

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.







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

   **Creamy Jerusalem Artichoke Soup | 28**
roasted sunchokes, garlic, butter

     **Crudités | 28**
baby romaine lettuce, cucumber, bell pepper, baby carrot, cherry tomato,
avocado crush, hummus, crispy pita

   **Green Soup | 28**
broccoli, kale, spinach, green zucchini, asparagus, leeks, multigrain cracker

  **Detox Salad | 32**
baby spinach, broccoli, asparagus, grapefruit, beetroot, pumpkin, pomegranate,
quinoa, cucumber, chia seeds, avocado, house dressing

    **Organic Quinoa | 32**
poached pears, cucumber, cherry tomatoes, avocado,
toasted pistachio, citrus dressing

   **JOALI Garden Green Salad | 28**
kopee leaves, kulhafa, green mango, cucumber, tomato, coconut lime dressing

     **Curly Kale | 32**
roasted pumpkin, peppers, avocado, cucumber, pumpkin,
cherry tomatoes, red onion, toasted corn nuts, buttermilk dressing

     **Beetroot Tabbouleh | 32**
granny smith apple, beetroot, walnut, crushed wheat, tomato, mint leaves,
lemon, extra virgin olive oil

   **Cured Tomato and Watermelon Gazpacho | 32**
extra virgin olive oil, goat's feta, garden cress

     **Crispy Skin Salmon | 44**
grilled asparagus, cauliflower, pomegranate, cherry tomato, pickled fennel,
rocket leaves, dill, parsley, tahini yoghurt

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SALADS

  **Wild Rocca Salad | 28**

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

    **Classic Caesar | 28**

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

Personalize your dish by adding

 **Grilled Halloumi | 18**

Grilled Chicken Breast | 24

  **Tempura Soft Shell Crab | 30**

 **Grilled River Prawns | 32**

 **Greek Salad | 30**

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

  **Fennel Salad | 32**

asparagus, mizuna, endives, confit tomato, toasted pine nuts, poached pears,
burnt lemon dressing

   **Classic Cobb | 36**

iceberg lettuce, avocado, cucumber, red cabbage, red onion, quail egg, pork bacon,
cherry tomatoes, chicken breast, red radish, gorgonzola cheese, vinaigrette dressings

   **Niçoise | 38**

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 | 39

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

Maldivian Tuna Poke | 42

seasonal sushi rice, kopee leaves, green mango, cucumber, fresh coconut, pomegranate, carrot, slice onion, smoke tuna, coconut rihaakuru sauce

Salmon and Sesame | 48

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

CHILLED

Reef Fish Ceviche | 39

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

Oyster | 48

half dozen fine de Claire oyster, mignonette sauce, lemon

Kaviari Caviar Oscietra 30g | 249

condiments: grated egg white, yolk, sour cream, onions, chives, buckwheat blinis

PASTA AND RISOTTO

Spaghetti Carbonara | 38

pork bacon, Parmesan, egg yolk, garlic, parsley

Truffle Risotto | 41

asparagus, Parmesan, butter

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JOALI FAVOURITES

     **Crusty Seafood | 39**

semolina dusted prawn, calamari, fish, kaffir lime mayonnaise

    **Buttermilk Fried Chicken | 44**

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

  **Lobster Tostada | 52**

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

  **Traditional Reef Fish Curry | 41**

Maldivian reef fish, turmeric curry sauce, rice, slice onion, katta sambal, lime

FROM THE GRILL

 **Balinese Chicken Satay | 41**

pickled vegetables, peanut sauce, cabbage salad, lime

   **Local Reef Fish | 44**

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

Peri Peri Chicken | 48

half baby chicken oven roasted, confit new potato, garlic tossed spinach

 **Grilled Tiger Prawns U5 | 68**

grilled broccolini, chard lemon, herb, garlic sauce

Tajima Beef Tenderloin MB-5 | 85

grilled broccolini, rocket salad, confit cherry tomato, aged balsamic

 **Local Grilled Lobster Full | 150**

Local Grilled Lobster Half | 80

grilled lobster, mixed grilled vegetable, herb garlic sauce

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JOALI MAIN



Ciabatta Sandwich | 34

grilled vegetables, buffalo mozzarella, rocket leaves, basil pesto



Yellowfin Tuna Quesadilla | 37

local chapati, yellowfin tuna, mozzarella cheese, onion, curry mayo,
kopee leaves, green mango salad



Spinach Quinoa Burger | 38

potato, quinoa, lettuce, tomato, guacamole



Chicken Hoisin Wrap | 39

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



Crispy Chicken Burger | 39

buttermilk fried chicken, Monterey Jack cheese, coleslaw



Croque - Madame | 48

brioche bread, honey roasted ham, gruyere cheese, fried egg, mornay sauce



JOALI Sliders | 48

buttermilk fried chicken, coleslaw, jack cheese
cajun spice marinated grilled fish, guacamole, lettuce, tomato
grilled beef steak, caramelized onions, rocket leaves



Certified Wagyu Beef Burger | 48

roma tomato, JOALI dill pickle, Monterey Jack cheese, mayonnaise
available as gluten-free

All served with a choice of French fries or mixed leaf salad

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WOOD FIRE PIDE

 **Mediterranean Cheese with Fresh Herbs | 37**

 **Hand-Chopped Beef | 39**

 **Local Seafood | 41**

WOOD FIRE PIZZA

 **Pizza Margherita | 32**

tomato sauce, mozzarella cheese, fresh basil

 **Lahmajoun | 37**

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

 **Calzone | 37**

folded pizza, mozzarella cheese, grilled eggplant, zucchini, tomato, basil,
parma ham, rocket, roasted garlic

 **Pizza Quattro Formaggi | 37**

provolone cheese, mozzarella cheese,
gorgonzola cheese, asiago cheese

 **Pizza Pollo Tandoori | 37**

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

 **Pizza Tonno e Cipolla Maldivian Style | 37**

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

 **Pizza JOALI | 39**

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

 **Pizza Frutti Di Mare | 39**

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



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DESSERTS



Guanaja Chocolate Palet | 22

dark chocolate 70% , charcoal meringue, honey pecan ice cream



Mango Brownie | 22

frozen mango cream, brownie , fresh mango compote



Vanilla Passion Charlotte | 22

vanilla mousse , passion jelly, joconde sponge , orange segments



Triple Chocolate Brownie | 22

dark, milk and white chocolate brownie, salted caramel ice cream



Ivoire Nutty Parfait | 22

white chocolate 35%, roasted mix nuts, dulce de leche



Calamansi Cheesecake | 22

calamansi curd, cheese mousse, gluten free breton biscuit



Fresh Cut Fruits | 22

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.



