Olive

Embark on a contemporary journey curated by
the Chefs of Kandolhu Maldives.

Our menu pays homage to the rich, vibrant flavours of the
Italian coastline, seamlessly weaving together the
finest traditions of the Mediterranean cuisine.

ANTIPASTI

Insalata di verdura tiepida con ricotta vegana affumicata — VG GF TN — 25
Warm vegetable salad, artichokes, smoked vegan ricotta

Vitello tonnato — E D F GF — 29
Pink-roasted veal slices, tuna sauce, Parmigiano Reggiano, caper berries

Carpaccio di manzo, crema di senape, semi di senape e sedano — E D GF — 29
Beef tenderloin carpaccio, Italian mustard cream, pickled mustard seeds
Parmigiano Reggiano, celery heart salad

Crudo di tonno, zupetta di limone, barbabietola in agrodolce, olio al basilico — F — 27
Maldivian tuna crudo, Amalfi lemon soup, heirloom beetroots, basil oil

MINESTRE

Crema di ceci e porcini, rosmarino, crostini — VG — 27
Chickpeas & porcini soup, rosemary, garlic crostini

Zuppa di pomodori grigliati con crostone di pane, calamari e gamberi — C — 29
Tuscan-style grilled tomato soup, bread crostini, calamari, shrimps, garlic oil

PRIMI

Gnocchi di patate fatti in casa al tartufo nero — E D V — 34
Potato gnocchi, creamy parmesan-black truffle sauce

Tagliatelle all'agnello brasato e burrata — E D — 35
Tagliatelle, red wine-braised lamb ragout, herbs, burrata

Ravioli di mare fatti in casa con fonduta di pomodoro al forno, pesto di basilico e limone — E D C F TN — 38
Ravioli filled with seafood, roasted tomato fondue, basil pesto, lemon zest

Risotto Carnaroli 'Acquerello' al limone con tonno marinato e rucola — D F GF — 36
Carnaroli risotto 'Acquerello', lemon, olive oil, marinated tuna tartare, arugula

Ultimate Inclusions

D Dairy · E Eggs · F Fish · C Crustaceans · TN Tree Nuts · V Vegetarian · VG Vegan · GF Gluten Free

Kindly notify one of our team members if you have any allergies, intolerances, or special dietary requirements.
Prices are in USD and inclusive of 10% service charge and 17% GST.

SECONDI

Filetto di branzino al cartoccio — D TN F — 54
Sea bass fillet cooked in parchment paper, vegetables, fish broth

Gamberi grigliati, caponata alla siciliana e pesto al basilico — C D TN — 47
Grilled prawns, Sicilian vegetable caponata, basil pesto, lemon

Guancia di manzo al vino rosso, purea di patate, cipolle in agrodolce e asparagi — D — 52
Red wine braised beef cheek, mashed potatoes, balsamic onions, asparagus

Tortino di patate e ceci con lattuga romana alla griglia — VG GF TN — 45
Potato & chickpea tortino, grilled romaine lettuce, parsley sauce, pickled onions

DOLCI

Tiramisù classico — E D V — 18
Classic creamy tiramisù, espresso

Carpaccio di ananas speziato con sorbetto al limoncello — V E — 15
Spiced pineapple carpaccio, passion fruit-orange broth, limoncello sorbet

Tortino al pistacchio al forno con salsa al caramello e gelato fior di latte — E D TN GF V — 19
Warm pistachio soufflé - freshly baked for you in just 15 minutes
salted butterscotch sauce, fior di latte ice cream

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