

Lava Grill

Starter & Soup

Organic Fresh Salad

Organic Gili Garden Leaves, Grilled Local Vegetables, Pumpkin Seeds,
Pine Nuts, Coconut Shavings, Coconut Vinaigrette

22

Avocado & Burrata Caprese Salad

Avocado, Plum Tomato, Burrata, Garden Arugula, Basil Pesto, Balsamic, Garlic Oil

28

Angus Beef Tartare

Angus Beef, Quail Egg, Capers, Shaved Pecorino, Garden Cress, Horseradish

35

Gili Reef fish Ceviche

Slice of Local Reef Fish, Garden Fennel Pollen, Lime, Chili, Extra Virgin Olive Oil

32

French Onion Soup

Caramelized Onion, Garden Thyme, Meat Broth, Gratinéed Cheese, Croutons

28

Gili Seafood Bisque

Seared Local Seafood, Celery, Saffron Rouille

38

Main Course

Angus Beef Tenderloin (180g)	78	Chicken breast (180g)	38
Angus Beef Rib-Eye (200g)	65	Tuna Belly (165g)	40
Iberico Pork Cutlet (400g)	75	Reef Fish (165g)	42
Lamb Rack (200g)	62	Potato Rosti (V)	30

All main courses are served with Gili garden chimichurri, roasted garlic, tomato,
and your choice of one sauce and one accompaniment

Sauce

Maldivian Light Curry Sauce
Peppercorn Sauce
Horseradish Sauce
Béarnaise Sauce
Mushroom Sauce
Truffle Jus
Red Wine Jus

Accompaniment

Garlic Mashed Potato
Grilled Vegetables
Steamed Vegetables
Baked Potato
Lyonnaise Potato
French Fries