BELLINIS

AQUAZZURA

x

JOALI

welcome to my secret garden,
where nature's wonder unfolds across
the table...

Crafted by Aquazzura Casa,
the Secret Garden invites you to escape
into an enchanting world,
where flowers, branches,
and birds come together in harmony.

This collaboration is a reflection
of our shared passion for art, nature,
and the joy of living.

AQUAZZURA

X

JOALI

Although all due care is taken,
some allergens may still be present
in the dishes.Please inform our hosts
if you have any severe allergies
or intolerances before placing orders.
Kindly note that any bespoke
orders cannot be guaranteed as
entirely allergen free.

At JOALI Maldives,
we offer the best whilst being sustainable
and ethical. With utmost care and
worldwide ethical sourcing,
we try to always improve the ingredients
offered, whilst respecting environmental
concerns.

Our culinary team
crafts specialties with locally caught fish
and seafood, along with organic produce
from our Chef's Garden.

Our commitment
to fair trade principles is reflected in
ethically sourced tea and coffee products.
We use local produce as much as possible
and offer regional and seasonal options.
Please ask our Host for recommendations
for locally sourced food.

Wine Tasting Menu

USD 480 per person
USD 275 for food only

Cocoa Scallops, Celeriac, Caviar
2021 Müller-Thurgau, Valle Isarco Abbazia di Novacella DOC

Ravioli, Goat Cheese, Tomato Water, Lemon Gel
2023 Kettmeir Chardonnay, Alto Adige DOC

Barley 'Risotto', Langoustine Carpaccio, Chili
2021 Podere Monastero, La Pineta Pinot Nero

Green Apple Chardonnay Sorbet

Sher Beef Striploin MB-9, Asparagus Rolled in Lardo,
Truffle Beef Jus
2018 Marchesi Antinori, Chianti Classico Riserva DOCG

Italian Traditional Dessert 'Tiramisu'
Espresso Martini

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HER TASTES OF ITALY

BELLINIS

Starter

Carpaccio Di Tonno, Crema Di Mozzarella, Lime, Erba Cipollina
Tuna carpaccio, buffalo mozzarella cream, lime, chives

I remember the Mediterranean, the sun-sparkling soul of Italy.
Salty sea breeze and brilliant blue waters. The perfume of lemon trees, their citrus treasures ripening slowly. "The Sardes are almost all born poets," declared Charles Dickens' magazine. How right they were! I taste the lyrical magic of the Italian island every bite. The songs of ancient mariners. The rhythms of fields and groves.
The music of lively piazzas.

Poetry for the spirit and the palate.

Appetiser

Tagliolini Fatti in Casa Con Fonduta Di Parmigiano Reggiano e Tartufo Nero Fresco
Tagliolini with Parmesan cream sauce, fresh black truffle, extra virgin olive oil

As the sun sets in Emilia-Romagna, a golden glow drapes the cobblestoned streets and medieval houses. A nearby trattoria beckons, warm and lined with wheels of cheese. First produced by local monks a thousand years ago, today's Parmigiano Reggiano is still made in the same way. Fresh black truffle echoes the day's truffle hunt in the woods.

History, tradition, nature — it all comes together in every forkful.

Main Course

Aragosta, Sedano Rapa, Olio All'Aneto, Caviale, Gel Alla Mela
Butter poached lobster, celeriac purée, caviar, dill oil, apple gel

The wine has made me dreamy…
I close my eyes for a second, and just like that, I am back in Italy.
A bell tower peals, washing over weathered ivy-clad walls. I breathe in the flavours all around me. Grassy dill, growing along sheltered hillsides. Earthy celeriac, mentioned by Homer himself in his epics. The famed lobsters of Alghero, which graced the tables of nobility across Europe.

I open my eyes…ah! Italy is still right here in front of me.
Buon appetito!

DINNER MENU

Per Iniziare

Pane Artigianale, Grissini, Focaccia, Ciabatta
Artisanal bread, grissini, focaccia, ciabatta

Antipasti

Verdure Di Stagione Condite Con Riduzione Di Aceto Rosso Ai Lamponi 30
Seasonal vegetable salad with carrots, lettuce, zucchini, potato, green beans, asparagus, artichoke, rocket and reduction of red raspberry vinegar

Carpaccio Di Rapa Cotta Sotto Sale, Riduzione Ace, Gorgonzola, Aneto 30
Salt roasted red beetroots carpaccio, carrot and citrus reduction, Gorgonzola cheese, dill oil

Insalata Ai Frutti Di Mare, Gamberi, Calamari, Capesante, Paprica 30
Warm mixed seafood salad with squid, prawns, octopus, scallops, lemon dressing, paprika, pickled fennel

Caprese Classica Italiana 36
Buffalo mozzarella, sliced tomatoes, basil, oregano, Modena aged balsamic

Bellini Vitello Tonnato, Salsa Tonnata, Cipolla Marinata 36
Our version of the classic, espresso roasted tuna, veal tenderloin, creamy tuna sauce, marinated red onions

Tartare Di Manzo, Spuma al Parmigiano, Nocciole, Tartufo Nero e Cialda di Pane 36
Beef tartare, Parmesan foam, hazelnut, black truffle, crispy bread chips

Capesante Scottate, Crema Di Carote, Lardo Di Colonnata, Limone 41
Pan seared scallops, carrot cream, Colonnata lardo, lemon gel

Carpaccio Di Tonno, Crema Di Mozzarella, Lime, Erba Cipollina 41
Tuna carpaccio, buffalo mozzarella cream, lime, chives

Battuta Di Aragosta, Sorbetto All'Asparago Di Mare, Olio Al Pomodoro 48
Spiny lobster carpaccio, samphire sorbet, heirloom tomato oil

Ostriche 54
Half dozen
Oysters served on crushed ice with chardonnay vinegar, shallot and lemon

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A selection of Handmade pastas, authentic Tuscan creations with vibrant ingredients filling our menu and combined with zesty-curated flavors, leaving you awakened with mouthwatering tastes and feeling light as the ocean breeze.

Zuppa

Crema Ai Funghi 34
Mushroom soup, parsley, truffle oil

Il Nostro Caciucco 36
Traditional seafood soup, cherry tomatoes, basil, garlic crouton

Primi

Gnocchi Di Patate Con Ragu Di Moscardino Con Pomodorini E Rucola 45
Homemade potato gnocchi, baby octopus ragu and cherry tomatoes

Penne Senze Glutine Alla Norma, Formaggio Vegano Morbido E Pesto 46
Gluten free penne, fresh tomato sauce, eggplant caviar, vegan cream and pesto

Tagliolini Fatti in Casa Con Fonduta Di Parmigiano Reggiano e Tartufo Nero Fresco 46
Tagliolini with Parmesan cream sauce, fresh black truffle, extra virgin olive oil

Cavatelli Fatti In Casa, Ragu Di Anatra, Timo Fresco E Pomodorini 48
Homemade cavatelli, duck ragout, fresh thyme, fresh cherry tomato

Fregola Ai Frutti Di Mare, Salsa Al Basilico, Bottarga Fresca 50
Fregola, mixed seafood, basil sauce, Bottarga

Raviolini Di Astice, Essenza Di Bisque, Olio Al Basilico Gel Di Limoni 54
Spiny lobster raviolini, light bisque, basil oil, lemon gel

La Nostra Tagliatella Bolognese 54
Our tagliatelle bolognese, Wagyu, braised white onions, beef jus, truffle

Riso

Risotto Con Asparagi E Tartufo Nero 45
Asparagus risotto, black truffle, olive oil

Risotto Selezione Acquerello, Ossobuco Parmigiano Reggiano 54
Risotto carnaroli Acquerello, slow cooked ossobuco, parmesan cheese, saffron

Orzotto Cotto In Brodetto, Olive Nere, Capperi Carpaccio Di Pesce Locale 64
Barley 'risotto' cooked in fish stock, black olives, local fish carpaccio, dried parsley

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Try one festive inspired wine degustation with tasty variations for individual textures and flavors of exotic Mediterranean sophistication. Our Bellini Kitchen is often the host to famous international chefs and wine makers events where we introduce their signature cuisine, wines through our thematic menus.

Secondi

Tonno Locale Scottato, Cavolfiore Caramellato, Panzanella, Taccole 48
Local yellowfin tuna, caramelized cauliflower purée, panzanella salad, snow pea

Moro Oceanico, Salsa Leggera Mediterranea E Beurre Blanc 53
Chilean sea bass, mediterranean sauce, beurre blanc

Galletto Arrostito Cotto Marinato Con Mostarda, Piccole Carote Saltate Nel Burro 66
Slow cooked baby chicken, honey mustard, buttered baby carrots

Guancia Di Vitello Brasata, Polenta Morbida E Cremosa, Salsa Ai Frutti Di Bosco 87
Braised veal cheek, soft and cheesy polenta, mixed berry sauce

Lombo Di Maiale Iberico, Purea Di Topinambur Croccante Di Nduja 87
Slow cooked Iberico pork loin, Jerusalem artichoke purée, Nduja crumble

Gamberoni, Asparagi Grigliati, Zucchine in Salamoia, Salsa All'Aglio 110
Giant tiger prawns, grilled asparagus, pickled zucchini, burnt garlic sauce

Aragosta, Sedano Rapa, Olio All'Aneto, Caviale 127
Butter poached lobster, celeriac purée, caviar, dill oil, celery gel

Filetto Alla Rossini 145
Tajima beef tenderloin MB4-5, pan seared foie gras, spinach, beef jus, black truffle

Contorni

Zucchine Fritte 19
Crispy zucchini fries

Patate Novelle Con Erba Cipollina 19
Oven baked potatoes, chives

Verdure Grigliate Secondo Stagione 19
Grilled seasonal vegetables

Purée Al Tartufo 19
Truffled mash potatoes

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