



Welcome to Muraka!

Muraka, meaning "coral" in Dhivehi (the native language spoken in the Maldives), is idyllically set over the lagoon of Mirihi island and is bedded on top of corals with an abundance of fish life.

In our small intimate over-water restaurant, we are pleased to provide this exquisite fine dining à la carte menu with a focus on local fish & seafood and the world's finest meat products.

As a highlight, we are happy to pamper you with classic dishes prepared at your table by our talented service team.

Our haute cuisine is accompanied by our well-selected and award-winning wine list with a wide range of wines from the Old & New World and an exclusive selection of fine Champagne.

Should you have any special gastronomical desires, please feel free to let us know how we can tantalize you further!
Enjoy the Muraka experience!

Yours

A handwritten signature in black ink, appearing to read "Hussain Mohamed", with several horizontal lines drawn through it.

Hussain Mohamed

Restaurant Captain at Muraka

Starters

Mirihi's Green Salad with Hemp Seeds

Crunchy salad leaves, tomatillos, veggies
with a light ginger miso dressing

19

Maldivian Lobster Ceviche

Sea grapes, green mango, lime,
chili, shallot and cilantro

31

Yellowfin Tuna Tartare

with ginger, caramelized beet root
and crispy farata

Your waiter will prepare the tartare at your table

25

Tiger Prawns Langothai - Papaya Salad

with salad greens papaya and seed dressing

29

Seared Australian King Scallops with Almond Tangerine Crust

served with a Japanese cucumber,
seaweed, and daikon salad

26

Entrées

Truffle Ravioli with Micro Herbs

served with vanilla and kaffir lime butter

27

Seared Foie Gras with Persimmons

crispy filo chips, pecan nuts and Muraka rum

34

Asian Angus Beef Tataky with Sesame

on tepid warm cucumber ginger and mizuna salad

29

Soups

White Tomato Cream Soup

Perfumed with sherry and basil almond stick
21

Saffron and Champagne Chowder

with king scallop and crab
24

By Maldives Inspired Lobster Soup

Mild curry broth with lobster, bread fruit, chutney, curry leaves
and coconut
25

Vegan

Pulled Jackfruit Amaranth Seed Ragout

With homemade Macha tea pasta and green asparagus
35

Wok fried Seitan Goji Berry Emince

With cabbage mushroom
and Kafir lime sauce served with rice
37

All prices (USD) are subject to 10% service charge and 12% GST

Fish

Peppered Maldivian Yellow fin Tuna

on jicama seaweed mash
and sautéed dragon fruit skin with miso

44

Maldivian Grouper steamed in Bamboo Basket

on kale vegetable with soya, lime and chili broth,
served with basmati rice

43

Red Snapper Quinoa crusted

with a light coconut sauce and sautéed kankun

45

Crispy Skin baked Barramundi

served on sautéed oysters
with vegetable and vermouth saffron sauce

48

Seafood

Muraka Seafood Platter

Maldivian lobster, tiger prawns, scallops, mussel,
reef fish and tuna
served with lime rice and wakame

64

Grilled Maldivian Lobster

With a Beluga lentil fennel ragout, lotus,
fennel tempura and star anis jus

69

Maldivian Lobster Risotto with Champagne

with tarragon and grapes

64

Grilled Tiger Prawns

on Thai style spirulina noodles with baby corn, mushroom,
green pepper and sweet basil

56

Meat

Chicken Breast Sesame crusted

with tonka bean sauce on wok fried bock choy

43

Crispy Duck Breast

on wok fried mushrooms with sweet potato Rösti
and wild hibiscus earl grey sauce

47

Australian Lamb Rack Espresso dusted

with glazed edamame, taro gnocchi and pomegranate sauce

55

Black Angus Rib Eye Steak

bone marrow with thyme, port wine sauce, vegetables
and truffled potato spring roll

59

Triple seared Wagyu Tenderloin

with Kampot pepper sauce, served apart,
young kale and green mango & pine risotto

98

Desserts

Butterfly Pea Flower Panna Cotta

with fresh mango and rosemary

19

Guava Tiramisu

Mascarpone cream with biscuits
and a nice layer of pink guava

21

Blonde Chocolate Mousse

with freeze dried raspberries

19

Japanese Soba Cha semifreddo

with bael fruit sauce

21

Flamed Rum Banana with caramelized Pecan Nuts

Sour ice cream

18

Tahitian Vanilla Avocado Citrus Crème Brûlée

with fruits and fresh coconut

21

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Mirihi's special arrangements and offers

*If you wish to arrange a special dinner,
we are pleased to plan it to your liking*

Whole Fish delight

*Our kitchen team is happy to prepare a whole reef fish to your
liking. Your waiter will filet the fish at your table.
Please ask us for the daily catches. Pre-booking is required*

Giant Lobster for two

*Big Ari Atol Lobster accompanied with champagne risotto
and three different sauces
Minimum 2 Guests. Pre-booking is required.*

Triple seared Angus Tomahawk Steak special

*Potato Truffle Gratin, grilled Vegetables, roasted Red Wine,
Chimichurri and Jim Jaew Sauce
Minimum 2 Guests. Pre-booking is required.*

Vegetarian and Vegan Guests

*Kindly ask our Chef to see Mirihi's additional possible vegetarian
offers. Pre-booking is required.*

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