

MURA
L



I WILL SWIM IF
it was Wine!,

I will dive
if it was whisky!,



I will be
A FISH IF
IT WAS VODKA!



Lunch Menu



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.



HER SELECTION

Inspired by Worldwide Wanderings

In this menu our chefs understand that quality produce speaks for itself. Keeping it simple yet flavourful. The food below will keep you going for your day ahead of relaxation or activities.

JOALI SO HEALTHY

   **Green Soup | 34**

broccoli, kale, spinach, green zucchini, leeks, multigrain cracker

    **Maldivian Kopee Leaves | 35**

green mango, fresh coconut, cherry tomatoes, red onions, smoked tuna, lime

  **Chilled Holodnik Soup | 35**

cornfed chicken, beetroot, red radish, cucumber, quail egg, dill, spring onions, butter milk

  **Detox Salad | 39**

baby spinach, broccoli, asparagus, grapefruit, beetroot, pumpkin, pomegranate, quinoa, cucumber, chia seeds, avocado, house dressing

  **Cured Tomato and Watermelon Gazpacho | 39**

extra virgin olive oil, goats feta, garden cress

  **Saffron Cured Salmon | 42**

house cured salmon, saffron, fennel, orange, avocado cream, granny smith, fresh dill, celery

    **Vegan Bowl | 42**

brown rice, quinoa, roasted peppers, black beans, avocado, cherry tomatoes, curly kale, golden beetroot, pickled pearl onions, sesame dressing

   **Niçoise | 46**

charcoal seared tuna, mesclun, kalamata olives, saffron potatoes, green beans, quail egg, anchovies, cherry tomatoes, roasted peppers, lemon dressing

    **Crispy Skin Salmon | 54**

grilled asparagus, cauliflower, pomegranate, cherry tomatoes, pickled fennel, rocket leaves, dill, parsley, tahini yoghurt

Please advise your host of any food allergies or dietary requirements
Prices quoted are in US\$ and subject to 10% service charge and applicable taxes



HER SELECTION

Inspired by Worldwide Wanderings

SALADS

    **Classic Caesar | 34**

baby romaine lettuce, caesar dressing, Parmesan, focaccia croutons,
white anchovies, soft boiled egg

  **Wild Rocca Salad | 34**

cherry tomatoes, avocado, grilled halloumi, golden beetroot, red radish, balsamic dressing

  **Goji Salad | 38**

baby spinach, arugula, nashi pears, avocado, cucumber, mixed seeds, goji berry dressing

  **Summer Strawberry Salad | 38**

arugula, cherry tomatoes, bocconcini, pine nuts, balsamic reduction

 **Greek Salad | 36**

black olives, cucumber, red onions, oregano,
mixed peppers, goat feta cheese, cherry tomatoes, lemon, olive oil

   **Beetroot Tabbouleh | 39**

granny smith apple, beetroot, walnut, crushed wheat, tomatoes, mint leaves,
lemon, extra virgin olive oil

    **Curly Kale | 39**

roasted pumpkin, mixed peppers, avocado, cucumber,
cherry tomatoes, red onions, toasted corn nuts, buttermilk dressing

Personalize your dish by adding

 **Grilled Halloumi | 22**

Grilled Chicken Breast | 29

  **Tempura Soft Shell Crab | 36**

 **Grilled River Prawns | 39**



HER SELECTION

Inspired by Worldwide Wanderings

JOALI POKE BOWLS

Teriyaki Chicken | 48

seasoned sushi rice, sweet corn, carrot, pineapple, avocado, edamame, Spanish onions, avocado cream, lime, teriyaki sauce

Maldivian Tuna Poke | 53

seasoned sushi rice, kopee leaves, green mango, cucumber, fresh coconut, pomegranate, carrot, sliced onions, smoked tuna, coconut rihaakuru sauce

Salmon and Sesame | 60

seasoned sushi rice, seaweed, avocado, edamame, red radish, shredded cabbage, ginger soy dressing

CHILLED

Reef Fish Ceviche | 48

avocado, tomatoes, crispy corn, coriander, red onions, fresh jalapeño, kaffir lime, orange, fresh coriander, coconut cream, tortilla chips

Yellowfin Tuna Tartare | 48

cucumber, red onions, avocado, mango, salmon roe, aguachile

Oyster | 60

half dozen fine de claire oysters, mignonette sauce, lemon

Kaviari Caviar | 249

choice of Oschietra or Baeri caviar 30g, sour cream, shallots, chives, egg white, egg yolk, capers, blinis

PASTA AND RISOTTO

Spaghetti Aglio Olio | 48

garlic, dry chili, parsley, crispy bacon, anchovies, parmesan crumble

Truffle Risotto | 50

asparagus, Parmesan, butter

Spaghetti al Pomodoro | 52

U8 prawns, cherry tomatoes, buffalo mozzarella, baby spinach, basil, parsley

Please advise your host of any food allergies or dietary requirements
Prices quoted are in US\$ and subject to 10% service charge and applicable taxes



PER SELECTION

Inspired by Worldwide Wanderings

JOALI FAVOURITES



Reef Fish Tacos | 42

simply grilled reef fish, onions, avocado, cucumber, coriander, garlic mayo with roasted tomato salsa



Crispy Butterfly Prawns | 47

8/12 prawns, corn flakes, tamarind mayo



Udon Teriyaki Bowl | 48

teriyaki beef striploin, bok choy, wakame, carrot, soft boiled egg, nori crisps, sesame



Buttermilk Fried Chicken | 54

organic chicken thigh, cajun spice, thyme, garlic, coleslaw, lime



Maldivian Vegetable Curry | 39

vegetables, turmeric curry sauce with coconut milk, steam rice, sliced onions, lime



Traditional Reef Fish Curry | 49

Maldivian reef fish, turmeric curry sauce, rice, sliced onions, katta sambal, lime

FROM THE GRILL



Hoisin Tofu Mushroom Skewers | 42

cold soba noodles salad, broccoli, soy and scallion dressing



Local Reef Fish | 53

simply grilled fish, cherry tomatoes, asparagus, capers, baby potatoes, broccolini, herb garlic sauce



Peri Peri Chicken | 56

spicy baby chicken, grilled vegetables



Grilled Tiger Prawns U5 | 82

grilled broccolini, smashed potatoes, spring onions, charred lemon, herb garlic sauce



Tajima Striploin MB5 | 90

mustard mashed potatoes, broccolini, mushrooms, baby spinach, jus



Local Grilled Lobster Half | 88

Local Grilled Lobster Full | 165

grilled lobster, mixed grilled vegetables, herb garlic sauce

Please advise your host of any food allergies or dietary requirements
Prices quoted are in US\$ and subject to 10% service charge and applicable taxes



HER SELECTION

Inspired by Worldwide Wanderings

JOALI MAIN

  **Halloumi Wrap | 33**

grilled vegetables, halloumi cheese, hummus, rocket leaves

  **Spinach Quinoa Burger | 46**

potatoes, quinoa, lettuce, roma tomatoes, guacamole

 **Korean BBQ Chicken Wrap | 47**

chicken bulgogi, caramelized onions, kimchi, baby gems, pickled vegetables

   **Crispy Chicken Burger | 47**

buttermilk fried chicken, Monterey Jack cheese, coleslaw

  **Piadina Romagnola | 53**

Wagyu beef bresaola, pecorino, mushrooms, roma tomatoes, arugula,
roasted eggplant, basil pesto

    **JOALI Slider | 63**

sticky pork belly, bulgogi beef with kimchi, katsu chicken with coleslaw

   **Certified Wagyu Beef Burger | 59**

roma tomatoes, JOALI dill pickles, Monterey Jack cheese, mayonnaise
available as gluten-free

  **Miyazaki Striploin A5 Katsu | 179**

panko crusted beef sandwich, katsu sauce, garden salad,
nori flavored coleslaw and truffle fries

Personalize your Burger by adding:

Foie gras | 16

 Pork bacon | 12

 Fried egg | 6

Available as gluten-free

All served with French fries

      **Taste of Maldives | 99**

traditional mas huni, hedhikaa, Atoll lobster curry, tempered tuna and eggplant, coconut rice, chapati
pre order required

Please advise your host of any food allergies or dietary requirements
Prices quoted are in US\$ and subject to 10% service charge and applicable taxes



HER SELECTION

Inspired by Worldwide Wanderings

WOOD FIRE PIDE

 **Mediterranean Cheese with Fresh Herbs | 46**

 **Hand Chopped Beef | 48**

 **Local Seafood | 50**

WOOD FIRE PIZZA

 **Pizza Margherita | 37**

tomato sauce, mozzarella cheese, fresh basil

 **Lahmajoun | 43**

lamb, tomatoes, green peppers, onion, parsley, lemon

 **Pizza Bianca | 43**

mozzarella cheese, fresh truffle, white asparagus, cauliflower, arugula, white truffle oil

 **Pizza Quattro Formaggi | 43**

provolone cheese, mozzarella cheese, gorgonzola cheese, Asiago cheese

 **Pizza Pollo Tandoori | 43**

tomato sauce, mozzarella cheese, tandoori chicken, coriander,
roasted peppers, pickled onions

 **Pizza Tonno e Cipolla Maldivian Style | 43**

tomato sauce, mozzarella cheese, local spiced marinated tuna, red onions, curry leaves

 **Pizza JOALI | 45**

tomato sauce, mozzarella cheese, pork chorizo, artichokes, mushrooms, Kalamata olives,
marinated peppers

 **Pizza Frutti Di Mare | 45**

tomato sauce, mozzarella cheese, scallops, river prawns, baby octopus, squid, basil, pesto

 **Pizza De Parma | 48**

tomato sauce, buffalo mozzarella, cherry tomatoes, parma ham, arugula

Please advise your host of any food allergies or dietary requirements
Prices quoted are in US\$ and subject to 10% service charge and applicable taxes



HER SELECTION

Inspired by Worldwide Wanderings

DESSERTS

 **Honey Caramel Layer Cake | 25**
sea salt caramel, honey caramel biscuit, sour cream

 **Frozen Mango Brownie | 25**
frozen mango cream, brownie , fresh mango compote

 **Yoghurt Parfait | 25**
rosemary infused pineapple compote, crumble

 **Triple Chocolate Brownie | 25**
dark, milk and white chocolate brownie, salted caramel ice cream

 **Coconut Delight | 25**
coconut panna cotta, fresh fruits

 **Vegan Coconut Sandwich | 25**
coconut sorbet, chocolate chip cookies, pistachio

 **Fresh Cut Fruits | 25**
selection of tropical fruits

Please advise your host of any food allergies or dietary requirements
Prices quoted are in US\$ and subject to 10% service charge and applicable taxes



HER SELECTION

Inspired by Worldwide Wanderings



Our International Team at the Bar
Brings you the best of cocktails from
all around the world !!!

Sit down and enjoy
the fruit of our explorations with
a Martini glass in your hand. We've
looked far and wide to bring you the
best and the most unique libations.
Each one is a treat to the senses.



