



Raakani

a fusion of mediterranean and maldivian



Starters

Salmon and Strawberry (CF)

smoked salmon stuffed with marinated strawberries and rocket leaves

\$28

Mediterranean Salad (V)

mixed leaves, tomatoes, cucumbers and olives with balsamic sauce

\$18

Grilled Vegetables (V)

grilled mediterranean vegetables served with extra virgin olive oil

\$19

Fried Calamari

deep fried shrimps and calamari with crispy vegetables and chili sauce

\$24

Kabek (CF) (P)

brie cheese rolled in crispy speck ham with sour blueberry marmalade

\$24

Zonzelle (P)

fried bread dough and parma ham

\$22

Soup

Lobster Soup

rich lobster soup with roasted bell pepper and lobster

\$22

Soup (V)

soup of the day

\$17



Pasta

Tagliolini (A)

homemade tagliolini with lobster and cherry tomato sauce

\$43

Gnocchi (CF)

homemade small potato dumplings with seafood, cream and basil sauce

\$38

Spaghetti (A)

spaghetti in marinara sauce with mussels, calamari and shrimps

\$37

Homemade Agnolotti (CF) (V)

homemade agnolotti stuffed with wild mushrooms in a creamy aromatic

\$32

Tagliolini with Truffles (V)

homemade tagliolini with truffle, butter and parmesan

\$32

Risotto

Seafood Risotto (A)

italian rice with mixed seafood and tomato sauce

\$36

5 Delicious (CF) (V)

italian rice with mediterranean herbs,
passion fruit, pistachios, almond and aged ricotta

\$28



Seafood

Reef Fish

green pea pure, roasted potato, artichoke, miso mayonnaise and
creamy capers sauce

\$40

Grilled Seafood Platter

grilled seafood platter (lobster, prawns, reef fish tuna and calamari)
served with freshly cut fruits

\$140

Fushifaru Lobster (CF)

saffron cream, asparagus, leeks and caviar

\$98

Meat

Lamb Chop

lamb chops served with mint flavored mashed potatoes, garlic,
rosemary sauce and pistachio dusting

\$46

Beef Tenderloin (CF)

beef tenderloin with a smooth creamy sauce of gorgonzola,
served with gratin potatoes

\$59

Grilled Rib Eye

grilled rib eye stake served on a bed of marinated rocket leaves
with cherry tomatoes, parmesan shavings and almonds

\$52



Dessert

Tiramisu (A)

traditional tiramisu with mascarpone cheese

\$18

Torta Mimosa

traditional italian sponge cake made with citrus liqueur

\$16

Stuffed Dates (CF)

stuffed dates with walnuts, cheese in warm spiced dark chocolate

\$20

Coconut Panna Cotta

served with mint and butter scotch sauce

\$14

All dishes are available to be made spicy upon request.

If you suffer from any food allergy, please inform your serve.