



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 that extends to the right.

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

33

## **Yellow fin Tuna Tartare**

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

Your waiter will prepare the tartare at your table

27

## **Tiger Prawns Cashew Nut crusted - Papaya Salad**

with salad greens and papaya seed dressing

31

## **Seared Australian King Scallops with Wasabi Foam**

Served with a Japanese cucumber and seaweed salad

28

# Starters

**Truffle Ravioli with Micro Herbs**

served with vanilla and kaffir lime butter

29

**Seared Foie Gras with Persimmons**

crispy Wonton chips, pecan nuts and Muraka rum

36

**Australian Angus Beef Tataky with Sesame**

on tepid warm cucumber ginger and mizuna salad

31

**Maldivian Valhomas**

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

26

# Soups

## **White Tomato Cream Soup**

perfumed with sherry and basil almond stick

23

## **Saffron and Champagne Chowder**

with king scallop and crab

26

## **By Maldives inspired Lobster Soup**

mild curry broth with lobster, bread fruit, chutney, curry leaves and  
coconut

28

# Vegan

## **Pulled Jackfruit Quinoa Ragout**

with homemade Thai basil pasta and green asparagus

36

## **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

46

## **Maldivian Red Snapper steamed in Bamboo Basket**

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

45

## **Ari Atoll Grouper filet in Tamarind**

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

47

## **Barramundi Potato crusted**

with Vermouth sauce and green vegetables

49

# Seafood

## **Muraka Seafood Platter**

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

67

## **Signature Maldivian Lobster flambé with Rum and creamy red Curry**

served with rice  
your waiter will flambé the lobster at your table

74

## **Grilled Maldivian Lobster**

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

72

## **Maldivian Lobster Risotto with Champagne**

with tarragon and grapes

67

## **Tiger Prawns black Quinoa crusted**

on wok-fried vegetables and caramelized shallot whiskey sauce

58

# Meat

## **Chicken Breast Pecan crusted**

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

46

## **Crispy Duck Breast**

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

49

## **In Soy and Spices slowly braised Australian Lamb Shank**

served with corn tartlets and kale

56

## **Black Angus filet Steak**

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

63

## **Triple seared Wagyu tenderloin**

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

103



# Desserts

## **Rosemary Panna Cotta**

with fresh mango

21

## **Guava Tiramisu**

mascarpone cream with biscuits and a nice layer of pink guava

20

## **Blonde Chocolate Mousse**

with freeze-dried raspberries and sesame toffee

19

## **Japanese Soba Cha semifreddo**

with bael fruit sauce

22

## **Flamed Rum Banana with caramelized Pecan Nuts**

sour ice cream

20

## **Vegan Tahitian Vanilla Avocado Citrus Crème Brûlée**

with fruits and fresh coconut

22

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All prices (USD) are subject to a 10% service charge and 16% GST  
We are offering a 30% discount for all guest on HB / FB

# *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.*