

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

Watermelon and Feta | 34

Fresh watermelon, goat feta cheese, pomegranate, mint, sunflower seeds, pomegranate molasses, pine nuts

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

Vegan Bowl | 42

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

Yellowfin Tuna Tacos | 47

marinated tuna, red onions, avocado, sour cream, mango salsa, fresh coriander, crispy corn tortilla

Crispy Skin Salmon | 54

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

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SALADS

    **Classic Caesar | 34**

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

    **Organic Quinoa | 34**

granny smith, kiwi, dried cranberry, arugula, cherry tomatoes, avocado, strawberries, balsamic
dressing, pumpkin-pecan brittle

 **Greek Salad | 36**

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

  **Goji Salad | 38**

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

   **Roasted Beetroot Salad | 38**

whipped goat cheese, golden beetroot, mesclun leaves, walnuts, heirloom tomatoes, honey
balsamic

     **Curly Kale | 39**

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

   **Niçoise | 46**

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

Personalize your dish by adding

 **Grilled Halloumi | 22**

Grilled Chicken Breast | 29

  **Tempura Soft Shell Crab | 36**

 **Grilled River Prawns | 39**

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JOALI POKE BOWLS

Bang Bang Chicken | 48

seasoned sushi rice, shredded cabbage, carrot, cucumber, avocado, edamame, Japanese mayonnaise, sesame seeds, lime, furikake

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, red onions, fresh coriander, fresh jalapeño, crispy corn, orange-coconut cream, tortilla chips

Salmon Tartare | 48

cucumber, avocado, caviar, herb cream, dill oil

Chilled Tako Carpaccio | 52

poached octopus, wasabi emulsion, cucumber, burnt avocado, red onions, mango, dill

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

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TACOS



Cauliflower and Black Beans Tacos | 34

hummus, tomato salsa, avocado, halloumi cheese



Reef Fish Tacos | 42

simply grilled reef fish, onions, avocado, cucumber, coriander, garlic mayonnaise



Pulled Pork Tacos | 52

tomatoes, red onions, fresh coriander, mozzarella cheese, pineapple

PASTA AND RISOTTO



Green Goddess Risotto | 45

broccoli, spinach, zucchini, green peas, asparagus, pine nuts, bocconcini



Spaghetti Aglio Olio | 47

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



Scallops Risotto | 50

seafood broth, lemon zest, sour cream, parmesan cheese, sage



Penne Alfredo | 50

cajun spiced chicken, mushrooms, asparagus, black olives, cream, parmesan cheese



Spaghetti al Pomodoro | 52

crab meat, cherry tomatoes, basil, parsley, samphire

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JOALI CLASSIC



Coconut Dumpling Soup | 48

chicken dumpling, udon noodles, soft boiled egg, bok choy, bean sprouts, peanuts, spring onions, sesame seeds



Buttermilk Fried Chicken | 54

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



Maldivian Traditional Curry

turmeric curry sauce with coconut milk, steamed rice, sliced onions, lime, katta sambal



Mixed vegetables | 39



Reef fish | 49

Chicken | 54

FROM THE GRILL



Local Reef Fish | 53

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



Thai Green Chicken | 56

herb marinated baby chicken, grilled vegetables



Grilled Tiger Prawns U5 | 82

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



Tajima Striploin MB5 | 90

baby potatoes, broccolini, asparagus, jus



Local Grilled Lobster Half | 88

Local Grilled Lobster Full | 165

grilled lobster, mixed grilled vegetables, herb garlic sauce

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JOALI MAIN

  **Halloumi Wrap | 33**

grilled vegetables, halloumi cheese, hummus, rocket leaves, French fries

  **Spinach Quinoa Burger | 46**

potatoes, quinoa, lettuce, roma tomatoes, guacamole, French fries

  **Cajun Chicken Wrap | 47**

baby gems, cucumber, fresh red onions, tomatoes, pickled vegetables, French fries

   **Crispy Chicken Burger | 47**

buttermilk fried chicken, Monterey Jack cheese, coleslaw

   **Certified Wagyu Beef Burger | 59**

roma tomatoes, JOALI dill pickles, Monterey Jack cheese, mayonnaise, French fries

available as gluten-free

   **Cheesy Crab Toast | 63**

sourdough loaf, celery, dill, jalapeño, comté cheese, tobiko, mayonnaise, arugula and mango salad

   **JOALI Steak Sandwich | 79**

Tajima striploin MB5, Pommery mustard, cheese Gruyère, caramelized onions, arugula, French fries

  **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

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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, arugula, white truffle oil

 **Pizza Quattro Formaggi | 43**
provolone cheese, mozzarella cheese, gorgonzola cheese, Asiago cheese

 **Pizza BBQ Chicken | 43**
tomato sauce, mozzarella cheese, red onions, BBQ chicken, roasted peppers, jalapeños

 **Pizza Tonno e Cipolla Carpaccio Style | 43**
tomato sauce, mozzarella cheese, local marinated tuna, red onion, capers, arugula

 **Pizza JOALI | 45**
tomato sauce, mozzarella cheese, pork salami, artichokes, mushrooms, Kalamata olives, marinated peppers

 **Pizza Frutti Di Mare | 45**
tomato sauce, mozzarella cheese, scallops, river prawns, baby octopus, squid, basil, pesto

 **Pizza al Pastrami | 48**
tomato sauce, mozzarella cheese, beef pastrami, arugula, zucchini pickle, mustard mayo



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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



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**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.



