

M I A V A N A

DINING

Unique destinations are not only meant to be explored with the eye. Madagascar is a land of exotic rarity – we invite you to taste its treasures, offering a discovery in every bite. From luscious mangoes and juicy limes to punchy pink peppercorns and aromatic vanilla pods; from fresh Yellowfin Tuna and Green Job Fish to local ‘Rova’ caviar and foie gras – you may just be surprised by what you’ll find in such a remote location.

We approach our menus with integrity, aiming to showcase Madagascar’s finest in a simple and approachable way. Local and seasonal are what we’re all about. Enjoying the freshest catch from our waters with your feet in the sand is one of life’s greatest luxuries. Relax at a table on the beach at breakfast, enjoy a wood-fired pizza from our oven for lunch, stay home for a siesta with a pool-side snack, watch the sun set over canapes around the bonfire, and end the day off in elegance with a candle-lit dinner in the Piazza – the choice is yours.

Restaurant hours:

Breakfast from 07.00

Lunch from 12.00

Dinner from 18.00

Our Chefs are always on standby to serve an appetite at any hour, please dial your Butler on 2020 to order in-villa dining whenever the craving calls.

BREAKFAST

PASTRIES

Selection of Traditional East African Breakfast Pastries, Homemade Tropical Jam

BREAD

Freshly Baked Baguette, Butter and Condiments

RAW GRANOLA

Raw Granola, Coconut Yoghurt, Tropical Fresh Fruit

OATMEAL

Toasted Oats, Coconut, Flaked Almonds, Local Honey, Mango

SMOOTHIE BOWL

Berry Muesli, Banana, Shaved Coconut, Local Cocoa Nibs

BREAKFAST WRAP

Roti, Scrambled Egg, Malagasy Bean Curry, Local Cheese, Island Greens

CHARCUTERIE AND CHEESE

Local Farmed Cheeses, Home-Smoked Cold Meats, Pickles, Crackers

MACÉDOINE OF TROPICAL FRUIT

Vanilla Bean Yoghurt, Lime, Local Honey, Flaked Almonds

BANANA CRUMPET

Two Fried Eggs, Streaky Bacon, Local Pork Sausage, Banana Crumpet

FRENCH TOAST

Banana Bread French Toast, Passion Fruit Syrup, Shaved Coconut

CHOCOLATE PANCAKES

Served with Mascarpone Cheese

MALAGASY VANILLA BEAN CRÊPES

Mango, Coconut, Orange Sauce

CASHEW NUT WAFFLES

Banana, Coconut Ice Cream

EGGS ROYALE

63°C Eggs, Avocado, Wild Spinach, Smoked Mackerel, Coconut Béarnaise

FOIE GRAS

Poached Quail Egg, Pumpernickel Toast

OMELETTE

Prosciutto, Sourdough Toast, Pesto, Rocket

SHAKSHUKA

Two Baked Eggs, Chilli Tomato Sauce, Spring Onion, Buffalo Mozzarella, Ciabatta Toast

MIAVANA TOAST

Toasted Rye Sourdough, Olive Oil Poached Linefish, Mayonnaise, Pickled Vegetables, Poached Egg

ROCK LOBSTER OMELETTE

Crispy Ginger, Lime

OVEN-BAKED OPEN FRITATTA

Smoked Salmon, Spinach, Grilled Tomato, Shaved Bonito Flakes

MALAGASY RICE DOSA

Spiced Potato, Crème Fraîche, Caviar, Herbs

NASI GORENG

Wok-Fried Vegetables, Long Grain Rice, Soya, Oyster Sauce, Soft Fried Egg, Crisp Ginger

CONGEE

Rice Porridge, Wilted Island Greens, Sous Vide Eggs, Crisp Onions, Lime, Chilli

FULL BREAKFAST

*Poached Eggs, Sausages, Homemade Smoky Streaky Bacon,
Roasted Tomato, Spicy Malagasy Beans, Potato Rosti*

SIDES

*Beef, Pork or Duck Sausage, Potato Rosti, Spicy Malagasy Beans, Fried Onions,
Herb-Grilled Tomato, Sautéed Wild Spinach, Sautéed Mushroom, Smoked Salmon*

ALL DAY DINING

MALAGASY BOUILLABAISSE

Sustainably Caught Seafood, Wild Greens, Tomato, Lime

CHICKEN CAESAR SALAD

Butter Lettuce, Anchovies, Parmesan, Croutons, Poached Egg

CLUB SANDWICH

*Grilled Chicken, Avocado, Tomato, Cucumber,
Chilli Mayo, Island Greens*

BATTERED FISH AND CHIPS

Chilli and Lime Mayo, Tropical Slaw

PAN-FRIED LINEFISH

*Tamarind, Garlic, Green Papaya,
Green Mango, Lime*

BEEF BURGER

Cheddar, Tomato, Lettuce, Onion Relish, Potato Wedges

BEEF STEAK DU JOUR

Black Garlic Mayo, Island Greens, Roast Tomatoes

SPAGHETTI BOLOGNAISE

Parmesan, Fresh Basil

FRESH SEAFOOD TAGLIATELLE

Garlic, White Wine, Parsley

MALAGASY CURRY

*Seafood or Chicken, Green Mango Pickle,
Steamed Basmati Rice, Salsa*

CHEESE BOARD

Homemade Fruit Preserves, Lavash

CHARCUTERIE BOARD

Homemade Pickles, Crudit 

LOCAL CHOCOLATE BROWNIE

Vanilla Bean Ice Cream

FRESH FRUIT PLATE

Plain Yoghurt, Local Honey

SELECTION OF SORBETS

WOOD FIRED PIZZAS

MARINARA

Tomato, Fresh Basil

MARGHERITA

Tomato, Buffalo Mozzarella

ANCHOVIES

Anchovies, Garlic, Onion

YELLOWFIN TUNA

Fresh Yellowfin Tuna, Capers, Lime

THE MIAVANA

Rock Lobster, Squid, Parsley

COCONUT

Coconut Curry, Prawn, Coriander

PROSCIUTTO

Prosciutto, Parmesan, Island Greens

PEPPERONI

Salami, Olive, Feta

VEGETARIAN

Zucchini, Pecorino, Olives, Island Greens

CALZONE

Mushroom, Artichokes, Basil Pesto

PINEAPPLE

Pineapple, Chilli, Smoked Bacon

SWEET

*Dark Chocolate, Banana, Almonds,
Vanilla Bean Ice Cream*

LITTLE EXPLORERS

CRUDITÉ PLATTER

Vegetable Crudité Served with Cream Cheese

CUCUMBER AND WATERMELON SALAD

Served with Coconut

MARGHERITA PIZZA

Tomato Sauce, Buffalo Mozzarella

FISH GOUJONS AND FRIES

Served with Tartare Sauce

BURGER AND STRING FRIES

Served with Tomato, Lettuce And Mustard Mayo

SPAGHETTI MEATBALLS

Beef Meatballs served with a Tomato Sauce

MACARONI AND CHEESE

Served with Carrot Salad

CHICKEN SUPREME

Served with Cheese Sauce And String Vegetables

FRESH FRUIT

Served with a Selection of Ice Cream

CHOCOLATE BROWNIE

Served with Fresh Fruit and Chocolate Sauce

TROPICAL SUNDAY

Vanilla Bean Ice Cream, Banana, Almonds, Chocolate Sauce

LUNCH (SAMPLE MENU)

Our lunch and dinner menus change daily based on our chef's suggestions for the day using the finest local produce of the season. Lunches are light and fresh, with a selection of tantalising tapas, and dinners elegant and à la carte, with a choice of starters, mains and desserts.

TOMATO GAZPACHO

Avocado Salsa, Basil Oil, Garlic Chips

ISLAND SLAW

Green Mango, Coconut, Green Papaya, Red Cabbage, Tamarind Dressing

RAW ZUCCHINI SALAD

Parmesan, Garlic Oil, Chilli, Lime, 63°C Egg

SMOKED CAMEMBERT

Balsamic Figs, Island Rocket, Toasted Almonds

CHICKEN TIKKA MASALA

Cucumber Tzatziki, Flat Breads, Tomato Salsa

SHAVED OCTOPUS

Orange, Fresh Coriander, Roast Pepper, Avocado

TAMARIND-GLAZED LINE FISH

Sautéed Greens, Sesame Seeds, Orange Dressing

SEARED ZEBU FILLET

Pickled Asparagus, Garlic Aioli, Fresh Basil, Pickled Onion

MANGO SORBET

Grilled Mango, Meringue, Fresh Mint, Hazelnut Crumble

DARK CHOCOLATE TART

Coconut Ice-cream, Toasted Coconut

DINNER (SAMPLE MENU)

Our lunch and dinner menus change daily based on our chef's suggestions for the day using the finest local produce of the season. Lunches are light and fresh, with a selection of tantalising tapas, and dinners elegant and à la carte, with a choice of starters, mains and desserts.

TO START

YELLOWFIN TUNA CEVICHE

Salted Lime, Crisp Ginger, Island Greens, Pickled Mango

HOMEMADE CURD CHEESE

Caramelized Apple, Fresh Watercress, Local Walnut

MAINS

SEAFOOD TAGINE

Pickled Lime, Minted Couscous

PAN-FRIED LINEFISH

Zucchini, Parmesan, Fresh Basil, Salsa Verde

CINNAMON SMOKED LOCAL DUCK BREAST

Red plums, Vanilla Rum & Orange Sauce, Island Pumpkin

TO FINISH

BRÛLÉE BANANA

Dark Chocolate, Caramel

TRIO OF TROPICAL SORBETS

Candied Orange, Tropical Fruits

PICNICS

Personalise your picnic basket with your choice of savoury and sweet dishes, let us know your preferred time and place, and leave the rest to us.

SAVOURY

MUFFULETTA SANDWICH

Italian-Style Sandwich with Cold Cuts, Roast Vegetables & Herb Dressing

TERIYAKI CHICKEN ROLLS

Glazed Chicken in Teriyaki Sauce

POKE BOWL

Raw Lime-Marinated Line Fish, Sushi Rice, Sesame Seeds & Vegetables

RICE PAPER ROLLS

Julienne Vegetables, Spicy Lime Dipping Sauce

ROAST VEGETABLE SALAD

Island Vegetables, Toasted Seeds, Herb & Olive Oil Dressing

SWEET

CHOCOLATE BROWNIES

Madagascan Cashew Nuts & Chocolate Shavings

MALAGASY APPLE CRUMBLE

Mildly Spiced & Baked Apples

ZESTY VANILLA LEMON TART

Island Lime, Grapefruit & Orange

VANILLA & ALMOND FINANCIER

Madagascan Vanilla Tart & Light Pastry Shell

COCONUT MARSHMALLOWS

Estelle's Marshmallows with Roasted Island Coconut