

BREAKFAST MENU

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.



BREAKFAST À LA MINUTE

The following suggestions are inclusive of the breakfast and can be ordered à la carte. The à la minute preparation allows us to present to you the dishes or beverages in the best possible condition. Throughout breakfast, our bakers are working hard to create fresh new offerings.

JUICE AS PER YOUR DESIRE

JOALI Smoothie of the Day

JOALI Juice of the Day

Or choose from the below seasonal ingredients

The following juices are made fresh and can be ordered individually or mixed. Just ask our JOALI service hosts

Orange, green apple, red apple, pineapple, grapefruit, watermelon, beetroot, carrot, red pepper, cucumber, celery, spinach, ginger, papaya

COFFEE SELECTION

All our coffee's are sustainably sourced

JOALI Coffee

JOALI coffee blends perfectly capture the passion, hard work and creativity that sets them apart from the rest

Americano

Caffé latte

Caffé moccha

Cappuccino

Double espresso

Decaffeinated espresso

Espresso

Flat white

Iced coffee

FINE TEA SELECTION

All our tea's are sustainably sourced

White Tea

Silver Needle
White Peony

Green Tea

Oriental Sencha
Gunpowder
Gyokuro Jade Dew Tea
Chinese Green Tea

Black Tea

English Breakfast
Earl Grey
Premium Pu Erh
Black Tropical
Decaf English Breakfast

Herbal Tea

Peppermint
Chamomile
Ginger and Lemon
Peach and Raspberry

ORGANIC TISANES

The following herbal teas are prepared without any actual tea leaves, just the herbs and purified water

Split Lemongrass
JOALI Garden Mint
Fresh Lime and Basil
Ginger (with or without honey)

OTHER TEAS

Please allow us approximately 15 minutes to prepare these teas for you

Bombay Tea

Traditional prepared tea with cinnamon, cardamom and other spices with milk

Creamy Tea

Very strong tea creamed up with milk and boiled for 15 minutes

PANCAKES AND CRÊPES



Make your own choices;

Spiced Jaggery
Fresh Coconut
Strawberry
Mint
Walnut
Exotic Tropical Fruits
Mixed Berry
Sweetened Mascarpone
Crispy Bacon



Simply done with;

Maple syrup, icing sugar, honey, banana, nutella,
lemon and sugar, cinnamon or chocolate sauce

WAFFLES

With your choice of;

Maple Syrup
Icing Sugar
Honey
Mixed Berry
Nutella
Sweetened Mascarpone
Chocolate Sauce



Classic French Toast

Demerara sugar, strawberries, maple syrup and cinnamon



Pandan Martabak

Peanut, condensed milk, banana and chocolate sprinkle



Homemade Nuts and Seed Toast

Crunchy spread, coconut snow, mixed berries



PASTRIES

Our pastry chef's prepare daily fresh pastries for your enjoyment



SPECIALTY EGG DISHES

Market Style Omelettes

With your choice of;

Ham, bacon, shrimp, lobster, chili, tomatoes, smoked salmon, mushrooms, onion, capsicum, spring onion, Parmesan cheese, cheddar cheese



Blue Swimmer Crab

Crab omelette, bisque, grilled tomato



Scrambled Eggs

Simply done or smoked salmon, chives, crème fraiche



Eggs Benedict

Our version of "Eggs Benedict" with two poached eggs, hollandaise sauce and either spinach, smoked ham or smoked salmon



Poached Free-Range Eggs

Served on brioche toast with Turkish yogurt



Sucuk Sunny Side Up

Free range eggs, sucuk, smoked paprika



JOALI Crab Benedict

Scallion, paprika, hollandaise sauce



CHOOSE YOUR SIDES

JOALI Set Side

Our suggested perfect pairing to any egg dishes
Roasted tomato, portobello mushroom, potato rosti, lamb and rosemary sausage



Or make your own choices;

Chorizo Sausage

Lamb Sausage

Pork Sausage

Chicken Sausage

Parma Ham

Beef Bacon

Pork Bacon

Portobello Mushroom

Potato Rosti

Roasted Tomato

Baked Beans

Foul Medames

Halloumi Cheese

JOALI OPEN OMELETTES



Garden Spinach

Gratinated with Parmesan cheese



Local Seafood

Lobster, shrimp and reef fish



Masala

Tomato, onion, green chilli, coriander



JOALI Egg White Frittata

Baby spinach, sweet potatoes, feta, cherry tomato



SERPME

"Turkish Healthy Breakfast Good for Two"

Butter, olives, tomato, cucumber, bell pepper, kaymak, honey, dry fruit, nuts, fresh herbs salad, Turkish cheese, cold cuts, grilled sucuk, menemen, bread basket. Served with Turkish coffee



REGIONALLY INFLUENCED DISHES

Enjoy this selection of dishes prepared by the JOALI culinary team, just like in their home

Maldivian Omelette

Tuna, sweet potato, yam, moringa leaves



Maldivian Mashuni

Local chapatti, tuna, lime, traditional condiments



Maldivian Kulhimas

Local chapatti, tuna, lime, moringa leaves



Menemen

Scrambled egg, tomato, onion, peppers, parsley



Shakshuka

Baked eggs in tomato sauce



Burrito

Brown tortilla, scrambled egg, guacamole, cheese, chives, tomato salsa, sour cream, pork bacon



JOALI Set Breakfast

With choice of egg, sausage and bacon

Sunny side up, chicken sausage, pork bacon, potato wedges, portobello mushroom, roasted Roma tomato



Cheese Khachapuri

Georgian bread, Ricotta, Mozzarella, Feta, sunny side up egg



Seafood Congee

Rice porridge, mixed seafood, soy sauce, ginger julienne, spring onions



Uthappam

South Indian savory fermented rice pancake, tomato chutney, coconut chutney



Chicken Noodle Soup

Shredded chicken, egg noodles, poached egg, baby bok choy, spring onions



Wonton Soup

Pork dumpling, baby bok choy, spring onions



Egg Akuri

Tomato, spices, Adai pancake, coconut chutney



Please advise your host of any food allergies or dietary requirement

JOALI SO HEALTHY BREAKFAST

Sometimes the hardest choices can be made easy, below is a small selection of vitamin enriched breakfast choices to re-energize you and allow you to enjoy the full day here on Muravandhoo.

Paleo Bread

Single poached egg, lemon enriched avocado crush, our dried heirloom tomatoes, cukes, rocket, cashew nuts



Organic Coconut Yogurt

Summer mix muesli, mango, toasted coconut, passion fruit and agave



Quinoa and Almond Milk Oat Meal

Banana, raspberry, dried cranberries, nashi pear, cinnamon



Avocado Toast with Smoked Salmon

Sour toast, crushed avocado, cream cheese, pickled gherkin, dill leaves



JOALI Protein Bowl

Quinoa porridge, black chickpea, tofu, spinach, avocado, roasted sweet potatoes



Porridge

Rice, oats or buckwheat porridge with choice of milk



Chia Seed Pudding

Chilled coconut cream, mixed berries, cinnamon



Vegan Bhurji

Scramble tofu, onion, tomato, garam masala, coriander leaves



Smoked Marlin or Salmon Bagel

Smoked Marlin or Salmon, cream cheese, onion, capers, gherkins, fresh dill



Syrniki

Coconut milk, banana, toasted coconut, berries coulis



