

KIHAVAH BREAKFAST FAVORITES

PROBIOTIC SUPER FOOD SMOOTHIES

Banana, wheat grass

low fat yoghurt, cinnamon nutmeg, vanilla extract

Raspberry, apple, flax seed

low fat yoghurt, banana, honey

Mango, kefir yoghurt

wheatgrass, honey

Coconut, green chia seed

kale, spinach, banana, pineapple, pak coy

Raspberry, honey

topped with a spoon of granola, mango, flax seeds, chia honey, ginger extra

FROM THE STOVE

Indigenous!

Maldivian Kukulhu Riha

Coconut infused spicy chicken curry served with steam rice, boiled egg and fried papad

Mashuni Breakfast

Maldivian tuna and coconut sambal served with local flat bread and lentil curry

International

Indian Aloo Parata

Indian flat bread stuffed with tempered potato served with lemon pickle and plain yoghurt

South Indian Poori Bhaji

Flat rounds of flour which are deep fried, served with a spiced potato semi dry curry

Egg Benedict or Florentine Benedict

Toasted English muffin, turkey ham or sautéed spinach, sauce béarnaise

Classic Croque Madame

Turkey ham, crusty bread, gruyere, fried egg, fresh mesclum greens

Steak and Eggs

Perfectly grilled beef tenderloin, mushroom sauce

One egg sunny side up, herb, country roasted potatoes
tomato gratin

Two Eggs Any Style

organic greens

Omelet with your choices of fillings

Bacon, onions, spinach, mushrooms, bell peppers, cheese

Smoke Salmon Breakfast Sandwich

Dill sauce, capers, toast brioche, avocado, arugula greens, lemon emulsion

Huevos Rancheros

Corn tortilla, refried beans, beef or pork chorizo, guajillo salsa

Sunny side up egg, feta cheese, sour cream

Mexican Breakfast Burrito

Green tomatillo salsa, refried beans, cheese and sour cream

Side of chilaquiles

Savory Spinach Crepes

A bit spicy light cream roasted tomato sauce

French toast

Wild berry coulis, seasonal berries, maple syrup