BUDDHA BOWLS

NAVA BOWL (V) (DF) (GF) (VG) (N) Carrots, roasted pickled beets, edamame, falafel, hummus, bean sprouts, greens, brown rice, charred broccoli, lemon cumin tahini dressing

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

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

POWER BOWL (V) (GF) (N)

Roasted pumpkin, mixed greens, cucumber, sundried tomato, avocado, mint, cranberries, feta, barley, toasted almonds, pumpkin seeds, rocket pesto dressing 36

38

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

SPICY SALMON (GF) (S)

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

Mentaiko mayo prawns, Japanese sushi rice,

38

42

40

chargrilled corn, edamame, avocado, carrot, mango, cherry tomatoes, cress

SHOYU TOFU (DF)

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)

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

TERIYAKI CHICKEN (DF)

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

YUZU KOSHO TUNA (GF) (DF)

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

32

36

ROCK SHRIMP TEMPURA (DF)

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

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PIZZA

MARGHERITA (V) Tomato sauce, mozzarella, basil

VEGETARIANA (V)

Tomato sauce, eggplant, zucchini, Bell pepper, broccoli, mushroom, burrata, confit tomatoes, parmesan

DIAVOLA (P)

Tomato sauce, mozzarella, pork chorizo, garlic, parmesan, rosemary

PIZZA AL SALAME PICCANTE

Tomato sauce, mozzarella, beef peperoni, garlic, parmesan

QUATTRO FORMAGGI (V)

Parmesan cream, gorgonzola, emmental, mozzarella, brie, shaved parmesan

33

39

40

40

42

42

POLLO E CAJUN

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) Tomato, mozzarella, burrata, shaved parmesan, rucola, parma ham	44
FRUTTI DI MARE Tomatoes, Clams, shrimp, calamari, cuttlefish, parsley	46
TARTUFATA (V) Truffle cream, mozzarella cheese, mushrooms	48
BE A CHEF CREATING YOUR OWN PIZZA	
Black or green olives	2
Chicken	2
Calamari	3

2

Mushroom	3
Octopus	3
Chorizo (P) Salami (P)	4 4
Smoked salmon	6
Prawn	7
Cheese	8

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PASTA

MELANZANE ALLA PARMIGIANA Oven baked eggplant, tomato sauce, mozzarella, basil	32
SPAGHETTI POMODORINI E BURRATA (V) Spaghetti pasta, cherry vine tomatoes, fresh burrata cheese and basil	39
PAPPARDELLE CARBONARA E FUNGHI (P) Wild mushroom, bacon, cream sauce, parmesan cheese	40
TAGLIATELLE ALLA BOLOGNESE Tagliatelle pasta, meat ragout "bolognese" and parmesan cheese	46

44

44

46

TAGLIOLINI AL POLPO

Local octopus, gluten free pasta, green olives, capers, basil

SPAGHETTI ALLA CHITARRA

Spaghetti pasta, prawn, Italian bottarga, parsley

MAC & CHEESE

Brie cheese, black truffle paste

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PASTA

LASAGNA Bechamel, bolognese sauce, parmesan cheese	46
LINGUINE ALL'ARAGOSTA Maldivian lobster, basil	98
BE A CHEF CREATING YOUR OWN PASTA Black or green olives Chicken Calamari Mushroom Octopus Chorizo (P)	2 2 3 3 3 4
Salami (P)	4

Smoked salmon	6
Prawn	7
Cheese	8

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SNACKS

The Nava Seafood Platter (for two)300Oysters, Tuna Ceviche, Tuna Tartare, ScallopSashimi, 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)150Add Veuve Clicquot Ponsardin Champagne210

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

Fries

18

Lightly Salted Crispy Fries

Tuna Ceviche28Maldivian Tuna, Lime, Red Onion and Coriander

Tuna Tartare30Yellow Fin Tuna, Avocado, Yuzu Crema and Ikura

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SNACKS

Smoked Potato Croquettes22Smoked Potato Balls, Fresh Thyme and House Aioli

Guacamole and Corn Chips20Housemade Avocado Guacamole, Fresh FriedCorn Chips

Avocado on Toast Sliced Avocado on Grilled Sourdough, Salt,

Pepper, EVOO and a Slice of Lemon

Tomatoes and Burrata

Burrata Di Buffala, Roasted and Fresh Cherry Tomatoes, Aged Balsamic and EVOO

Fried Chicken Drumlets

35

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

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THE LEDGE SALADS

WATERMELON & FETA Compressed watermelon, feta, mint, candied pistac aged balsamic	30 hio,
STRAWBERRY & BEETROOT SALAD Fresh strawberries, salt baked beetroot, toasted pecans, baby spinach and aged balsamic	35
GARDEN LEAF Tomato, onion, cucumber, fennel, croutons, dijon dressing	25
NAVA CAESAR Cos lettuce, pork bacon, parmesan cheese, chopped egg, croutons	28
TUNA NIÇOISE Cherry tomato, black olives, onions, green beans, boiled egg, potato	38

Garden leaves, quinoa, feta & zaatar Salad Extra's Avocado Boiled Egg Grilled Tuna Grilled Lobster 13	FENNEL AND ORANGE SALAD Shaved fennel, orange segments, fresh herbs and EVOO	35
Avocado10Boiled Egg10Grilled Tuna15Grilled Lobster15		32
	Avocado Boiled Egg Grilled Tuna Grilled Lobster Grilled Chicken	10 10 15 15 15 25

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SANDWICHES & BURGERS All come with Fries

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

Fish Burger Grilled Reef Fish, Iceberg Lettuce, Tomato and Tartare Sauce

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

Fried Chicken Sandwich

Buttermilk Fried Chicken, Iceberg Lettuce,

55

35

35

35

50

House Pickles and Lime Cream

The Ledge Cheeseburger 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 Lin	ne
Snapper Freshly Grilled Local Snapper Fillet, Tartare Sauce and Lemon	55
Tuna	60
Seared Maldivian Yellowfin Tuna, Yuzu Crème, Lemo	N
Lobster 100G Freshly Grilled Maldivian Lobster, Garlic Butter Sauce and Lemon Wedges	24
Chicken	75
Marinated and Grilled Chicken, Lemon and Thyme S	auce

95

Lamb Chop 65 Marinated Lamb Chops, Tomato and Black Olive Sauce

Blackmore Wagyu Steak Australian Wagyu, Mustard and Rosemary Sauce

280 The Nava Grill Platter (two people) 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 Vanilla, Chocolate or Smoked	6
Soft Ice Cream	10
Watermelon Freshly Cut Watermelon Wedges	15
Chef Selected Fruit Platter	25
Mixed Berry Tart	12

Raspberries, Blueberries and Strawberries Baked in a Frangipane Tart Served with Creme Chantilly

Island Pavlova

Pavlova, Pineapple Chantil, Tropical Fruits and Fresh Herbs

Hokey Pokey Sundae

Housemade Honeycomb, Vanilla Ice Cream and Chocolate Sauce

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VEGETARIAN

AVOCADO TOAST (V) Sliced avocado on grilled sourdough, salt, pepper, EVOO and a slice of lemon	20
GUACAMOLE AND TOMATO SALSA TACOS (V)	22
GARDEN LEAF SALAD (V) Tomato, cucumber, fennel, croutons, dijon dressing	25
WATERMELON & FETA SALAD (V) Rocket & Cos lettuce, mint, candied pistachio, aged balsamic	30
HONEY ROASTED PUMPKIN SALAD (V) Garden leaves, quinoa, feta & zaatar	32
MARGHERITA (V) Tomato sauce, mozzarella, basil	33
PIZZA VEGETARIANA (V)	39

Tomato sauce, eggplant, zucchini, bell pepper, broccoli,

SPAGHETTI POMODORINI E BURRATA (V)

Spaghetti pasta, cherry vine tomato, fresh burrata cheese, basil

QUATTRO FORMAGGI PIZZA (V)

42

39

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

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