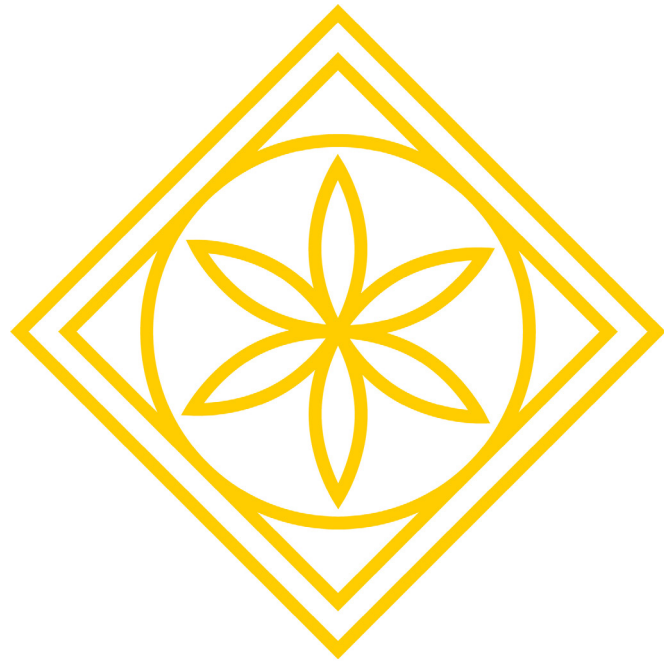




AMAANY



AMAANY

A MORNING MESSAGE FROM OUR CHEF

We believe every day should begin with great food and, if needed, a strong coffee.

We are passionate about food – not only how it tastes, but also how it nourishes and helps us thrive. Where possible, we use all-natural and carefully selected organic ingredients, complemented by herbs and greens freshly sourced from our garden.

We also work closely with local fishers to showcase sustainably caught seafood throughout our menus.

COFFEE & TEA

Americano	Espresso	Double Espresso
Espresso Macchiato	Cappuccino	Café Latte
Ice Coffee	Cafe Mocha	Hot Chocolate
Earl Grey	English Breakfast	Jasmine Green Tea
Chamomile	Peppermint	Ginger Tea

HEALTHY BOOSTS

Acai Bowl

Spinach, kiwi, banana, pineapple, ginger, lemon, coconut

Immune Booster Toppings

Granola, dates, sliced banana, almonds, chia, berries, mint

Ginger Honey Vitality Boost

Sweet mango coulis, fresh mango, mint leaves, honey

Purple Power

Granola, yoghurt, papaya, prune, pistachio, banana, honeycomb

Spicy Vegetarian Gluten Gluten free Dairy Seafood Pork Alcohol Vakkare Nuts

Please inform us of any dietary preferences, allergies or preferred spice level (spicy, mild or non-spicy).



AMAANY

SWEET MORNING SELECTIONS

Amaany French Toast 🌱🥚

Brioche, crème anglaise, raspberry sorbet, cinnamon chantilly, mixed berries

Pancakes 🌱🥚

Maple syrup, chocolate sauce, berries, icing sugar flakes

Gluten free option available

Banana Pancakes 🌱🥚🍌

Locally inspired pancakes served with maple syrup and icing sugar

Gluten free option available

Belgian Waffles 🌱🥚🍌

Wild berries, maple syrup, vanilla chantilly, mint, Nutella

Gluten free option available

Crêpes 🌱🥚🍌

Classic crêpes served plain or with fruits, Nutella or maple syrup

Gluten free option available

Cheese Pancakes (Syrniki) 🌱🥚

Cottage cheese pancakes served with berry compote,
jam, sour cream and mixed berries

EGGS YOUR WAY

Fried Egg	Sunny-Side Up	Over Easy	
Scrambled	No Milk	Medium	Well-Done
Omelette	Medium	Well-Done	

Choose Your Fillings

Onion 🍌	Garlic 🍌	Spring Onion 🍌
Mushroom 🍌	Tomato 🍌	Olives 🍌
Asparagus 🍌	Bell Pepper 🍌	Fresh Chilli 🍌
Pork Bacon 🐷	Honey-Glazed Ham 🐷	Cheddar Cheese 🥚



Spicy



Vegetarian



Gluten



Gluten free



Dairy



Seafood



Pork



Alcohol



Vakkare



Nuts

Please inform us of any dietary preferences, allergies or preferred spice level (spicy, mild or non-spicy).



AMAANY

TAKE ME WITH YOU

Pork Bacon 🐷 | Veal Bacon | Turkey Bacon
Hash Brown 🍷 | Wild Mushroom 🍄 | Sautéed Spinach 🍷
Bean Cassoulet 🍷 | Grilled Tomato 🍷

SPECIALITIES

100°C Boiled 🍷🍷🍷

Toasted Rye Bread

3 minutes | 5 minutes | 8 minutes

Gluten free option available

Miso Florentine 🍷🍷🍷

Multigrain, garden spinach, shichimi, miso emulsion, togarashi spice

Gluten free option available

Amaany Benedict 🍷🍷🍷

Smoked salmon, sour dough, garden spinach, lemon, Hollandaise sauce

Gluten free option available

Chilli Labneh 🍷🍷🍷

Poached egg, Greek yoghurt, red pepper, parsley, pita bread

Maldivian Scrambled 🍷🍷🍷

Air dried tuna, chilli, coconut, crispy chapati

Vakkaru Scrambled 🍷

Whipped eggs, truffles, micro cress

Shakshouka 🍷🍷

Baked egg, pepper, tomato, spices, pita bread

Maldivian Breakfast 🍷🍷🍷🍷

Traditional Maldivian tuna salad, freshly grated coconut, onion, chilli, lime, tuna curry, roshi (Maldivian flat bread)



Spicy



Vegetarian



Gluten



Gluten free



Dairy



Seafood



Pork



Alcohol



Vakkare



Nuts

Please inform us of any dietary preferences, allergies or preferred spice level (spicy, mild or non-spicy).