







#### COUNTRIES AND REGIONS

- 1 TURKEY
- 2 SYRIA
- 3 EGYPT
- 4 LEBANON
- 5 JORDAN

*“I always admire people who can deeply feel and understand different cultures and traditions, which for thousands of years have talked to each other in magical ways”*

The Levant (from the French lever, “to rise,” as in sunrise, meaning the East was first used in English language in 1479, and initially implied the East or “Mediterranean terrains East of Italy”). The Levant is a surmised chronicled, geological term alluding to a vast territory in the Eastern Mediterranean area of Western Asia. The Levant has been depicted as the “intersection of Asia, the Eastern Mediterranean, upper east Africa”, and the “northwest of the Arabian Plate”. The Levant population share the same geographic position; cuisine, a few traditions, and history. They are frequently alluded to as Levantines.

*“ Each part of the world has its unique culture awaiting discovery. Knowledge, inspiration, tastes and textures that create history, that make you feel more alive, that make you want to explore more.”*

*No doubt at all, the culinary world is one of the most essential components of the every culture. “What makes Levant Cuisine so fascinating is the passion that the people have for it.”*

TUH’U as a word comes from the one of the worlds oldest recipes found in Mesopotamian region dating back to 3000 BC and is today modern Western Asia as parts of Iraq, Syria and Turkey. Incredibly, all of the ingredients used in this recipe are the same today. The authentic taste of this ancient dish will reveal a wonderful explosion of flavours. It is an inspiring experience which will take you on a savory journey back in time and fuel your passion to discover more.



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.



## STARTERS

### Want To Eat 10 🍷

Vegetable crudités, avocado mash

### Garden Salad 10 🍷

Mix leaves salad, cherry tomatoes, cucumber, lemon oil

### Bite Me Up 10 🍷

Watermelon, cucumber, avocado, pomegranate, olive oil

### Stay In Line 12 🍷

Sweet corn, tomato, avocado, cucumber, green pea

### Super Hot 10 🍷

Clear soup, seasonal vegetables

### Chicken Little 12 🍴🍷🌶️

Sesame crusted chicken breast pieces with French fries, mayonnaise

Please advise your host of any food allergies or dietary requirements  
Please note that all prices are in US\$ and subject to 10% service charge and applicable taxes



## PIZZA & PASTA

**Pizza Mia 16**   

Margherita pizza

**Be Crispy 16** 

Pizza style Angus beef, tomato, olive oil

**Dive In 14** 

Spaghetti with tomato sauce

**Simple Secret 14**  

Penne pasta with butter, Parmesan

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## MAIN EVENT

### **Buddy Burger 16**

Mini cheeseburger with Wagyu beef patty, cheddar cheese,  
French fries

### **Golden Ring 16**

Crispy calamari with tartar sauce, lemon

### **That's Fishy 16**

Simply grilled local caught reef fish with steamed broccoli

### **Wherever You Go, Make a Splash 18**

Simply grilled salmon with steamed veggies

### **Hunger Made Easy 20**

Lamb kofta, tomato, cucumber, lavash bread, lemon

## SIDE DISHES

### **Fave Fries 8**

French fries

### **Be Happy Be Healthy 8**

Steamed vegetable

### **Peazy Couscous 8**

Couscous with green pea

### **Simply Simple 8**

White rice

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## DESSERTS

**Ice creams and Sorbets (per scoop) 6**  

Please ask your host for the flavors of the day

**Chocolate Brownie 8**   

Chocolate sauce, strawberry

**Junior Fruit Plate 8** 

Selection of seasonal fruits

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