





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.



Michelin Star Chef
THEODOR FÄLSER

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

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





DINNER
MENU

Per Iniziare

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

Artisanal whole wheat bread, grissini, focaccia,
flaxseed bread



Antipasti

**Verdure di stagione condite con
riduzione di aceto rosso ai lamponi**

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

26



Zucchina, caprino, olio alla menta, gel al limone

Zucchini rolls, goat cheese, lemon gel, mint oil

26



**Insalata d'orzo con rape rosse, olive taggiasche,
feta, pomodorini e limone fresco**

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

26



Caprese classica italiana

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

31



Bellini vitello tonnato

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

31



Insalata ai frutti di mare

Mixed seafood salad with squid, prawns, baby octopus,
scallops with lemon dressing

26



**Tartare di manzo, uovo di quaglia,
cialda di riso, nocciole, polvere di capperi**

Beef tartare, quail egg, crispy carnaroli,
hazelnuts, caper powder

31



**Culatello di Zibello, focaccia di patate,
marmellata di cipolle**

Culatello from Zibello, potato focaccia, onion jam

35



Capesante scottate, crema di carote,

lardo di Colonnata, limone

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

35



Carpaccio di struzzo, semi di senape,

sedano ghiacciato, olio e limone

Ostrich carpaccio, mustard seeds, frozen celery,
extra virgin olive oil, lemon

42



Ostriche

Half dozen

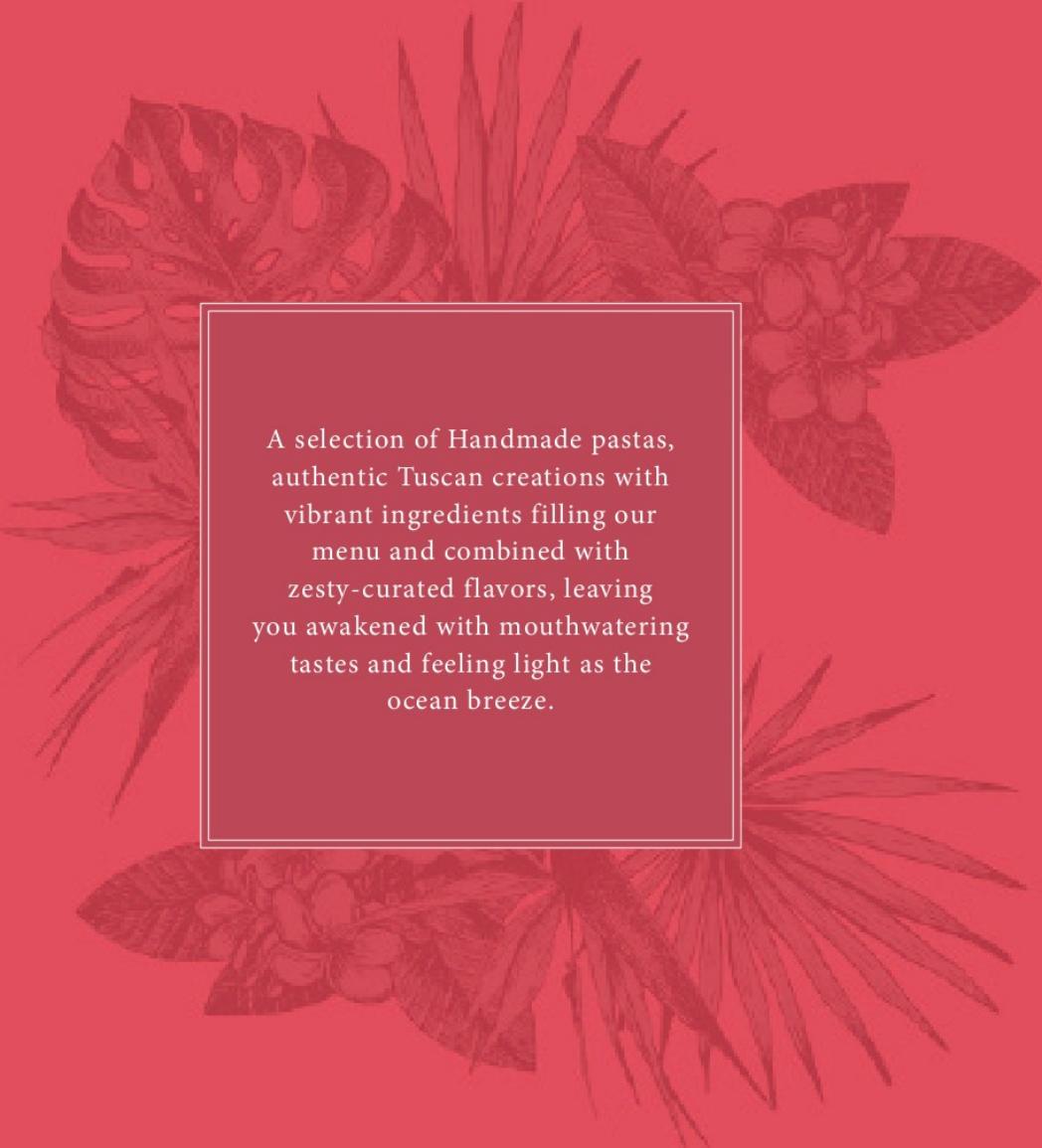
Oysters served on crushed ice with chardonnay
vinegar, shallot and lemon

46



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A selection of Handmade pastas, authentic Tuscan creations with vibrant ingredients filling our menu and combined with zesty-curated flavors, leaving you awakened with mouthwatering tastes and feeling light as the ocean breeze.



Zuppa

Vellutata ai funghi

Mushroom soup, cream, parsley, truffle oil

29



Il nostro caciucco

Traditional seafood soup, cherry tomatoes, basil, garlic crouton

31



Primi

Tagliolini fatti in casa con fonduta di Parmigiano Reggiano e tartufo nero fresco

Tagliolini with Parmesan cream sauce, fresh black truffle, extra virgin olive oil

40



Gnocchi di patate dolci, gamberi, salsa allo zafferano, porro croccante

Sweet potatoes gnocchi, fresh river prawns, saffron sauce, crispy leeks

42



Spaghetto al nero di seppia allo scoglio, bottarga di tonno

Squid ink spaghetti chittara with mixed seafood, tomato sauce and garlic, grated tuna bottarga

42



Cannelloni ripieni con stracotto di manzo, crema al taleggio, timo

Stuffed beef cannelloni with Taleggio cream sauce, thyme powder

46



Ravioli ripieni di aragosta e mascarpone, limone e aneto

Lobster and mascarpone ravioli, seafood bisque, lemon zest, dill

46



La nostra tagliatella bolognese

Our tagliatelle bolognese, Wagyu, braised white onions, beef jus, truffle

46



Riso

Risotto selezione Acquerello, porcini,

Parmigiano Reggiano, enoki grigliati, tartufo nero

Risotto carnaroli Acquerello, porcini mushroom, grilled enoki, shimeji mushroom, truffle

42

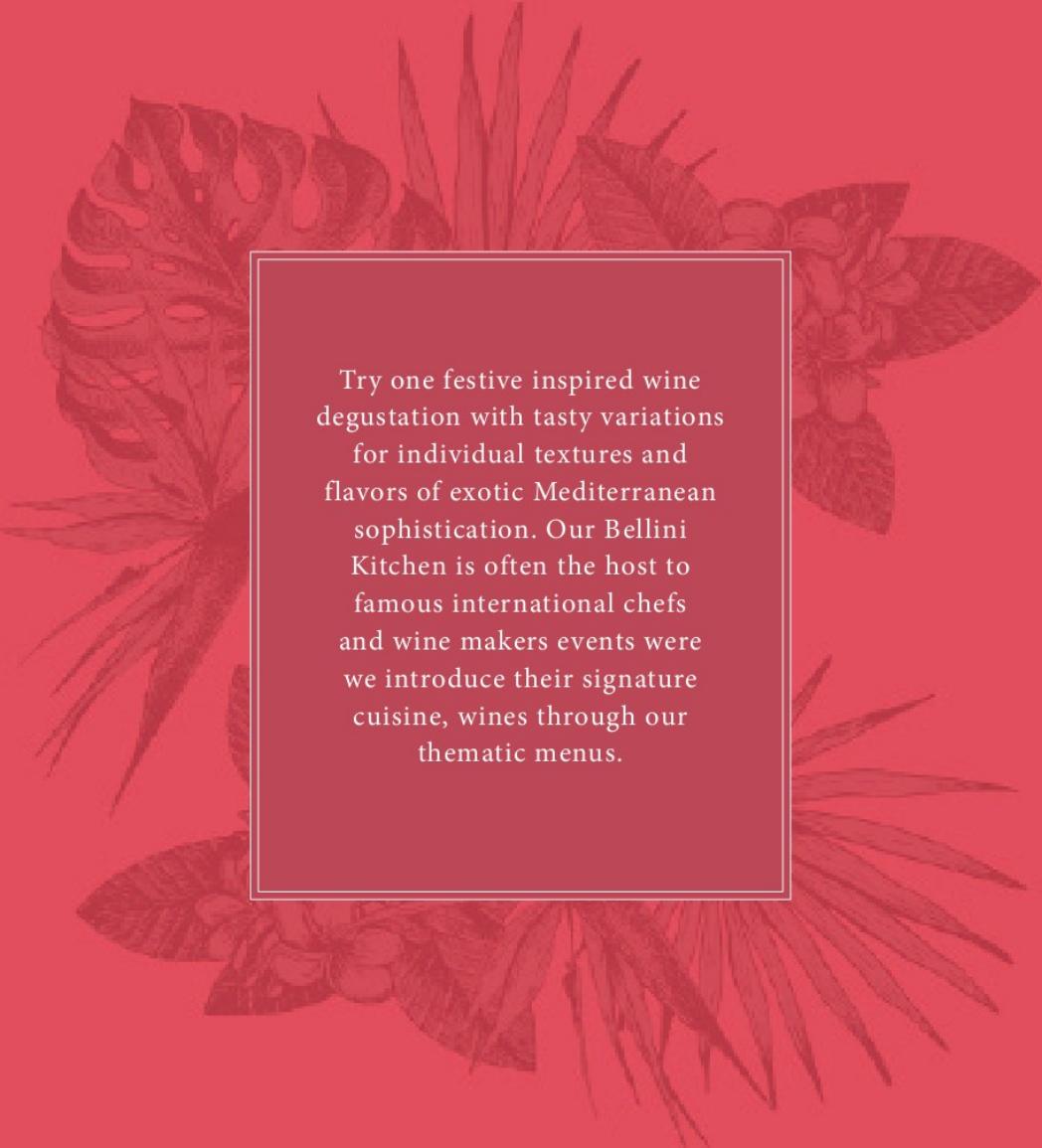


Risotto selezione Acquerello, frutti di mare, olive

Risotto carnaroli Acquerello, seafood, olive crumble

53





Try one festive inspired wine degustation with tasty variations for individual textures and flavors of exotic Mediterranean sophistication. Our Bellini Kitchen is often the host to famous international chefs and wine makers events were we introduce their signature cuisine, wines through our thematic menus.



Secondi

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|---|-----|--|
| Tonno locale scottato, cavolfiore caramellato, panzanella, taccole Local yellowfin tuna, caramelized cauliflower, panzanella salad, snow pea | 42 | |
| 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 | |

Contorni



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

