

== Kashiveli Gili Cuisine ==

Kashiveli beach restaurant brings “Gili Cuisine” to your plate through a mixture of fresh and local produce, hand-picked from our Organic Garden. In addition to that, Kashiveli takes you on a savory voyage, encompassing South-East Asia and the Mediterranean basin while passing through the Indian Ocean by anchoring in 9 different unique destinations.

Kashiveli is a distinctive coarse sand found on Maldivian beaches generated from the coralline algae called Halimeda. It has traditionally been used in local households for ceremonies and special occasions as it brings an element of natural luxury by keeping the areas clean and sparkling white.

Starter

TRIO OF TUNA

Carpaccio rolls with honeydew, tartare with grapefruit and caviar, loin with Maldivian khulafilla salad

37

LOCAL OCTOPUS NIÇOISE SALAD

Potato, green beans, Kalamata olives, red onion, egg, parsley and garlic chives

34

BEET AND GOAT CHEESE SALAD (V)

Beetroot, garden herbs and flowers, goats cheese cigars, lemon confit

28

GARDEN MESCLUN AND PRAWNS

Strawberries, cherry tomato, fennel, 12-year aged balsamic vinegar

36

POMELO SALAD (VG)

Beach lettuce, fresh coconut, red onion, pomegranate sauce, mint

26

GILI GARDEN SALAD (VG) (N)

Green leaves, plum tomato, kanamadhu nuts, olives, marinated artichoke, basil

28

PRIME BEEF CARPACCIO (N)

Garden rocket salad, kanamadhu nuts, parmesan, lemon garlic sauce

38



Soup

SPICY THAI SOUP (VG)

Mushroom, bok choy, carrots, green onion, lemon grass, galangal, coriander, chili, coconut milk

28

LIGHT PEA SOUP AND QUAIL EGG (V)

Green peas, poached quail egg, spinach

28

MALDIVIAN LOBSTER BISQUE

Half local lobster tail, coconut, green beans, curry leaves

40

CLASSIC OXTAIL CONSOMME

Beef tortellini, fresh thyme

32

(V): Vegetarian – (VG): Vegan – (A): Alcohol – (S): Spicy – (N): Nuts

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

== Pasta & Risotto ==

HAND-CUT SEAFOOD TAGLIATELLE

Prawn, clams, mussels, cuttlefish, squid,
tuna belly, cooked in tomato sauce

49

EGG-FREE ARTISAN SPAGHETTI (A)

Clams, garlic, Pinot Grigio, fresh chili, parsley
(Pasta by Cavaliere Giuseppe Cocco)

42

SIGNATURE PUMPKIN RAVIOLI (P) (N)

Crispy pork, asparagus sauce,
smoked ricotta, almonds, rosemary

39

HOMEMADE POTATO GNOCCHI (V) (N)

Garden spinach, garlic, blue cheese,
nutmeg, walnuts, sage, black truffle

32

PUMPKIN-ALMOND RISOTTO (N) (VG)

Green asparagus, cherry tomato confit,
roasted almonds

35

LOCAL LOBSTER RISOTTO

Half local lobster tail with tarragon,
fresh mint, goats' cheese, lemon essence

52

== Meat



Poultry ==

PRIME BEEF TENDERLOIN (A)

Potato purée, organic vegetables,
black truffle jus

90

PRIME BEEF RIB-EYE (A)

Herbed butter, grilled tomato,
green beans, mushroom ragout

70

PISTACHIO-CRUSTED LAMB RACK (N)

Sweet potato gratin, greens,
balsamic pistachio crusting, mint sauce

65

SLOW COOKED DUCK LEG (A)

Sweet balsamic shallot, green peas,
apple-cinnamon puree, jus

60

FREE-RANGE CHICKEN BREAST (A)

Organic Chicken, bell pepper piperade,
mashed potato, sage sauce

48

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Indian Ocean Specialties

GRILLED SRI-LANKAN REEF FISH FILET (S) (N)

String hoppers, green pea and cashew curry,
coconut sambal

47

MALDIVIAN VEGETABLE CURRY (S) (VG)

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

28

SAUTÉED JUMBO PRAWNS

Wok fried vegetables, noodles,
and fresh coriander

54

Fish



Seafood

JOB FISH FILET

Choice of steamed or grilled fish with
herbed vegetables, Mediterranean sauce

44

LAVA STONE GRILLED TUNA

Choice of belly or loin with Kekuri salad,
mint, sweet potato, citrus fruit

47

WHOLE LOCAL LOBSTER

With accompaniments of fresh herbs sauce,
tarragon sauce, grilled lemon, mango chutney

120

SEAFOOD PLATTER

Half local lobster, king prawns, reef fish,
tuna belly, octopus, cuttlefish, scallops,
mussels, clams

140

Side

Steamed rice
Sautéed garden spinach
Roasted pumpkin
Steamed vegetables
Sautéed garlic vegetables

Grilled asparagus
Green beans
Mashed potatoes
Sautéed potatoes
French fries

10 per dish

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Kashiveli
Dessert

== Dessert ==

FROZEN YOGURT VERBENA DELICE

Sea salt moringa biscuit, lemon curd, coconut
sorbet
25

MANGO PASSION FRUIT SPHERE
Aloe vera center, vanilla streusel, cinnamon
ice cream
25

**GARDEN ROSEMARY AND MIXED
BERRY FRIAND**
Berry crèmeux, dehydrated meringues,
raspberry sorbet
25

**DARK CHOCOLATE CARDAMON
SABLE**
Thai basil ganache, saffron mango salsa,
passion fruit sorbet
25

ASIAN MARKET FRUITS
Seasonal selection
30

RUSTIC APPLE TARTE TATIN
Crème Anglaise, vanilla ice cream
(Please allow 15 minutes cooking time)
25

**SELECTION OF TEN
INTERNATIONAL CHEESES**
Served with house made crackers and dried
fruits
32

STEAMED BANANA CAKE (VG)
Spice coconut agar-agar, fresh fruits, coconut
cracker, lemongrass sorbet
25

**TROPICAL FRUITS MELI-MELO
(VG)**
Homemade organic sorbets of mango, guava
and coconut, chocolate wafer
25

Homemade Sorbet

Coconut
Dark chocolate
Guava
Lemon basil
Lemongrass

Lime
Mandarin
Mango
Passion fruit
Pandan Leaf

Raspberry
Strawberry
Yuzu

6 per scoop

Homemade Ice Cream

Cinnamon
Coconut
Coffee
Dates & Banana (VG)
Dark chocolate

Green tea
Hazelnut
Nougat
Pistachio
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
Hot Chocolate
Mango Coulis
Mixed Fruit Salad

Raspberry Coulis
Roasted Mixed Nuts
Strawberry Coulis
Vanilla Coulis
Whipped Cream

== Sweet Wines ==

	Glass	Bottle
Gravuras do Côa Tawny Port, Portugal Complex on the nose, showing youthful fruit with a raspberry	9	165
Recioto della Valpolicella, Italy (500ml) Sweet rich berry flavor, ideal chocolate companion	14	95
Kracher Cuvée Beerenauslese, Austria (375ml) <i>Grapefruit zests, honeydew melon and vineyard peach</i>	19	110
Ernst Triebaumer, Austria (375ml) Concentrated tropical fruits with a pinch of saffron	-	225
Noval, Tawny Port, 40 Year Old, Portugal Very rich and opulent tawny, great concentration of aromas	30	580
Sauska Tokaji Aszu Essencia, Tokaji Sauska 375ml, Hungary The Old Kings favourites furmint concentrate in peach, grapes, honey and caramel	-	350

Kids Menu

Starter

Gili Prawn Cocktail

Grilled prawns, garden leaves,
mango mayonnaise

18

Egg Caesar Salad

Garden greens, boiled egg,
Parmesan cheese

12

Roasted Plum Tomato Soup (G)

Organic tomatoes, Gili garden basil

12

Soup

Snack

Vegetable Samosa (V)

Potato, onion, green pea with a side of
sweet chili sauce

13

“Nachos” (V)

Fried corn tortilla, avocado dip,
sour cream

12

Choice of Fried Potatoes (V)

French fries, potato wedges,
or sweet potato fries

10

Main Course

Fried Rice or Noodles

Your choice of: chicken, beef, seafood,
or vegetarian

22

Chicken Sausage Poutine

Fried potatoes, chicken sausage, cheese
curd, brown gravy

18

Chicken or Fish Fingers

With a side of potato wedges

18

Corn Fed Chicken Breast

Mashed potatoes, steamed vegetables

20

Penne or Spaghetti

Your choice of: beef bolognese, tomato
sauce, or cream sauce

22

Beef or Chicken Burger

Tomato, lettuce, cheddar cheese with a
side of French fries

18

Mini Margherita Pizza (V)

18

Steamed Catch of the Day (G)

Reef fish fillet, steamed vegetables, lime

18

Desserts

Chocolate Fudge Cake

12

Banoffie Pie

12

Vanilla Chia Pudding

12

Fresh Fruit Salad and Ice cream

12

Plant-Based Menu





Plant Based Dishes

* Appetizers

HEALTHY SALAD

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

\$24

BAKED BEETROOT CARPACCIO

Slice red & golden beetroots,
Balsamic dressing, arugula, local pine nut

\$26

POMELO SALAD

Beach lettuce, fresh coconut, red onion,
pomegranate sauce, mint

\$26

VIETNAMESE ROLLS

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

\$25

TOFU CEVICHE

Bell peppers, onion, garden herbs, lime

\$25

VEGETABLE CRUDITÉS

Organic vegetables, greens, hummus

\$25

RADICCHIO & APPLE SALAD

Sliced apple, walnut, avocado, lime dressing

\$22

FOCACCIA PIZZA

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

\$22

HOMEMADE GUACAMOLE

Avocado, pumpkin seed, sunflower seed,
coriander leaves, onion, chili, lime, brown
toast

\$24

THAI GREEN MANGO & PAPAYA SALAD

Long bean, roasted peanut, lime, tofu,
coriander, cherry tomato, mint

\$26

* Soup

CHILLED TOMATO SOUP

Plum tomato, cucumber, garden basil

\$24

SPICY THAI SOUP

Mushroom, bok choy, carrots, green
onion, lemongrass, galangal, coriander,
chili, coconut milk

\$26

CITRUS CARROT SOUP

Cumin crouton, cilantro, garlic chives

\$26

ITALIAN MINESTRONE

Vegetables, legumes, herbs, olive oil

\$26

PUMPKIN & COCONUT SOUP

Porcini mushrooms, walnuts,
garden beach lettuce

\$26

MISO SOUP

White miso, tofu, wakame, spring onion, soy

\$24



★ Main Course

EGG-FREE ARTISAN PASTA

Choice of: Garlic chili oil, tomato sauce, or chimichurri

\$35

PENNE WITH RED BEAN BOLOGNAISE

Red kidney beans, tomato, oregano

\$35

GRILLED EGG PLANT STEAK

Hummus, cherry tomato, spinach, chimichurri

\$42

PUMPKIN RISOTTO

Green asparagus, cherry tomatoes confit, roasted almonds

\$38

BUCKWHEAT RISOTTO

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

\$36

MALDIVIAN VEGETABLE CURRY

Local vegetables, coconut sauce, rice, chapatti, poppadum and a selection of pickles

\$32

TERIYAKI TOFU STEAK

Coriander rice, asparagus, broccoli

\$38

RICE STICK POMODORO

Flat rice noodles, heirloom tomatoes, garden basil, chili flakes, almond powder

\$35

MARINATED COUCOUS & ROASTED VEGGIES

Roasted local vegetables, tahini sauce

\$32

STIR FRY

Your choice of: Rice or Noodles with vegetables and tofu

\$32

LOCAL SPICE TACOS

Local vegetables, coconut curry sauce, mango, beach lettuce

\$32

CREATE YOUR OWN PIZZA

Your choice of 4 toppings

Artichoke, mushroom, onion, tomato, avocado, olives, pineapple

\$30

VEGAN BURGER

Curry potato patty, avocado, plum tomato, mango chutney, coleslaw, vegetable crudité

\$30



Dessert

STEAMED BANANA CAKE

Spice coconut agar-agar, fresh fruits, coconut cracker,
lemongrass sorbet

\$25

TROPICAL FRUITS MELI-MELO

Homemade organic sorbets of mango, guava and coconut,
chocolate wafer

\$25

FLOURLESS BLACK BEAN BROWNIE

Chocolate sauce, toasted mixed nuts

\$25

MIXED FRUIT TART

Orange & mango curd, almond & coconut tart shall

\$25

BERRY FROYO

Coconut milk parfait, strawberry agar-agar,
fresh citrus, pandan sorbet

\$25

**BANANA & DATES ICE CREAM &
SELECTION OF SORBETS**

\$6 per scoop

Hari's Super Foods

Vegan Edition

\$25

EXOTIC

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

LOCAL (S)

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

SPICY & SPICES

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

ROASTED VEGGIES

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

GREENS

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