

KOSHER MENU



BRAND: KOSHER SOLOMON
ORIGIN: MELBOURNE AUSTRALIA

JOALI



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.



SALAD

Garden Bay Baby Spinach | 32

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

Beetroot Tabbouleh | 32

Granny Smith apple, beetroot, walnut, crushed wheat, tomato, mint leaves, lemon, extra virgin olive oil

Organic Quinoa | 32

Poached pears, cucumber, cherry tomatoes, avocado, toasted pistachio, citrus dressing

Niçoise | 38

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

Reef Fish Ceviche | 39

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

SOUPS

Jerusalem Artichoke Soup | 32

Roasted sunchoke, garlic butter

Clear Chicken Soup with Vegetables | 36

Asian style, shredded chicken, bok-choy, carrots, light soya

Cured Tomato & Watermelon Gazpacho | 32

Extra virgin olive oil, garden cress

PASTA

Risotto Alla Zucca | 48

Roasted butternut pumpkin risotto

Spaghetti Bolognese | 48

Spaghetti with minced beef, tomato, onion



CHICKEN

Grilled Chicken Breast | 48

Grilled asparagus, sautéed spinach

Traditional Chicken Curry | 48

Caramelized onion, coconut milk gravy

LAMB

Solomon Lamb Rack | 84

Roasted eggplant, grilled pepper, lamb jus

BEEF

Solomon Scotch Fillet Steak | 134

Roasted garlic, char grilled vegetable, onion thyme jus

Solomon Oyster Blade | 134

Grilled vegetable, roasted potatoes, onion, thyme jus

FISH

Local Reef Fish | 52

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

Yellowfin Tuna | 52

Local yellowfin tuna, caramelized cauliflower, broccolini, snow pea

Crispy Skin Salmon | 65

Grilled asparagus, cauliflower, pomegranate, cherry tomatoes,
pickled fennel, rocket leaves, dill, parsley

SIDES

Sautéed Broccolini | 24

Grilled Asparagus | 24

French Fries | 24

DESSERTS

Mango Carpaccio with Passion Fruit Sorbet | 24

Crunchy Chocolate Mousse with Mixed Berry Compote | 24

Dark Chocolate Cake with Coconut Sorbet | 24

Chocolate and Vanilla Mille-Feuille | 24