


# Café Huraa

LUNCH

## SNACKS & LIGHT BITE

**Prawn Spring Rolls**  35  
Black Mushroom, Taro Root, Ginger,  
Shitake Mushroom, Chili Garlic Sauce


**Crispy Quinoa Power Balls**  26  
Fried Gram Flour, Quinoa, Minted Yoghurt Dip

**Free Range Chicken Lollipop**  38  
Truffle Ranch Dressing

**Seafood Tempura**  38  
Crispy Calamari, Tempura Prawns,  
Fried Fish Fingers, Tartare Sauce,  
Lemon Wedges

## SALADS

**Alkaline 8+ Salad**  36  
Poached Salmon, Beetroot, Guava, Raspberry,  
Sunflower Seeds, Cider-Chili Vinaigrette

**Organic Black Quinoa Salad**  40  
Avocado, Pomegranate, Raspberries,  
Sesame Dressing


**Super Food Salad**  
Beetroot, Quinoa, Cherry Tomatoes,  
Blueberry, Sunflower Seeds,  
Baby Spinach, Avocado

**Caesar Salad**  36  
Baby Romaine Lettuce, Parmigiano Reggiano,  
Crispy Crouton, Pork Bacon, Anchovies, Caesar  
Dressing

**Caesar Salad Upgrade:**  
Smoked Salmon 11  
Grilled Tiger Prawns 8  
Grilled Chicken Breast 8

## NOODLE & RICE


**Hokkien Prawn Mee**  38  
Stir-Fried Hokkien Noodles, Prawns, Squid,  
Fish cake, Chili, Sambal Sauce


**Tonkatsu Udon Soup**  37  
Double Boiled Dashi Broth, Udon Noodles,  
Breaded Pork Cutlet, Spring Onion,  
Boiled Soft Egg

**Stir Fried Chicken**  58  
Chicken Thigh, Cashew Nuts, Mix Capsicums,  
Szechuan Peppercorn with Steam Rice

## FROM THE SEA

**Salmon & Avocado Maki**  38  
Salmon, Charred Avocado, Pickled Yellow Radish,  
Cucumber, Caviar

**Maldivian Sashimi Platter (12 Slices)**  41  
Selection of Locally Caught Fish Served with Wakame,  
Edamame

**Maldivian Spicy Tuna Maki Rolls**  38  
Maldivian Yellowfin Tuna, Cucumber, Avocado,  
Spicy Dressing


**Maldivian Poke Bowl**  40  
Local Yellowfin Tuna, Green Job Reef Fish, Sushi Rice,  
Cucumber, Mango, Furikake, Avocado, Nori Seaweed,  
Edamame, Radish, Spring Onion, Tamari, Sriracha, Ginger,  
Sesame Oil


Price are quoted in US dollars and subject to 10% service charge and applicable taxes

 Alcohol,  Dairy,  Egg,  Fish,  Gluten,  Nut,  Pork,  Sesame Seeds,  Shellfish,  Vegan,  Soy



## MAIN COURSE

**Australian Black Onyx Angus**   
 Roasted Potatoes, Rocket and Cherry  
 Tomato Salad with Parmesan Flakes, Tarragon  
 Beef Jus

**Catch of The Day**   
 Carrots , Asparagus, Flying Fish Tobiko,  
 Wasabi Tobiko Beurre Blanc


## SANDWICH, WRAP & BURGER

**Beef Burger**   
 Wagyu Beef Patty, Swiss Cheese, Tomato,  
 Crispy Onion, Iceberg Lettuce, Pork Bacon,  
 Dijon Mustard, Gherkins, Brioche  
**Add 30gm Pan-Seared Foie Gras for 10 USD**

**Tandoori Chicken Wrap**   
 Tandoori Chicken, Romali Roti, Mint Chutney,  
 Kachumbar Salad

**Tricolore Sandwich**   
 Sundried Tomato, Cashew Nut Spread, Seasoned  
 Avocado, Buffalo Mozzarella, Evoo, Maldon Salt

**Club Sandwich**   
 Smoked Chicken, Fried Egg, Pork Bacon, Tomato,  
 Iceberg Lettuce, Mayonnaise


**Maldivian Lobster Roll**   
 Toasted Bun, Butter poached Maldivian Lobster,  
 Mayonnaise, Lemon Juice, Chives,  
 Mixed Green Salad


*\*All Sandwiches, Wraps and Burgers are Served with French  
 Fries or Chef's Salad*

65 **Roasted Salmon**   
 Oven Baked Salmon Fillet, Tapenade Panure ,Ratatouille,  
 Yuzu Sauce

55 **Roasted Chicken**   
 Marinated Honey Mustard Cornfed Chicken Breast,  
 Mushroom, Broccoli, Smoked Cauliflower Puree, Chicken Jus

## DESSERT

48 **Peach Melba**   
 Vanilla Poached Peach, Raspberry Compote,  
 Madagascan Vanilla Ice Cream

**Petit Pot de Crème and Mascarpone Chantilly**   
 Valrhona 64% Chocolate Cream, Mascarpone Chantilly

39 **Gianduja Chocolate Fondant**   
 Warm Chocolate Fondant, Vanilla Crumble,  
 Gianduja Ice Cream

30 **Sticky Date Pudding**   
 Caramel Toffee, Warm Moist Date Cake, Vanilla Ice Cream

40 **Café Huraa Millefeuille**   
 Homemade Puff Pastry, Diplomate Cream,  
 Fresh Madagascan Vanilla Beans

65 **Selection of Ice Cream or Sorbet**  
 1 Scoop 8  
 2 Scoop 15  
 3 Scoop 20

**Ice Cream:** Coconut, Espresso, Rum and Raisin, Stracciatella,  
 Pistachio, Vanilla, Chocolate, Chocolate Mint, Strawberry,  
 Praline Chocolate

**Sorbet:** Coconut, Mango, Strawberry, Raspberry, Passion  
 Fruit, Lemon, Pear, Peach, Blackcurrant

*Price are quoted in US dollars and subject to 10% service charge and applicable taxes*

 Alcohol,  Dairy,  Egg,  Fish,  Gluten,  Nut,  Pork,  Sesame Seeds,  Shellfish,  Vegan,  Soy