



Miss
Olive
Oyl

RESTAURANT

Lavish in its assets, our beautiful Indian Ocean allows us to enjoy its benefits all year round.

Each season has its delights; in our herb and in the sea! From now on, Miss Olive Oyl will be paying tribute to it.


The result of a gastronomic journey begins with the selection of the best products, all from organic farming, selected from Maldives or seasonal imports from all around the world, a guarantee of respect and consistency of quality.

Thoddu island vegetable gardens provides us with herbs, fruits and vegetables, and we work every day with local producers and fishermen.

Light and colourful by nature, our menu is part of the Mediterranean tradition, from Sicily to the Levantine coast.

A gourmet cuisine, modern and authentic, a cuisine that we want that is fair and generous, a cuisine where we commit on not using, butter and cream and where we say NO to sugar.

Miss Olive Oyl is finally a philosophy, a way of life. Respecting nature, respecting your body, eating healthy and above all enjoying it! This is the wellbeing we aspire to!



Would you Mezze?

Mezze, appetiser or not! If you've been to Greece, Turkey, Lebanon or Eastern Mediterranean, you probably know that you can make an entire meal from mezze.

Served with garlic bread and pita bread

Hummus

Velvety purée of freshly boiled chickpeas and tahini sauce

Babagannoush

Roasted eggplant with onion, tomato, parsley, green pepper, garlic and pomegranate

Tatziki

A yogurt and cucumber spread with mint and black olives

Muhammara

Spicy pepper and walnut purée

Pantzarosalata

A spread of beets, Greek yogurt, and pistachios

Moutabel

Chargrilled eggplant caviar with yoghurt and garlic grilled eggplant with tahini sauce

Tabouleh

Parsley, mint, fresh tomatoes, bulgur, olive oil and lemon dressing

Haloumi

Flat grilled cheese with oregano and olive oil

Sambousek

Crispy cheese pastry

Fatayer

Lebanese spinach pie

Kibbeh

Cracked bulgur wheat, onions, ground beef and pine nuts croquettes

Falafel

Crunchy grinded chickpeas marinated with oriental spices and tahini sauce

Choose as many options as you want in any of these formats:

Individual mezze	5	Medium board (6 options)	26
Small board (4 options)	18	Large board (8 options)	34



Let's start with ingredients!

because the highest quality ingredients are what makes it Mediterranean...

From the sea:

The generous Mediterranean Sea makes fish and seafood the essential source of protein in the region.

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| 01. | <i>Mejillones marinera</i> | 24 |
| | Mussels in a fragrant garlic, tomato, chili flakes and white wine sauce | |
| 02. | <i>Pesce crudo</i> | 23 |
| | Chunks of reef fish, watercress and fish roe taramasalata, salmoriglio emulsion | |
| 03. | <i>Sardinas con pan de ajo</i> | 21 |
| | home marinated sardines with garlic and tomato bread, basil and pine nuts | |
| 04. | <i>Tonna pinna gialla con pistacchi di Bronte</i> | 20 |
| | Pistachio crusted tuna with sweet pepper cream and social caponata | |
| 05. | <i>Kalamari tis skaras</i> | 23 |
| | Grilled calamari on Santorini fava purée with lemon, capers and grapefruit | |

The garden and the pasture:

The rich soil lands and temperate weather makes the culinary tradition vegetable dominant and fresh herb scented.

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| 01. <i>Tomato and burrata</i> | 24 |
| Roma tomatoes tartar and Burrata cheese served with dried tomato pesto, a scattering of cured black olive crumble and basil oil | |
| 02. <i>Ensalada de granos</i> | 18 |
| A bowl of quinoa and barley tossed with roasted peppers, grilled portobello, cherry tomatoes, arugula leaves, avocado and caramelized orange zest dressing | |
| 03. <i>Insalata panzanella</i> | 18 |
| Chunks of soaked stale bread and tomatoes, onions, basil and artichokes dressed with olive oil and vinegar | |
| 04. <i>Bulgur Yaquatin</i> | 18 |
| Cracked wheat, roasted pumpkin, chickpeas, figs and cilantro dressing | |
| 05. <i>Fattoush</i> | 16 |
| Middle Eastern salad of crunchy Lebanese flat bread mixed with tomato, cucumber, herbs, pomegranate sauce and sprinkled with sumac, mint and parsley | |

Naturally from the land:

Its abrupt landscapes make the region ideal for the growth of wild vegetables and the spread of farming, small farm animals being the most popular meats and bringing cheese to many preparations.

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| 01. <i>Carpaccio di vitello</i> | 24 |
| Thinly sliced milk fed veal, caper berries, arugula, parmesan and aged balsamic glaze | |
| 02. <i>Jamón serrano</i> | 22 |
| Serrano ham, olive, feta and rocket platter with homemade crostini | |
| 03. <i>Merguez</i> | 24 |
| Spicy lamb Moroccan sausages in pomegranate with minty yoghurt dipping | |
| 04. <i>Chanterelle et champignons</i> | 23 |
| Forest mushrooms sautéed in garlic and herbs, caramelised onion and potato emulsion | |
| 05. <i>Terrine de Canard</i> | 24 |
| Duck meat terrine, pate with pine nuts, rosemary and juniper berry in a glass jar | |

And continue with techniques...

...and the very different cooking procedures used in the extensive region, makes each dish special.

The pans and the pots:

Slow cooked or sautéed, this flash cooking techniques adds to the flavour in a hearty way.

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| 01. Suquet de Peix | 24 / 32 |
| Choice of S / L | |
| Thick rich seafood paprika infused broth,
black mussel, prawns and croutons | |
| 02. Shurba harira | 14 |
| Thick soup of tomato, lentils, and chickpeas,
chicken strips, cilantro and turmeric | |
| 03. Risotto ai funghi porcini | 18 |
| Tossed carnaroli rice with cep mushrooms, rosemary,
grana Padano cheese and extra virgin olive oil | |
| 04. Fideua de marisco (for 2) | 34 |
| A delicious Valencian paella made from pasta, short noodles
and seafood simmered over open flame served with alioli | |
| 05. Orecchiette con cime di rapa | 16 |
| The most iconic recipe from the region of Puglia.
The remarkable thing about the pasta's "little ears"
is how the broccoli rabe, the chilli flakes, the garlic,
the pecorino cheese and the extra virgin olive oil
melt together | |

The plancha and the grill:

The griddle is our favourite fast cooking and aroma enhancing technique, direct to the flame!

01. Pulpo a la plancha 32
Octopus leg, mashed potato and Spanish hearty and smoky paprika emulsion, micro tendrils pea shoots
02. Garides souvlaki 28
Tiger prawns' brochettes with ladolemono lemon olive oil dressing, roasted sweet pepper confit and dill tzatziki
03. Kebab platter 30 / 55
Choice of S / L
Skewers selection of angus beef tenderloin, chicken breast cubes and ground lamb all flavoured with house-blend spices and parsley served with arabic rice sweet potato, hummus and garlic dip
04. Filetto di tonno pinna gialla "alla Siciliana" 30
Yellowfin tuna steak, tomato, olives, capers and oregano raw salsa, served with eggplant caponata
05. Paillard de Veau 34
Milk fed veal escalope, the greenest green salad – asparagus tip, green beans, cucumber, avocado, tender greens in a Dijon mustard dressing

Oven baked:

This millenary cooking technique, some as old as fire, is perfect for integrating different flavours by cooking them together in a confined space.

01. *Parmigiana di Melanzane e Zucchini* 24
Savoury tart of eggplants and courgette, garden vegetables ragout, slow-cooked tomato sauce and "Raspadura" not aged parmesan cheese
02. *Poisson du jour "À la provencale" (for 2)* 54
A beautiful large whole white-fleshed, fish of the day is prepared in family-style right from the oven pan. Enjoy the spooning of the fish, the baby potato and cherry tomatoes on each plate with plenty of delicious sauces
03. *Tajine Djaj* 38
This rich and fragrant chicken stew is laden with complex flavours and spices reminiscent of the sort you might encounter in a mountainside café in Morocco, scattered with slices of preserved lemons and olives
04. *Chorino Brizola* 34
Cider apple and sage roasted pork chops, topped with feta cheese and kalamata olives, served with orange crusted potatoes
05. *Batata rellena de garbanzos* 25
Mediterranean baked sweet potatoes with marinated chickpeas, avocado tahini, vegan feta crumbles, pumpkin seeds, lemon, cilantro and extra virgin olive oil