



The Upstairs

THE MENU
DOCTORS
MADIHA, SRI LANKA HOUSE

Welcome to The Upstairs.

Chef Mark Smith has curated this menu to showcase high quality and fresh local produce across a diverse range of cuisines. It adopts a tapas style approach, with the intention of sharing each dish amongst your friends. We trust you will enjoy

CHICKEN PATE

6.5 US\$

A pate of chicken liver served with toasted baguette

MOROCCAN CARROT HUMMUS

7 US\$

Wood fired carrot hummus with chilli pickled sultanas, dukkah and coriander oil

PUMPKIN TORTELLINI

8.5 US\$

House made pasta stuffed with roasted pumpkin and parmesan, topped with brown herb butter and toasted almonds

MADIHA MAKI ROLL

10 US\$

Line caught yellowfin tuna maki roll, served with goma dare sesame dressing, wasabi and pickled ginger (8 pcs)

MAHI MAHI BRANDADE CROQUETTE

9 US\$

Salted and poached mahi mahi served as a panko crusted croquette with a romesco sauce (6 pcs)

YELLOWFIN TATAKI

9 US\$

Sesame and spice crusted seared yellowfin tuna, pickled vegetables and teriyaki sauce (10 pcs)

GAMBAS AJILLO

8 US\$

Locally caught lagoon prawns sauteed in a smoked pepper, paprika and garlic sauce

ITALIAN MEATBALLS

9 US\$

Beef and pork meatballs simmered in a herb and tomato ragu served on a soft polenta base

