

Discover the Flavours from the History

At Madivaru Silk restaurant, we take you on a culinary journey inspired by the historic Silk Road, blending the mediterranean and asian flavors.

Our menu features a variety of dishes. From delicate starters and robust main courses to delightful desserts. All crafted with the finest ingredients.

Every day, our chefs surprise you with the dish and dessert of the day inspired by the countries along the Silk Road.

Please ask your waiter for details.

Experience the fusion of tradition and innovation in every bite, set against the stunning backdrop of the Maldivian sea.

LUNCH MENU

STARTERS & SALADS

Chicken Caesar Salad	25
Crispy baby romaine lettuce, croutons & parmesan cheese tossed in a creamy Caesar dressing and grilled chicken	
Mediterranean Greek Salad 	24
Cucumbers, tomatoes, red onions, Kalamata olives, & feta cheese with virgin olive oil and oregano	
Octopus and Fava Bean	28
Fresh octopus with broad bean, olive oil and lemon zest	
Spicy Mango Salad 	20
A refreshing mix of ripe mangoes, chili, red onions, and mint, dressed in a tangy lime vinaigrette	
Healthy Green Salad 	20
Baby spinach, rocket lives, mixed green, walnuts, figs, parmesan cheese shavings, olive oil balsamic dressing	
Guacamole & Bocconcini Cheese on Focaccia Bread 	24
Cherry tomatoes, reduction of balsamic vinegar, virgin olive oil and basil leaves	
“Hummus” of Chickpea Puree, Red Bell Pepper & Sun-Dried Tomatoes 	20
Smoked paprika powder, and drizzle of virgin olive oils served with a pita bread	
Beef Carpaccio	30
Thin slices of beef with parmesan shavings, arugula, pickled mushrooms and mustard	
Soup of the Day	25

MAIN COURSE

Lamb Tagine	37
Slow-cooked lamb with apricots, almonds, and Moroccan spices, served with couscous	
Gambas Al Ajillo	34
Juicy shrimp, swimming in a tasty, garlicky olive oil sauce along with a loaf of crusty bread	
Eggplant Parmigiana 	30
Classic Italian dish with layers of eggplant, tomato sauce, and melted mozzarella cheese	
Pasta of the Day	32
Our daily changing Chef's special pasta.	



Vegan



Vegetarian



Gluten Free

Please consult your server on which dishes can be prepared gluten-free



Lactose Free

Please consult your server on which dishes can be prepared lactose-free



Allergens

Peanuts, Nuts, Mustard, Milk, Celery & Celery Salt, Eggs, Fish, Soybeans, Cereals Containing Gluten, Mollusk, Lupin Flour, Crustaceans, Sulfur Dioxide / Sulfites and Sesame Seeds.

*Please inform your server if you have any food allergies or special dietary requirements. Our food is prepared in an environment where peanuts/nuts and other allergens are handled. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness to young children, seniors and with compromised immune systems.

All prices are in US Dollars and inclusive of GST and Service Charge

OUR GRILL SELECTION

Chicken Kofta	32
Tahini sauce, pitta bread and fattoush salad	
Fresh White Fish Fillet From Our Lagoon	32
Yellowfin Tuna Steak	32
Tiger Prawns Skewer	38
Beef Tenderloin	36
Hanger Beef	36
Flap meat	36

Serve with potatoes wedges, mixed green leaves, cherry tomatoes with virgin sauce or chimichurri sauce

DESSERTS

Ice Cream and Sherbets Available in Various Flavor	06
Mixed Fruit Platter 	18
A refreshing assortment of seasonal cut fruits	
Coconut Macaroons 	18
Chewy and delicious macaroons made with coconut	
Rich Chocolate Mousse Cake	18
Chocolate brownie, rich chocolate mousse and chocolate sauce	
Banoffee Pie 	18
Layer of banana, toffee and biscuit cream	
Dessert of the Day	16
Daily Pastry Chef's special dessert	



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