

AVANI+

Fares Maldives



THE
SKIPJACK
BAR

Prices are in US Dollars & inclusive of Service Charge / Goods & Services Tax

THE SKIPJACK COCKTAILS

Haharu Sunset	22
White rum, St. Germain, prosecco, butterfly pea cordial	
From Fares With Love	22
Amaretto di saronno, Campari jelly, prosecco, peach liqueur	
Green Light	22
Gin, cucumber, mint, kiwi & lemonade	
Miami Vice	22
White rum, coconut, pineapple, strawberry, sweet & sour mix	
Red Pirate	22
Spiced rum, amaretto di saronno, pineapple, raspberry & black pepper	
Black & Dark	22
Spiced rum , orange, ginger sweet & sour mix	
London Buck Highball	22
Gin, Cointreau, ginger , soda, sweet & sour mix	

CLASSIC COCKTAILS

*French 75	55	*25
Champagne, gin, lime juice & soda		
Aperol Spritz	25	
Aperol, prosecco, orange & soda		
Hugo	22	
Prosecco, St. Germain, lime juice, mint spring & soda		
Pina Colada	22	
Rum, fresh pineapple & coconut		
Daiquiri	22	
Rum, cane sugar & lime		
Mojito	22	
Rum, cane sugar, lime & soda		
Clover Club	22	
Gin, dry vermouth, raspberry, sweet & sour mix		
Caipirinha	22	
Cachaca, lime, cane sugar		
Pisco sour	22	
Pisco, sweet & sour mix		

Our bartenders will be happy to prepare any international cocktail of your choice

MOCKTAILS

First Kiss	16
Hibiscus tea, sweet & sour mix, raspberry & dried hibiscus	
Mango Basil Smash	16
Mango puree, fresh basil, pineapple, sweet & sour mix	
Island Breeze	16
Coconut, mango, mint, mix berries, sweet & sour mix	
Greenhouse	16
Fresh mint, cucumber juice, soda, sweet & sour mix	
Forbidden Fruit	16
Strawberry, banana, pineapple, sweet & sour mix	













MILKSHAKE & SMOOTHIES

Mix Berry	16
Strawberry, raspberry, blueberry & banana	
Veggy	16
Spinach, cucumber, banana, honey & chia seeds	
Tutti Fruity	16
Vanilla ice cream, strawberry & banana	
Choco Pie	16
Chocolate ice cream, peanut butter, butterscotch & hazelnut	

APPETIZERS & SALAD BOWLS

Full of Goodness, Vitamins & Joy. We are trying to get as much as possible locally, growing our own lettuce & herb.


Please feel free to see our little farm

	  	CAESAR SALAD	29
Baby romaine lettuce, garlic croutons, white anchovy, bacon bits, parmesan			
		With corn-fed chicken breast	35
		*With Peri-Peri prawns	39 *8
	 	TUNA TATAKI	29
Fresh local tuna, pickled beetroot, citrus, marinated fennel, olive oil			
	 	MALDIVIAN SNAPPER CEVICHE	29
Snapper, avocado, lime, olive oil, cilantro, chili, mango			
		*LOCAL PLATTER FOR 2	39
Tuna Bajiya, Gulhaa, Masroshi, Katlas & Dhonkeyo Kaju			
		BUDDHA BOWL	22
Buckwheat noodles, romaine lettuce, tofu, banana blossom, bean sprouts & miso orange dressing			
		POKE BOWL TUNA	34
Fresh local tuna, rice, radish, edamame beans, avocado, tomato, bean sprouts, cucumber, sesame & soy			
		POKE BOWL VEGAN	28
Tofu, rice, radish, edamame beans, avocado, tomato, bean sprouts, cucumber, sesame & soy			
		CHILI FRIES	23
chili con carne, fries & cheese sauce			



PINSA

 ***PINSA PARMA** 32
Mascarpone, fig, rocket, parma ham, balsamic



  **PINSA CAPRESE** 32
Pesto cream, tomato, mozzarella

 **PINSA SALAMI** 32
Tomato, salami, mozzarella

PASTA

  **BOLOGNESE** 34
Spaghetti with Bolognese, slow braised with vegetables,
red wine, Parmigiano Reggiano, Extra Virgin Olive Oil

   **PASTA FUNGHI** 41
Fusilli, trio of mushroom, balsamic, butter, parmesan, garlic,
chili flakes, basil, pine nuts

  **TORTELLINI** 48
Spinach, ricotta cheese, parmesan cream, truffle salsa, EV olive oil

  **CARBONARA** 49 *10
Tagliatelle, crispy pancetta, cured and raw egg yolk,
Pecorino cheese

 **SEAFOOD RAVIOLI** 65 *16
Filled with prawns and Maldivian lobster, coconut lobster
bisque, fried prawns, EV olive oil

SANDWICHES & BURGERS

 THE SKIPJACK SANDWICH	39
Crumbed job fish fillet, freshly baked ciabatta bread, pickled cucumber, avocado, tartar sauce & fries	
 BIG BOY DOUBLE CHEESE BURGER	49
Angus beef patties on brioche, ground mustard, Monterey jack, fried potato wedges	
TIKKA BURGERS	28
Tikka on pav, tamarind chitin , fries	
  *PULLED BBQ PORK SANDWICH	45 *10
Slow cooked BBQ pork belly, apple coleslaw salad, & fries	
 *PRAWN ROLLS	49 *10
Filled with prawns & Maldivian lobster, coconut lobster bisque, fried prawns, EV olive oil	



SOME TREATS FOR MAIN COURSE

 CATCH OF THE DAY	45	*10
Ratatouille, bell pepper salsa, roast baby potatoes		
 *TEMPURA PRAWNS	45	*10
Vegetables, dipping sauces		
 *HANGER STEAK	48	12
Chimichurri, braised quinoa, lime, chili		
 MURGH MAKHANI - BUTTER CHICKEN	35	
Tender chicken thighs, garlic butter rice, naan bread, coriander		
    BUTTERNUT RISOTTO	35	
Pumpkin, goat cheese, parmesan, white wine		

SIDE DISH

Side salad with lemon-olive oil dressing	12
*Truffle potato wedges with parmesan	19 *10
Potato fries, potato wedges or sweet potato fries	12

THE SWEET ENDING



ULTIMATE MUD CAKE 26
 Ultimate chocolate mud cake , roasted almonds dipped in chocolate, chocolate hat


YUZU CHEESECAKE 26
 Strawberry salsa, mango coulis, fresh strawberry





PINA COLADA CREAM BRÛLÉE 26
 Pineapple cream brûlée, coconut rum, pineapple chips




APPLE CRUMBLE SUNDAE 19
 Cinnamon ice cream, apple crumble, nutmeg almond crumble

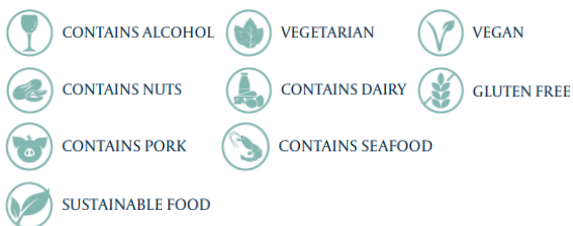


FRUIT 23
 Tropical fruit platter, mango sorbet



ICE CREAM 8
 Vanilla, Chocolate, Strawberry
 Caramelized Rye Bread per scoop



SORBET 8
 Mango, blueberry per scoop
 Pina Colada



TERMS & CONDITIONS

All beverages in the meal plan packages start from 11:00am to 12:00am.

Package is valid until 12:00pm on day of departure, any additional consumption after this period is chargeable.

Alcoholic beverages will be served only to adults 18 years & above as per legal drinking age in Maldives.

The selected plan applies to the whole duration of stay & all guests in the same room should be under the same meal supplement plan as booked.

Not included in plans are in-villa dining, in room pantry items, retail items in shops, special theme dinners, events & pop-up offerings not mentioned specifically in respective plan or any private catering.

For **Full Board & Dine around All Inclusive** guests additional supplemental charges apply for selected items ordered from restaurant & bar menus marked with an Asterisk glyph (*).

Full Board guests are entitled to a 2 course Lunch from the Skipjack Bar once per stay.

Dine Around All Inclusive guests are entitled to a 2 course Lunch from the Skipjack Bar once per stay, as well as a 2 course Dinner from the Skipjack Bar menu daily.

Full Board & Dine Around All Inclusive 2 course dining at the Skipjack Bar is offered in the following sequence only:

- 2 appetizers, salads or soups.
- 2 Sweet endings.
- 1 appetizer, salad or soup & 1 sweet ending.
- 1 appetizer, salad or soup & 1 pizza, calzone, pasta or main.
- 1 appetizer, salad or soup & 1 sweet ending.
- 1 pizza, calzone, pasta or main & 1 sweet ending.

No compensation in cash or kind will be offered for non-consumed items.

Drinks & food items cannot not be shared with a person who has not opted for the selected package, any drinks or food items offered to another guest or non-resident/visitor will be charged as per consumption.

The dine around all-inclusive packages are for selected restaurants & bars consumption only & take-away orders or full bottle consumption from any restaurant & bar will be charged accordingly.

Restaurant & bar team reserves the right to refuse serving drinks if any guest displays signs of intoxication.

Upon non-availability of any beverage, an alternate beverage will be offered at the discretion of the restaurant & bar team.

All Cigars, Cigarettes & Shisha is not included in the Food & Beverage packages.

Menus are subjected to change without prior notice.