

# REETHI GRILL

## MENU

This sample menu is posted on our website as a guide only. The items and the prices are subject to change without any notice. All the prices are in United States Dollar and they are subject to additional 10% Service Charge and 6% GST.

# GRILL MENU

## SOUPS

### **Gallo Pinto “Black Bean Soup”**

Traditional South American black beans soup  
Served with diced sweet onion & crushed tortilla chips 6.00

### **Lobster Bisque Shooter**

Lobster bisque with brandy flavor & lobster flakes,  
Served with a drizzle of truffle oil 6.50

### **Broccoli Bisque with Gremolata**

A smooth blend of fresh broccoli and potatoes,  
Topped with parsley, garlic and lemon zest Gremolata mix 7.25

## APPETIZERS

### **Ensalata de Carne Asada**

Beef Tenderloin, marinated in Chimichurri sauce,  
Grilled to your taste and served over  
sour crispy cucumber compote 8.75

### **Beef Carpaccio**

Chilled thin sliced beef tenderloin with shaved parmesan cheese,  
Assorted greens, drizzled with truffle-parsley oil 9.00

### **3 Beans & Coriander Salad**

Lima, white Toscana & Garbanzo beans, diced bell peppers,  
Fresh tomatoes, a dash of jalapeño, fresh coriander, lime juice,  
Comino oil, served with Nacho Chips 6.95

### **Glazed Chicken Wings**

Pan seared chicken wings, glazed with our Fajita sauce  
And served with flavored Mexican rice timbale 6.75

### **Mixed Green with Granny Apple Crunch**

Assorted mixed green leaves, julienned granny smith apple,  
Fresh ground pepper corn, avocado olive oil and citrus squeeze 6.50

## MAIN COURSES

### Trio di Carne a la Parilla

Chicken breast, beef tenderloin & pork rib, grilled your way 28.00

### Grilled T-bone steak with Montreal Spices (400g)

Grilled steak Rancho style with fresh pepper corn sauce 42.00

### New Zealand Lamb Chops

Char-grilled, Pistachio crusted lamb chops with rosemary juice 28.50

### Surf & Turf Platter

Jumbo Prawns, sand lobster tail, tenderloin fillet  
Served with side fettuccine-lobster-pasta 38.00

### Grilled Rib-Eye Steak with roasted Pepper Salsa (400g)

Angus beef Rib-eye char-grilled your way,  
served with light spicy habanero sauce 44.50

### Cornish Hen Ocho Rio Spices

Grilled half hen marinated with Jamaican spices 25.00  
Whole Cornish hen for two 38.00

### Grilled Lobster

Mediterranean, Tandoori or Papillotte 100g 10.00

### Grilled Jumbo Prawns

Al "Mojo de Ajo", with Thai basil & lemon grass 100g 8.00

### 'Catch of the Day'

Grilled Maldivian reef fish 100g 5.00  
(Please ask your waiter)

### Mediterranean Vegetables Composition

Marinated & grilled egg plant, bell pepper, zucchini, Fennel bulbs &  
tomatoes, over gorgonzola polenta, pesto & pine nuts drizzle 16.00

### Side Dishes

Ash-baked potato 2.25

Vegetable kebab (2 skewers) 3.50

Rice and sweet corn or plain white rice 2.25

Side mix greens with house dressing 4.95

All main dishes will be served with your choice of two side dishes:

Golden ginger mashed potatoes, Cajun fried potato wedges, baked whole potato with chive & sour cream, Mexican rice or garlic-rosemary medley of vegetables.

## DESSERTS

### **Chocolate Mousse 'Emillion'**

Chocolate chips and dark chocolate mousse flavored with brandy,  
served on wild berry coulis 8.90

### **Crème Brulée**

Flan of crème brulée with coffee flavor 5.75

### **Tiramisù**

Our house best: Amaretto, Kahlúa, mascarpone,  
Black Arabica coffee and lady's finger biscuits 8.00

### **Banana Boat**

Vanilla, chocolate, strawberry ice cream and Maldivian bananas,  
Served with dark chocolate sauce and chopped roasted cashew nuts 9.75

### **Trio di Panna Cotta**

Panna Cotta mousse with mint, strawberry and citrus flavor 7.00

### **Exotica**

Selected seasonal tropical fruits 11.00

### **Cheese Platter**

Selection of Goat cheese, French Brie and Gorgonzola 13.00

# ITALIAN MENU

## ANTIPASTI

### **Insalata Capricciosa**

Fresh buffalo bocconcini, beef tomatoes, fresh basil,  
drizzle of extra virgin olive oil

8.95

### **Grilled Calamari**

Calamari tubes marinated in olive oil & confit garlic,  
served over warm couscous timbal, with a drizzle of  
extra virgin olive oil and balsamic syrup

8.95

### **Grilled Antipasti Platter**

Marinated with fresh herbs, eggplant, bell peppers, zucchini  
& roasted garlic served with mozzarella cheese toast

8.00

### **Assorted Bruschetta Platter**

roasted pepper and goat cheese, mushrooms, marsala &  
gorgonzola cheese, tomato & basil

8.95

### **Tuna Loin Carpaccio**

Maldivian tuna loin crusted with fresh pepper & sesame seeds,  
slightly seared and cut into thin slices, served over a light  
wasabi-balsamic vinaigrette, topped with shaved parmesan

11.00

### **Polpetta di Risotto**

Fried cheese-filled risotto croquettes with parmesan, mozzarella cheese,  
fresh herbs, served over a tangy tomato sauce & basil glaze

7.75

## MAIN DISHES

### **Linguine Pasta with Sea Food**

Your choice - with creamy or tomato sauce  
Reef fish, shell mussels, shrimps and clams in a  
light tangy tomato sauce or creamy pesto sauce

18.00

### **Toscana Grilled Chicken**

Grilled marinated chicken breast served over Fettuccini pasta  
in a creamy blue-cheese sauce topped with fresh tarragon

18.95

**Seared Chicken Breast with Pancetta & Olives**

Chicken Supreme (bones on) marinated in white wine, rosemary & thyme, oven roasted in a clay pot, with pancetta & crushed olive brushing, served over golden potato & eggplant caviar and drizzled with Kalamata tapenade sauce 19.75

**Grilled Maldivian Tuna Steak (220g, subject to availability)**

Marinated in anchovy flavored olive oil, char- grilled, served over risotto, with parmesan & broccoli stack, tomato sauce, grilled cherry tomatoes and preserved lemon wedges 21.60

**Vegetarian Lasagna**

Fresh grilled summer vegetables, spinach lasagna sheets, our tomato sauce, ricotta cheese, light bechamel and mozzarella 16.00

**PIZZA FROM THE WOOD-FIRED OVEN****Cherry Tomato and Goat Cheese Pizza**

Brushed with olive oil pesto, fresh shredded mozzarella, cherry tomatoes, crumbled goat cheese, fresh basil and cracked black pepper corn 13.95

**Pizza Quattro Stagioni**

Tomato sauce, cubed mozzarella cheese, artichoke hearts, sauteed mushrooms, prosciutto, kalamata olives and diced bell peppers 13.50

**Seafood Pizza**

Shrimps, calamari, mussels, fresh tuna, clams and crab meat on a light pizza sauce with shredded mozzarella 16.50

**Chicken Tandoori Pizza**

Marinated tandoori chicken strips, chilli flakes, mozzarella cheese and pizza sauce 16.50

**Pizza Al Prosciutto**

Prosciutto shaves, bites of pancetta, pizza sauce and mozzarella 15.00

**Calzone – stuffed with Italian sausage or vegetables Italian sausage**

bites OR bell peppers, eggplant, fresh basil, ricotta cheese, mozzarella, grated parmesan, onion, roasted garlic and tomato sauce 13.95

**Japanese Pizza**

Thin crispy crust with a light pizza sauce and sushi rice, sashimi grade tuna, pickel ginger, wasabi and mozzarella cheese 15.00

**Extra topping**

2.00

**Lobster Meat** 50 g

8.00

## TANDOORI MENU

### NAAN

<b>Tandoori Roti</b>	2.00
<b>Plain Naan</b>	2.00
<b>Butter Naan</b>	2.50
<b>Cheese Naan</b> (Goat, Mozzarella/Cream Cheese)	3.50
<b>Garlic Naan</b>	2.50
<b>Basil Pesto or Olive Tapenade Naan</b>	2.75
<b>Lacha Paratha</b>	2.50
<b>Spinach Naan</b>	2.75
<b>Panir Ka Paratha</b>	3.25
<b>Smoked Ham Naan</b>	3.50
<b>Stuffed Kulcha, Alo, Gobi</b>	3.00
<b>Paneer Meeth Paratha</b> (sweet)	5.50
<b>Gramm flour Naan</b> (gluten free)	2.00
<b>Tandoori Baker Basket</b>	
Mini Naan, Roti, Paratha, Kulcha	9.00

### SOUPS

<b>Tomato Dhaniya Ka Sorba</b>	
Fresh tomato, coriander leaves and brown cardamom	6.00
<b>Dhal Sorba</b>	
Yellow lentil soup with lemon and fresh coriander flavor	5.50

### NON-VEGETARIAN MAIN COURSES – CHICKEN AND LAMB

<b>Tandoori Chicken Tikka</b>	
Boneless chicken leg, Kashmiri mild chili, hung yogurt, served with lacha salad & pudina chutney	13.95
<b>Malai Chicken Tikka</b>	
Boneless chicken leg, amul cheese & hung curd in a creamy flavor served with payaz & til chutney	15.50
<b>Reethi Special Sheekh</b>	
Minced chicken and mutton, garam masala flavored, layered and served with mint chutney and lacha payaz	14.75

**Traditional Tandoori Chicken**

Half baby chicken boned, marinated in Panjabi masala,  
served with lacha payaz and mint chutney 23.00

**Noorami Murg Sheekh**

Minced chicken on skewer with sweet bell pepper and chat masala,  
served with lacha payaz and mint chutney 15.00

**Boti Kebab (Lamb)**

Boneless lamb, marinated with raw green papaya,  
garam masala, pomegranate, served with mustard chutney  
& mixed green relish 17.50

**Makhamali Mutton Sheekh**

Minced boneless mutton coated with onion & coriander sauce,  
chat masala, served with mint yogurt chutney  
& peanut cabbage relish 16.75

**Butter Chicken Curry**

Chicken legs simmered in curry masala, cashew nuts,  
kashmiri red chili, green cardamom, tomato and butter gravy 19.00

**NON-VEGETARIAN MAIN COURSES – FISH AND SEAFOOD****Maahi Lasooni Tikka**

Lemon-garlic flavored fish chunks marinated with curd and Indian spices,  
cooked to perfection, served with lemon confits & til chutney 15.75

**Tandoori Jhinga Prawns (200g)**

For prawn lovers, here is the ultimate delight, served with tandoori  
katta masala, lemon and mint yogurt chutney 18.00

Add Prawns 100g 8.00

**Maldivian Lobster Tandoori**

Local lobster, marinated with mild kashmiri spices, wrapped with capsicum,  
onion, served with fresh grated coconut salad, lacha payaz and green  
coriander chutney 28.00

**Reethi Tandoori Platter for 2**

Lasooni tikka, tandoori prawns, haryali fish tikka and fish sheekh kebab  
served with mint chutney and lacha payaz 33.00

**Fish Sheekh Kebab**

Minced white skewered fish flavored with mint and coriander  
Served with mint yoghurt chutney and lacha payaz 14.75



## VEGETARIAN MAIN COURSES

### **Mewa with Malai Ki Sheekh**

Mix of cottage cheese, khoya and dry fruits in green cardamom flavor served with green chutney and cucumber relish 8.50

### **Achhari Paneer Tikka**

Amul cheese, saffron, dry nuts, served with mint chutney and cucumber relish 8.95

### **Stuffed Tandoori Allo Ki Tikki**

Indian cottage cheese seasoned with special Indian five spices, pickle flavored, served with mint chutney and cucumber relish 9.75

### **Tandoori Fallo Ki Chat**

Variety of fruits: pears, pineapple, apple, honey, sugar, pomegranate powder flavored and served with tomato chutney and green relish 9.25

### **Dhal Makhani**

Black lentil dhal, tomato and butter cream flavor 9.50

### **Mixed Sheekh**

Indian panner tikka, whole tomato, fresh onion, small capsicum, marinated with yogurt, red chili pepper, garam masala, served with green choriander chutney and lacha payaz 8.95