

BREAKFAST MENU

VANDHO



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.



BREAKFAST À LA MINUTE

The following suggestions are inclusive of the breakfast and can be ordered à la carte. The à la minute preparation allows us to present to you the dishes or beverages in the best possible condition. Throughout breakfast, our bakers are working hard to create fresh new offerings.



JUICE AS PER YOUR DESIRE

JOALI Smoothie of the Day

JOALI Juice of the Day

Or choose from the below seasonal ingredients

The following juices are made fresh and can be ordered individually or mixed. Just ask our JOALI service hosts

Orange, green apple, red apple, pineapple, grapefruit, watermelon, beetroot, carrot, red pepper, cucumber, celery, spinach, ginger, papaya

COFFEE SELECTION

All our coffee's are sustainably sourced

JOALI Coffee

JOALI coffee blends perfectly capture the passion, hard work and creativity that sets them apart from the rest

Americano

Caffé latte

Caffé moccha

Cappuccino

Double espresso

Decaffeinated espresso

Espresso

Flat white

Iced coffee

FINE TEA SELECTION

All our tea's are sustainably sourced

White Tea

Silver Needle
White Peony

Green Tea

Oriental Sencha
Gunpowder
Gyokuro Jade Dew Tea
Chinese Green Tea

Black Tea

English Breakfast
Earl Grey
Premium Pu Erh
Black Tropical
Decaf English Breakfast

Herbal Tea

Peppermint
Chamomile
Ginger and Lemon
Peach and Raspberry

ORGANIC TISANES

The following herbal teas are prepared without any actual tea leaves, just the herbs and purified water

Split Lemongrass
JOALI Garden Mint
Fresh Lime and Basil
Ginger (with or without honey)

OTHER TEAS

Please allow us approximately 15 minutes to prepare these teas for you

Bombay Masala Chai

Traditional prepared tea with ginger, cinnamon, cardamom and other spices with milk



PANCAKES AND CRÊPES



Make your own choices;

Spiced Jaggery
Fresh Coconut
Strawberry
Mint
Walnut
Exotic Tropical Fruits
Mixed Berry
Sweetened Mascarpone
Crispy Bacon



Simply done with;

Maple syrup, icing sugar, honey, banana, nutella,
lemon and sugar, cinnamon or chocolate sauce

WAFFLES

With your choice of;

Maple Syrup
Icing Sugar
Honey
Mixed Berry
Nutella
Sweetened Mascarpone
Chocolate Sauce



Classic French Toast

Demerara sugar, mixed berries, maple syrup and cinnamon



Pain Brioche

Classic toast, saffron pear compote, roasted walnut, honey



PASTRIES

Our pastry chef's prepare daily fresh pastries for your enjoyment



SIGNATURE EGG INTERPRETATIONS

Market Style Omelettes

With your choice of;

Ham, bacon, shrimp, lobster, chili, tomatoes, smoked salmon, mushrooms, onion, capsicum, spring onion, Parmesan cheese, cheddar cheese



Blue Swimmer Crab

Crab omelette, bisque, grilled broccolini



Omelette Spirulina

Egg white omelette with spirulina, mozzarella, roasted tomato, baby spinach



Scrambled Eggs

Simply done, truffle or smoked salmon with crème fraiche, chives, brioche bread



Poached Free-Range Eggs

Grilled asparagus, Turkish yogurt, chives



Sucuk Sunny Side Up

Free range eggs, beef sucuk, smoked paprika



Menemen

Scrambled egg, tomato, onion, peppers, parsley, simit bread



Shakshuka

Baked eggs in tomato sauce with pita



Maldivian Omelette

Tuna, sweet potato, yam, moringa leaves, onion



JOALI UNFOLDED HARVEST

Local Seafood

Lobster, shrimp and reef fish, sundried cherry tomato, crab crackers



Masala

Tomato, onion, green chilli, coriander



Two Eggs

Sunny side up /over easy



CURATED BREAKFAST ENHANCEMENTS

JOALI Set Side



Our suggested perfect pairing to any egg dishes

Roasted tomato, portobello mushroom, potato rosti, lamb and rosemary sausage

Or make your own choices;

Chorizo Sausage

Lamb Sausage

Pork Sausage

Chicken Sausage

Parma Ham

Beef Bacon

Pork Bacon

Portobello Mushroom

Potato Rosti

Roasted Tomato

Baked Beans

Halloumi Cheese

THE MORNING BENEDICT SYMPHONY

Egg Benedict



Our version of "Eggs Benedict" with two poached eggs, hollandaise sauce and either spinach, smoked ham or smoked salmon

Crab Benedict



Potato crab cake, scallion, paprika, hollandaise sauce

SERPME

"Turkish Healthy Breakfast Good for Two"



Butter, olives, tomato, cucumber, bell pepper, kaymak, honey, dry fruit, nuts, fresh herbs salad, Turkish cheese, cold cuts, grilled sucuk, menemen, bread basket. Served with Turkish coffee

REGIONALLY JOURNEY OF FLAVORS

Enjoy this selection of dishes prepare by the JOALI culinary team, just like in their home

Maldivian Mashuni

Bashi riha, local chapatti, tuna, lime, traditional condiments



Maldivian Kulhimas

Bashi riha, local chapatti, tuna, lime, moringa leaves



Rice Congee

Rice porridge, mixed seafood, soy sauce, ginger julienne, spring onions, poached egg



Chicken Noodle Soup

Shredded chicken, egg noodles, poached egg, baby bok choy, spring onions



Miso Soup

Silken tofu, wakame, spring onion, mushrooms



Syrniki

Coconut milk, banana, toasted coconut, berry coulis



Cheese Khachapuri

Georgian bread, Ricotta, Mozzarella, Feta, sunny side up egg



WHOLESOME OATS & GRAINS

Porridge

Rice, oats or barley porridge with choice of milk



Matcha and Coconut Oats

Coconut milk, matcha powder, flax seeds, roasted coconut flakes, seasonal fruit topping



JOALI ARTISANAL AND WELLNESS-FOCUSED

Sometimes the hardest choices can be made easy, below is a small selection of vitamins enriched breakfast choices to re-energize you and allow you to enjoy the full day here on Muravandhoo.

Organic Coconut Yoghurt

Vanilla scented coconut, summer mix muesli, toasted coconut, mixed berries, mango, passion fruit and agave syrup



Chia Seed Pudding

Chilled coconut cream, mixed berries, cinnamon



Chilled Sago Bowl

Mango yoghurt, berries, attap seeds, pomegranate, demerara sugar



Açai Bowl

Banana, berries, toasted almond flakes, peanut butter



Vegan Bhurji

Scramble tofu, bell pepper, onion, tomato, garam masala, coriander leaves



Vegan Fluffy Idli

Steamed rice cakes, lentil curry, coconut chutney



Zucchini and Quinoa Cakes

Grilled halloumi, pickled beetroot, tzatziki sauce, white radish, pomegranate molasses



JOALI Protein Bowl

Cauliflower hummus, avocado, roasted sweet potato, quinoa, poached kale, chicken breast, cucumber, pickle radicchio



Paleo Bread

Single poached egg, lemon enriched avocado crush, our dried heirloom tomatoes, cukes, rocket, cashew nuts



Avocado Toast

Sourdough, sliced avocado, mashed avocado, feta cheese, smoked salmon, pickled onions, capers, gherkins, dill leaves



Edamame Toast

Multigrain sour toast, crushed edamame, teriyaki tofu, lotus root, pickles







