

miti

Bar & Terrace



Lunch
Dinner
Bar & Happy Hour

Come & enjoy

MANAVA BEACH RESORT & SPA HOTEL
P.K. 5,5 Sea side, Maharepa Paopao Moorea
P.O box 3410 Temae, 98728, Moorea,
French polynesia



CANOE BREAKFAST

Have your breakfast brought to you by pirogue and enjoy a moment of intimacy.
Reservation at the activities desk

SALADS

Caesar Chicken breast, croutons, parmesan cheese, caesar sauce with anchovies	2300 xpf
Cobb Tomatoes, bacon, chicken breast, hard-boiled eggs, feta cheese, ranch dressing	2500 xpf
Moorea   Shrimp, roasted pork pineapple, passion dressing	2800 xpf
Farmer  Salad, tomatoes, carrots, crispy goat cheese, toasted pine nuts, ginger dressing	2450 xpf
Faapu   Salad, tomatoes, bean sprouts, cucumbers, sweet potato, celery, carrots, pineapple	2100 xpf

BURGERS & SANDWICHES

Haura  Swordfish, salad, tomatoes onions, tartar sauce	2450 xpf	Cheese Beef, cheese, salad tomatoes, onions, relish sauce	2250 xpf	Pita  Tuna, green salad, onions, tomatoes, cucumbers, black olives, olive oil, peppers, herbs of Provence, white cheese sauce	2150 xpf
Ueggie  Red bean steak, tomatoes, onions	1950 xpf	Manaua Beef, cheese, bacon, salad, tomatoes, onions, relish sauce	2350 xpf	Sandwich club Smoked turkey ham, salad, eggs, bacon, tomatoes	2350 xpf

Filling of your choice: local vegetable fries (uru, taro or sweet potato), green salad, fries or vegetables

PIZZAS

Margarita  Tomato sauce, mozzarella, black olives	1800 xpf	Moana Tuna, cream, lemon, onions, oregano, cheese, olive oil, black olives	2350 xpf
Vegetarian  Tomato sauce, cheese, zucchini, eggplant, onions, black olives	1950 xpf	Tahitian  Tomato sauce, roasted pork pineapple, ham, cheese, black olives	1950 xpf
Farmer  Goat cheese, cream, honey, oregano, cheese, black olives, olive oil	2500 xpf	Extras Black olives, egg, cheese, pineapple, onion, mozzarella	50 xpf / extra

PASTAS

Bolognese Tomato sauce, minced meat	2250 xpf
Forestry Onions, mushrooms bacon, cream	2350 xpf
Miti Tuna, tomatoes and capers	2450 xpf
Healthy  Grilled zucchini and thyme	1950 xpf



Crustaceans



Local product



Vegan



Vegetarian

Regulated prices , in XPF Francs, all taxes included.



SEA & LAND

Rib eye 3450 xpf
Choice of sauce : blue cheese or pepper

Chicken supreme 3400 xpf
Roast with pepper of séchuan,
uru and fafa gratin

Tuna steak 🍍 2700 xpf
Tomato and coconut rice sauce

Mahi-Mahi fillet 🍍 2850 xpf
in auti leaf and papaya,
basmati rice

Filling of your choice: local vegetable fries
(uru, taro or sweet potato), green salad,
fries or vegetables



ROMANTIC DINNER

Enjoy a dinner concocted by our Chef at sunset. Personalize your desire with wine,
champagne or floral decoration.

Reservation at the activities desk

THE PACIFIC

Sashimi* 🍍 2500 xpf
Red tuna and assortment of sauces

Trilogy* 🍍 2450 xpf
Tartar, raw fish, tuna sashimi

Tuna bowl 🍍 2350 xpf
Tuna, capers, avocado, rice

Raw fish in a tahitian style* 🍍 2300 xpf
Tuna with coconut milk

*Filling of your choice: local vegetable fries (uru, taro or sweet potato), green salad, fries or vegetables



POLYNESIAN SHOW

Traditional dance show

ANIMATIONS

According to season
Information at the restaurant

AFTERWORK

Live concert at the bar



VEGAN 🍏

Chickpea Nuggets 1800 xpf
sweet and sour sauce

Organic lentil steak 2150 xpf
tomato sauce, fried vegetables

Marinated tofu 2250 xpf
with vegetables and shitake



Crustaceans



Local product

CHILDREN'S MENU

Mini Pizza 1500 xpf
Tomato sauce, ham, cheese

Breaded fish with tartar sauce

Hamburger

Cheese burger

Pasta

Dessert 2 scoops of ice cream (chocolate, vanilla, strawberry,
coconut)
OR
Fruit salad



Vegan



Vegetarian

Regulated prices , in XFP Francs, all taxes included.

DELICACIES

Hibiscus and papaya panacotta		1300 xpf	ICE CREAM BOWL	1650 xpf
Tropical Cheesecake		1400 xpf	Banana split	
Entremet 3 chocolates		1350 xpf	Chocolate ice cream, vanilla ice cream, strawberry ice cream, banana ice cream, whipped cream	
Crème brûlée		1400 xpf	Mei'a	
Pineapple carpaccio with lime		1300 xpf	Vanilla ice cream, flambéed banana, whipped cream, red fruit coulis	
CHOICE OF CREPE		1300 xpf	"All chocolate"	
Chocolate, whipped cream, banana, vanilla ice cream			Chocolate ice cream, chocolate mousse, chocolate sauce	
			ICE CREAM & SORBET	400 xpf / scoop
			Ice cream	200 xpf / 2 scoops
			Chocolate, vanilla, coconut, coffee	
			Sorbet	
			Lime, pineapple, passion fruit, mango	

MANUIA

WINES



Côtes de Bordeaux, Castillon, Château Fongaban

16 cl

850 xpf

25 cl

4000 xpf

Lalande de Pomerol, Château Vieux Chevrol

1150 xpf

5500 xpf

Côtes du Rhone, Parallèle 45, Paul Jaboulet Aîné

850 xpf

3800 xpf

Pinot noir, Réserve spéciale, G.Bertrand

800 xpf

3200 xpf



Sauvignon Malborough St clair Nouvelle-Zélande

900 xpf

4200 xpf

Blanc de corail Tahiti

1000 xpf

5000 xpf

G.Bertrand, Chardonnay

800 xpf

3200 xpf



Côtes des roses, Languedoc

800 xpf

3800 xpf

COCKTAILS

1800 xpf

Daiquiri Strawberry

Havana 3 rum, cane sugar syrup, lemon juice, strawberry syrup

Mooz Passion

Tequila, passion fruit puree, grenadine syrup, grapefruit juice

Classic Mojito (or your choice of ginger, passion, raspberry)

Rum, brown sugar, fresh mint, soda, lemon

Delight of Moorea

White rum, amaretto, mango juice, lemon juice, Angostura

Cuba Libre

Cuban rum, coca cola, lemon juice

Ti punch

Rum, lime, cane sugar

Mai Tai Polynesia

White rum, dark rum, orange juice, pineapple juice, orgeat syrup, grenadine syrup

Gin & Ginger

Gin, blueberry puree, ginger, lemon juice, ginger ale

Chichi

Vodka, pineapple juice, coconut ice

Pina Colada

White rum, pineapple juice, coconut ice cream

Classic daiquiri

Havana 3 rum, cane sugar syrup, lemon juice

HAPPY HOUR

Discount on a selection of cocktails and drinks

Ask for the bar menu

Every day from 5pm to 7pm



Crustaceans



Local product



Vegan



Vegetarian

Regulated prices, in XPF Francs, all taxes included.

© 2023 All rights reserved. No part of this document may be reproduced without prior written permission from the restaurant.