



JUST  
VEG



LUNCH & DINNER MENU

# Salads

## ISLAND SALAD

Exotic Salad with assorted greens, quinoa, avocado, green mango & island grown papaya and seasoned with lime coconut dressing

## AROMATIC VIET NOODLES

Rice glass noodles, fragrant crunchy vegetables, aromatic herbs, roasted peanut and seasoned with spicy Vietnamese style dressing

## SOM TAM FUSHI

Spicy island grown papaya salad seasoned with lime & Maldivian chili, Crunchy peanut, tomato, cucumber and Thai sweet basil

## CITRUS ASPARAGUS SALAD

Green Asparagus and soft Tofu salad, mung bean sprouts, heart of palm, grapefruit segment and seasoned with citrus soya dressing

## MEDITERRANEAN GARDEN

Garden greens, artichoke and bell pepper confit, cherry tomato, pomegranate, zucchini shavings and basil seasoned with extra virgin olive oil & balsamic reduction

# Appetizers

## HEARTY SAMOSA

Heart of Palm Samosa, yogurt raita with fresh coriander, local "kopi" leaves seasoned with lime & fresh coconut

## SOLARIS

### "The Sunshine"

Combination of Caponata & Tapioca Terrine topped with Cantaloup melon sorbet and served with a carrot orange sauce scented with Extra Virgin olive oil

## STUFFED TOMATO DELIGHT

Organic tomato on vine stuffed with Eggplant caviar, sundried tomato tapenade on toast, vanilla and red bell pepper coulis, balsamic glaze

## TIKKI & HARI

Warm clothed paneer cheese & potato "tikki" cake, wilted local spinach, mint coriander chutney

## MANCHURIAN VEG

Sweet & sour Manchurian vegetable in warm gravy served with a crunchy "katchumbar" vegetable medley

## SHITAKE ROLL

Shitake mushroom deep fried spring roll, sautéed kang kung water spinach, Enoki mushroom pickle and sweet chili sauce

## KA BAB

North Indian vegetables Kebab from Tandoor oven, tamarind tossed onion fennel & raisin crunch, hints of mint coriander chutney

# Soups

## CAULIFLOWER COOLER

Cold cream of cauliflower scented with truffle and grated broccoli

## MUSHROOM TOM YAM

Hot & sour mushroom and coconut milk soup with ginger, lemongrass and chili oil drizzles

## TORTILLAS SOUP

Hearty tomato soup flavored with Mexican spices, crispy corn tortillas and "guacamole" avocado spread with lime juice

## THE PLACE I WANTED TO BE

Referring to Chef Fabrizio travel to Maldives, homemade curry spices flavored coconut soup to pour on pumpkin mousse coated with fresh mint

---

### LEGEND

 Vegan



Signature Dish

# Main Courses

## Vegetarian Dishes

### ZUCCHINI DUET

Green zucchini stuffed with quinoa, ricotta and basil, in a duet of yellow zucchini stuffed with raisin, mint and pine nut couscous

### RICOTTA BRUSCHETTA

Multi cereals bread bruschetta, topped with tomato, black Kalamata olive and basil Vierge, ricotta cheese, mesclun & balsamic reduction

### KOFTA QUINOA

Quinoa and cabbage Kofta with rich tomato & Indian spices sauce served with saffron rice

### RISOTTO VERDE

Assorted green vegetables & peas Arborio rice Risotto topped with Parmesan Reggiano shavings

### BLUE CHEESE PENNE

Penne in Blue Cheese sauce topped with steamed broccoli, snow peas, fava & toasted almond

### JWELED FRIED RICE

Wok vegetable fried rice with baby corn, Shimeji mushroom, flavored with green curry paste

### RAJMA ENCHILADAS

Gratin of Corn tortillas stuffed with red beans, broccoli and cauliflower stew, topped with Enchiladas sauce and cheddar cheese

### PANEER TIKKA MASALA

Paneer clothed cheese in "Tikka Massala" rich tomato cashew nut sauce, accompanied with Basmati rice and cumin potato

### MALDIVIAN LOCAVORE CURRY

Mild Maldivian vegetables curry accompanied with Basmati rice, crispy poppadum & local "kopi" leaves

### "BARON BRISE" EGGPLANT

Aubergine eggplant fritters topped with creamy mushroom "persillade" and cheese au gratin, eggplant "baba ganoush" and roasted cherry tomato

### CRISPY QUESADILLAS

Sautéed spinach with bell peppers and mushroom in toasted crispy tortillas, served with a coriander, avocado and tomato salsa

### GNOCCHI EMILY ROMAN

Potato gnocchi in light tomato sauce, sautéed artichoke and truffle flavors

### VEGGY PAD THAI

Spicy ginger wok fried rice stick noodles, bok-choy, yellow tofu and vegetables with palm sugar and tamarind sauce, and topped with roasted peanut and crispy vermicelli

### DHAL TADKA

Yellow split pea stew Dhal "Tadka", served with cumin rice, yogurt raita and sautéed lady finger

### THAI RED CURRY

Tofu & assorted vegetables Thai red curry, coconut milk, Jasmine Rice and spicy papaya relish

## Rice & Noodles

## Curries & Lentils

---

### LEGEND

 Vegan

# Sweet Finalé

## NUTELLAMISU



Light & eggless twist of Tiramisu with Mascarpone froth, Nutella, banana & cashew brownie, accompanied with a refreshing Just Veg herbal shooter

## MANGO STICKY RICE



Warm organic black glutinous rice in coconut milk and topped with fresh mango

## BASIL & BERRIES



Assorted red berries flavored with island grown basil, crumble crunch, topped with rose water-litchi sorbet

## TROPICAL CARPACCIO



Pineapple Carpaccio flavored with lemongrass syrup topped with fresh mint and lemon sorbet

## SWEET ROLL



Chocolate and Banana spring roll fritters served with exotic fruit coulis

## HOME-MADE ICE CREAMS & SORBETS

### ICE CREAM:

Vanilla, strawberry, chocolate, coconut, saffron, green tea

### SORBET:

Raspberry, lemon, passion fruit, mango, green apple, rose water-litchi

---

## LEGEND

 Vegan



Signature Dish