



Reducing Our Beef Consumption at Soneva Fushi

We've reduced the amount of beef dishes across our menus, as we believe lowering beef consumption not only has a positive impact on our well-being, but also on climate change and animal welfare. Should you wish to order beef dishes, off-menu, please let us know and our skilled chefs can make recommendations.

Rossini Caviar

Soneva has partnered with Rossini Caviar, a sustainable producer of caviar. Rossini Caviar was founded in 1999, by Jacob Marsing-Rossini. Rossini Caviar farms its own sturgeon from the hatchery to low-density ponds which allow the fish plenty of space to grow, all on a natural, hormone-free diet.

White Sturgeon Selection 190

White Sturgeon (Species : Acipenser Tranmontanus) flourishes in natural ponds fed by pure ground waters on a diet of natural hormone free food. These fish are meticulously cared for up until the caviar is processed at 11 years of age. The White Sturgeon is an ancient species that can live in the wild for up to 100 years, weigh over 400 kg and reach a maximum length of 6 meters. The result is a mid- to large grain roe, with a mild, creamy and buttery flavor. From a flavor point of view, the White Sturgeon is the perfect introduction to caviar.

Gold Selection Caviar 190

Soneva Gold Caviar (Species: Schrenkii x Dauricus 2nd Mature) is as close to being 100% sustainable and CO2 neutral as possible in the world of caviar. These second mature sturgeons are ripe at the age of 13 years and weigh between 45 and 75 kilograms when the caviar is extracted and processed. Soneva Gold Selection Caviar is salted with 3.5% Maldivian Sea Salt from the Baa Atoll and matured for 8 to 10 weeks.

Caviar Served on Ice with Traditional Condiments - Blini, Lemon Wedge, Red Onion, Boiled Egg Yolk, Boiled Egg White and Sour Cream

Out of the Sea

Rillettes

Served with Home-made Lavash

Tuna Rilette	15
<i>Mayonnaise, Pickles, Lemon, Coriander</i>	
Salmon Rillettes	23
<i>Caramelized Onion, Cream</i>	
Salmon and Pickle Rilette	25
<i>Caramelized Onion, Cream, Pickles</i>	

Appetizer

Calamari Fritti (DF)	20
<i>Batter Fried Calamari Rings</i>	
Calamari Sandwich	15
<i>Pan Fried Calamari Sandwich, Aioli</i>	
Seafood Toast	25
<i>Prawn, Mussel, Mayonnaise, Lemon Zest, Coriander</i>	
Mussel Croquette in its Own Shell	20
Spicy Prawns (S, GF, DF)	25
<i>Bravas Sauce, Sofrito, Parsley, Garlic Olive Oil</i>	
Cured Sardines with Cauliflower Cream	33
Marinated Tuna Salad and Avocado Cream (H, GF, DF)	27
Marinated Fish in Citrus and Honey (GF, DF, S)	27

Vegetarian Appetizers

Patatas Bravas (V) <i>(Plant-Based Option Available)</i>	13
Crispy Eggplant with Honey (DF) <i>(Plant-Based Option Available)</i>	18
Plant-Based Cannelloni (V, PB, DF, H, GF) <i>Zucchini, Leek, Onion, Bell Pepper, Tomato, Eggplant, Garlic, Oat Milk, Truffle Paste</i>	23
Tomato Gazpacho (V, PB, DF, H, GF) <i>Bell Pepper, Garlic, Cucumber, Onion</i>	18
Onion Soup (V, PB, DF, H, GF) <i>Cauliflower Tofu and Green Asparagus</i>	18

Main Course

Tiger Prawns 90

Served with Rice

• CHOICE OF PREPARATION

Gazpachuelo - Seafood Stock, Aioli, Cream (DF, GF)

Creamy Pepper Sauce (GF)

Encebolla Sauce - White Wine, Seafood Stock, Onion, Garlic, Almond, Hazelnut, Pinenut, Bread (DF)

Soft Shell Crab 60

Served with Rice

• CHOICE OF PREPARATION

Gazpachuelo - Seafood Stock, Aioli, Cream (DF, GF)

Creamy Pepper Sauce (GF)

Encebolla Sauce - White Wine, Seafood Stock, Onion, Garlic, Almond, Hazelnut, Pinenut, Bread (DF)

Pot of Black Mussels 60

Served with Potato Fries

• CHOICE OF PREPARATION

Mariniere - White Wine Sauce (H, GF)

Marinara - Tomato Sauce (H, GF, DF)

Catch of the Day 50

• CHOICE OF PREPARATION

*Donostiarra - Baked with Olive Oil, Sliced Garlic, Dried Chili (S, GF, DF)
Served with Side Salad or Grilled Vegetables*

Grilled - Served with Grilled Vegetables (H, DF, GF)

*Papillotte - Fish and Vegetables Steamed Inside a Paper Pouch
(H, DF, GF, S)*

Main Course

Cold Seafood Platter (GF, DF)	100
Fish and Chips	35
Cod Fish in Samfaina and Hazelnut Vinaigrette <i>Samfaina - Diced Eggplant and Zucchini, Chopped Tomato, Onion, Garlic, Olive Oil, Balsamic, Hazelnut</i>	45
Grilled Sardines Garum Sauce with Fresh Herb and Vegetable	70
Spaghetti with Mussels <i>White Wine Sauce, Cream, Onion</i>	40
Pumpkin Steak (V, GF) <i>Spinach Cream, Mushrooms and Hazelnut Vinaigrette</i>	27
Portobello Stuffed with Samfaina (V, PB, GF, DF) <i>Samfaina - Diced Eggplant and Zucchini, Chopped Tomato, Onion, Garlic, Olive Oil, Balsamic, Hazelnut</i>	25

Side Dish

Sweet Potato Fries (V)	15
Barbecued Garden Vegetables (PB, GF, DF)	15
Potato Panadera (PB, GF, DF) <i>Sliced Potato, Onion, Bell Pepper, Garlic, Olive Oil</i>	15
Garden Salad (PB, GF, DF)	15
Fragrant Rice Cooked in Chicken Stock (GF, DF)	15

Dessert

Gazpacho Strawberry (PB, GF)	25
Deconstructed Lemon Pie (V)	25
Tropical (V) <i>Pineapple, Lemon Cream, Crumble, Yogurt, Honey and Coconut Ice Cream</i>	25

Kids Menu

Catch of the Day	19
Chicken Nuggets <i>Served with Sweet Potato Fries</i>	19
Pasta • CHOICE OF PREPARATION	19
<i>Tomato Sauce</i>	
<i>Cream Sauce</i>	
<i>Cheese Sauce</i>	
Fish and Chips	19