

finolhu
baa atoll * * * * * maldives



BOWLS

Romaine Heart Salad **P**

Anchovy, shaved parmesan, prosciutto crisp, poached egg, garlic croutons, classic Caesar dressing

Corn Fed Chicken 22

Grilled Tiger Prawns 26

Classic Tuna Nicoise 22

Preserved tuna, green beans, Kalamata olives, vine ripen cherry tomato, kipfler potato, boiled egg, anchovy fillet

Spicy Papaya and Mango Salad **N** 22

Slow poached octopus, peanut tamarind dressing

BaaBaa Herb Salad 20

Steamed fish, ginger & leeks, cucumber, tomato, spring onion, Thai coriander, red chili, mint leaves, garlic, lemon oil dressing

Spaghetti 22

Spaghetti pasta tossed in chunky bolognese sauce and served with parmesan cheese

Penne Pasta **V N** 20

In creamy tomato, baby spinach, sundried tomato, pine nuts with parmesan cheese

Tomato Gazpacho **N** 22

Compressed cucumber, bell pepper, almond flakes, poached quail egg, cress salad, extra virgin olive oil

Traditional Minestrone Soup **V N** 16

Diced vegetables, kidney beans, pesto parmesan croute

STICKS

Caprese Stick **V** 24

Buffalo mozzarella, wine ripen cherry tomato, basil leaves, aged balsamic, romaine heart

Vegetable Crudités Sampler **V** 16

Sticks of raw vegetables with cherry tomatoes and chick pea tahina dipping

Meat Balls 28

Home style BBQ sauce, mozzarella cheese, rye bread

VEGETARIAN | PORK | NUTS

PRICES ARE QUOTED IN US DOLLARS AND ARE SUBJECT TO 10% SERVICE CHARGE AND 12% GST



PLATTERS

Crispy Tuna Roll	20
Spicy mayo, seaweed salad	
Fish Ceviche Tacos	18
Citrus marinated reef fish, crispy taco shells, cress salad	
Classic Beef Nachos	24
Beef strips, corn tortillas, black beans, tomato salsa, avocado, jalapeño, sour cream	
BBQ Chicken Nachos	22
BBQ chicken, corn tortillas chips, tomato, avocado, cheddar, jalapeno, sour cream	
Charcuterie P	34
Pickled shaved fennel, marinated olives, rocket leaves, mustard, lavosh chip	
Grain Fed Beef Burger P	34
Cheddar, sautéed onions, tomato, gherkin, slow cooked pork slivers, chunky chips	
Ranch Veggie Bar V	16
Raw vegetables, buttermilk ranch dressing, sour cream, avocado, rye bread with mesclun greens	
Falafel Wrap	22
Spiced labneh spread, potato wedges	
Finolhu Ciabatta Club P	26
Toasted ciabatta, mustard mayo, egg, tomato, avocado, romaine, poached chicken slivers, leg of ham served with chunky chips	
Cheese Platter N	28
Quince paste, dried fruits, nuts, lavosh	

BUCKETS

Vegetable Spring Rolls V	16
Sweet chili sauce	
Vietnamese Prawn Rice Paper Roll	24
Mint chili dipping	
Calamari	24
Crumbed fried, hot pepper mayo	
Fish N Chips	28
Batter fried reef fish, tartare sauce, French fries	
Crispy Buffalo Chicken Wings	22
Homemade blue cheese dipping, BBQ sauce, chunky chips	
Assiette of Beef, Lamb and Chicken Satay N	22
Peanut dipping sauce	
French Fries with BBQ sauce	10
Potato Wedges with BBQ sauce	12

PIZZAS

Pizza Margherita	22
Tomato, buffalo mozzarella, parmigianaregiano, extra virgin olive oil	
Pizza Primavera	24
Grilled eggplant, zucchini, roasted pepper, mushroom, mozzarella, tomato, basil	
Pizza Chicken & Mushroom	24
Mozzarella, tomato, basil	
Pizza Marinara	26
Tomato sauce, mozzarella, shrimps, mussels, tuna, calamari, crab meat	
Pizza Tonno (Maldivian style)	28
Tuna flakes, tomato sauce, Kalamata olives, mozzarella cheese, local sliced chili, onions, fried curry leaves	
Pizza Hawaiian P	29
Tomato sauce, mozzarella, ham, pineapple	
Pizza Pepperoni	28
Tomato sauce, mozzarella, pepperoni	
Pizza Nutella	18
Nutella, sliced banana, puffed rice	



SCOOPS AND SWEETS

Selection of Ice Cream

Madagascar vanilla | Strawberry | Belgium chocolate

Honeycomb | Coconut 1 Scoop 1.5

Choose your toppings

Butter crumble, chocolate chunks, roasted nuts **N**

dark chocolate and berry emulsion

Selection of Ice Lollies 6

Honey and ginger | Orange and cream cheese | Balsamic strawberry

Selection of Sorbets 4

Lime| pineapple| banana & passion fruit | mango | yogurt 1 Scoop

Tropical Fruit Salad Mint with infused passion fruit syrup 18

Peanut Butter Cheese Cake **N** Served with salted caramel and tulip 22

Chocolate Mint Brownie **N** Dark chocolate sauce 20

Green Tea Brulee Tart With mascarpone cream and mango 20

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