

Sails Bar Menu

Tapas


Patatas Bravas (VG, SP) Spicy Tomato Sauce, Cumin Guacamole	\$ 14
Pulpo Ala Gallega (SF, D, SP, G) Boiled Potatoes, Paprika Powder, Parsley, with Parmigiano-Reggiano and Grissini	\$ 24
Gambas Al Ajillo (SF, G, A) U7 Prawns Infused Garlic Olive Oil, White Wine, Parsley, and Toasted Brioche	\$ 24
Yellow Fin Tuna Tacos (SF, SP, D)  Fresh Tuna, Blue Corn Tortilla, Red Onion, Avocado Sour Cream, Coriander, Chili Mango Salsa and Lime Vinaigrette	\$ 22
Dry Aged Beef Tacos (SP, D) Blue Corn Tortilla, Red Onion, Avocado Sour Cream, Coriander, Chili Mango Salsa and Lime Vinaigrette	\$ 28
Oyster Natural (SF) Lemon, Tabasco, Shallot Mignonette	Half Dozen \$ 52 Dozen \$ 104
Sweet Potato Chips (VG) Roasted Garlic and Beetroot Dip	\$ 14

Sails Bar Menu

Salad

Baby Spinach Salad (VG, N) \$ 18
Cherry Tomatoes, Endive, Mint, Pecans Nuts, Dried Cranberries, Goji Berries,
Tangy Vinaigrette, and Toasted Baguette

Beet Tabbouleh (VG, N) \$ 24
Granny Smith, Beetroot, Walnut, Crushed Oats, Cherry Tomato, Mint Leaves, Lemon,
Extra Virgin Olive Oil, and Pickle Mushroom


Sushi and Sashimi (SF, SP) 
Daily Sushi Rolls and Nigiri 6 Pieces \$ 30
Daily Sashimi "Tuna, Reef Fish and Salmon" 12 Pieces \$ 28
Combination "Daily Sushi 4 Pieces and Sashimi 9 Pieces \$ 34
Avocado, Cucumber, Chives and Toasted Sesame Seeds (V) \$ 28
Wasabi, Pickled Ginger and Kikkoman Soya Sauce

Burger & Sandwiches

Pit Boss Burger (G) \$ 36
Wagyu Beef, Roma Tomato, Dill Pickle, Crushed Avocado, Mixed Leaf Salad,
with Corn Chips, Roasted Garlic, Beetroot Dip, and Pico de Gallo

Beyond Burger (VG) \$ 32
Charcoal Bun, Plant-Based Meat Patty, Avocado, Tomato, Red Onion, Mixed Leaf Salad,
with Corn Chips, Roasted Garlic, Beetroot Dip, and Pico de Gallo

Grilled Cheese and Beef Quesadillas (GD) \$ 25
Dry Aged Tenderloin, Tortillas, Provolone Cheese, Parmesan, Pickled Jalapenos,
Red Onion, and Fresh Rocket

Tuna Pita (SF, G, S)  \$ 28
Maldivian Chili, Pita bread, Anchovies, Capers, Coriander Aioli, Fennel,
and Radicchio Salad, with Corn Chips, Beetroot Dip, and Pico de Gallo

Sails Bar Menu

Baked on Stone

- Pizza Prosciutto Crudo (P, G, D)** \$ 26
Parma Ham, Rocket, Shaved Parmigiano-Reggiano, and Olive Oil
- Pizza Capricciosa (D, G)** \$ 24
Grilled Artichokes, Mushrooms, Kalamata Olives, Burrata Cheese, and Fresh Basil
- Pizza Margherita (D, G)** \$ 24
Tomato Sauce, Mozzarella Cheese, and Fresh Basil
- Pizza Tuna (SF, D, G)**  \$ 24
Tomato Sauce, Mozzarella Cheese, Maldivian-style tuna, and Red Onion
- Pizza Beyond Pepperoni (V, G)** \$ 26
Tomato sauce, Plant-Based Pepperoni, Chili, Fresh Basil, Olive Oil, and Mozzarella Cheese
- Pizza Frutti Di Mare (SF, G)** \$ 24
Tomato sauce, calamari, Shrimp, Mussels, Crab, Fresh Parsley, Olive Oil, and Mozzarella Cheese
- Pizza Chicken Tandoor (SP, G)** \$ 24
Confit Mushroom, Chili Flakes, Coriander Raita, Baby Rocket Leaves

Charcoal Fired Tandoor

- Chicken Tandoor (SP, D, G)** \$ 20
Local Fish Tikka Tandoor (SP, D, G, SF) \$ 20

Paired with Asian Mix Salad, Mint Chutney, Raita, Mango Chutney, and Spicy Dry Snack Mix (N)

Wraps

- Chicken Cobb Wrap (P, D, G)** \$ 25
Grilled Chicken, Egg, Avocado, Romaine, Crispy Bacon, Roasted Tomato, Red Onion, Herbed Goat Cheese, Lemon Vinaigrette, Rocket.
Served with French Fries
- Paneer Kali Tikka (SP, D, G)** \$ 20
Prawn Tikka (SP, D, G, SF) \$ 22

Paired with Asian Mix Salad, Mint Chutney, Raita, Mango Chutney, and Spicy Dry Snack Mix (N)