

The background of the entire image is a repeating pattern of stylized teal fish swimming in various directions. The fish are simple in design, with a rounded body, a pointed snout, and a small tail. They are scattered across the white background, creating a lively, aquatic theme.

JFK
COCO BAR

STARTERS

GONE FISHING \$24

maldivian tuna tartare, asian spice, pickled onion, avocado cream, crispy wonton chips

PANKO ONION RINGS \$18

crumbed fried onion rings, served with blue cheese sauce, spicy chili dip

CHARCOAL BABY CORN \$18 (V, N)

chargrilled baby corn, served with vegan peanut sauce, shichimi powder, micro herbs

NACHO LIBRE \$32

crispy corn tortilla chips, beans, bell pepper, served with pico de galo, guacamole, sour cream, cheese sauce

CAULI CARTEL \$18 (V)

deep fried crispy cauliflower, served with vegan mayo

RAW BAJA \$26

marinated mix seafood, leche de tiger, coriander, fresh herbs, corn tortilla

CRUNCH CONTROL \$24

herb & parmesan crusted chicken strips, served with ranch sauce & hot sauce

(V) - VEGAN / (V.G) - VEGETARIAN / (N) - CONTAINS NUTS
(P) - PORK / (D) - CONTAINS DAIRY



SALAD BAR

CAESAR SALAD \$28 (P)

romaine lettuce, parmesan flakes, poached egg, crispy bacon, croutons, caesar dressing

***add on**

grilled chicken:

grilled prawns:

PLANT BASED POKE BOWL \$24 (V)

tempura nori wrapped tofu, sushi rice, avocado, pickled cucumber, edamame beans, vegan teriyaki sauce, spicy mayo

COBB SALAD \$26 (P)

seasonal lettuce, cherry tomato, red onion, blue cheese, avocado, crispy bacon, grilled chicken, lemon dressing

AHI TUNA SALAD \$28 (N)

pan seared maldivian tuna, marinated glass noodles, mango, red onion, fresh herbs, avocado, peanut dressing



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TACOS

REEFER \$24

panko crusted reef fish tacos, crunchy lettuce, fresh jalapeño, mango salsa, spicy sriacha mayo

BUBBA GUNPA \$28

crispy prawn tempura, crunchy lettuce, pineapple salsa, jalapeno, fresh coriander, spicy mayo

GREEN GOODIES \$24 (V)

pan roasted sesonal mushroom, grilled onion, vegan tofu aioli, fresh coriander, corn tortilla

BIRRI TACOS \$26

slow cooked wagyu beef, taco seasoning, onion, Mexican cheese, served with chili sauce, wheat tortilla



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BURGERS AND SANDWICHES

VEGANISER \$28 (V)

vegan vegetable patty, lettuce, tomato, vegan burger buns

THUNDERBIRD \$32

pan-fried chicken breast, lettuce, tomato, kimchi, gochujang mayo, dill pickle, charcoal brioche buns

THE PURIST \$34

wagyu beef burger patty, american cheese, lettuce, tomato, red onion, brioche bun

THE BOSS BURGER \$36 (P)

wagyu beef burger patty, lettuce, tomato, caramelized onion, crispy bacon, truffle cheddar cheese, brioche bun

CRISPY CHICKEN WRAP \$30

cornflakes crusted chicken breast, lettuce, tomato, red onion, ranch dressing, toasted wheat tortilla

HURAWAHI CLUB \$28 (P)

toasted white bread, lettuce, tomato, fried egg, grilled chicken, crispy bacon mayo

SIDES

FRENCH FRIES \$8

TRUFFLE FRENCH FRIES \$12

SWEET POTATO FRIES \$10

MIX LEAF SALAD \$8

CHEESY POTATO WEDGES \$10

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PIZZA

NR EASY \$24

tomato sauce, fresh mozzarella,
Italian basil

MALDIVIANA \$30

local tuna confit, maldivan chilli, katta sambal,
curry leaves, coconut flakes, mozzarella cheese

ALOHA \$32

tomato sauce, fresh mozzarella,
turkey ham fresh pineapple

NEW YORKER \$32 (P)

pepperoni, tomato sauce, fresh mozzarella,
honey chili sauce

DELI LOVER \$34

italian prosciutto, tomato sauce,
fresh burrata cheese, arugula leaves



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ISLAND GRILL

REEF FISH FILLET \$30

MALDIVIAN YELLOWFIN TUNA STEAK \$32

CORN-FED CHICKEN BREAST \$35

BLACK ANGUS BEEF STRIPLIN (200 GMS) \$48

SIDES

GRILLED ASPARAGUS \$10

ROSEMARY ROASTED POTATO \$10

GARDEN SALAD \$8

FRENCH FRIES \$8

SWEET POTATO FRIES \$10

TRUFFLE FRENCH FRIES \$12

CHEESY POTATO WEDGES \$10

SAUCES

LEMON BUTTER SAUCE \$5

CLASSIC BEEF JUS \$5

CHIMICHURRI \$5

CHICKEN JUS \$5



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DESSERT

KAFFIR LIME PANNA COTTA \$18

lemon cremux, kaffir lime fluid gel, sesame tuiles, lemon crumble, roasted banana ice cream

LAYERED OREO BROWNIE \$20

decadent layered chocolate oreo brownie, served with essence of vanilla ice-cream & fresh berries

COCONUT CUP \$18

coconut ice cream, roasted coconut flakes, caramel sauce

EXOTIC SEASONAL FRUIT PLATTER \$18

ICE CREAMS \$12

WHITE CHOCOLATE & RASPBERRY

VANILLA

OREO

CARAMEL

RUM & RAISIN

SORBET \$12

COCONUT

RASPBERRY

LEMON

MANGO

PASSION FRUIT



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