

COUNTRIES AND REGIONS

- 1 TURKEY
- 2 SYRIA
- 3 EGYPT
- 4 LEBANON
- 5 JORDAN

“I always admire people who can deeply feel and understand different cultures and traditions, which for thousands of years have talked to each other in magical ways”

The Levant (from the French lever, “to rise,” as in sunrise, meaning the East was first used in English language in 1479, and initially implied the East or “Mediterranean terrains East of Italy”). The Levant is a surmised chronicled, geological term alluding to a vast territory in the Eastern Mediterranean area of Western Asia. The Levant has been depicted as the “intersection of Asia, the Eastern Mediterranean, upper east Africa”, and the “northwest of the Arabian Plate”. The Levant population share the same geographic position; cuisine, a few traditions, and history. They are frequently alluded to as Levantines.

“Each part of the world has its unique culture awaiting discovery. Knowledge, inspiration, tastes and textures that create history, that make you feel more alive, that make you want to explore more.”

No doubt at all, the culinary world is one of the most essential components of the every culture. “What makes Levant Cuisine so fascinating is the passion that the people have for it.”

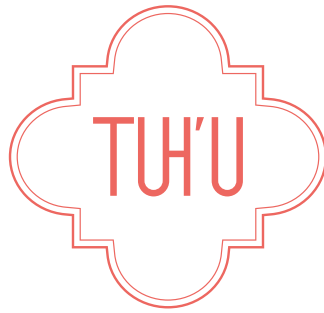
TUH’U as a word comes from the one of the worlds oldest recipes found in Mesopotamian region dating back to 3000 BC and is today modern Western Asia as parts of Iraq, Syria and Turkey. Incredibly, all of the ingredients used in this recipe are the same today. The authentic taste of this ancient dish will reveal a wonderful explosion of flavours. It is an inspiring experience which will take you on a savory journey back in time and fuel your passion to discover more.



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.



LEVANT CULINARY JOURNEY – SHARED FOR TWO

USD 280++

TO BEGIN

Signature Mezze Selection

Velvety hummus, smoky muhammara, crispy falafel, delicately spiced kibbeh
Crafted for sharing

Levant Freekeh Soup

A comforting broth with smoked freekeh, slow-cooked chicken, fresh herbs

MAIN COURSE

TUH'U Lamb Beetroot Stew

Inspired by the world's oldest written recipe, this ancient Mesopotamian delicacy brings together slow-braised lamb, earthy beetroot and timeless Levantine flavors, accompanied by fragrant bulgur rice, garden salad, pickled onion beetroot, herb-infused yoghurt, freshly baked warm pita bread

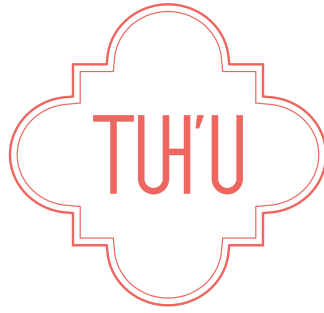
Main course presented for two with shared accompaniments

SWEET FINALE

Coconut Basbousa

Golden semolina cake layered with roasted almonds, rose petals, coconut ice cream

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



SOUPS

Ayran Aşı Soup 24

Barley, lentils, chickpeas, dill leaves, fresh mint, yogurt

Shorbet Adas 28

Oriental lentil soup, lemon wedges, flatbread croutons

SALADS

Gavurdağı Salad 25

Tomatoes, peppers, onion, cucumber, parsley, pesto feta cheese, walnuts

Beirut Night Fattoush 29

Baby romaine, bell peppers, cucumber, cherry tomatoes, onions, mint, sumac, citrus dressing, spiced pita crunches

Spoonful Tabbouleh 29

Parsley, tomato, freekeh rice, spring onion, finger lime, pomegranate, cucumber, olive oil

Grilled Halloumi Salad with Shrimps 34

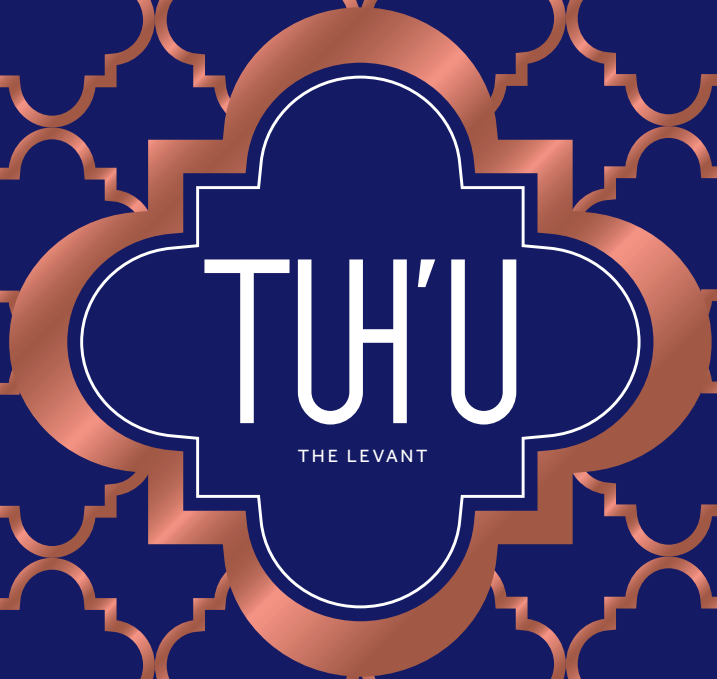
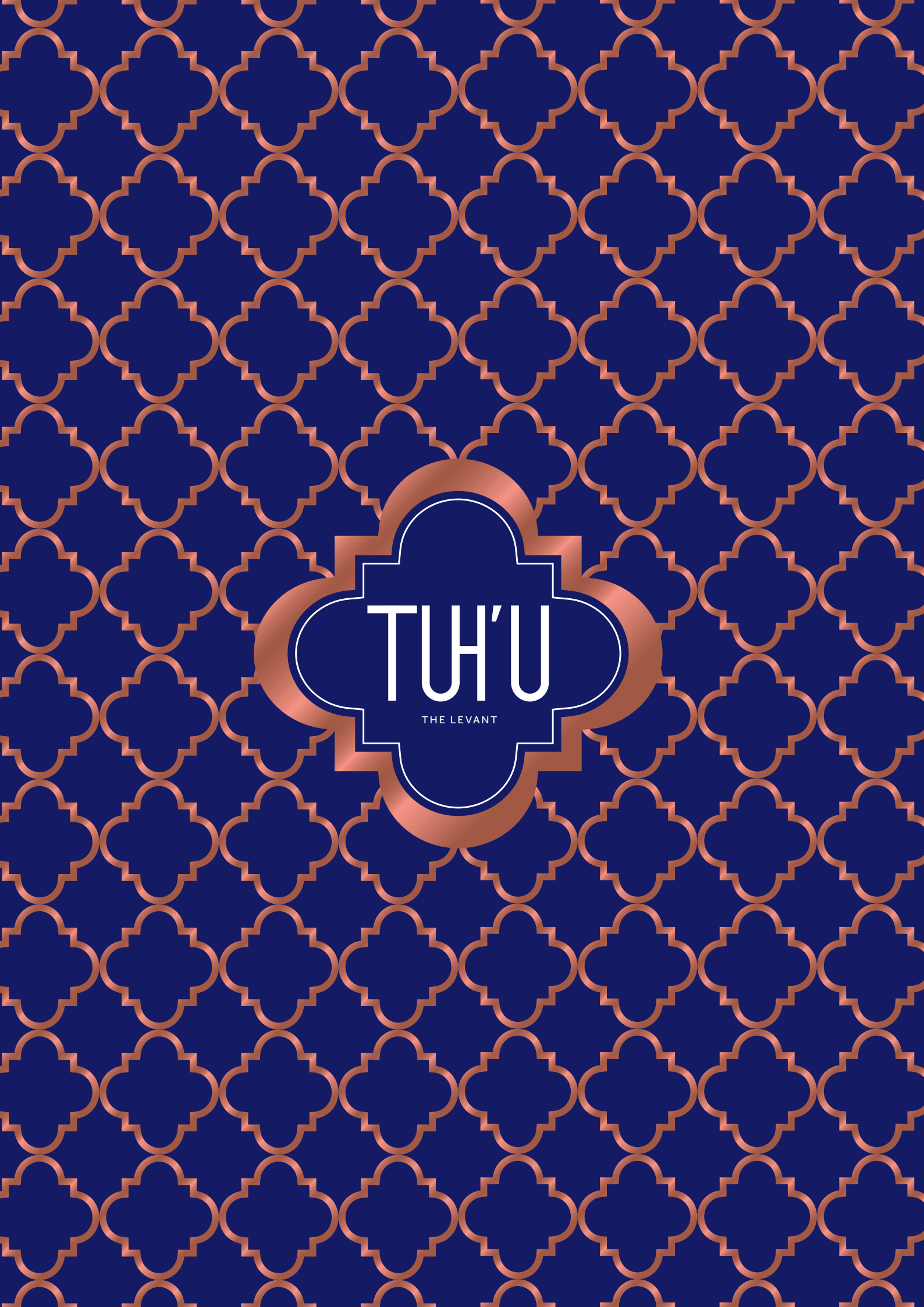
Garden greens, poached shrimps, radish, cherry tomato, corn, beetroot, chickpea purée, sumac dressing, pomegranate

Mediterranean Crab Tartar 36

King crab, avocado, quinoa, beetroot purée, citrus segment, baby radish, dill leaves, lemon zest

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TUH'U

THE LEVANT

MEZZE

Her Story Meetings & Greetings

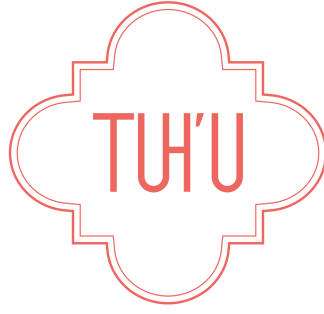
Mezze is so much more than food
to fill the stomach.

It is a delicious excuse to gather with friends,
old and new.

An invitation to linger around the table for
stories and laughter.

A memory in the making.
There's no rush – we have all the time in the world.

*I savour each bite and each moment,
surrounded by the love and warmth of
my favourite people. Here and now is
exactly where I want to be.*



MEZZES AND SHARINGS

HUMMUS VARIATIONS

Chickpeas, tahina, cucumber, tomato, olive oil 30  

Hummus pastrami, parsley, butter, pepper powder 32 

Hummus lamb, onion, parsley, butter, pepper powder 34 

Pumpkin Sinkonta 32  

Strained yogurt, honey roasted pumpkin, organic pumpkin seeds,
lentils, caramelized onion

Mücver 32   

Fried eggplant, zucchini with carrot, ezine cheese, dill, parsley,
fresh mint, strained yogurt

Baba Ghanoush Bowl 32    

Eggplant, crunchy pita, ricotta cheese, pine nuts,
grilled peppers, dried tomatoes, coriander

Warak Enab 32 

Stuffed vine leaves, baldo rice, lemon

Lebanese Spinach and Cheese Fatayer 32  

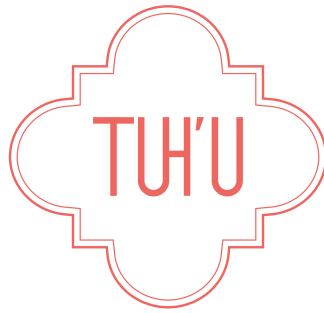
Bell pepper aioli, lemon wedge

Köpoğlu 32 

Tomatoes, eggplant, peppers, garlic, yogurt, parsley

Levantine Mezze Platter 48    

Hummus, muhammara with goat cheese, eggplant mutabbal, cacik



Lebanese Style Batata Harra 32 

Fried potatoes, red peppers, chili powder, tomato paste, garlic, coriander leaves

TUH'U Falafel 34   

Chickpea fritters, pita bread, red onions, tahini sauce, cherry tomatoes, onion, garlic, fresh coriander

Crispy Fried Calamari 36  

Bell pepper aioli, lemon, parsley, dill

Antep Mini Lahmajoun 39 

Flatbread topped with lamb, minced vegetables, onion, garlic, tomato, red peppers, parsley

Kibbeh Frits 41  

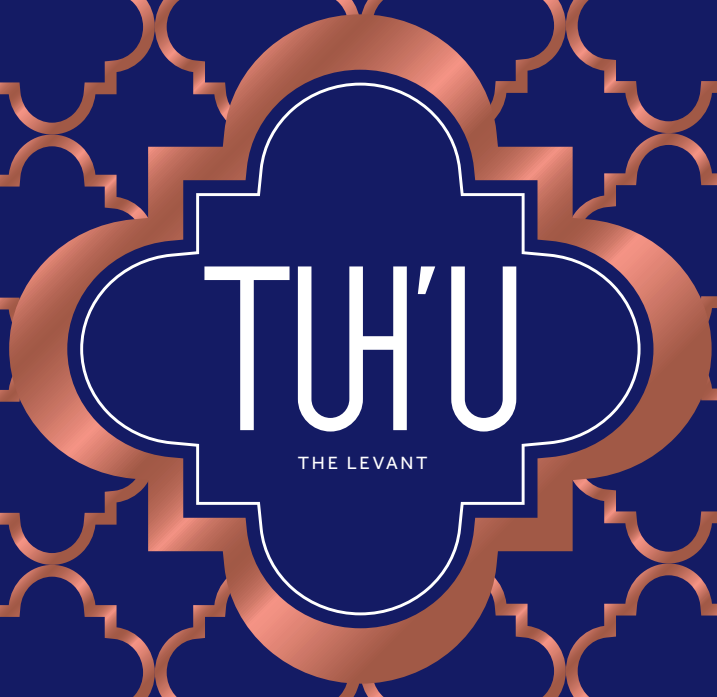
Stuffed with onions, minced lamb, minced beef, pine nuts, tahini, coriander leaves

Chili Shrimp Feta 48  

Tomato sauce, herbs, black sesame, feta cheese, coriander, roasted garlic

Grilled Octopus 67  

Braised endive, roasted cauliflower purée, avocado, orange segment, pomegranate sauce



TUH'U

THE LEVANT

TUH'U

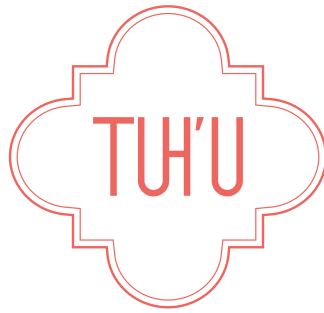
Her Story Springtime in Mesopotamia

*Steeped in history, the hearty flavours of TUH'U
whisk me away to ancient Mesopotamia.*

The recipe for this lamb & beet stew was found on
a weathered stone tablet, over 3,000 years old.
Served during the spring festival, TUH'U was a true
luxury for the Babylonians.

*Each bite conjures bustling markets.
Colourful ceremonies. Song and laughter ringing
out across the Levant...*

*More than a dish, TUH'U is a piece of living
culinary history, best shared with
loved ones.*



MAIN COURSES

Cabbage Rolls 34

Green lentil, bulgur rice, onion, garlic, parsley, dried tomato, soy yogurt




Vegetable Tajine 40

Zucchini, carrot, bell pepper, onion, potato, cauliflower, chickpea, spiced tomato sauce, dried apricot, coriander

Chicken Kabsa Rice 44

Basmati rice, charcoal cooked baby chicken, vegetables, mixed nuts, raisin

Manti

Vegetarian: goat cheese ravioli, yogurt, dried fig, tomato, pine nuts 44    

Traditional lamb ravioli, yogurt, mint butter sauce 50    

Seafood Tajine 46

Mixed seafood, couscous pilaf, tomato sauce, fennel and radish salad, lemon wedge

Hünkar Beğendi 72

Beef tenderloin, smashed eggplant with béchamel sauce, burnt spicy butter, sweet paprika powder

Sea Bass 75

Sea bass fillet, mix garden salad, poached vegetables, fennel confit, smoked lime

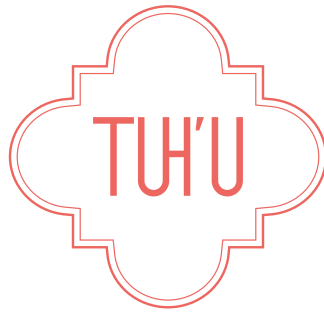
Jordanian Mansaf 88

Braised lamb shank, tangy yogurt sauce, pilaf rice, flattened bread, almond flakes

Beef Ribs with Keşkek 98

Slow cooked beef ribs, sundried tomato, crushed wheat purée, green peas, rosemary jus

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KEBABS

All kebabs come with mixed onion salad, tahini sauce and garlic sauce

Jordan Chicken Kebab 50

Spiced marinated kebab on charcoal grill

Adana Kebab 70

Turkish style spicy kebab, roughly chopped lamb on a skewer

Traditional Çökertme Kebab 70

Julienne beef fillet, buttered pide bread, matchstick fries, tomato sauce, yogurt

Charcoal Grilled Lamb Chops 88

Australian lamb, cranberry bean, grilled onion, celeriac with lamb jus

Beef Shashlik Kebab 88

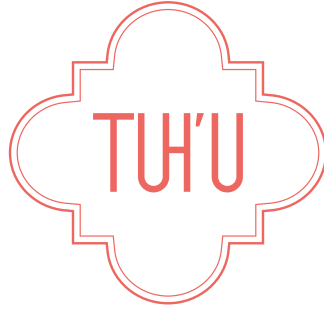
Beef tenderloin MB7, onion slice, caramelized onion purée, grilled tomato, Turkish pepper

Mixed Kebab Platter for Two 175

Adana kebab, chicken kebab, lamb chop

Grilled Seafood Platter for Two 249

Lobster half, tiger prawns U7, reef fish fillet, scallops, calamari, chermoula sauce, garlic sauce



DESSERTS

Vegan Chocolate Orange Cake 25

Rich dark chocolate and orange cake, chocolate flakes, fresh orange

Cold Pistachios Baklava with Mastic Ice Cream 25

Maraş style mastic vanilla ice cream, pistachio powder, fresh berries

Chocolate Praline Knafeh 28

Silky chocolate praline mousse, crispy knafeh, honey kaymak

Honey Walnut Kaymak 28

Crispy walnut phyllo layers, fresh kaymak, honey drizzle

Knafeh 28

Traditional cheese dessert, combines shredded phyllo dough filled with stretchy cheese, vanilla ice cream

Service time 15 minutes

Baklava 28

Havuç dilim baklava, pistachio, vanilla ice cream

Tropical Fruit Platter 28

Seasonally selected fruits

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