Sails Bar Menu

### Sides

Flat Bread (V, G) With wild garlic butter	\$ 10
Hot Potato Wedges (V, SP) With chipotle aioli	\$ 10
Spreads	
<b>Hummus (N, V, G)</b> Masabacha, Flatbread	\$ 15
<b>Tahini (N, V, G)</b> Guacamole zhoug, Flatbread	\$ 15
<b>Baba Ghanoush (N, V, G)</b> Crispy garlic, Flatbread	\$ 15
<b>Spicy Feta (V, DG)</b> Roasted peppers, Pickled red chilli, Flatbread	\$ 15
Skewers	
Mushroom, Spring Onion, Zucchini, Tomato (V, D) Flatbread, Pickled vegetables, Confit lime, Olives, Spicy Feta dip	\$ 28

# Lamb Kofta, Sumac (G, D)\$ 30Flatbread, Pickled vegetables, Confit lime, Olives, Tzatziki dip\$ 32Tiger Prawns, Zaatar (SF, G)\$ 32Flatbread, Pickled vegetables, Confit lime, Olives, Chimichurri\$ 22Falafel, Tangy Tahini Sauce (V, G, N)\$ 22Flatbread, Pickled vegetables, Confit lime, Olives, Tahini\$ 24Chicken Souvlaki, Oregano (G, D)\$ 24Flatbread, Pickled vegetables, Confit lime, Olives, Tzatziki dip\$ 24

(G) Gluten (S) Seafood (D) Dairy (SP) Spicy (DF) Dairy Free (A) Alcohol (SG) Baros Signature (P) Pork
 (V) Vegetarian (GF) Gluten Free (VG) Vegan (N) Nuts () Sustainability
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# Salads

<b>Beetroot Tabbouleh (V, N)</b> Granny Smith, Beetroot, Walnut, Crushed oats, Cherry tomato, Mint leaves, Lemon, Extra virgin olive oil and Pickle mushroom	\$ 24
<b>Nicoise Salad (SF)</b> String beans, Potatoes, Boiled eggs, Tomatoes, Salty anchovies, Tuna	\$ 26
<b>Greek Salad (D)</b> Feta cheese, Olives, Cucumber, Mixed pepper, Onion, Tomato, Lettuce and Lemon vinaigrette	\$ 18
<b>Ceasar Salad (D, SF, P)</b> Baby cos lettuce, Crispy pork bacon, Anchovy, Garlic croutons, Poached egg and Aged Parmesan	\$ 20
<ul> <li>For our Caesar Salads, we have the following additions:</li> <li>Grilled Chicken (D)</li> <li>Grilled Tiger Prawns (SF, D)</li> </ul>	\$ 24 \$ 24

# Burger and Sandwiches

<b>Pit Boss Burger (G)</b> Wagyu beef, Roma tomato, Dill pickle, Crushed avocado, Mixed leaf salad with Corn chips, Roasted garlic, Beetroot dip and Pico de Gallo	\$36
<b>Beyond Burger (VG)</b> Charcoal bun, Plant-based meat patty, Avocado, Tomato, Red onion, Mixed	\$ 32
leaf salad with Corn chips, Roasted garlic, Beetroot dip and Pico de Gallo	

# Mains

<b>Slow Braised Beef Short Rib (G)</b> Chimichurri, Fava purée, Pickled red onion, Flatbread	\$ 42
<b>Gambas Al Ajillo (SF, G)</b> Tiger Prawns braised in olive oil and garlic, Flatbread	\$ 24
<b>Seafood and Chips <mark>(SF)</mark></b> Fried Calamari, Red snapper, Shrimps, Lemon, Tartar sauce, Hand cut fries	\$ 24
Chef's Special (SF) 🥪 Catch of the Day	\$36

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Tacos	
<b>Dry Aged Beef (D)</b> Blue corn tortilla, Red onion, Avocado sour cream, Coriander, Chilli mango, Salsa and Lime vinaigrette	\$ 28
<b>Yellow Fin Tuna (D, SF, SP)</b> Fresh tuna, Blue corn tortilla, Red onion, Avocado sour cream, Coriander, Chilli mango salsa and Lime vinaigrette	\$ 22
Baked on Stone	
<b>Pizza Prosciutto Crudo (P, G, D)</b> Parma ham, Rocket, Shaved Parmigiano-Reggiano and Olive oil	\$ 26
<b>Pizza Capricciosa (D, G)</b> Grilled artichokes, Mushrooms, Kalamata olives, Burrata cheese and Fresh basil	\$ 24
<b>Pizza Margherita (D, G)</b> Tomato sauce, Mozzarella cheese and Fresh basil	\$ 24
<b>Pizza Tuna (SF, D, G)</b> 🥪 Tomato sauce, Mozzarella cheese, Maldivian-style tuna and Red onion	\$ 24
<b>Pizza Beyond Pepperoni (V, G)</b> Tomato sauce, Plant-based pepperoni, Chilli, Fresh basil, Olive oil and Mozzarella cheese	\$ 26
<b>Pizza Frutti Di Mare <mark>(SF, G)</mark> Tomato sauce, Calamari, Shrimp, Mussels, Crab, Fresh parsley, Olive oil and Mozzarella cheese</b>	\$ 24
<b>Pizza Chicken Tandoor (SP, G)</b> Confit mushroom, Chilli flakes, Coriander raita, Baby rocket leaves	\$ 24
Wood - Burning Rotisserie	
<b>Pork Belly Middle White (SP, P)</b> Potato wedges, Tomatoes, Nam Jin, Confit lemon, Olives, Preserved vegetables	\$ 32
Spit Roasted Cornish Hen (SP)	\$ 30

Spit Roasted Cornish Hen (SP) Potato wedges, Tomatoes, Buffalo wing sauce, Confit lemon, Olives, Preserved vegetables

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