



BELLINI





gluten



crustaceans



fish



eggs



nuts



dairy / milk



organic



vegetarian



pork



alcohol



fair trade



sustainable



JOALI  
HEALTHY



JOALI  
SIGNATURE



VEGAN

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.



Michelin Star Chef  
**THEODOR FALSER**

As part of our culinary arts program, we are very proud to announce that starting March, 2021, Michelin Star Chef Theodor Falser has joined JOALI Maldives, as our Italian culinary consultant.

Chef Theodor Falser is a 6th generation wine farmer and a very experienced chef. With a very successful culinary history, He is highly enthusiastic in offering guests a one-of-a-kind experience, using ingredients, such as wild herbs and regional products.

Each dish has its own soul and his favourite culinary story to share involves creating a combination with exclusive Italian wine and herbs. In the constant search of eliciting emotion and arousing curiosity, his career has taken him on an interesting journey, from South Tyrol to Switzerland, to Oman, Dubai, Ecuador and back to Italy.

"I want to bring the "Italian" flavors to Maldives, using as much as possible, only the finest local ingredients" says multi-award winning, Michelin-starred Theodor Falser.

The absolute best elegant cuisine, a world of Italian flavors, a luxury foodie experience – the key ingredients to the most memorable meal yet.



# Chef Theodor Falser Wine Tasting Menu

USD 385 per person  
USD 275 for food only

Scallops, Celeriac, Salmon Caviar  
Gavi Tenuta Del Melo 2018, Piedmont

Ravioli, Goat Cheese, Tomato Water, Lemon Gel  
La Piuma Orvieto Classico 2018, Umbria

Carnaroli Truffle Risotto  
Pinot Noir, 'Krafuss', Alois Lageder 2016, Alto Adige

Green Apple Chardonnay Sorbet

Beef Cuberoll, Potatoes, Grilled Asparagus,  
Truffle, Beef Jus  
Sassoalloro, Jacopo Biondi Santi 2011, Tuscany

JOALI Cassata Siciliana  
Homemade Limoncello

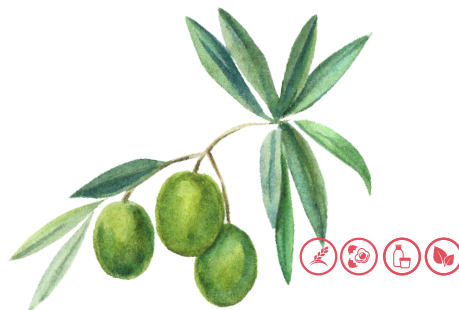


Please advise your host of any food allergies or dietary requirements  
Please note that all prices are in US\$ and subject to 10% service charge and applicable taxes

A decorative arrangement of tropical plants and flowers, including a large monstera leaf, palm fronds, and a cluster of white flowers, rendered in a light red color against a darker red background. The arrangement is centered around a white-bordered square containing the text.

DINNER  
MENU

## Per Iniziare



**Pane Artigianale, Grissini, Focaccia, Pane Con Semi Di Lino**

Artisanal whole wheat bread, grissini, focaccia, flaxseed bread

## Antipasti

**Verdure Di Stagione Condite Con Riduzione Di Aceto Rosso Ai Lamponi**

Seasonal vegetable salad with carrots, lettuce, zucchini, potato, green beans, asparagus, rocket and reduction of red raspberry vinegar

26  

**Zucchina, Caprino, Olio Alla Menta, Gel Al Limone**

Zucchini rolls, goat cheese, lemon gel, mint oil

26 

**Insalata d'orzo Con Rape Rosse, Olive Taggiasche, Feta, Pomodorini e Limone Fesco**

Barley salad with beetroot, taggiasca olive, goat feta, cherry tomatoes, lemon zest

26   

**Caprese Classica Italiana**

Homemade buffalo mozzarella, sliced tomatoes, basil, oregano, Modena aged balsamic

31   

**Bellini Vitello Tonnato**

Our version of the classic, espresso roasted tuna, veal tenderloin, creamy tuna sauce, marinated red onions

31    

**Insalata Ai Frutti Di Mare**

Mixed seafood salad with squid, prawns, baby octopus, scallops with lemon dressing

26 

**Tartare Di Manzo, Uovo Di Quaglia, cialda di riso, nocciole, polvere di capperi**

Beef tartare, quail egg, crispy carnaroli, hazelnuts, caper powder

31    

**Culatello Di Zibello, Focaccia Di Patate, Marmellata Di Cipolle**

Culatello from Zibello, potato focaccia, onion jam

35   

**Capesante Scottate, Crema Di Carote, Lardo Di Colonnata, Limone**

Pan seared scallops, carrot cream, Colonnata lardo, lemon gel

35  

**Carpaccio Di Struzzo, Semi Di Senape, Sedano Ghiacciato, Olio e Limone**

Ostrich carpaccio, mustard seeds, frozen celery, extra virgin olive oil, lemon

42  


**Ostriche**

**Half dozen**

Oysters served on crushed ice with chardonnay vinegar, shallot and lemon

46 



A decorative background featuring a repeating pattern of tropical leaves, including monstera and palm fronds, rendered in a light, semi-transparent shade against a solid red background. The leaves are arranged in a circular, wreath-like pattern around the central text box.

A selection of Handmade pastas,  
authentic Tuscan creations with  
vibrant ingredients filling our  
menu and combined with  
zesty-curated flavors, leaving  
you awakened with mouthwatering  
tastes and feeling light as the  
ocean breeze.





## Zuppa

### Vellutata Ai Funghi

Mushroom soup, cream, parsley, truffle oil

29  

### Il Nostro Caciucco

Traditional seafood soup, cherry tomatoes, basil, garlic crouton

31  

## Primi

### Tagliolini Fatti in Casa Con Fonduta Di Parmigiano Reggiano e Tartufo Nero Fresco

Tagliolini with Parmesan cream sauce, fresh black truffle, extra virgin olive oil

40   

### Gnocchi Di Patate Dolci, Gamberi, Salsa Allo Zafferano, Porro Croccante

Sweet potatoes gnocchi, fresh river prawns, saffron sauce, crispy leeks

42    

### Spaghetti Al Nero Di Seppia Allo Scoglio, Bottarga Di Tonno

Squid ink spaghetti chitarra with mixed seafood, tomato sauce and garlic, grated tuna bottarga

42   

### Cannelloni Ripieni Con Stracotto Di Manzo, Crema Al Taleggio, Timo

Stuffed beef cannelloni with Taleggio cream sauce, thyme powder

46   

### Ravioli Ripieni Di Aragosta e Mascarpone, Limone e Aneto

Lobster and mascarpone ravioli, seafood bisque, lemon zest, dill

46    

### La Nostra Tagliatella Bolognese

Our tagliatelle bolognese, Wagyu, braised white onions, beef jus, truffle

46     

## Riso

### Risotto Alla Zucca

Roasted butternut squash risotto

34 

### Risotto Selezione Acquerello, Porcini, Parmigiano Reggiano, Enoki Grigliati, Tartufo Nero

Risotto carnaroli Acquerello, porcini mushroom, grilled enoki, shimeji mushroom, truffle

42  

### Risotto Selezione Acquerello, Frutti Di Mare, Olive

Risotto carnaroli Acquerello, seafood, olive crumble

53  





Try one festive inspired wine degustation with tasty variations for individual textures and flavors of exotic Mediterranean sophistication. Our Bellini Kitchen is often the host to famous international chefs and wine makers events where we introduce their signature cuisine, wines through our thematic menus.



## Secondi

- Tonno Locale Scottato, Cavolfiore Caramellato, Panzanella, Taccole** 42   
Local yellowfin tuna, caramelized cauliflower, panzanella salad, snow pea
- Moro Oceanico, Salsa Leggera Mediterranea, Piselli Saltati** 46   
Chilean sea bass, cherry tomatoes, basil, capers, taggiasca olives, sautéed green peas
- Costolette Di Maiale Alla Griglia, Patate Al Forno, Maionese All'Aglio, Bagna Cauda, Insalatina Fresca** 46   
Grilled pork chop, roasted potatoes, garlic mayonnaise, bagna cauda cream, fresh salad
- Galletto Arrostito Glassato al Miele e Paprika, Polenta Soffice** 57   
Slow roasted baby chicken with paprika and honey glaze, soft polenta
- Costolette Di Agnello, Caponata All' Italiana, Salsa Al Vino Rosso** 64   
Lamb rack cutlets, Italian caponata, red wine jus
- Guancia Di Vitello Brasata, Crema Morbida Di Patate, Asparagi Verdi** 64   
Braised veal cheek, soft potato cream, fresh green asparagus
- Aragosta, Sedano Rapa, Olio All'Aneto, Caviale** 116   
Butter poached lobster, celeriac purée, caviar, dill oil
- Filetto Alla Rossini** 132   
Dry aged beef tenderloin, pan seared foie gras, spinach, beef jus, black truffle

## Contorni

- Zucchine Fritte** 15   
Crispy zucchini fries
- Patate Novelle Con Erba Cipollina** 15   
Oven baked potatoes, chives
- Verdure Grigliate Secondo Stagione** 15   
Grilled seasonal vegetables

