

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



gluten



crustaceans



fish



eggs



nuts



dairy / milk



organic



vegetarian



pork



alcohol



fair trade



sustainable



JOALI
HEALTHY



JOALI
SIGNATURE

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

  **Super food | 28**
baby spinach, quinoa, dried cranberries, beetroot, pumpkin, chia seeds, green goddess dressing




     **Crudités | 28**
avocado crush, hummus, baba ghanoush, crispy pita bread

   **Green soup | 28**
broccoli, kale, spinach, zucchini, leeks, multigrain cracker

     **Organic quinoa | 32**
maple glazed peach, cucumber, cherry tomato, avocado, toasted pistachio, citrus dressing

     **JOALI garden sprouts | 28**
black eyed beans, green moong, braised fennel, baby rocket, pickled beets, fine herbs, turmeric dressing

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

     **Beetroot tabbouleh | 32**
green smith, 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, cherry tomato, pickled fennel, tahini yoghurt



HER SELECTION

Inspired by Worldwide Wanderings

SALADS

  **Mixed leaf and baby vegetable salad | 28**
asparagus, green beans, baby corn, garden cress, house dressing


    **Wild rocca salad | 28**
cherry tomatoes, avocado, grilled halloumi, sweet turnip, red radish

    **Classic caesar | 28**
baby romaine, caesar dressing, Parmesan, focaccia croutons,
white anchovies, soft boiled egg

Personalize your dish by adding

 **Grilled halloumi | 18**
Grilled chicken breast | 25

 **Grilled river prawns | 32**



 **Greek salad | 30**
Kalamata olives, baby romaine, cucumber, red onion, oregano,
green pepper, feta cheese, cherry tomato

   **Niçoise | 37**
seared yellowfin tuna, olives, basil, baby potatoes, green beans,
quail eggs, anchovies, cherry tomatoes

   **Buffalo mozzarella | 37**
lemon garlic grilled portobellos, buffalo mozzarella, roma tomatoes,
balsamic reduction, basil

JOALI POKE BOWLS

  **Teriyaki chicken | 39**
seasoned sushi rice, sweet corn, green pineapple, edamame,
Spanish onion, Japanese mayonnaise, lime, teriyaki sauce

  **Salmon and sesame | 48**
seasoned sushi rice, seaweed salad, avocado,
edamame, ginger soy dressing



HER SELECTION

Inspired by Worldwide Wanderings

CHILLED



Maldivian tuna tartare | 41

poached egg, fried curry leaves, cucumber, red onions, coconut cream, crispy chapati, lemon, olive oil



On ice | 48

half dozen fine de claire oyster, mignonette sauce, lemon

PASTA AND RISOTTO



Truffle risotto | 41

asparagus, Parmesan, butter



Homemade squid ink chitarra | 44

crab meat, garlic, tomato, chili, parsley

JOALI FAVOURITES



Cajun fish | 39

homemade brown bread, iceberg, tomato salsa, guacamole, coriander, lime, zarandeado sauce



Crusty seafood | 39

semolina dusted prawn, calamari, fish, kaffir lime mayonnaise



Trio satay | 41

chicken, beef, prawns, pickled vegetables, peanut sauce



Fish & chips | 44

local reef fish, sparkling batter, tartar sauce, mushy peas, malt vinegar, french fries



Buttermilk fried chicken | 44




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







HER SELECTION

Inspired by Worldwide Wanderings

JOALI MAIN

   **Mediterranean vegetable wrap | 32**
grilled vegetables, halloumi cheese, hummus, rocket salad, lemon vinaigrette

    **Yellowfin tuna quesadilla | 37**
local chapati, yellowfin tuna, mozzarella cheese, onion, curry mayo,
kopee leaves, green mango salad

  **Tandoori chicken wrap | 37**
classic Indian wrap, onions, capsicum, chicken tikka, mint chutney, french fries

   **Crispy chicken burger | 39**
buttermilk fried chicken, Monterey Jack cheese, coleslaw, french fries

   **Gulha riha | 41**
Maldivian reef fish, turmeric curry sauce, coconut rice, katta sambal, lime

    **Local reef fish | 44**
simply grilled fish, grilled broccolini, onion, tomato, basil,
charred lemon, herb garlic sauce

   **Soft shell crab baguette | 44**
tempura fried crab, tamarind sauce, braised endive, pickled jalapeño, lettuce

    **Certified Wagyu beef burger | 48**
roma tomato, JOALI dill pickle, Monterey Jack cheese,
mayonnaise, french fries, mixed leaf salad
available as gluten-free

   **Wagyu steak sandwich | 48**
Wagyu striploin, mustard, caramelized onion, rocket leaf, mushroom, gorgonzola

Grilled beef ribeye | 74
grilled broccolini, rocket salad, aged balsamic, jus

  **Grilled seafood platter | 207**
lobster, reef fish, tiger prawns, calamari, grilled vegetables



HER SELECTION

Inspired by Worldwide Wanderings

WOOD FIRE PIDE

  **Vegetarian mix | 32**

   **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, ricotta, tomato, baby spinach





   **Pizza quattro formaggi | 37**
provone cheese, mozzarella cheese,
gorgonzola cheese, asiago cheese

  **Pizza pollo tandoori | 37**
tomato sauce, mozzarella cheese, red onion,
tandoori chicken, coriander

    **Pizza caprese | 37**
tomato sauce, buffalo mozzarella cheese, rocket leaves,
fresh basil pesto, pine nuts

    **Pizza tonno e cipolla Maldivian style | 37**
tomato sauce, mozzarella cheese, Maldivian style tuna, red onion

    **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, celery, rocket pesto



HER SELECTION

Inspired by Worldwide Wanderings

FROZEN DESSERTS

    **Coconut parfait | 21**
pineapple rosemary confit, cashew streusel

    **Chocolate whoopie pie sandwich | 21**
hazelnut ice cream

   **Frozen mango brownie | 21**
fresh mango compote




CHOCOLATE DESSERTS

    **Gianduja chocolate cake | 25**
hazelnut layered cake

   **Chocolate blueberry gateaux | 25**
blueberry thyme compote

   **Triple chocolate brownie | 25**
served with salted caramel ice cream

FRUIT DESSERTS

   **Classic apple pie | 21**
caramelized pear, vanilla ice cream

    **Almond clafoutis | 21**
fruit salad, honey orange sauce and chantilly

  **JOALI exotic fruit selection | 18**
seasonal cut fruits



HER SELECTION
Inspired by Worldwide Wanderings



**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.



