


BEACH SHACK  
SIGNATURE

STARTERS

TAPAS

& SALADS

SIDES

**Calamares Fritos 37**   
Fried Squid, Roasted Aioli, Spicy Mayo


**Gambas al Ajillo 38**   
Prawn Cooked In Hot Garlic Oil


**Croquetas de Pollo 39**   
Creamy Chicken, Garlic Mayo

**Croquetas de Jamón 39**   
Cured Ham, Garlic Mayo

**Grilled Octopus 40**   
Grilled Octopus, Roasted Potato, Tomato Coulis, Paprika Oil

**Nachos Guacamole 39**   
Tortilla Chips, Cheese Sauce, Pico de Gallo, Guacamole


**Watermelon and Feta Salad 32**   
Cinnamon Marinated Melon, Roasted Pine-nut, Mint, Balsamic Glaze


**Beach Shack Salad 35**   
Mixed Lettuce, Avocado, Roasted Walnuts, Marinated Tomatoes, Asparagus, Cucumber, Champagne-herb Vinaigrette

**Chicken 39**  
**Prawns 45**   
**Salmon 43** 


**Caesar Salad 35**   
Pork Bacon, Parmesan Cheese, Poached Egg, Croutons


**Chicken 39**  
**Prawns 45**   
**Salmon 43** 


**Herbed Quinoa Salad 31**   
Pomegranate, Mint, Parsley, Coriander, Roasted Pepper

**Chicken 33**  
**Prawns 39**   
**Salmon 37** 

**\*\* Seafood Paella 95**   
Lobster, Prawns, Squid, Mussels

**Corn Feed Chicken Breast 48**   
Pumpkin Purée, Green Asparagus, Saffron Jus

**\*\* Grilled Seafood Platter 240**   
Maldivian Lobster, Tiger Prawns, Alaskan King Crab Legs, Scallops, Reef Fish, Yellowfin Tuna, Green Mussels  
Garlic Butter, lemon, Mixed Green Salad

**Grilled Chili Garlic Prawns 62**   
Confit Garlic, Cherry Tomato, Broccolini


**French Fries 15** 

**Mixed Green Salad 12** 


**Mashed Potatoes 15** 


**Parmesan Truffle Fries 18** 

RAW BAR SOUPS

**Chilled Beetroot Soup 28**   
Roasted Beetroot, Pomegranate


**Watermelon and Cherry Tomato Gazpacho 23**   
Sweet Melon, Tomato, EVO Oil


**Reef Fish Ceviche 37**   
Cherry Tomato, Coriander, Cucumber, Red Onion, Citrus Quinoa

**\*\* Fine De Claire Oysters (per piece) 15**   
Cocktail Sauce, Mignonette, Tabasco, lemon


**Tuna Tartare 39**   
Local Raw Tuna, Avocado


**Grilled Reef Fish Tacos 38**   
Iceberg Slaw, Spicy Mayo, Pineapple Salsa


**Tempura Soft Shell Crab Burger 46**   
Togarashi Spiced Soft Shell Crab Tempura, Brioche Bun, Chili Mayo, Daikon-Cabbage Kimchi


**\*\* Lobster Bun 49**   
Butter Poached Lobster, Spicy Mayo, Avocado Mousse

**Signature Beef Burger 58**   
Angus Beef Patty, Brioche Bun, Cheddar Cheese, Caramelized Onion, BBQ Mayo

**Signature Chicken Burger 48**   
Brioche Bun, Sous Vide Cook Chicken Thighs, Caramelized Onion, Cheddar Cheese, BBQ Mayo

**Beer Battered Cod Fish & Chips 48**   
Malt Vinegar, Tartar Sauce, Mushy Peas, Lemon Wedge

**Catch Of The Day 57**   
Reef Fish, Butternut Squash Purée, Mixed Greens, Mustard, Pumpkin Oil

**Grilled Yellowfin Tuna Steak 50**   
Salsa Verde, Rocket Leaves, Asparagus, Confit Tomato, Lemon

**\*\* Tropical Fruit Platter 26** 

**Churros, Dulce de Leche 23** 

**\*\* Strawberry Cream Bar 23** 

**Crema Catalana 23** 

**Basque Burnt Cheesecake 23** 

**Selection of Ice Creams 8** 

BRIOCHE

BUN

LOCAL ATOLL

FISH

SWEETS



Please inform one of our Ladies and Gentlemen, should you have any food allergies or intolerance | Prices are in US Dollars and subject to 27.6% Government Taxes and Service Charge.

\*\* Not Included in the Half Board and Full Board Meal Plan. 50% Discount Applies.