



Connecting Your Desire  
with Playful Creativity



## The Four Pillars

Whilst each recipe has been curated to nourish all of the four pillars, highlighted icons indicate those that contain elements to enhance specific pillars

### Mind

The Mind is responsible for thinking, feeling, and making choices, as well as directing our emotional, psychological, and social wellbeing.

Our mind is the gravitational field that determines how we express ourselves, handle stress and relate to others.

### Microbiome

Referred to as the second brain, the gut's Microbiome plays a key role in human health by breaking down and absorbing nutrients and strengthening the immune system.

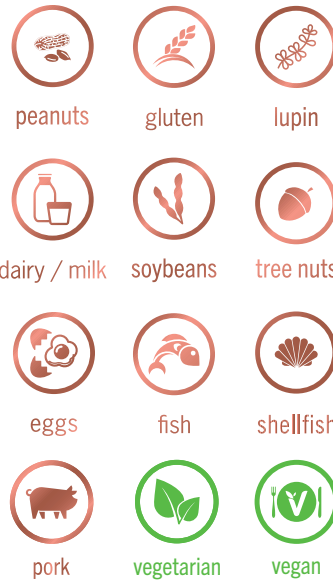
When the gut is healthy, the other pillars thrive.

### Skin

Skin is the largest body organ with its own microbiome. By focusing on the skin health, we nurture the body, restore natural beauty and reverse ageing, impacting many areas of life, including self-confidence.

### Energy

Energy is a journey of the body, expanding through conscious movement. This pillar reflects how we sustain and renew physical energy to have the capacity to keep thriving. Regular intervals of self-care, restoration, and recovery help to re-energise ourselves, even during high-paced periods.



Although all due care is taken,  
some allergens may still be present in 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.

MOJO is about finding your talisman. We appreciate mother earth as a generous giver of foods – some intriguing, some unfamiliar. But isn't life all about discovery and serendipity? A joyous journey emanating from something new and wonderful.

Our cuisine focuses on moderation and inclusion, and our culinary practices come from deep understanding and research rather than trends.

Reconnect with your senses, ignite the spark of joy within, and immerse yourself in the pleasure of eating and nourishment. Bringing mindfulness to the table offers a gentler, more compassionate approach to eating.

## LIGHT



### GREEN SALAD

26

Avocado | Roasted Apples | Pepitas | Passion Fruit Dressing

130 Kcal | 7 g carbs | 2 g protein | 11 g fat



### QUINOA SALAD

23

Chickpeas | Cucumber | Tomatoes | Yuzu Garlic Dressing

230 Kcal | 27 g carbs | 6 g protein | 12 g fat



### ROASTED PUMPKIN AND AVOCADO SALAD

26

Mesclun Salad | Avocado | Tahini Dressing

180 Kcal | 11 g carbs | 4 g protein | 15 g fat



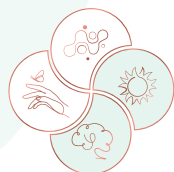
### NICOISE SALAD

22

Marinated Olive | Thai Green Bean

Roasted Herbs Baby Potato

135 Kcal | 10 g carbs | 6 g protein | 8 g fat



### MOJO KALE CAESAR SALAD

20

Vegan Caesar Dressing | Gluten-Free Garlic Crouton

Roasted Sweet Potato

169 Kcal | 21 g carbs | 12 g protein | 14 g fat





### THAI RAW PAPAYA SALAD

22

Thai Herbs | Long Bean | Roasted Peanut

170 Kcal | 32 g carbs | 9 g protein | 24 g fat



### PERUVIAN CEVICHE

36

Scallion | Thai Chilli

230 Kcal | 19 g carbs | 16 g protein | 11 g fat



## LIGHT ADD-ONS

### LINE CAUGHT

12

### SMOKED LOCAL REEF FISH

100 Kcal | 0 g carbs | 23 g protein | 1 g fat

### MALDIVIAN YELLOW

18

### FIN TUNA

130 Kcal | 0 g carbs | 29 g protein | 0.5 g fat

### CRAB MEAT 70 G

30

60 Kcal | 0 g carbs | 14 g protein | 0 g fat

### PRAWN 90 G

18

50 Kcal | 1 g carbs | 12 g protein | 0 g fat

### CHICKEN 90 G

15

140 Kcal | 0 g carbs | 27 g protein | 3 g fat

### GRAIN-FED BLACK

20

### ANGUS BEEF 80 G

90 Kcal | 3 g carbs | 16 g protein | 2 g fat

## MOJO BOWLS



### CHICKEN BURRITO PROTEIN BOWL

44

Braised Bean | Pico de Gallo | Guacamole  
292 Kcal | 19 g carbs | 25 g protein | 20 g fat



### BUTTER CHICKEN

42

Cumin Rice | Paratha | Pappadam  
330 Kcal | 31 g carbs | 25 g protein | 15 g fat



### PAD THAI WITH A CHOICE OF:



#### PRAWNS

35

Roasted Cashew Nut | Flattened Rice Noodles  
Pan Fried Tofu | Seared Sri Lanka Prawn  
314 Kcal | 40 g carbs | 16 g protein | 15 g fat



#### VEGETARIAN

30

Roasted Cashew Nut | Flattened Rice Noodles  
Pan Fried Tofu | Vegetables  
270 Kcal | 40 g carbs | 16 g protein | 15 g fat



### MALDIVIAN CURRY WITH A CHOICE OF:

#### FISH

35

Coconut Pandan Steam Brown Rice  
Masmirus | Chapati  
320 Kcal | 26 g carbs | 30 g protein | 8 g fat



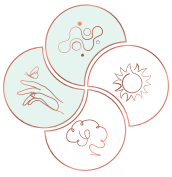
#### VEGETARIAN

30

Coconut Pandan Steam Brown Rice | Chapati  
250 Kcal | 26 g carbs | 10 g protein | 10 g fat



## MOJO BOWLS



### SEAFOOD NASI GORENG

43

Brown Basmati Rice | Acar | Mix Seafood

290 Kcal | 25 g carbs | 26 g protein | 10 g fat



### GRILLED SEABASS WITH TOMATO PROVENÇAL

53

Green Peas | Chimichurri | Marbled Celeriac Velouté

278 Kcal | 4 g carbs | 32 g protein | 14 g fat



### MOJO BEEF BOWL

42

Beef Ragù | Pepitas and Brown Rice Pilaf | Sauerkraut

340 Kcal | 40 g carbs | 15 g protein | 14 g fat



### GRILLED SALMON POWER BOWL

60

Scallion Salsa Verde | Sautéed Buckwheat  
Grilled Vegetables

365 Kcal | 38 g carbs | 27 g protein | 24 g fat



## BOUILLON



### AVOCADO - MELON GAZPACHO

22

Citrus | Cucumber | Bell Pepper

122 Kcal | 12 g carbs | 3 g protein | 4 g fat



### PEAR AND KALE SOUP

22

Gluten Free Crouton | Kale Chips

Coconut Carob Flakes

136 Kcal | 10 g carbs | 4 g protein | 5 g fat





## WRAPS, BUNS AND TACOS



### NO BEEF IN THE BURGER

28

Beetroot and Mushroom Patty | Vegan Mayo  
Homemade Ketchup

297 Kcal | 54 g carbs | 10 g | 9 g fat



### CILANTRO SHRIMP WRAP

40

Wholewheat Flatbread | Smoked Fish Ketchup  
Pico de Gallo

252 Kcal | 23 g carbs | 21 g protein | 10 g fat



### TACOS WITH A CHOICE OF:

#### CHICKEN

40

Wheat Tortilla | Braised Beans | Avocado | Tomato Salsa

290 Kcal | 23 g carbs | 11 g protein | 21 g fat



#### VEGETABLES

35

Wheat Tortilla | Braised Beans | Avocado | Tomato Salsa

240 Kcal | 23 g carbs | 10 g protein | 21 g fat



### LAMB SEEKH KEBAB

48

Pickled Vegetable | Pita Bread | Garlic Sauce

320 Kcal | 37 g carbs | 28 g protein | 10 g fat



### EDIBLE GREEN

35

Spinach Flatbread | Smoked Chicken  
Guacamole | Chileria

300 Kcal | 28 g carbs | 30 g protein | 10 g fat



## SASHIMI

(5 pcs per order)



**LOCAL REEF FISH** 20  
Wasabi | Gari Shoga | Shiso Leaf  
45 Kcal | 2 g carbs | 7 g protein | 1 g fat  
🐟 ↓



**MALDIVIAN TUNA** 25  
Wasabi | Gari Shoga | Shiso Leaf  
45 Kcal | 2 g carbs | 8 g protein | 0.5 g fat  
🐟 ↓



**HAMACHI** 30  
Wasabi | Gari Shoga | Shiso Leaf  
60 Kcal | 2 g carbs | 8 g protein | 2 g fat  
🐟 ↓



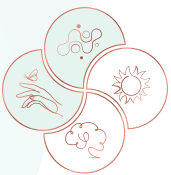
**SALMON** 34  
Wasabi | Gari Shoga | Shiso Leaf  
80 Kcal | 2 g carbs | 7 g protein | 0 g fat  
🐟 ↓

## NIGIRI

(2 pcs per order)



**GRILLED MUSHROOM** 22  
Wasabi | Gari Shoga | Shiso Leaf  
60 Kcal | 11 g carbs | 4 g protein | 0.5 g fat  
↓ 🍄



**AVOCADO** 22  
Wasabi | Gari Shoga | Shiso Leaf  
80 Kcal | 14 g carbs | 1 g protein | 3.5 g fat  
↓ 🥑

**NIGIRI***(2 pcs per order)*

**MALDIVIAN TUNA** **25**  
 Wasabi | Gari Shoga | Shiso Leaf  
 70 Kcal | 11 g carbs | 5 g protein | 0 g fat  
 🐟 🌿



**SALMON** **25**  
 Wasabi | Gari Shoga | Shiso Leaf  
 70 Kcal | 12 g carbs | 4 g protein | 1 g fat  
 🐟 🌿



**SEABASS** **25**  
 Wasabi | Gari Shoga | Shiso Leaf  
 70 Kcal | 13 g carbs | 4 g protein | 0.5 g fat  
 🐟 🌿



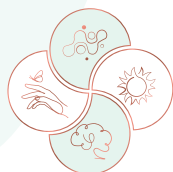
**HAMACHI** **27**  
 Wasabi | Gari Shoga | Shiso Leaf  
 80 Kcal | 13 g carbs | 4 g protein | 1 g fat  
 🐟 🌿



**JAPANESE BROILED EEL** **28**  
 Wasabi | Gari Shoga | Shiso Leaf  
 90 Kcal | 14 g carbs | 4 g protein | 3 g fat  
 🐟 🌿



**COOKED PRAWN** **30**  
 Wasabi | Gari Shoga | Shiso Leaf  
 60 Kcal | 11 g carbs | 4 g protein | 0.5 g fat  
 🍤 🌿



**SCALLOP** **32**  
 Wasabi | Gari Shoga | Shiso Leaf  
 60 Kcal | 11 g carbs | 4 g protein | 0 g fat  
 🍤 🌿

# GUNKAN

(2 pcs per order)



## IKURA

Shiso | Cucumber

80 Kcal | 12 g carbs | 5 g protein | 2.5 g fat



25



## TOBIKO WITH LIME

Cucumber | Lime

80 Kcal | 16 g carbs | 4 g protein | 0 g fat



25



## SPICY SALMON WITH AVOCADO

Spring Onion | Spicy Mayo

130 Kcal | 15 g carbs | 6 g protein | 6 g fat



28



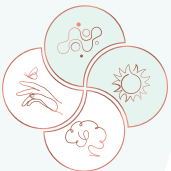
## TUNA

Chives | Avocado

100 Kcal | 14 g carbs | 6 g protein | 2.5 g fat



28



## WAGYU BEEF

Quail Egg | Chives

90 Kcal | 12 g carbs | 5 g protein | 2.5 g fat



41

## MAKIMONO ROLL

(6 pcs per order)



### CALIFORNIA ROLL

4 2

Crab Meat | Avocado | Cucumber | Tobiko  
250 Kcal | 41 g carbs | 11 g protein | 5 g fat



### SHRIMP TEMPURA ROLL

4 2

Asparagus | Creamy Spicy Aioli | Roasted Sesame Seed  
290 Kcal | 44 g carbs | 7 g protein | 10 g fat



### SPICY TUNA ROLL

4 2

Cucumber | Tobiko | Spring Onion  
230 Kcal | 40 g carbs | 12 g protein | 2.5 g fat



### CRISPY SKIN SALMON ROLL

4 2

Ikura | Avocado | Cucumber  
290 Kcal | 42 g carbs | 11 g protein | 9 g fat



### SPIDER ROLL

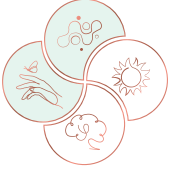
4 2

Softshell Crab | Cucumber | Tobiko  
310 Kcal | 51 g carbs | 11 g protein | 8 g fat



# TEMAKI HAND ROLL

(A piece per order)



## SPICY SALMON

21

Avocado | Spicy Sauce

130 Kcal | 15 g carbs | 7 g protein | 6 g fat



## TUNA AND PICKLED RADISH

25

Takuan | Cucumber

100 Kcal | 14 g carbs | 6 g protein | 2.5 g fat



## CRAB MEAT

25

Lettuce | Cucumber | Mayo

100 Kcal | 13 g carbs | 8 g protein | 2.5 g fat



## WOOD FIRE

Choice of sourdough, gluten-free or whole wheat base.



### PIDE WITH A CHOICE OF:

#### BEEF

42

Parsley | Mozzarella | Basil

623 Kcal | 90 g carbs | 22 g protein | 24 g fat



#### SPINACH AND FETA CHEESE

35

Parsley | Mozzarella | Basil

450 Kcal | 90 g carbs | 12 g protein | 24 g fat



#### MEAT - ZA

55

Tajima Wagyu Beef | Pepperoni

Marinated Corn-Fed Chicken

638 Kcal | 85 g carbs | 32 g protein | 28 g fat



#### SOUND OF THE SEA

45

Velouté | Marinated Mix Seafood | Pickled Vegetables

630 Kcal | 83 g carbs | 25 g protein | 22 g fat



#### LAHMACUN

40

Spice Ground Lamb | Tomato | Parsley

489 Kcal | 58 g carbs | 15 g protein | 21 g fat



#### MOJO MEDLEY PIZZA

40

Roasted Vegetables | Truffle Aioli | Basil

620 Kcal | 85 g carbs | 19 g protein | 23 g fat



# FINALE

**SEASONAL FRUIT  
PLATTER** 23



**CHOCOLATE BROWNIES** 28

Berries | Cream Anglaise

240 Kcal | 21 g carbs | 3 g protein | 17 g fat



**TASTING OF ICE CREAM  
AND SORBETS** 23

Vanilla | Strawberry | Chocolate

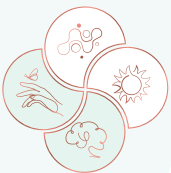
90-140 Kcal | 18 - 4 g carbs | 2 g protein | 4 g fat



**MIX BERRY CRUMBLE** 25

Berry Compote | Raspberry Sorbet

380 Kcal | 46 g carbs | 16 g protein | 15 g fat



**VEGAN CHOCOLATE  
MOUSSE** 25

Pistachio | Chocolate Soil | Berries

380 Kcal | 46 g carbs | 16 g protein | 15 g fat



**WHERE'S THE CHEESE  
IN THE CHEESECAKE** 25

Berry Confiture | Keto Seed Granola | Confit Orange

290 Kcal | 26 g carbs | 6 g protein | 19 g fat





# *Our Sourcing Philosophy*

*We strive for playfulness, meaning and permanence in our cooking. We seek to honour the noble work of farmers and myriad producers hoping that, if we succeed in doing so, we may inspire our team, our guests and our community to eat and live well.*

*We are the humble custodians of the legacy bequeathed to us. Of history and culture. Of the contributions of many chefs who did the groundwork before us. We continue to learn by remaining true to our beliefs and food philosophy. While doing so, we try to respect the sanctity of the products that we grow and procure.*

*We take utmost interest in teaching, mentoring and supporting our team. Our daily pursuits remain strongly connected to our mission to make food more nourishing, interesting, delicious, relevant and personal. Our food is what we give of ourselves.*

*Our relationships with artisans, growers, foragers and other members of this dynamic destination are ever evolving. We hope to continue contributing meaningfully to efforts that support the community, and to share the collective vision of sustainable principles and practices.*

*The JOALI BEING kitchen is dedicated to consciously sourcing ingredients from organic farms, artisans and small producers. Our restaurant is also home to striking design pieces and handmade crafts, made with passion and the use of traditional techniques.*

## *Our Endeavor Includes.*

*Homemade nut butter, fruit butter, granola, infused honey, sauces.*

*Seasonal produce from small farms and farmer's markets in their respective countries.*

*All fish and seafood are locally sourced or sustainably certified.*

*Humanely treated and environmentally conscious food from "Earth to Table".*

*Locally sourced food offered along with regional and seasonal options.*

