



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.

JOALI

HEALTHY

JOALI

SIGNATURE



Michelin Star Chef ТИЕОДОЯ FALSER

As part of our culinary arts program, we are very proud to announce that starting March, 2021, Michelin Star Chef Theodor Falser has joined JOALI Maldives, as our Italian culinary consultant.

Chef Theodor Falser is a 6th generation wine farmer and a very experienced chef. With a very successful culinary history, He is highly enthusiastic in offering guests a one-of-a-kind experience, using ingredients, such as wild herbs and regional products.

Each dish has it's own soul and his favourite culinary story to share involves creating a combination with exclusive Italian wine and herbs. In the constant search of eliciting emotion and arousing curiosity, his career has taken him on an interesting journey, from South Tyrol to Switzerland, to Oman, Dubai, Ecuador and back to Italy.

"I want to bring the "Italian" flavors to Maldives, using as much as possible, only the finest local ingredients" says multi-award winning,
Michelin-starred Theodor Falser.

The absolute best elegant cuisine, a world of Italian flavors, a luxury foodie experience – the key ingredients to the most memorable meal yet.



Chef Theodor Falser Wine Tasting Menu

USD 385 per person USD 275 for food only

Scallops, celeriac, salmon caviar Gavi Tenuta Del Melo 2018, Piedmont

Ravioli, goat cheese, tomato water, lemon gel La Piuma Orvieto Classico 2018, Umbria

Carnaroli truffle risotto
Pinot Noir, 'Krafuss', Alois Lageder 2016, Alto Adige

Green apple chardonnay sorbet

Beef cuberoll, potatoes, grilled asparagus, truffle, beef jus Sassoalloro, Jacopo Biondi Santi 2011, Tuscany

> JOALI cassata siciliana Homemade Limoncello





Per Iniziare

Pane artigianale, grissini, focaccia, pane con semi di lino

Artisanal whole wheat bread, grissini, focaccia, flaxseed bread

<u>Antipasti</u>

Verdure di stagione condite con 26 le riduzione di aceto rosso ai lamponi

Seasonal vegetable salad with carrots, lettuce, zucchini, potato, green beans, asparagus, rocket and reduction of red raspberry vinegar

Zucchina, caprino, olio alla menta, gel al limone 26 (b)
Zucchini rolls, goat cheese, lemon gel, mint oil

Insalata d'orzo con rape rosse, olive taggiasche, 26 (Solice feta, pomodorini e limone fresco

Barley salad with beetroot, taggiasca olive, goat feta, cherry tomatoes, lemon zest

Caprese classica italiana 31 🗷 🕒 🕲

Homemade buffalo mozzarella, sliced tomatoes, basil, oregano, Modena aged balsamic

Bellini vitello tonnato

Our version of the algesia corresse regeted tung

Our version of the classic, espresso roasted tuna, veal tenderloin, creamy tuna sauce, marinated red onions

Insalata ai frutti di mare

Mixed sefood salad with squid, prawns, baby octopus,

Tartare di manzo, uovo di quaglia,

Tartare di manzo, uovo di quaglia,
cialda di riso, nocciole, polvere di capperi
Beef tartare, quail egg, crispy carnaroli,
hazelnuts, caper powder

Culatello di Zibello, focaccia di patate,
marmellata di cipolle
Culatello from Zibello, potato focaccia, onion jam

Capesante scottate, crema di carote, 35

lardo di Colonnata, limone Pan seared scallops, carrot cream, Colonnata lardo, lemon gel

Carpaccio di struzzo, semi di senape,

sedano ghiacciato, olio e limone
Ostrich carpaccio, mustard seeds, frozen celery,

extra virgin olive oil, lemon

Ostriche

46

Half dozen
Oysters served on crushed ice with chardonnay
vinegar, shallot and lemon

Please note that all prices are in US\$ and subject to 10% service charge and applicable taxes





Zuppa

Vellutata ai funghi
Mushroom soup, cream, parsley, truffle oil

Il nostro caciucco
Traditional seafood soup, cherry tomatoes, basil, garlic crouton

Primi Tagliolini fatti in casa con fonduta di 40 (4)(1)(2) Parmigiano Reggiano e tartufo nero fresco Tagliolini with Parmesan cream sauce, fresh black truffle, extra virgin olive oil Gnocchi di patate dolci, gamberi, 42 (4)(1)(1)(10) salsa allo zafferano, porro croccante Sweet potatoes gnocchi, fresh river prawns, saffron sauce, crispy leeks Spaghetto al nero di seppia allo scoglio, 42 (4)(*)(*) bottarga di tonno Squid ink spaghetti chittara with mixed seafood, tomato sauce and garlic, grated tuna bottarga Cannelloni ripieni con stracotto di manzo, 46 (4)(1)(2) crema al taleggio, timo Stuffed beef cannelloni with Taleggio cream sauce, thyme powder Ravioli ripieni di aragosta e mascarpone, 46 (4)(1)(2)(2) limone e aneto Lobster and mascarpone ravioli, seafood bisque, lemon zest, dill 46 (4)(1)(2)(4)(1) La nostra tagliatella bolognese Our tagliatelle bolognese, Wagyu, braised white onions, beef jus, truffle

Riso

Risotto selezione Acquerello, porcini,
Parmigiano Reggiano, enoki grigliati, tartufo nero
Risotto carnaroli Acquerello, porcini mushroom,
grilled enoki, shimeji mushroom, truffle

Risotto selezione Acquerello, frutti di mare, olive
Risotto carnaroli Acquerello, seafood, olive crumble







<u>Secondi</u>

| Tonno locale scottato, cavolfiore caramellato, panzanella, taccole Local yellowfin tuna, caramelized cauliflower, panzanella salad, snow pea | 42 | |
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| Moro oceanico, salsa leggera Mediterranea, piselli saltati Chilean sea bass, cherry tomatoes, basil, capers, taggiasca olives, sautéed green peas | 46 | |
| Costolette di maiale alla griglia, patate al forno, maionese all'aglio, bagna cauda, insalatina fresca Grilled pork chop, roasted potatoes, garlic mayonnaise, bagna cauda cream, fresh salad | 46 | |
| Galletto arrostito glassato al miele e paprika, polenta soffice Slow roasted baby chicken with paprika and honey glaze, soft polenta | 57 | |
| Costolette di agnello, caponata all' Italiana, salsa al vino rosso Lamb rack cutlets, Italian caponata, red wine jus | 64 | |
| Guancia di vitello brasata, crema morbida di patate, asparagi verdi Braised veal cheek, soft potato cream, fresh green asparagus | 64 | |
| Aragosta, sedano rapa, olio all'aneto, caviale Butter poached lobster, celeriac purée, caviar, dill oil | 116 | |
| Filetto alla Rossini Dry aged beef tenderloin, pan seared foie gras, spinach, beef jus, black truffle | 132 | |
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<u>Contorni</u>

| Zucchine fritte Crispy zucchini fries | 15 | |
|---------------------------------------|----|--|
| Patate novelle con erba cipollina | 15 | |
| Oven baked potatoes, chives | | |
| Verdure grigliate secondo stagione | 15 | |
| Grilled seasonal vegetables | | |

