

BUDDHA BOWLS

NAVA BOWL (V) (DF) (GF) (VG) (N) 36

Carrots, roasted pickled beets, edamame, falafel, hummus, bean sprouts, greens, brown rice, charred broccoli, lemon cumin tahini dressing

GREEN GODDESS BOWL (V) (GF) (N) 38

Baby spinach, steamed asparagus, edamame, heirloom green tomato, charred broccoli, pumpkin seeds pistachios, cucumber, quinoa, avocado, green goddess dressing.

POWER BOWL (V) (GF) (N) 34

Roasted pumpkin, mixed greens, cucumber, sundried tomato, avocado, mint, cranberries, feta, barley, toasted almonds, pumpkin seeds, rocket pesto dressing

BURRITO BOWL (S) 36

Black beans, sweet corn, brown rice, marinated chicken, mixed greens, tomato salsa, carrot, guacamole, corn chips, jalapeno sour cream dress

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POKE BOWLS

PONZU TUNA (DF) 38

Garlic ponzu tuna, Japanese sushi rice, edamame, radish, avocado, carrot, tobiko, toasted sesame

SPICY SALMON (GF) (S) 42

Marinated spicy creamy salmon, Japanese sushi rice, mango, cucumber, radish, nori, avocado, salmon roe, spring onion

MENTAIKO PRAWNS (GF) 40

Mentaiko mayo prawns, Japanese sushi rice, chargrilled corn, edamame, avocado, carrot, mango, cherry tomatoes, cress

SHOYU TOFU (DF) 36

Sweet shoyu glazed tofu, Japanese sushi rice, edamame, carrot, radish, avocado, cucumber, mizuna leaves

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SUSHI BURRITOS

SPICY TOFU (V) (DF) (S) 32

Avocado, cucumber, carrot, red cabbage, baby gem, sweet soy, spicy mayo

TERIYAKI CHICKEN (DF) 36

Avocado, omelet, carrot, cucumber, kale, baby gem, Japanese mayo

YUZU KOSHO TUNA (GF) (DF) 38

Avocado, carrot, cucumber, shiso leaves, baby gem, tobiko, yuzu mayo

ROCK SHRIMP TEMPURA (DF) 42

Avocado, mango, carrot, tobiko, baby gem, spring onion, passion fruit mayo

SOUPS

SOUP OF THE DAY 28

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PIZZA

MARGHERITA (V)	33
Tomato sauce, mozzarella, basil	
VEGETARIANA (V)	39
Tomato sauce, eggplant, zucchini, Bell pepper, broccoli, mushroom, burrata, confit tomatoes, parmesan	
DIAVOLA (P)	40
Tomato sauce, mozzarella, pork chorizo, garlic, parmesan, rosemary	
PIZZA AL SALAME PICCANTE	40
Tomato sauce, mozzarella, beef peperoni, garlic, parmesan	
QUATTRO FORMAGGI (V)	42
Parmesan cream, gorgonzola, emmental, mozzarella, brie, shaved parmesan	
POLLO E CAJUN	42
Cajun chicken, pineapple, capsicum, tomato sauce, mozzarella	
SALMONE AFFUMICATO	44
Cream cheese, mozzarella, rocket, capers, red onion	

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PIZZA

PARMA E RUCOLA (P) 44

Tomato, mozzarella, burrata, shaved parmesan, rucola, parma ham

FRUTTI DI MARE 46

Tomatoes, Clams, shrimp, calamari, cuttlefish, parsley

TARTUFATA (V) 48

Truffle cream, mozzarella cheese, mushrooms

BE A CHEF CREATING YOUR OWN PIZZA

Black or green olives 2

Chicken 2

Calamari 3

Mushroom 3

Octopus 3

Chorizo (P) 4

Salami (P) 4

Smoked salmon 6

Prawn 7

Cheese 8

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PASTA

MELANZANE ALLA PARMIGIANA	32
Oven baked eggplant, tomato sauce, mozzarella, basil	
SPAGHETTI POMODORINI E BURRATA (V)	39
Spaghetti pasta, cherry vine tomatoes, fresh burrata cheese and basil	
PAPPARDELLE CARBONARA E FUNGHI (P)	40
Wild mushroom, bacon, cream sauce, parmesan cheese	
TAGLIATELLE ALLA BOLOGNESE	46
Tagliatelle pasta, meat ragout “bolognese” and parmesan cheese	
TAGLIOLINI AL POLPO	44
Local octopus, gluten free pasta, green olives, capers, basil	
SPAGHETTI ALLA CHITARRA	44
Spaghetti pasta, prawn, Italian bottarga, parsley	
MAC & CHEESE	46
Brie cheese, black truffle paste	

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PASTA

LASAGNA **46**

Bechamel, bolognese sauce, parmesan cheese

LINGUINE ALL'ARAGOSTA **98**

Maldivian lobster, basil

BE A CHEF CREATING YOUR OWN PASTA

Black or green olives 2

Chicken 2

Calamari 3

Mushroom 3

Octopus 3

Chorizo (P) 4

Salami (P) 4

Smoked salmon 6

Prawn 7

Cheese 8

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SNACKS

The Nava Seafood Platter (for two) **300**
Oysters, Tuna Ceviche, Tuna Tartare, Scallop Sashimi, Octopus Escabeche and Chilled Lobster

Condiments: Mary Rose Sauce, Tartare Sauce, Mignonette, Guacamole and Crème Fraiche Taco's, Potato Crisps and The Ledge Sourdough

Add Kaviari Crystal Caviar(30g) **150**

Add Veuve Clicquot Ponsardin Champagne **210**

Gillardeau Oysters **12**
Fresh Oysters from France, Served with Lime and Mignonette

Fries **18**
Lightly Salted Crispy Fries

Tuna Ceviche **28**
Maldivian Tuna, Lime, Red Onion and Coriander

Tuna Tartare **30**
Yellow Fin Tuna, Avocado, Yuzu Crema and Ikura

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SNACKS

Smoked Potato Croquettes	22
Smoked Potato Balls, Fresh Thyme and House Aioli	
Guacamole and Corn Chips	20
Housemade Avocado Guacamole, Fresh Fried Corn Chips	
Avocado on Toast	25
Sliced Avocado on Grilled Sourdough, Salt, Pepper, EVOO and a Slice of Lemon	
Tomatoes and Burrata	35
Burrata Di Buffala, Roasted and Fresh Cherry Tomatoes, Aged Balsamic and EVOO	
Fried Chicken Drumlets	25
Buttermilk Brined Chicken Drumlets, Fried Crispy, Served with a Spring Onion Crema	
Nachos	30
Corn Chips, Melted Cheese, Sour Cream, Tomato Salsa and Jalepenos	

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TACOS

(Freshly Grilled Corn Taco's)

GUACAMOLE AND TOMATO CORIANDER	22
TUNA AND AVOCADO TACOS	29
GRILLED SNAPPER AND TOMATO SALSA	25
GRILLED CHICKEN AND LIME CREMA	25
WAGYU BEEF TACOS	30
TUNA AND CAVIAR TACOS	68

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THE LEDGE SALADS

WATERMELON & FETA	30
Compressed watermelon, feta, mint, candied pistachio, aged balsamic	
STRAWBERRY & BEETROOT SALAD	35
Fresh strawberries, salt baked beetroot, toasted pecans, baby spinach and aged balsamic	
GARDEN LEAF	25
Tomato, onion, cucumber, fennel, croutons, dijon dressing	
NAVA CAESAR	28
Cos lettuce, pork bacon, parmesan cheese, chopped egg, croutons	
TUNA NIÇOISE	38
Cherry tomato, black olives, onions, green beans, boiled egg, potato	
FENNEL AND ORANGE SALAD	35
Shaved fennel, orange segments, fresh herbs and EVOO	
HONEY ROASTED PUMPKIN	32
Garden leaves, quinoa, feta & zaatar	
Salad Extra's	
Avocado	10
Boiled Egg	10
Grilled Tuna	15
Grilled Lobster	15
Grilled Chicken	15
Grilled Wagyu Beef	25

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SANDWICHES & BURGERS

All come with Fries

Lobster Slider **55**

Freshly Grilled Maldivian Lobster, Housemade Mary Rose Sauce and Garlic Butter

Fish Burger **35**

Grilled Reef Fish, Iceberg Lettuce, Tomato and Tartare Sauce

Falafel Burger **35**

Freshly Fried Falafel, Housemade Hummus, Guacamole, Za'atar and Chopped Salad

Fried Chicken Sandwich **35**

Buttermilk Fried Chicken, Iceberg Lettuce, House Pickles and Lime Cream

The Ledge Cheeseburger **50**

Double Patty, Double Cheese, Pickles and Burger Sauce

Maldivian Club Sandwich **70**

Freshly Grilled Lobster, Iceberg Lettuce, Tomato, Avocado and Housemade Aioli

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GRILLED

All Served with Green Salad

Octopus	48
Grilled Fremantle Octopus, Chimichurri and Fresh Lime	
Snapper	55
Freshly Grilled Local Snapper Fillet, Tartare Sauce and Lemon	
Tuna	60
Seared Maldivian Yellowfin Tuna, Yuzu Crème, Lemon	
Lobster 100G	24
Freshly Grilled Maldivian Lobster, Garlic Butter Sauce and Lemon Wedges	
Chicken	75
Marinated and Grilled Chicken, Lemon and Thyme Sauce	
Lamb Chop	65
Marinated Lamb Chops, Tomato and Black Olive Sauce	
Blackmore Wagyu Steak	95
Australian Wagyu, Mustard and Rosemary Sauce	
The Nava Grill Platter (two people)	280
Oysters, Octopus, Tuna, Lobster, Chicken, Lamb and Wagyu Steak. Served with Chips, Salad and The Ledge Sourdough	

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DESSERT

Housemade Ice Cream	6
Vanilla, Chocolate or Smoked	
Soft Ice Cream	10
Watermelon	15
Freshly Cut Watermelon Wedges	
Chef Selected Fruit Platter	25
Mixed Berry Tart	12
Raspberries, Blueberries and Strawberries Baked in a Frangipane Tart	
Served with Creme Chantilly	
Island Pavlova	18
Pavlova, Pineapple Chantil, Tropical Fruits and Fresh Herbs	
Hokey Pokey Sundae	20
Housemade Honeycomb, Vanilla Ice Cream and Chocolate Sauce	

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VEGETARIAN

AVOCADO TOAST (V)	20
Sliced avocado on grilled sourdough, salt, pepper, EVOO and a slice of lemon	
GUACAMOLE AND TOMATO SALSA TACOS (V)	22
GARDEN LEAF SALAD (V)	25
Tomato, cucumber, fennel, croutons, dijon dressing	
WATERMELON & FETA SALAD (V)	30
Rocket & Cos lettuce, mint, candied pistachio, aged balsamic	
HONEY ROASTED PUMPKIN SALAD (V)	32
Garden leaves, quinoa, feta & zaatar	
MARGHERITA (V)	33
Tomato sauce, mozzarella, basil	
PIZZA VEGETARIANA (V)	39
Tomato sauce, eggplant, zucchini, bell pepper, broccoli, mushroom, burrata, confit	
SPAGHETTI POMODORINI E BURRATA (V)	39
Spaghetti pasta, cherry vine tomato, fresh burrata cheese, basil	
QUATTRO FORMAGGI PIZZA (V)	42
Parmesan cream, gorgonzola, emmental, mozzarella, brie, shaved parmesan	

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KIDS MENU

VEGETABLE STICKS	10
GARLIC BREAD	10
FRIES	10
FROZEN FRUIT STICKS	10
CHICKEN STRIPS	15
FISH FINGERS	15
TAGLIATELLE AND TOMATO SAUCE	15
CHEESEBURGER	18

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