

Farivalhu Restaurant A La Carte MENU

Starters

Caesar Salad

Fresh romaine lettuce tossed in Caesar dressing topped with parmesan, anchovies, toasted croutons with herbs & garlic

With chicken

With tandoor marinated prawn



\$ 10



\$ 12

\$ 14

Traditional Greek Salad

Freshly cut vegetables with kalamata olives Greek Feta, fresh oregano tossed in lemon olive oil dressing



\$ 10

Smoked Salmon Platter with Condiments

Served with capers, onion rings, lemon wedges, served with toast



\$ 12

Soups

Cumin Flavored Lentil Soup

Served with Arabic croutons and lemon wedges



\$ 07

Cream of Chicken & Mushroom Soup

Served with croutons & chicken strips



\$ 07

Sandwiches

Vadoo Club Sandwich

Grilled chicken, turkey ham, fried egg, cheese and pickles on toast



\$ 14

Smoked Salmon Sandwich In Brown Loaf

Scottish smoked salmon served in brown loaf



\$ 11

Beef Burger

Homemade beef patty grilled and served on sesame bun with fries and salad



\$ 25

Chicken Burger

Homemade chicken patty grilled and served on sesame bun with fries and salad



\$ 14



Snacks

Vegetable & Tofu Stuffed Vietnamese Spring Roll

Sautéed julienne of garden vegetables combined with fried tofu and noodles



\$ 06

Paneer Tikka & Vegetable Wrap

Marinated paneer and vegetables wrapped in tortilla & French fries



\$ 14

Devilleed Cashew Nuts

Chili dusted cashew nuts with curry leaves and garlic



\$ 18

Sri Lankan Style Devilled Fish

Lime & spice marinated fish served with spicy tomato sauce



\$ 10

Pizza

Margarita Pizza

*Tomato sauce, freshly sliced tomatoes
grated mozzarella, oregano & fresh basil leaves*



\$ 10

Pizza Marinara

*Mixed seafood pizza served
with tomato sauce and mozzarella cheese*



\$ 12

Tandoor Vegetable Pizza

Topped with tandoor marinated mixed vegetables, cheese & tomato sauce



\$ 10

Pasta

Gnocchi A La Bolognaise

Potato gnocchi tossed in classic beef tomato sauce



\$ 14

Penne Carbonara

*Sautéed onion garlic, mushroom with beef bacon served in creamy
sauce with egg yolk & parmesan*



\$ 10

Spaghetti Frutti Di Mare

Selection of mixed seafood tossed in tomato sauce



\$ 15

Spinach & Cheese Tortellini Ai Fungi

*Spinach & mascarpone stuffed tortellini
served with creamy mushroom sauce*



\$ 12

Main Course

Pan Seared Salmon

Fine herbs & lemon marinated fresh salmon served with seafood reduction sauce vegetables & citrus mashed potatoes



\$ 20

Black Angus Beef Katsu

Marinated beef covered with panko bread crumbs & shallow fried with green vegetables, garlic rice & tonkatsu sauce



\$ 22

Rosemary Marinated Grilled Lamb Chops

Served with grilled vegetables, saffron rice & reduction of mint sauce

\$ 55

Mixed Seafood Platter

Marinated reef fish, tiger prawns, calamari, half lobster, grilled vegetables saffron rice lemon butter sauce



\$ 35

Fish & Chips

Battered deep fried Maldivian reef fish served with fries & salad



\$ 11

Taste of Asia

Sri Lankan Style Fish Mustard Gravy

Spice marinated fish chunks simmer in classic mustard gravy



\$ 10

Chicken Biryani

Authentic chicken gravy tossed with biryani rice served with raita papad & Indian pickle



\$ 12

Vegetable Biryani

Tender vegetables in gravy tossed with biryani rice, served with papad, pickle, raita



\$ 10

Seafood Nasi Goreng

Served with prawn skewer, fried egg & prawn crackers



\$ 12

Palak Paneer

Paneer cubes in spinach gravy served with chapati



\$ 15

Thai Green Vegetable Curry

Vegetarian green curry with steamed rice



\$ 07

Mushroom Mattar Masala

Mushrooms & green peas in gravy served with steamed rice



\$ 11



Dhal Makhni

Indian style prepared dhal dish served with steamed rice



\$ 08

Sri Lankan Style Chicken Curry

Slow cooked Sri Lankan style chicken curry with gravy served with steamed rice



\$ 10

SIDE DISHES

Potato Wedges

Served with mayonnaise & ketchup



\$ 10

French Fries

Served with mayonnaise & ketchup



\$ 07

Steamed Rice



\$ 06

Mashed Potato with Cheese



\$ 07

Buttered Vegetables



\$ 07

Baked Potato with Sour Cream



\$ 07

Plain Paratha



\$ 07

Chapati



\$ 07

DESSERTS

Lemon Flavored Creme Brulee



\$ 08

American Cream Cheese Cake, With Blueberries



\$ 08

Exotic Slice Fruit Platter



\$ 09

Sri Lankan Style Jaggery Pudding



\$ 08

Choice of Ice Cream

With vanilla, chocolate, or strawberry as per your choice









\$ 09



Bar Snacks Menu






Salads & Starters





- Insalata Caprese Con Balsamico
Buffalo mozzarella & sliced tomato marinated with pesto
  \$ 13
- Greek salad
Freshly Picked chunks of cucumber, tomato, peppers olives & feta arranged with lemon vinaigrette
  \$ 10

- Classic Caesar With Tapenade Focaccia toast
Crunchy Romaine lettuce tossed in Caesar dressing & Parmesan shaves
  \$ 10

- Chicken Caesar
  \$ 12
- Tandoor marinated prawn Caesar
  \$ 14
- Maldivian Reef Shrimps Cocktail
Fresh shrimps blanched & mixed in cocktail sauce & bed of roasted pepper
 \$ 14














Sandwiches & Wraps

- Smoked Salmon Sandwich in Brown Loaf
Marinated smoked salmon served in mini brown loaf
 \$ 11
- Paneer Tikka & Vegetable Wrap
Marinated Paneer and spice marinated cooked vegetables wrapped in tortilla & French fries
  \$ 14
- Falafel Shawarma in Arabic Pita Bread
Deep fried homemade falafel marinated with tahina sauce and wrapped and served with Fries
  \$ 09





- Fried Chicken Patty Burger
Homemade Burger coated in batter & Panko served with salad and fries
  \$ 14
- Angus Beef Burger
Homemade minced angus beef patty served as per chef's style with French fries
  \$ 25



Hot Snacks

- Herb Marinated Panko Coated Deep Fried Cheese Sliders
Fried cheddar served with mild Spicy tomato chutney   \$ 07
- Fried Homemade vegetable samosa
Indian spiced vegetable mixture wrapped samosa pastry fried served with mint chutney  \$ 06
- French Fries
Served with tomato ketchup & mayonnaise  \$ 07
- Potato Wedges with Melted cheese
Served with tomato ketchup & mayonnaise   \$ 10
- Vegetable and tofu stuffed Vietnamese Spring Roll
Sautéed julienne of vegetables combined with fried tofu and glass noodles   \$ 06
- Fried Breaded Prawn
Lime & Garlic marinated prawn coated with crumbs and chili aioli sauce   \$ 25
- Aroma smoked BBQ Pork Ribs
Smoked Pork ribs marinated with herbs & tossed in BBQ sauce  \$ 25
- Fish & Chips
Thyme & lime marinated batter fried fish steak served with fries   \$ 11

Deserts

- Chocolate Brownies  \$ 07
- Assorted Tropical Fresh Fruit Platter  \$ 09
- Combination of ice cream   \$ 09



INVILLA DINING MENU

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