruyere



Burger a la Rossini

\$ 39

Foie Gras | Madeira Sauce | Truffle Shavings



Crunchy Tacos in Taco Shell

\$ 32


Corn-fed Chicken Breast | Cheddar | Red Beans Ragout | Caramelized Onion | Guacamole | Sour Cream | Tomato Salsa



Soft Shell Crab Sandwich

\$ 38

Ciabatta | Pickled Ginger | Cucumber Yuzu Mayo


 Fish and Chips

\$ 36

Maldivian Reef Fish | Steak Fries | Tartar Sauce | Malt Vinegar | Sea Salt Flakes

HEARTY BRUSCHETTA

Vegetarian

 Classic Bruschetta

\$ 19


Focaccia | Roma Tomato | Bocconcini | Hand picked Basil | Garlic Confit

 Avocado Bruschetta

\$ 19


Sun-dried Tomato | Mozzarella

Non-Vegetarian

 Parma Ham Bruschetta

\$ 22

Sourdough Bread | Ruccola | Parmesan | Caramelized Onion | Extra Virgin Olive Oil

 Egg Bruschetta

\$ 22

Salad Crostini | Chorizo | Chives | Pommery Mustard



Classic Margherita

\$ 34

Buffalo Mozzarella, Tomato, Basil

DAIRY



Caprese Burrata Pizza

\$ 45

Arugula, Capers, Kalamata Olives, Basil, Pine Nuts, Aged Balsamic Reduction

DAIRY

NUTS



Pizza Ai Funghi

\$ 36

Forest Mushroom, Mushroom Cream, Cherry Tomato, Truffle Oil, Mozzarella Cheese

DAIRY



Campagnola

\$ 36

Asparagus, Zucchini, Bell peppers, Buffalo Mozzarella Cheese, Tomato Sauce

DAIRY



Quattro Formaggio

\$ 38

Buffalo Mozzarella, Pecorino, Ricotta, Gorgonzola

DAIRY

NON-VEG



Khuli Mass Pizza

\$ 38

Maldivian Tuna, Curry leaf, Maldivian Chili, Onion, Tomato, Mozzarella Cheese

DAIRY

SPICY



Gamberi Chili Pizza

\$ 45

Prawns, Chili, Onion, Capsicum, Mozzarella Cheese, Tomato Sauce

SHELLFISH DAIRY



Pollo All' Aglio Formaggi Pizza

\$ 38

Roasted Chicken Strips, Garlic, Tomato, Arugula, Cream Cheese, Parmesan Cheese

DAIRY



Capricciosa

\$ 40

Parma Ham, Mozzarella, Artichoke, Arugula, Olives, Tomato Sauce

PORK DAIRY



Frutti De Mare Calzone Pizza

\$ 55

Prawns, Calamari, Maldivian Reef Fish, Scallop, Crab Meat, Green Mussels, Mozzarella, Olives, Tomato Sauce

SHELLFISH DAIRY

CLASSIC COCKTAILS

Fruit Mojito

\$ 22

With your favorite Seasonal Fruit, Bacardi White Fresh Mint, Lime Chunk & Demerara Sugar Top up With Soda

Mango & Amaretto Colada

\$ 22

Bacardi White, Amaretto, Baileys, Mango Juice, coconut Milk, Sugar Syrup

Verry Berry

\$ 22

Bacardi Club, Chambord, Strawberry, Blueberry, Fresh Mint, Lime Chunks & Demerara Sugar

Zing

\$ 22

Beefeater Gin, Lemongrass, Ginger, Cucumber, Fresh Mint, Fresh Basil, Lime Chunks & Caster Sugar

Kir Royale

\$ 36

Creme de Cassis and Top up With Champagne

Bellini

\$ 32

Peach Puree and Top up With Prosecco

Aperol Spritz

\$ 32

Aperol and Top up With Prosecco

NON ALCOHOLIC COCKTAILS

Virgin Mojito

\$ 16

With Your Favorite Seasonal Fruit, Fresh Mint, Lime Chunk & Demerara Sugar

Virgin Mango Colada

\$ 16

Mango Juice, Coconut Milk, Lime Juice & Sugar Syrup

Watermelon Mint Cooler

\$ 16

Fresh Watermelon Juice, Fresh Mint, Lime Juice & Mint Syrup

Vommuli Fizz

\$ 16

Cranberry Juice, Lime Juice Top Up With Ginger Ale

Jack Fizz

\$ 16

Fresh Basil, Lime Juice, Basil Syrup And Non Alcoholic Champagne

Beach Cooler

\$ 16

Cucumber, Fresh Mint, Lime Juice Top Up With Soda

BEER

Tiger

\$ 14

Corona

\$ 14

Heineken
\$ 14

Erdinger Weissbier
\$ 20

Carlsberg
\$ 14

Sapporo
\$ 16

Asahi Superdry
\$ 16

Heineken Non Alc.
\$ 12

FRESH JUICES

Orange
\$ 15

Watermelon
\$ 15

Pineapple
\$ 15

Mango
\$ 15

Apple
\$ 15

Carrot
\$ 15

SMOOTHIES

Mango
\$ 14

Strawberry
\$ 14

Mixed Berry
\$ 14

Papaya
\$ 14

Pineapple
\$ 14

Banana Ginger
\$ 14

SOFT BEVERAGE

Seven Up
\$ 8

Mirinda
\$ 8

Ginger Ale
\$ 8

Bitter Lemon
\$ 8

Red Bull
\$ 12

SPARKLING WATER

Perrier
\$ 14

San Pellegrino
\$ 14

Voss
\$ 14

STILL WATER

Aqua Panna
\$ 14