# Boashi Bar <br> Snacks Menu 

Served from 1000-2000
Dear Guest,
It is always our endeavour to take special care of all our guests at our restaurants. If you or anyone in your party is allergic to any one of below mentioned food allergens then please inform your wa iter before ordering your meal.

Common Food Allergens:

- Peanuts
- Nuts (e.g. Pine nuts, cashew nuts, hazel nuts, Ma cada mia nuts, Brazil nuts, almonds).
- Mustard
- Milk
- Celery \& Celery salt
- Eggs
- Soy Beans
- Cereals containing gluten
- Fish
- Crustacean
- Lupin flour
- Sulphur Dioxide/Sulphites
- Sesame seeds
$\checkmark$ - Suitable for Vegetarian
GF - Suitable for Gluten Free
- Healthy Options

N - Conta ins Nuts
P - Contain Pork

## Light Bites

French Fries ${ }^{\beta}$
Garlic Butter, Herbs, Cheese Bread ${ }^{\boldsymbol{P}}$
Chicken Dippers with Cocktail Sauce
Falafel Poppers with Tahina (Sesame-Yoghurt Sauce)
Fried Rice with Vegetables


Oriental Chicken Noodles

## Fish \& Chips

Traditional English style with tartare sauce

## Buffalo Chicken Wings

Served with Fresh Green Salad

## Lebanese Platter

Hummus with Toasted Pitta Bread
Moutabel with Toasted Pitta Bread
Tabbouleh with Toasted Pitta Bread

## Soup \& Salads

## Soup of the Day

Green Leave Salad with French Dressing

## Assorted Mixed Salad with French Dressing

## Oriental Salad $\bigvee>$

with lettuce, bulgur, tomato, cuc umber, chia seeds in lemon-olive oil dressing

Chicken Mango Salad GF
with yoghurt and cashew nuts on Iceberg

## Vegan Salad

Grilled tofu guacamole, baby spinach, arugula, green peas
quinoa, olives, tomato \& coconut

## Crab and Avocado Salad

Crab meat, avocado, diced apple, citrus mayonnaise green onion, mixed green \& pomegranate

## Tuna Nic oise

Seared yellow fin tuna, a nchovies, boiled egg, potato green beans, tomato, cucumber, peppers, olives and lemon dressing

## Classic Caesar Salad (P)

with Chicken
with Shrimp
Grilled chicken breast orseared prawns, anchovy Chery tomato, crispy bacon, croutons, parmesan, poached egg, romaine lettuce \& Caesardressing

## Homemade Panizzas (served with French Baguette)

## Italian ${ }^{*}$

Tomato sauce, eggplant, cheese and Italian herbs

## Scandinavian (P)

Mozarella, cheddar, bacon, roasted onions, sour cream (Flammenkuchen)

## Maldivian

Mozzarella, tuna, spring onions, chili

## Pasta (Spaghetti or Penne)

All Pasta variations are also available with GF Penne

## Marinara ${ }^{\text { }}$

Tomato sauce with herbs

## Traditional Bolognaise

Ground beef \& tomato sauce with Italian herbs

## Smoked Salmon and Homemade Smoked Tuna

in white wine-dill cream sauce

## Sandwiches \& Burgers

4 Cheese with Pear $V$

## Turkey Ham, Cheddar and Apples

## House Smoked Tuna, Spring Onion and Sour cream

Tapioca, Sweet Potato, Flax Seeds, Ginger, Leek, Bell pepper $\Downarrow^{\neq}$

## Potato and Chicken Cury with Dried Mango

## Maldivian Tuna, Tomato, Onion and Chili

## Club Sandwich (P)

Grilled chicken, crispy bacon, fried egg, lettuce, tomato \& cucumber mayonna ise

## Falafel in Pitta Bread ${ }^{\prime}{ }^{\prime}$ ~

with Ic eberg, Tomato, Cucumber and Tahina Yoghurt sauce

## Classic Submarine

Salami, pepperoni, turkey, Swiss cheese, fresh salad and mustard dressing

## Maldivian Tuna Submarine

Tuna fish with spicy grilled tomato sauce
Vila Cheese Burger
Grilled ground prime beef burger served on a homemade sesame bun with red onion, dill pickle, mayo, salad, sa utéed mushrooms and Swiss cheese

## Thai Spiced Chicken Burger

Galangal, lemongrass a nd chili marinated chargrilled chicken breast served with kim chi and sweet pota to chips

## Beef Burger

Chicken Burger
Fish Filet Burger
Veggie Burger ${ }^{\boldsymbol{P}}$

## Extra Toppings:

Cheddar Cheese

## Bacon

Fried Egg

## Margherita ${ }^{\text {P }}$

Fresh tomato sauce, mozza rella and fresh basil
2 extra toppings: olives, tuna, roasted onion, extra cheese, bell peppers, turkey ham, chilli, pineapples, fresh tomato, pumpkin, eggplant, mushroom, zucc hini

## Cajun Chicken

Tomato sauce, mozzarella, cajun chicken, roasted onion, bell pepper

## Bella Napoli

Fresh tomato sauce, mozzarella, garlic, anchovies, capers and oregano

## Fruti di Mare

Fresh tomato sauce, mixed seafood and roasted garlic

## Bufalina ${ }^{7}$

Fresh tomato sauce, buffalo mozzarella, oregano and fresh basil

## Tonno e Cipolla

Fresh tomato sauce, mozzarella, tuna and red onion

## Vegetariana $\sqrt{ }{ }^{7}$

Fresh tomato sauce, mozzarella, aubergine, zuc chini peppersand mushrooms

## Diavola (P)

Fresh tomato sauce, mozza rella, hot salami and peppers
Quattro Formaggi $\downarrow$
Fresh tomato sauce, mozzarella, taleggio, smoked scamorza and gorgonzola

## San Daniele (P)

Fresh tomato sauce, San Daniele ham, buffalo mozzarella rocket salad

Served from 1000-2000
Dessert

## Exotic Fresh Fruit Platter

A selection of sea sonal sliced fruit
Tropic al Mixed Fruit Plate
Freshly sliced fruits in season

## Cookies

Selection of 3 homemade cookies

## Continental Cheese Plate

Selection of cheddar, blue \& brie cheese served with celery, grapes \& crackers

## Ice Cream (3 Scoops)

Chocolate, va nilla, stra wbery, coconut \& mango

## Sticky Toffee Pudding

Served with butterscotch sauce and vanilla ice cream

## Strawbery Pavlova

Crunchy meringue filled with Chantilly cream and fresh stra wbemies

## Dark Chocolate Mousse $\mathbb{N}$

Complimented with a light bemy sauce

