

GINIFATI

**GINIFATI BEACH GRILL  
MENU**



## COCKTAIL

Vodka raspberry blast

## BREAD

Sourdough bread - dip

Seafood fritto misto  - tamarind syrup chili tartar

## CATCH OF THE DAY

FISH FILLET SERVED ON OR OFF THE BONE

/GRILLED/

/BAKED/

/FRIED/ 

Fried can only be marinated with sea salt - lime - crumbed or battered

## CHOICE OF MARINADES

Smoked sea salt - lemon - coriander

Sri lankan 

Thai marinated

Moroccan berber

## CHOICE OF SIDES



Cashew  - raisin - saffron rice 

Preserved lemon & chive risotto 

Chunky chips

## CHOICE OF SALADS

Apple - cucumber - pomegranate - honey - ponzu  

Fennel - beetroot - feta - sesame - walnut  

Green salad 

## CHOICE OF SAUCES

Select two sauces of your choice

Maldivian rihaakuru sauce

18 spiced house butter  

Garlic butter  

Chimichurri 

Classic chili bbq  

Toddy - curry leaf - lemongrass  



Gluten



Spicy



Vegan



Vegetarian



Pork



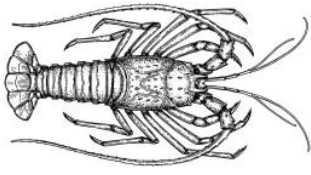
Nuts



Dairy

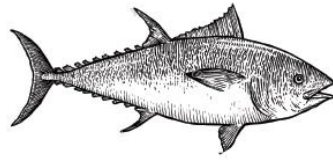


Alcohol



**FLAMED GRILLED  
LAGOON  
LOBSTER 500 - 600G**

/USD \$60net SUPPLEMENT/

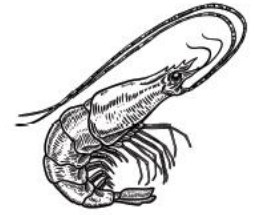


**YUZU MARINATED GRILLED  
YELLOW FIN TUNA - 200G**

[Quality tuna is always seasonal.

Please ask your waiter or waitress the availability]

/USD \$20net SUPPLEMENT/



**MIXED GRILLED SEAFOOD**

Marinated giant prawn -  
Calamari  
Octopus - snapper

/USD \$90net SUPPLEMENT/

## DESSERTS

**VALRHONA CHOCOLATE MOUSSE - CARAMELIZED BANANA**

Passion fruit sorbet - gram cracker crumble 

Or

**FRUITY**

Seasonal fruit platter



Gluten



Spicy



Vegan



Vegetarian



Pork



Nuts



Dairy



Alcohol



Gluten free options available!

Kindly let us know in advance, we will be pleased to prepare a suitable menu to meet your needs.