



MURAKA





Welcome to Muraka!

Miraka, 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 Fusion à la carte menu with a focus on local fish & seafood and the world`s finest meat products prepared by our Chef.

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 7 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 "Nilanka", with a long, sweeping underline.

Muraka Kitchen Chef

Nilanka

Starters

Mirihi's green Salad with Hemp Seeds

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

19

Maldivian Lobster Ceviche

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

31

Yellow fin Tuna Tartare

with sweet ginger, shallots, mustard, daikon
and crispy Faratta

Your waiter will prepare the tartare at your table

25

Tiger Prawns Cashew Nut crusted - Papaya Salad

with salad greens and papaya seed dressing

29

Seared Australian King Scallops with Wasabi Foam

Served with a Japanese cucumber and seaweed salad

26

Starters

Truffle Ravioli with Micro Herbs

served with vanilla and kaffir lime butter

27

Seared Foie Gras with Persimmons

crispy wonton chips, pecan nuts and Muraka rum

34

Asian Angus Beef Tataky with Sesame

on tepid warm cucumber ginger and mizuna salad

29

Maldivian Valhommas

smoked tuna salad with young coconut
in an egg wrap with coconut lime dip

25

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 Quinoa Ragout

with homemade Thai basil pasta and green asparagus

35

Wok fried Seitan Goji Berry Emince

with cabbage, mushroom and kafir lime sauce served with turmeric rice

37

Fish

Maldivian Yellow fin Tuna

on Thai basil pasta with baby corn, mushroom,
fresh green pepper and sweet basil

44

Maldivian Red Snapper steamed in Bamboo Basket

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

43

Ari Atoll Grouper filet in Tamarind

with sweet basil on sautéed Jicama, Lotus chip and kankun
topped with sautéed dragon skin

45

Barramundi Potato crusted

with Vermouth sauce and green vegetables

48

Seafood

Muraka Seafood Platter

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

64

Signature Maldivian Lobster flambé with Rum and creamy red Curry

served with rice

your waiter will flambé the lobster at your table

71

Grilled Maldivian Lobster

with Champagne truffle sauce served with rocket pine risotto and green
asparagus

69

Maldivian Lobster Risotto with Champagne

with tarragon and grapes

64

Tiger Prawns black Quinoa crusted

on wok-fried vegetables and caramelized shallot whiskey sauce

56

Meat

Chicken Breast Pecan crusted

with lemongrass chili sabayon on wok-fried bok choy and taro chips

43

Crispy Duck Breast

on wok fried mushrooms with grilled pumpkin
and wild hibiscus earl grey sauce

47

In Soy and Spices slowly braised Australian Lamb Shank

served with corn tartlets and kale

53

Black Angus filet Steak

Black garlic port wine sauce, tempura pickles and truffled potato spring rolls

59

Triple seared Wagyu tenderloin

with Kampot pepper sauce on
young kale and green mango & pine risotto

98

Desserts

Rosemary Panna Cotta

with fresh mango

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

Vegan Tahitian Vanilla Avocado Citrus Crème Brûlée

with fruits and fresh coconut

21

Mirihi's special arrangement 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

*Big Ari Atoll Lobster accompanied with champagne risotto and three
different sauces. Pre-booking is required.*

Triple seared Beef Tomahawk Steak special

*Potato Truffle Gratin, grilled Vegetables, roasted Red Wine,
Chimichurri and Jim Jaew Sauce*

Minimum 2 Guests. Pre-booking is required.

Chef's Veal Cordon Bleu

*Crispy breaded veal, stuffed with honey ham and raclette cheese, served
with French fries and a side salad. Pre-booking is required.*

Vegetarian and Vegan Guests

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