




















vegetarian | vegan

STARTERS

 	CAULIFLOWER COCKTAIL yuzu mayo, sesame, soy bean	18
 	CRISPY LEMON ONION RINGS 	16
 	[V] WATERMELON SALAD 	20
	ICEBERG WEDGE beet, linseed, goat cheese	20
  	[V] RED QUINOA SALAD tomato, corn, asparagus, argan oil	24
 	KALE & FETA CHEESE SALAD 	22
  	[V] LANDAA GARDEN SALAD 	20


MAINS

 	ORGANIC BROWN PILAF RICE 	26
	GRILLED BAA ATOLL VEGGIES [V] 	28
  	FUEGO CABBAGE STEAK 	26
 	MISO CRUSTED EGGPLANT [V] 	24
 	FUEGO PORTOBELLO MUSHROOM [V] 	26
 	FUEGO CAULIFLOWER [V]	24

Vatta


Pitta


Kapha


Landa Garden Herbs


Vegan
[V]

Prices quoted are in US\$ and subject to 10% service charge and applicable taxes