

# blu

lunch

## ANTIPASTI






|   |  |    |
|---|--|----|
|       | [V] BURRATA DI ANDRIA<br>Pappa al pomodoro, basil                                | 36 |
|    | BEEF CARPACCIO<br>Parmesan, radish, tonnata, EVO                                 | 34 |
|    | SPINACH SALAD<br>Smoked duck ham, spinach, green apple, pumpkin, pecorino D.O.P. | 32 |
|    | [V] SUMMER SALAD<br>Buffalo mozzarella, watermelon, avocado, grapefruit, greens  | 35 |
|       | REEF FISH CEVICHE<br>Avocado, mango, onion, coriander                            | 30 |
|   | YELLOWFIN TUNA CARPACCIO<br>Fennel, orange, chia seeds                           | 36 |
|   | INSALATA DI GAMBERI<br>Prawns, avocado, kumato tomato, celery                    | 42 |
|    | TAGLIERE<br>Culatello di Zibello, fontina D.O.P, rockmelon, mostarda             | 49 |
|   | [V] TOMATO GAZPACHO<br>Basil, red onion, focaccia, EVO                           | 20 |

## ARTISANAL PASTA

|   |  |    |
|---|--|----|
|    | [P] SPAGHETTI ALLA CARBONARA<br>Guanciale pork cheek, pecorino D.O.P, 30 months aged parmesan, black pepper, egg | 39 |
|   | [V] HAND MADE RAVIOLI<br>Eggplant, smoked pea cream, sicilian "ricotta salata"                                   | 37 |
|   | [V] VESUVIO<br>Artisanal pasta, cherry tomato, landaa basil  | 32 |
|    | PASTA & PESCE<br>Artisanal Orecchiette, maldivian tuna, tomato, capers, taggiasca olives                         | 38 |
|    | HOME MADE PAPPARDELLA<br>Guinea fowl ragout, green asparagus, pecorino D.O.P.                                    | 40 |

## PLANETARY WELLBEING







SUSTAINABLY SOURCED SIGNATURE DISHES

|   |  |    |
|---|--|----|
|   | LINE CAUGHT TUNA TARTARE<br>Maldivian chili, roasted lemon, kopi leaf        | 36 |
|   | [V] TAGLIOLINI<br>Home made pasta, landaa basil pesto, green beans, potatoes | 37 |
|    | CRAZY WATER<br>Baa atoll snapper, coconut milk                               | 45 |









## SECONDI

|   |   |    |
|---|---|----|
|       | VEAL MILANESE<br>Home made saffron mayonnaise, cherry tomato salad                              | 70 |
|       | BAKED REEF FISH<br>Celeriac, escarole, pine nuts, raisin  | 44 |
|       | POLLO FRITTO<br>Free range chicken, carpione sauce, red onion jam, tempura sage                 | 46 |
|       | SLOW COOKED OCTOPUS<br>Mashed potato, EVO, zucchini & scapece                                   | 52 |
|       | GRILLED ½ LOBSTER CATALANA<br>Tomato, red onion, celery, landaa basil                           | 78 |
|   | [V] TEMPURA VERDE<br>Asparagus, zucchini, broccoli, sage, kale, parsley mayo, cherry tomato dip | 38 |

## PIZZA RED

|   |   |    |
|---|---|----|
|   | [V] MARGHERITA<br>Mozzarella, tomato, landaa basil                            | 29 |
|   | FRUTTI DI MARE<br>Seafood, tomato, black garlic                               | 38 |
|   | MARINARA<br>Cantabrian anchovies, burrata, caper leaves, oregano, garlic      | 37 |
|   | PEPPERONI<br>Beef peperoni, mozzarella, black olive, onion, peppers, tomato   | 37 |
|   | [V] VEGETARIANA<br>Zucchini, eggplant, asparagus, tomato, mozzarella          | 32 |
|   | CALZONE<br>Mozzarella, ricotta, turkey ham, tomato, rocket leaf, landaa basil | 36 |

## PIZZA WHITE

|   |  |    |
|---|--|----|
|   | TONNO<br>Focaccia, yellowfin tuna tartare, burrata, green asparagus, pistachio | 37 |
|   | [V] QUATTRO FORMAGGI<br>Taleggio, brie, gorgonzola, mozzarella                 | 36 |
|   | PARMA<br>Parma ham D.O.P, mozzarella, parmesan, rocket leaf                    | 38 |
|   | [V] FUNGHI<br>Mushrooms, mozzarella, scamorza, cranberry, walnuts              | 33 |

REEF FISH, TUNA: Baa Atoll, Maldives, Local Fishermen  
OCTOPUS: Baa Atoll, Maldives, Local Fishermen  
LOBSTER: Baa Atoll, Maldives, Local Fishermen  
PRAWNS: Sri Lanka, Indian Ocean

CULATELLO DI ZIBELLO: Parma, Italy  
GUANCIALE: Spezzano Piccolo, Italy  
PARMA HAM: Emilia-Romagna, Italy  
GUINEA FOWL: Rhône-Alpes, France

VEAL: Bredeney, Germany  
CHICKEN: Lanillis, France, Free Range  
BEEF: Australia, Black Angus  
TURKEY HAM: Bruchkobel, Germany

Vatta  


Pitta  


Kapha  


Landaa Garden Herbs  


Vegetarian  
[V]

Pork  
[P]

Prices quoted are in US\$ and subject to 10% service charge and applicable taxes

Please advise your server of any food allergies and dietary preferences