

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

    **Maldivian Kopee Leaf | 35**

baby octopus, fresh coconut, lime, chapati croutons

    **Green Soup | 34**

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

   **Honey Roasted Pumpkin | 33**

quinoa, cauliflower, mint, dill, parsley, pomegranate, pine nuts, goat feta cheese

  **Detox Salad | 39**

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

    **Beetroot Tabbouleh | 39**

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

  **Cured Tomato and Watermelon Gazpacho | 39**

extra virgin olive oil, goats feta, garden cress

  **Chilled Okroshka Soup | 35**

corn fed chicken, boiled potato, pink radish, cucumber, quail egg, dill, parsley, Dijon mustard, buttermilk

 **Yellowfin Tuna Crudo | 35**

yuzu ponzu, jalapeño, salmon roe, fresh chives, pickled radish

    **Crispy Skin Salmon | 54**

grilled asparagus, cauliflower, pomegranate, cherry tomato, pickled fennel, rocket leaves, dill, parsley, tahini yogurt

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SALADS

  **Wild Rocca Salad | 34**

cherry tomatoes, avocado, grilled halloumi, sweet turnip, red radish

    **Classic Caesar | 34**

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

Personalize your dish by adding

 **Grilled Halloumi | 22**

Grilled Chicken Breast | 29

  **Tempura Soft Shell Crab | 36**

 **Grilled River Prawns | 39**

 **Greek Salad | 36**

black olives, cucumber, red onion, oregano,
green pepper, goat feta cheese, cherry tomatoes, lemon, olive oil

     **Curly Kale | 39**

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

    **Niçoise | 46**

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

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JOALI POKE BOWLS

Teriyaki Chicken | 48

seasoned sushi rice, sweet corn, carrot, pineapple, avocado, edamame, Spanish onion, Japanese mayonnaise, lime, teriyaki sauce

Maldivian Tuna Poke | 53

seasonal 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, pink radish, shredded cabbage, ginger soy dressing

CHILLED

Reef Fish Ceviche | 48

avocado, tomato, cucumber, coriander, red onion, fresh jalapeño, lime, red eye chili, tortilla chips

Oysters | 60

half dozen fine de claire oyster, mignonette sauce, lemon

PASTA AND RISOTTO

Spaghetti Carbonara | 47

pork bacon, Parmesan, egg yolk, garlic, parsley

Truffle Risotto | 50

asparagus, Parmesan, butter

Spaghetti al Pomodoro | 52

U8 prawn, cherry tomato, buffalo mozzarella, baby spinach, basil, parsley

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JOALI FAVOURITES

  **Prawns Kunafa | 47**

vermicelli wrapped, 8/12 prawns, tahini dressing

    **Buttermilk Fried Chicken | 54**

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

   **Lobster Tostada | 63**

corn tortilla, black bean, iceberg lettuce, guacamole, tomato salsa, zarandeado sauce,
mango, sour cream, jalapeño, lime

 **Maldivian Vegetable Curry | 39**

Vegetable, 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

 **Paneer & Mushroom Shashlik | 35**

cottage cheese, bell peppers, mushrooms, mango coleslaw

   **Local Reef Fish | 53**

simply grilled fish, grilled broccolini, onion, tomato, basil, charred lemon, herb garlic sauce

 **Grilled Tiger Prawns U5 | 82**

grilled broccolini, charred lemon, herb, garlic sauce

 **Vietnamese Style Tajima Striploin MB5 | 90**

Asian five spice marinated, green mango salad, cherry tomato

 **Local Grilled Lobster Full | 165**

Local Grilled Lobster Half | 88

grilled lobster, mixed grilled vegetable, herb garlic sauce

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JOALI MAIN

  **Halloumi Wrap | 33**

grilled vegetables, halloumi cheese, hummus, rocket leaf

  **Yellowfin Tuna Tacos | 33**

corn tortilla, lime, red onions, avocado cream, coriander

   **Spinach Quinoa Burger | 46**

potato, quinoa, lettuce, tomato, guacamole

 **Chicken Hoisin Wrap | 47**

classic chicken wrap, caramelized onions, pickled cucumber, baby gems, sesame dip

   **Crispy Chicken Burger | 47**

buttermilk fried chicken, Monterey Jack cheese, coleslaw

    **JOALI Club Sandwich | 39**

whole wheat multigrain loaf, corn fed chicken breast, pork bacon, fried egg, roma tomato, romaine, mayonnaise

   **Certified Wagyu Beef Burger | 59**

roma tomato, JOALI dill pickle, Monterey Jack cheese, mayonnaise

available as gluten-free

  **Miyazaki Striploin A5 Katsu | 279**

Panko crusted beef sandwich, katsu sauce, garden salad, nori flavored Coleslaw and truffle fries

All served with French fries

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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, tomato, green pepper, onion, parsley, rocket leaf, lemon

 **Pizza Quattro Formaggi | 43**

provolone cheese, mozzarella cheese, gorgonzola cheese, Asiago cheese

 **Pizza Pollo Tandoori | 43**

tomato sauce, mozzarella cheese, red onion, tandoori chicken, coriander

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

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

 **Pizza JOALI | 45**

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

 **Pizza Frutti Di Mare | 45**

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

 **Smoked Salmon Pizza | 45**

tomato sauce, mozzarella cheese, smoked salmon, rocket leaf



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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

 **La Pavlova Exotic | 25**
mango passion fruit sorbet, mango passion fruit coulis, meringue

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

 **Chocolate and Blueberry Delight | 25**
vegan chocolate cake, blueberry mousse

   **Lotus Chocolate Entremet | 25**
white chocolate lotus mousse, lotus crumb

 **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.



