

Mediterranean Immersion

*A harvest of joy and wellbeing,
shaped by centuries of tradition.*

Relish a mindful celebration of Mediterranean cuisine, inspired by the region's vibrant flavours and diverse cooking traditions.

Designed to support your joyful wellbeing journey, our Mediterranean selection offers a fine balance of indulgent and health-conscious choices. From light tapas to more substantial offerings, each dish is crafted to satisfy, rejuvenate and delight.

Grounded in our belief that food should be both nourishing and enjoyable, this menu is woven around the Four Pillars of JOALI BEING: Mind, Skin, Microbiome and Energy. As always, we focus on using traditional culinary techniques and showcasing fresh, wholesome and locally sourced ingredients.

Explore a variety of authentic taste experiences, ranging from light and bright to hearty and comforting. Every bite embodies our commitment to honest, uncomplicated food that stays true to its Mediterranean roots.



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.



peanuts



gluten



lupin



dairy / milk



soybeans



tree nuts



eggs



fish



shellfish



pork



vegetarian



vegan

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.

HEARTY SOUPS



CREAMY TOMATO
Torn Burrata, Garden Basil



34



SANTORINI MINISTRONE
Pesto, Olive Oil



32



MOROCCAN HARIRA
Free-Range Quail Egg, Crispy Vermicelli



34

TAPAS

Plant-Based



HOUSE MARINATED OLIVES
Dill, Coriander, Fennel



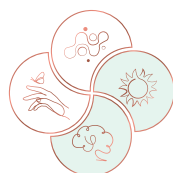
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BRAISED CANNELLINI BEANS
Tomato, Torn Greens, Herb Breadcrumbs



28



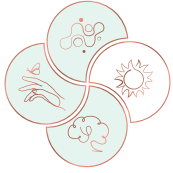
FRIED CAULIFLOWER
Fine Herbs, Pomegranate, Tahini,
Toasted Sesame Seeds



30

TAPAS

Cold



ORGANIC GREEN KALE

Dill, Green Beans, Asparagus,
Tarragon Vinaigrette, Cranberries



34



VINE RIPENED TOMATOES

Aged Feta, Pickled Olives



28



TASTING OF DIPS

Hummus, Roasted Red Pepper Feta,
Charred Eggplant,
Whole Wheat Sourdough Flatbread



34



ICED TOMATO

Burrata, Aged Balsamic, Tomato Salt,
Garden Basil



36



SEA BASS CEVICHE

Chilli, Sea Salt, Grapefruit



38

Half Board credit applies.

All prices listed in USD and subject to 10 percent Service Charge and 16 percent Government Tax

TAPAS

Cold



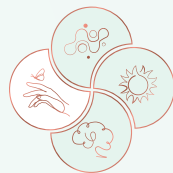
**MALDIVIAN
YELLOWFIN TUNA TARTARE**
Harissa, Avocado, Sea Beans, Radish,
Fresno Chilli

38



SALMON CARPACCIO
Ras El Hanout, Pickled Green Chilli,
Coriander, Citrus, Mache, Radish

36



SALMON RILLETES
Capers, Gherkin, Lemon Aioli,
Whole Wheat Flatbread Crisps

36



OCTOPUS SALAD
Heirloom Cherry Tomatoes,
Roasted Peppers, Red Onion, Parsley

36



PRAWN AVOCADO
Pink Grapefruit, Olive Dust

38



CLASSIC OYSTERS
Mignonette

63



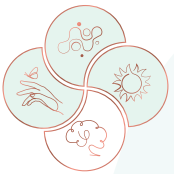
TAPAS

Hot



FRIED CALAMARI
Crisp Herbs, Sweet Pepper, Lemon Aioli

36



GRILLED OCTOPUS
Potato Purée, Rosted Red Pepper Salsa,
Charred Lemon

42



TIGER PRAWNS
Harissa Grilled, Crispy Kale,
Tahini Yoghurt, Sumac

46



SEA SCALLOPS
Confit Peppers, Citrus Dressing

42



ORGANIC CHICKEN KEBAB
Yoghurt Marinated, Labneh, Fine Herbs

36



SPICED BEEF CIGARS
Kataifi Pastry, Labneh, Feta, Harissa

38



LAMB CUTLETS
Rosemary, Kalamata Olive Tapenade,
Rosemary Oil, Pomegranate

56



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FROM THE WOOD FIRE



CHARRED TOMATO FLATBREAD

38

Whole Wheat Sourdough, Baby Mozzarella,
Capers, Rocket, Aged Parmesan



EGGPLANT ZA'ATAR FLATBREAD

38

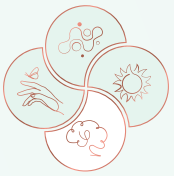
Whole Wheat Sourdough, Cherry Peppers,
Ricotta, Pomegranate, Pistachio



ORGANIC CHICKEN FLATBREAD

40

Whole Wheat Sourdough, Salsa Verde,
Crispy Onions, Garlic Aioli



SLOW-ROASTED BABY CHICKEN

68

Herb Yoghurt Marinated, Garlic Aioli



PULLED LAMB SHANK

72

Grilled Flatbread, Labneh, Crispy Onions



SUBSTANTIAL



LOCAL REEF FISH

78

Whole Baked, Roasted Tomatoes, Fine Herbs,
Charred Lemon



MALDIVIAN YELLOWFIN TUNA

56

Pistachio Crust, Orange & Fennel Escabeche,
Salsa Verde



ATLANTIC SALMON

66

Roasted Pepper Quinoa, Dill, Bouillabaisse



MALDIVIAN LOBSTER

160

Shellfish Butter, Asparagus, Béarnaise Sauce



SEAFOOD PAELLA

88

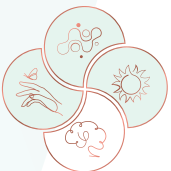
Saffron Rice, Chorizo, Parsley



VEAL TORTELLINI

68

Goat's Cheese, Garden Basil, Green Oil,
Aged Parmesan



SLOW-COOKED SHORT RIB

74

Grapes, Beef Marrow Gratin, Herb Crumb



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DESSERT



SEASONAL FRUIT PLATTER

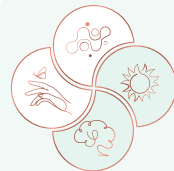
35



FLOURLESS CHOCOLATE CAKE

28

Candied Hazelnuts, Meringue,
Hazelnut Ice-Cream



WALNUT BAKLAVA

32

Quinoa Crust, Vanilla Bean Ice Cream



KAARAK CRÈME BRÛLÉE

26

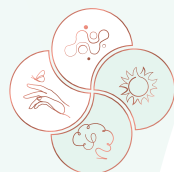
Poached Peach, Passion Fruit Ice Cream



PISTACHIO NOUGAT PARFAIT

26

Seasonal Fruits, Mango Coulis



SELECTION OF ICE CREAMS & SORBETS

23

Please ask your host for our flavours of the day.



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.

