



YUCCA

LUXURY TRAVEL KITCHEN  
MALDIVES

MENU



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## EXOTIC SETTING, VIP MENU

DISCOVER OUR MENU WITH DISHES FROM LOCAL SPECIALITIES BUT ALSO OUR WORLD CUISINE

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## BREAKFAST

### BAKERY

CROISSANT, PAIN AU CHOCOLAT, PAIN AU RAISIN, MUFFIN, BRIOCHE  
DINNER ROLLS  
BREAKFAST ROLLS

### PLATTER

CONTINENTAL CHEESE, PRESERVES, NUTS & CRACKERS  
CURED FISH : SMOKED SALMON, CURED TUNA, SMOKED TROUT...  
CHARCUTERIE: PARMA HAM, BEEF COPA, CHICKEN MORTADELLA...

### GENTLE AWAKENING

PANCAKES WITH POACHED SPICED APPLES, WALNUT, WHIPPED MASCARPONE  
SCRAMBLE EGG : 3 EGG FINISHED WITH BUTTER  
SOUS VIDE OMELET 3 EGG OR WHITE OMELET  
MUESLI : OATS, GRATED APPLE, GREEK YOGHURT, APPLE JUICE, WALNUTS...  
APPLE & YOGHURT: GREEK YOGHURT, APPLE COMPOTE, ALMONDS, HONEY  
FRESH FRUIT: EXOTIC FRUIT SELECTION

\*ADDITIONAL: ONION, HAM, CHEESE, TOMATO, PEPPERS, CHILI, MUSHROOM, SMOKED SALMON, CHEESE; SPRING ONIONS  
\*SIDES: PORK SAUSAGE, BEEF SAUSAGE, BEEF BACON, PORK BACON, LAMB SAUSAGE, MUSHROOM, BAKED BEANS, GRILLED TOMATO



## STARTERS

### SALADS

BURRATA, ROCKET LEAVES, CHERRY TOMATOES, AGED BALSAMIC VINEGAR...  
BLACK ANGUS BEEF TENDERLOIN, ROCKET SALAD, PARMESAN SHAVINGS  
CRISPY OCTOPUS SALAD, POTATO, TAGGIASCHE OLIVES & PEANUTS  
SLICED CURED YELLOW TAIL, YUZU & RED DRAGON FRUIT  
GREEK FETA, CUCUMBER, CHUNKS, RIPE PLUM TOMATO, KALAMATA OLIVE..  
BABY-SPINACH, QUINOA, WATERMELON, FETA CHEESE, CUCUMBER...  
MOZZARELLA DI BUFFALO SERVED WITH GREEN, VINE & BEEF TOMATOES...  
TUNA POKE :RAW TUNA, EDAMAME, PICKLED RADISH, CUCUMBER...  
SALMON POKE: CHILLED NOODLES, AVOCADO, CURED SALMON, BOK CHOI...  
LETTUCE, TOMATO, RADISH, CUCUMBER, ONION, CAPSICUM, POMEGRANATE...  
CAPRESE SALAD, FRESH TOMATOES, HOMEGROWN BASIL, OIL, VINEGAR  
TUNA TARTAR: LOCAL TWIST, COCONUT, LIME, CHILI & CORIANDER  
JAGGERY RUBBED ROASTED PUMPKIN, GRILLED TOMATO, BLUE CHEESE..

\*SIDES: SLICED GRILLED CHICKEN, SLICED SEARED TUNA, GRILLED PRAWNS



## BURGERS

ALL BURGERS ARE SERVED WITH FRENCH FRIES OR  
SIDE GREEN SALAD

DOUBLE ANGUS BEEF BURGER, CHEESE, ONIONS, PORK OR BEEF BACON...  
TUNA BURGER, MAS HUNI, COCONUT SLAW, MANGO ACHAR, LETTUCE...  
FRIED CHICKEN BURGER, CHILLI MAYO, CHIMICHURRI, KIMCHI, BRIOCHE BUN  
SEITAN BURGER, GRILLED AUBERGINE, GRILLED PORTOBELLO, VEGAN CHEESE...  
LAMB BURGER, HARISSA, TAPENADE, SEMI-DRIED TOMATO, ROCKET...

## PIZZAS

ALL PIZZAS CAN BE PREPARED WITH VEGAN CHEESE

MARGHERITA : TOMATO SAUCE, BASIL,MOZZARELLA  
PEPPERONI : TOMATO SAUCE, PEPPERONI SAUSAGE, MOZZARELLA  
CHICKEN SUPREME : CHICKEN BREAST, FRESH MUSHROOMS, RED ONION...  
SEAFOOD : TOMATO SAUCE, REEF FISH, MARINATED SQUID,PRAWNS,MUSSELS...  
PROSCIUTTO : AIR-DRIED PROK HAM, TOMATO SAUCE, MOZZA, ROCKET LEAVES...  
PARMA HAM, MORTADELLA, COOKED HAM, COPPA HAM, SALAME MILANO...  
MIXED SEAFOOD, CHICKEN, TUNA FLAKES  
GORGONZOLA, TALEGGIO, AURICCHIO CHEESE, PARMESAN , PECORINO, BUFFALO  
MUSHROOMS, ONIONS, CAPSICUMS, ARTICHOKEs, SUNDRIED TOMATOES, OLIVES  
MAKE YOUR OWN PIZZA : WITH YOUR CHOICE OF THE FOLLOWING TOPPINGS



## MAIN DISHES

### MEAT

CORN-FED CHICKEN, MUSHROOMS & WHITE WINE SAUCE  
BRAISED BEEF SHANKS WITH VEGETABLES  
PEPPERCORN CRUST, BLACK ANGUS FILET, PEPPERCORN SAUCE...  
SOUS VIDE LAMB RACK WITH GORGONZOLA CHEESE & BRUNT LEEK  
T-BONE AUSTRALIAN STEAK  
BLACK ANGUS BEEF RIBEYE 300G  
BLACK ANGUS BEEF TENDERLOIN 200G  
DRY-AGES SIRLOIN BLACK ANGUS BEEF 250G

### FISH

KING TIGER PRAWNS, CHERRY TOMATO SAUCE, CHILLI, GARLIC, WHITE WINE  
GRILLED MALDIVIAN REEF FISH TOPPED WITH FRIED ARTICHOCKES, BASIL...  
INDIAN OCEAN TUNA FILET, ROASTED CAULIFLOWER & SALSA VERDE  
GREEN JOBFISH PREPARED IN MEDITERRANEAN STYLE  
MALDIVIAN LOBSTER PER 100G  
LOCAL REEF FISH : SEASONED WITH LEMON RUB THEN GRILLED



## MAIN DISHES

### MAINS

POLENTA CAKE : RATAOUILLE WITH PARMESAN SHAVINGS

VEGAN WINER SCHNITZEL : PAN-FRIED IN A DRIZZLE OF OLIVE OIL

\*SIDES: MIXED LEAF AND HERB SALAD, LEMON VINAIGRETTE

CREAMED SPINACH

CHERRY TOMATO SALAD, RED VINEGAR SHALLOTS, VIRGIN OLIVE OIL

BUTTERED POTATO MASH

MASHED PEAS

ROASTED PUMPKIN WITH PESTO SAUCE

GREEN & WHITE ASPARAGUS

BAKED POTATOES WITH SOUR CREAM

AROMATIC RICE

BASMATI RICE

### SOUPS

LOBSTER BISQUE : LOBSTER MEDALLION & WHITE SOURDOUGH CROUTONS

ROASTED BUTTERNUT PUMPKIN SOUP

GAZPACHO : CHILLED TOMATO SOUP WITH BASIL OIL & CROUTONS

MUSHROOM : WILD MUSHROOM WITH GARLIC CROUTONS



## JAPAN

### SASHIMI

TRADITIONALLY FRESH RAW FISH & SEAFOOD  
FIVE SLICES CUT TO PERFECTION

HAMACHI - YELLOWTAIL

UNAGI - EEL

KAMASU SAWARA - WAHOO

MAGURO - YELLOWFIN TUNA

SABA - MACKEREL

EBI - PRAWNS

SHAKE - SALMON

### NIGIRI

SUSHI RICEPILLOW TOPPED WITH FISH OR SEAFOOD  
3 PIECES PER PORTION

EBI - PRAWNS

UNAGI - EEL

HAMACHI - YELLOWTAIL

KAMASU SAWARA - WAHOO

MAGURO - YELLOWFIN - TUNA

SHAKE - SALMON

TATAMI NIGIRI - SELECTION OF NIGIRI - 8 PIECES





## SUSHI BOATS

### KATANA

55 PIECES

SASHIMI : 3 SLICES EACH : MAGURO, SHAKE, EBI, TAKKO, UNAGI, TAI, HOKIGAI

NIGIRI : 2 PIECE EACH : MAGURO, SHAKE, KAMASU SAWARA, EBI, UNAGI

MAKI ROLL : 6 PIECES EACH : CALIFORNIA, DUCK FOIE GRAS MAKI

DRAGON MAKI, SPICY TIKKA MAKI, PRAWNS TEMPURA

### SAKURA

40 PIECES

SASHIMI : 3 SLICES EACH : MAGURO, SHAKE, KAMASU SAWARA, EBI, TAKKO, UNAGI

NIGIRI : 2 PIECE EACH : MAGURO, SHAKE, KAMASU SAWARA, EBI

MAKI ROLL : 3 PIECES EACH : CALIFORNIA, SPICY TIKKA MAKI, DRAGON MAKI,

PHILADELPHIA, PRAWNS TEMPURA

### MORIAWASE

40 PIECES

SASHIMI : 3 SLICES EACH : MAGURO, SHAKE, KAMASU SAWARA, EBI

NIGIRI : 1 PIECE EACH : MAGURO, SHAKE, KAMASU SAWARA, EBI

MAKI ROLL : 3 PIECES EACH : CALIFORNIA, TIKKA, DRAGON MAKI



## JAPAN

### SOUPS

MISO SOUP : LIGHT SOYA BEAN SOUP WITH TOFU SCALLIONS & SEAWEED

### DISHES

SAKANA - REEF FISH

CATCH OF THE DAY WITH BABY VEGGIES, GINGER SAUCE, STEAMED RICE

WAGYU STRIPLOIN

GINGER-MARINATED JAPANESE BEEF SERVED WITH ASIAN GREENS

MISO RAMEN

RAMEN NOODLE WITH SEAFOOD, MISO, SCALLION, AND FRIED GARLIC

SAIKORA - TOFU

SILKEN TOFU, MUSHROOM, SWEET SOY SAUCE & GARLIC BOK CHOY



## SWEET DELIGHTS

TIRAMISU  
FRUITS PLATTER  
EXOTIC FRUIT PLATTER  
BLUEBERRY CHEESECAKE  
CHOCOLATE COLD LAVA  
CRÈME BRÛLÉE  
CASSAVA CAKE  
HOMEMADE ICECREAMS & SORBETS  
CHILLED BERRY SOUP  
COCONUT PANNA COTTA  
FRUITS & BERRY TART  
ENGLISH APPLE PIE



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# HOW TO GET IN TOUCH WITH US

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