



VANDHO



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.



“OUR DAILY ART BY JOALI”

The creations in this menu are composed from the finest and freshest ingredients that are available to us at this very moment and are prepared in our JOALI way. The Maldivian tradition of line fishing influences our daily changing seafood menu. Our skillfully blessed fishermen deliver the daily catch to our jetty just a few moments before dinner starts.



OUR JUNCTION JUNIOR GOURMET IN THE BEGINNING

Crudités

Organic vegetables, avocado crush, hummus, tzatziki

10 

Garden Salad

Crisp iceberg, cherry tomatoes, cucumber, carrot, house dressing

10 

Organic Pumpkin Soup

Sweet and creamy, toasted sour dough

10  

Creamy Broccoli Avocado Soup

Broccoli, avocado, olive oil, cream

10 

Chicken Noodle Soup

Egg noodles, clear chicken broth, organic shredded chicken

10  

Chicken Satay

Mild marinated skewers, peanut sauce

14  

JUNIOR BELLINIS

Homemade Cavatelli Con Pomodorini

Shaped pasta, fresh cherry tomatoes, Parmesan cheese

14  

Spaghetti Al Ragu

Slow cooked beef sauce, Parmesan cheese

14  

Cheesy Mac

Macaroni pasta, asparagus, green pea

14  

Parmesan Arancini

Rice ball, tomato sauce, Parmesan cheese

12  

HEAT FROM THE WOK

Fried Rice

Wok fried rice, mixed vegetables, organic fried egg

14  

Mie Goreng

Hokkien noodles, organic chicken, carrot, cabbage, broccoli, sweet soy

16   



“CULINARY ART BY JOALI”

“Food should bring back memories and tastes to create new long lasting memories. Each culinary creation will have its own story”

We suggest a family style approach to truly appreciate Vandhoo restaurant

HEAT FROM THE GRILL

Line Caught Reef Fish

Creamy mash potato, sugar snap peas

16  

Wild Salmon

Wok fried vegetables in a light oyster sauce

18   

Organic Chicken Breast

Pan fried, broccolini, honey roasted pumpkin

18

Lamb Cutlets

Steamed vegetables, crispy sweet potato

20

120g Tenderloin of Beef

Roasted baby chat potatoes, green beans

22 

ON SPECIAL OCCASIONS

Fisherman's Friend

Local reef fish in a crispy batter, French fries, tartar sauce

16   

Chicken Fingers

Panko crumbed, French fries, kewpie mayonnaise

16  

Steamed Vegetables

8

Mash Potato

8 

JOALI Wedges

8

DESSERT

Ice creams and sorbets (per scoop)

Please ask your host for the flavors of the day

6  

JOALI Junior Fruit Plate

Selection of seasonal fruits

8 

Chocolate Mousse

Chocolate sauce, chocolate flakes, strawberry

8

Caramalized Banana Split

Chocolate and vanilla ice cream, chocolate sauce, hazelnut

8   

