



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

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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

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Signature Dish