

APPETIZERS

It's truly a "Classic" Spanish Tapas – Gambas Al Ajillo	C/G/S/A	24
shrimps sautéed in x-tra virgin olive oil, garlic flakes "spanish" sweet paprika, cayenne pepper, sliced baguette		
The way they're made in "Mexico" – Nachos	C/D/G/V	19
tortilla chips with melted cheese, jalapeno, sour cream, sliced ripe olives, salsa fresco, avocado		
Buffalo Wings	C/G	18
deep-fried marinated Maldivian spiced chicken wings		
"Chinese " Vegetarian Spring Rolls	C/G/N	17
deep-fried spring rolls with jicama, chili dip, meslun salad		

SALADS

"Classic" Caesar Salad	P/G/D	23
add parmesan coated chicken breast or dill-marinated prawns		
Salad "Nicoise" with a twist	S/D	23
quick seared Indian ocean tuna, lettuce , pepper compote, hard-boiled egg, olives, anchovy vinaigrette, tomatoes, broccoli florets, new potatoes		
Crisp Garden Green Salad with House Dressing	G/V	18
add parmesan coated chicken breast or dill-marinated prawns		

OUR GREENS

SOUPS

Tom Yam Soup	C/S	21
choice of cream or clear "thai" lemongrass infused hot & sour soup with prawn, chicken or vegetables		
Local favourite "Garudiyha"	C/S	14
slow poached "Maldivian" tuna in clear broth with spices, lime juice fried carripoule, chili, onion, drumstick leaves, garlic cloves		
Wild Mushroom Soup	D/G/V	16
a well blend of wild mushrooms, cream, garlic pesto toast		

SANDWICHES & BURGERS

Maillard reaction Griddled over an open flame Succulent Beef Burger	D/G/N	27
beef patty, brioche bun, cheddar cheese, tomato caramelized onions, shiitake mushrooms, lettuce, egg		
"Barcelona" Burger	P/C/G	27
pork & chorizo patty, crusty rolls, manchego cheese , sliced onion rings spicy pequillo pepper paste		
Grilled Chicken Burger "Indochine"	C/G	26
chicken patty, Vietnamese baguette, lemongrass-chili mayo caramelized onions, oriental slaw		
Beer Battered Fish & Chips	A/G	24
steak house fries, malt vinegar, tartar sauce, lemon wedge sea salt flakes		
BCC Club Sandwich	P/D/G	23
bacon, roasted turkey, fried egg, tomato, lettuce, mayonnaise, coleslaw		
Tuna & Cheese Wrap	C/D/G	18
tuna filling with mayo, lettuce, tomato, onions, chili, coleslaw cheddar cheese		

All the above are served with mixed green salad & your choice of potato: US Potato Deli Wedge or US Steak House Fries

STAY COMFORT MEALS

PIZZA - CLASSIC (REGULAR OR GLUTEN FREE)

Prosciutto e Funghi	P/D	25
tomato, mozzarella cheese, Parma ham, champignon		
L' Atomica	D/C/G	25
red pepper, capers, anchovies, oregano, mozzarella cheese		
Vegetariana	D/G/V	23
mozzarella cheese, tomato, mixed grilled vegetables		
Queen Margherita	D/G/V	22
green basil, mozzarella cheese, tomato		
STAY CREATIVE – Create your own PIZZA		26
Choice of crust: "bokkura" or gluten free crust classic tomato V , pesto V or Maldivian curry sauce C		
Choice of Topping – choose any 3 / additional 1 item @ 3		
Mushroom	Smoked Salmon	Zucchini
		Bell peppers
Anchovies	Smoked Ham	Onions
		Chicken tandoori
Arugula	Prawns	Basil
		Pineapple
Tomato	Salami	Olive

OUR HOT STONE

ALL DAY BREAKFAST

2farm eggs-your choice of	D/G/P	27
Soft / hard boiled, scrambled, poached, fried or omelet		
accompanied by pork or turkey bacon, pork or chicken sausages, grilled herby tomato & hashed brown potato		
Omelet fillings: turkey ham, cheese, tomato, onion, mushroom, spring onion or cilantro		

"Allow us to fulfil your every need, wants and desires- simply let us know of any special requirements, allergies and so on and we will happily enhance your dining experience"

All prices will be subject to 10% service charge and the total amount will be subject to 12% TGST.

MAINS

Butter fried Parmesan coated Turkey, Milan style (good for 2)	D/G	48
with a side of garden greens, lemon wedge & sautéed onion.		
Pan-seared Blackened "Aussie" Lamb Chop	G	38
spaghetti "Siciliana" with garden greens.		
Soy-glazed Pacific Salmon	A/G	38
broiled salmon, served with wasabi-ponzu sauce, somen noodle salad, pickled ginger, Tobiko, nori and julienne cucumber		
Cajun Spiced Fillet of Fish	C	29
fillet of fish pan-seared to perfection on x-tra virgin olive oil Served with apple & celery salad		

PASTA

Spaghetti, or Penne (Regular or Gluten free) Linguine or Fettuccine	all @	22
All pastas are served with your choice of sauce:		
Aglio olio – xtra virgin olive oil, garlic, chili	A/C/V	
Bolognese – meat-tomato base sauce	A /G	
Pomodoro - tomato-base a la "Siciliana"	V	
Carbonara - bacon, creamy egg sauce, parmesan cheese	D/P	

OUR PASTAS

ASIAN KITCHEN

"Thali Set" – Vegetarian	C/D/V	29
paneer tandoori, jeera aloo, bhindi do pyaza, dhall, vegetable bhaji raita, rhoti, jaffran pulao		
Thali Set – Non Vegetarian	C/D	27
murgh makhani, naan bread, jeera aloo, nalli gosh, machli fry jaffran pulao , dhall and raita		
All time Favorite "Hainanese" Chicken Rice		24
aromatic chicken flavored steamed rice, served with chicken broth poached chicken or pork char siew, with chili dip, ginger dip and soy sauce		
"Classic" Yong Chow Fried Rice	P/G/S/D	24
diced vegetables, diced pork char siew, egg, prawn Crackers, julienne lettuce, deep-fried chicken wing		
"Pho" - Famous "Vietnamese" Rice Noodle Soup		23
chicken or beef, mixed herbs, bean sprouts, chilli sauce, bean sauce, Cilantro, onions, spring onions		
Pad Thai – Famous "Thai" Style Stir-fried Rice Noodles	C/N/G/S/D	23
rice noodle stick, seafood, egg, lime, bean sprouts, Chinese chives peanuts, fish sauce, peanuts, sugar & chili flakes by the side		
"Chinese" Braised E-Fu Noodles with "Superior" Vegetable Stock	V	22
Served with mixed green vegetables, baby corn, carrot and tofu		
Island's Folk Style Fried Rice with "Mas Mirus"	C	22
crispy & spicy dried tuna, kang kung, lemongrass seafood, prawns fried egg, drumstick's leaves, prawn crackers, pickled cucumber		
Choice of Porridge: plain, fish, pork or chicken		21
Served with century egg, salted egg, dough fritters, spring onions, fried garlic, julienne ginger, sesame oil & soy sauce		

FROM THE CHAR BROILER

8 OZ / 220 G Aussie Prime Rib Eye	45
8 OZ / 220 G Aussie Prime Tenderloin	39
8 OZ / 220 G Aussie Prime Sirloin	36

All grilled dishes are served with corn on cob & your choice of:

Sauces	Mustard	Potatoes	Side dishes
Peppercorn	Dijon mustard	Baked potato	Vegetables of the day
Cabernet Sauvignon	English mustard	US Steak House Fries	Side of garden greens
Béarnaise		US Potato Deli Wedge	
Barbecue sauce			

Fisherman's dhoni platter for 2	60
tuna steak, prawn, calamari, mussel, served with grilled vegetables, garlic toast steak house fries or fried rice	

OUR BBQ PIT

BY MY SIDE

Steamed fragrant rice	V	5
Mixed garden salad	V/G	5
US Crispy potato wedges	V/G	7
US steak house fries	V/G	7
Braised green vegetable of the day in oyster sauce	G/S	12
"Chinese" egg foo young	D	12

C- contains chili, A- contains alcohol. D- contains dairy, G– contains gluten P- contains pork, N- contains nuts or seeds, S– Contains seafood , V- vegetarian.

Bokkura Coffee Club is open Every Day from 11.00 am to 10.30 pm.