

Over Water Bar Food Menu



*"My food was regulated thus; I eat a bunch of raisins for my breakfast,
a piece of the goat's flesh, or the turtle for my dinner broil'd;
for to my great misfortune, I had no vessel to boil or stew any thing;
and two or three of the turtle's eggs for my supper".*

*Diary of Robinson Crusoe,
August 14th
Page 103*

HARI'S SUPER FOOD

Exotic

Marinated olives, heirloom tomato, stuffed wine leaves, couscous, hummus, celery, Gili garden mint, avocado, pomegranate, feta cheese, walnut, molasses, pita bread

Local

Marinated tuna, coconut, onion, tomato, Gili garden beach lettuce, chili, sweet potato, local spices, yellow rice, local pine nut, lime dressing, chappati

Spicy & Spices

Green papaya, fried tofu, Gili garden coriander, mint, long beans, cherry tomato, green curry sauce, peanut bread

Roasted Veggies

Roasted butter squash, bell pepper, carrot, beetroot, orange, chickpeas, balsamic, garden green tahini, goats cheese, buckwheat, flax bread

Greens

Marinated avocado, quinoa, Gili garden rucola, cucumber, celery, broccoli, grilled asparagus, sprouts, pumpkin seed, garden pesto, sourdough bread

25

Choice of Top

Poached Egg (2nos)

8

Chicken Satay (4nos)

12

Steamed Chicken Drumstick (2nos)

12

Steamed or Grilled Reef Fish (100gm)

12

Seared Tuna Belly (100gm)

12

Grilled Tiger Prawns (3nos)

15

Seared Beef Fillet (100gm)

20

Smoked Salmon (100gm)

18

Lava Grill

Starter & Soup

Organic Fresh Salad

Organic Gili garden leaves, grilled local vegetables, pumpkin seeds, pine nuts, coconut shavings, coconut vinaigrette

22

Avocado & Burrata Caprese Salad

Avocado, plum tomato, burrata, garden arugula, basil pesto, balsamic, garlic oil

28

Angus Beef Tartare

Angus beef, quail egg, capers, shaved Parmigiano-Reggiano, garden cress, horseradish

35

Gili Reef Fish Ceviche

Slice of local reef fish, garden fennel pollen, lime, chili, extra virgin olive oil

32

French Onion Soup

Caramelized onion, garden thyme, meat broth, gratin cheese, croutons

28

Gili Seafood Bisque

Seared local seafood, celery, saffron rouille

38

Main Course

Angus Beef Tenderloin (180g)	78	Chicken Breast (180g)	38
Angus Beef Rib-Eye (200g)	65	Tuna Belly (165g)	40
Iberico Pork Cutlet (400g)	65	Reef Fish (165g)	42
Lamb Rack (200g)	62	Potato Rosti (V)	30

All main courses are served with Gili garden chimichurri, roasted garlic, tomato, and your choice of one sauce and one accompaniment

Sauce

Maldivian light curry sauce
Peppercorn sauce
Horseradish sauce
Bearnaise sauce
Mushroom sauce
Truffle jus
Red wine jus

Accompaniment

Garlic Mashed Potato
Grilled Vegetables
Steamed Vegetables
Baked Potato Lyonnaise
Potato French Fries

Prices are in US dollars and is subject to 10% service charge and applicable goods and service tax



Salads

Organic Garden Salad

Green leaves, cucumber, roasted vegetables, olives, tomato, local pine nuts, flax seeds, marinated artichoke, Gili basil pesto

24

Healthy Salad

Avocado, beetroot, spinach, broccoli, carrot, coconut, mushrooms, pomegranate, tomato, walnuts, olive oil, balsamic vinegar, chia, sunflower, and pumpkin seeds

25

Classic Caesar Salad

Caesar dressing, confit garlic, croutons, anchovies, parmesan, bacon, and boiled eggs

26

add tiger prawns – 16

add chicken breast – 14

Local Tuna Salad

Seared tuna, tuna confit, fresh coconut, red onion, katta sambol, tomato, beach lettuce, red radicchio, curry leaves, lemon dressing

30

Thai Papaya Salad

King prawns, green beans, organic garden mint, coriander, chili, lime dressing

31

Soups

Italian Minestrone

Vegetables, legumes, herbs, olive oil

27

Tomato Gazpacho

Chilled tomato and cucumber, Jerez vinegar, herbed croutons

25

Yellow Lentil

Green onion, fresh coriander, masala spices, jasmine rice

25

Tom Yum Goong

Prawns, mushrooms, galangal, lemongrass, cherry tomatoes, coriander, long chilies, kaffir lime leaves

31

Appetizers

Burrata and Tomato

Heirloom tomato, organic spinach leaves, garden basil pesto, extra-virgin olive oil

31

Sashimi Platter (14 pcs)

Sliced fresh local reef fish and tuna fillet, soy sauce, pickled ginger, wasabi

29

Vietnamese Rolls

Rice paper, cucumber, mango, carrot, mint, coriander, lettuce, tamarind peanut sauce

29

Mediterranean Tapas

Hummus, olives & feta, roasted eggplant, labneh, stuffed grape leaf, tabbouleh, pita bread, fried chickpea patty, fattoush salad

32



Fish & Seafood

Local Job Fish Fillet

Local vegetable “nage”, pumpkin purée, moringa leaf

Available steamed or grilled

42

Seafood Platter

Reef fish, tuna, cuttlefish, scallop, green mussels, king prawn, octopus, garden salad, coriander rice, curry sauce

60

Tuna Belly or Loin

Grilled green asparagus, crushed potatoes with garlic chives, olives, garden pesto

44

Salmon Fillet

Garlic spinach, creamy potato, lemon caper sauce

47

Whole Maldivian Lobster

Green beans, herbed butter, cherry tomato salad, garlic rice, tarragon sauce

120

Meat & Poultry

Slow Cooked Chicken Breast

Garden spinach, asparagus, mashed potato, goats' cheese, cherry tomato, chicken jus

45

Barbeque Beer Pork Ribs

Grilled corn on the cob, green apple & radish salad

48

Grilled Lamb Chops

Organic vegetable ratatouille, parmesan gnocchi, thyme sauce

65

Beef Rib-Eye

Sautéed mushrooms, onions, baked potato, sour cream, garlic chives, rosemary sauce

65

Beef Tenderloin

Truffle mash, parsnip, garlic broccoli, garden herb jus

85

Side Dishes

White rice, sautéed spinach, roasted pumpkin, steamed vegetables, buttered green beans, sautéed potato, mashed potato, finger chips, sweet potato fries, seasonal vegetables

10 each



Pasta & Risotto

Seafood Penne Arrabiata

Prawns, calamari, mussels, clams, reef fish, garlic, tomato sauce, fresh chili, parsley

46

Lasagne Alla Bolognese

Beef and tomato sauce, parmesan cheese

44

Create your own Pasta

Linguine, Penne, or Spaghetti

Sauce: Pesto, Bolognese, Tomato, Carbonara, Aglio e Olio

36

Prawn & Chorizo Risotto

Goats` cheese, Blue cheese, Parmesan, Green peas

40

Mushrooms Risotto

Medley of mushrooms, herbed cheese, lemon

35

Buckwheat Risotto

Garden spinach, garlic, cherry tomato, leek, sage, freshly grated coconut

30

Asian Specialties

Spicy Satay Selection

Chicken, beef, prawns, peanut and plum sauce, garlic sticky rice

38

Nasi Goreng

Fried rice with vegetables, shrimp, fried egg, chicken satay, spicy peanut sauce, prawn crackers

38

Grilled Jumbo Prawns

Vegetable fried noodles, grilled prawns, spring onion

48

Maldivian Fish Curry

Local reef fish, coconut rice, chapatti, papadam, sambal

34

Chicken Chettinad

Spicy South Indian curry, basmati rice, chapatti, papadam, chutney

34

Local Vegetable Curry

Mixed vegetables curry, organic papaya rice, chapatti, papadam, pickles

28

Mix and Match:

Stir-fried noodles or rice with your choice of:

Chicken – 38

Seafood – 38

Beef – 38

Mixed Vegetables – 32



Sandwiches & Burgers

Club Sandwich

White or brown bread, steamed chicken, tomato, cucumber, avocado, pork bacon, fried egg, tartar sauce

33

Fish Tacos

Flour tortilla, mango salsa, coriander, red onion, curry marinated local reef fish,

34

Chicken Fajitas Wrap

Roasted chicken, capsicum, emmental cheese, jalapenos, soft tortilla, guacamole

32

Grilled Ham & Cheese

White or brown bread, pork ham, Gouda cheese, Dijon mustard, fried egg

29

Vegetarian Burger

Curry potato patty, avocado, plum tomato, mango chutney, green papaya coleslaw

30

Mango Salsa Burger

Seared local tuna steak – 32

Fried Chicken – 32

Khulafilla salad with onion, mango salsa, coconut, kata sambal, white bun

Beef Cheeseburger

Prime Angus Beef – 35

Wagyu Beef – 52

Double beef patty, lettuce, grilled onion, plum tomato, gherkins, cheddar cheese, coleslaw, charcoal bun

Extras:

Pork bacon – 4

Fried egg – 2

Cheese – 3

All sandwiches and burgers are accompanied by an organic garden salad or your choice of rustic potatoes, finger chips, or potato wedges.



Homemade Pizza

Maldivian

Local tuna, coconut, beach lettuce, katta sambal,
mozzarella, fresh chili, red onion

33

Focaccia

Garlic, extra virgin olive oil, fresh rosemary, sea salt flakes

18

Funghi

Mushrooms, tomato sauce, mozzarella, garlic, parsley

33

Quattro Formaggi

Parmesan, gorgonzola, emmental, mozzarella, tomato sauce, basil

33

Margherita

Tomato sauce, mozzarella, organic basil

31

Pepperoni

Spicy chorizo salami, tomato sauce, mozzarella, red onion, beach lettuce

33

Create Your Own Pizza

Your Choice of 4 toppings

Artichoke, mushroom, onion, tomato, avocado, olives, ham, chicken, prawn,
anchovies, tuna, salami, pepperoni, sausage, pineapple, goats' cheese, blue cheese

34



Desserts

Mango Crème Brûlée

Coconut cinnamon macaroon, basil mango salsa

26

Caramel Date Cake

Bananas, salted caramel sauce, whipped cream

25

Selection of International Cheeses

Crackers, dried fruits

40

Gili Magnum Bar

Valrhona chocolate cream, coffee micro sponge, raspberry gel

32

Passion Fruit Tart

Garden fennel citrus mélange, dehydrated vanilla meringue

25

White Chocolate Cheesecake

Sour cream, Lemon Curd, Brandy Snap

26

Asian Market Fruits

Selection of seasonal fresh fruits

32

Fruit Platter Extravaganza

Ideal for sharing

Selection of seasonal fresh fruits, dried fruits, nuts

41



Our Homemade Sorbet

Coconut
Dark Chocolate
Guava
Lemon basil
Lemongrass

Lime
Mandarin
Mango
Pandan leaf
Passion fruit

Raspberry
Strawberry
Yuzu

6 per scoop

Our Homemade Ice Cream

Cinnamon
Coffee
Dates & Banana
Dark Chocolate
Green Tea
Hazelnut

Nougat
Pistachio
Rose
Rum & Raisin
Salted Caramel
Stracciatella

Strawberry
Vanilla
Wasabi
White Sesame

6 per scoop

Toppings

Berry compote
Caramel sauce
Chocolate chips
Chocolate crumbles
Chocolate shavings

Coconut crumbles
Homemade muesli
Mango coulis
Mixed fruit salad
Raspberry coulis

Roasted mixed nuts
Strawberry coulis
Vanilla coulis
Whipped cream
Hot chocolate

Seafood Under the Stars

AMUSE BOUCHE

STARTER

Tartar Ali's Catch of the Day

Pickled vegetable and garden herbs

MAIN COURSE

The Gili Seafood Basket

Lobster, scallops, prawns, mussels, clams, reef fish, tortellini

DESSERT

Pastry Degustation

Chocolate, brûlée, mousse, sorbet

or

Charlotte Exotique

Tropical cremeux, mango and cilantro crud,

Lemon and lime mousse, passion fruit glacage with lemongrass sorbet

\$220 per person