

# AILA

## RESTAURANT MENU

**Aila** is the local language (Dhivehi) word for **family** and is the reason this menu is focused on sharing with others.

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# Starters

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DIBBA BAY OYSTER (sf, gf) fresh oyster, served with mignonette sauce, jalapeno mayo & fresh lemon	\$18
CHICKPEA FRITTERS (vg, gf, d) fried chickpea fritters, sumac onions, labneh dip	\$14
PAN CON TOMATE (p, d) sourdough baguette, grated fresh tomato & serrano ham	\$16
DYNAMITE SHRIMP (sf, d) panko fried shrimp, yoghurt lemon dip, prawn oil	\$18
HALLOUMI & PADRON PEPPER (vg, d) grilled halloumi, padron peppers & honey chili glaze	\$20
SEARED SESAME TUNA (gf, d) carrot, saffron puree, sesame crusted yellowfin tuna, fresh herb salad	\$14
PATATAS BRAVAS & PULPO (gf, d) fried potato, bravas sauce, marinated baby octopus	\$20
HOT HONEY CHICKEN corn flakes crusted chicken thigh, chili honey, mustard, pickles	\$26
BEEF TARTARE (d) angus beef tenderloin, gherkins, parsley, shallots, capers, jalapeno mayo, parmesan cheese, roasted sourdough toast	\$26

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# Salads & Soups

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## GARDEN ROAST (n, gf, d)

roasted garden vegetables, labneh, fresh herbs salad, pesto sauce

\$26

## GREEN GODESS (n, vg, v, gf)

mixed garden vegetables, avocado, fried potato, green goddess dressing

\$24

## GREEK SALAD (vg, gf, d)

tomato, cucumber, bell pepper, red onion, kalamata olives, feta cheese & oregano

\$24

## CEASAR SALAD (d, p)

choose between prawn or chicken  
romaine lettuce, bacon, parmesan cheese, red onion, egg, bread croutons, caesar dressing

\$28

## GREEN PEA & WASABI SOUP (vg, d)

parmesan crisps, herb oil, roasted bread

\$16

## ANDALUSIAN GAZPACHO (vg)

tomato, cucumber, bell pepper, red onion, sourdough bread croutons

\$14

## CARROT COCONUT SOUP (vg, v)

carrots, saffron, coconut milk, roasted sourdough bread

\$14

Price is in USD and includes 16% GST and service charge

(n) - Contains nuts (sf) - shellfish (vg) - vegetarian (v) - vegan (gf) - gluten free (d) - dairy (p) - pork

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# Pizza

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MARGHERITA SBAGLIATA (vg, d) mozzarella cheese, tomato pesto, basil pesto	\$24
FUNGHI (vg, d) mozzarella cheese, potato, sautéed mushroom, truffle oil, fresh herbs	\$28
PLANT-BASED POWER (vg, v, gf) tomato sauce, vegan cheese, garden vegetables	\$24
PEPPERONI PIZZA (d, p) tomato sauce, mozzarella cheese, parmesan cheese, pepperoni, dried oregano, drizzled honey	\$28
PROSCIUTTO PIZZA (d, p) tomato sauce, mozzarella cheese, parmesan cheese, rocket leaves, prosciutto ham	\$28

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# Asian Corner

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<b>CITRUS PRAWN SALAD</b> (sf, gf) red prawns, sweet papaya, red onion, long beans, lime, basil, fish sauce & cherry tomato	\$18
<b>ASIAN FRIED RICE</b> (gf) choose between tofu, prawn or chicken, basmati rice, egg, garden vegetables, soy sauce, sesame oil, coriander, chili & lime	\$24
<b>INDONESIAN NASI GORENG</b> (sf) fried rice, egg, chicken, prawns, scallion, carrots, chili sauce	\$28
<b>PAD THAI NOODLES</b> (n, gf) choose between tofu, prawn or chicken, rice noodles, vegetables, pad thai sauce, peanuts, lime & fresh herbs	\$28
<b>PAD KRA PAO</b> spiced minced beef, basmati rice, fried egg, fresh basil, roasted sesame seeds	\$30
<b>DHAL CURRY</b> (vg, v, gf) Sri Lankan lentil curry, steamed rice, crispy pappadam & chili sauce	\$22
<b>MALDIVIAN FISH CURRY</b> local fish, maldivian spices, coconut milk, steamed rice & prawn crackers	\$26
<b>BUTTER CHICKEN</b> (d) grilled chicken, murgh makhani sauce, pappadams & steamed rice, naan bread	\$30

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# Grill & Tandoori

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## TANDOORI STATION

garden vegetables	\$16
paneer	\$18
local reef fish	\$20
king prawn shashlik	\$26
spiced chicken	\$22
lamb tikka	\$24
beef kebab	\$26
served with chutney, sauces & pickles	

## SHARING PLATTERS CAN BE CUSTOMIZED TO NUMBER OF GUESTS

### MIX GRILLED SEAFOOD

tuna loin, reef fish, calamari, octopus, prawns, french fries,  
garlic roasted vegetables, chimichurri, bearnaise sauce,  
mojo rojo

\$30

### MIX GRILLED MEATS

sujuk sausages, chicken breast, lamb chops, beef steak,  
french fries, garlic roasted vegetables, chimichurri,  
bearnaise sauce, mojo rojo

\$35

### MIX TANDOORI SEAFOOD

local reef fish, tuna, jumbo prawns, basmati rice, garden  
salad, chutney, sauce, pickle

\$30

### MIX TANDOORI MEATS

spiced chicken, lamb tikka, beef kebab, basmati rice,  
garden salad, chutney, sauce, pickle

\$35

### NAAN BREADS

plain, butter, garlic, chili, cheese, sesame

\$5

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# Kids Menu

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MAC & CHEESE (d) penne pasta, cheddar cheese sauce & broccoli florets	\$18
JAWAKARA KIDS MEAL (p) ham and cheese sandwich, vegetables crudités, crackers & fresh fruits	\$16
SPAGHETTI BOLOGNESE (d) beef ragout, tomato sauce & parmesan cheese	\$18
FISH FINGERS (d) fried crumbed fish, potato puree & green peas	\$20
GRILLED CHICKEN BREAST chicken breast, french fries, baby spinach salad & cherry tomato	\$20

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# Desserts

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WARM CHOCOLATE BROWNIE (d)  
vanilla ice cream & strawberries

\$15

OREO CHEESECAKE (d)  
oreo crumble, custard sauce & fresh berries

\$16

BANOFIE PIE (d)  
banana, toffee, whipped cream & chocolate chips

\$15

STICKY TOFU PUDDING (d)  
date ice cream & caramel sauce

\$16

THAI MANGO STICKY RICE (v, vg, gf)  
coconut rice, mango & coconut sauce

\$14

ICE CREAM & SORBETS  
price per flavour  
Ice cream - vanilla, chocolate, strawberry (vg, d)  
Sorbet - lemon, coconut, raspberry (v, vg, gf)

\$5

SEASONAL FRUITS (v, vg, gf)  
mix of seasonal fruits

\$22