

# **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  
40

### LOCAL OCTOPUS NIÇOISE SALAD

Potato, green beans, Kalamata olives, red onion, egg, parsley and garlic chives  
36

### BEET AND GOAT CHEESE SALAD (V)

Beetroot, garden herbs and flowers, goats cheese cigars, lemon confit  
30

### GARDEN MESCLUN AND PRAWNS

Strawberries, cherry tomato, fennel, 12-year aged balsamic vinegar  
38

### 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  
40



## 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  
30

### MALDIVIAN LOBSTER BISQUE

Half local lobster tail, coconut, green beans, curry leaves  
44

### CLASSIC OXTAIL CONSOMME

Beef tortellini, fresh thyme  
34

(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

44

### SIGNATURE PUMPKIN RAVIOLI (P)

#### (N)

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

42

### HOMEMADE POTATO GNOCCHI (V) (N)

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

34

### PUMPKIN-ALMOND RISOTTO (N) (VG)

Green asparagus, roasted almond,  
cherry tomato confit

35

### LOCAL LOBSTER RISOTTO

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

54

## == 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

72

### PISTACHIO-CRUSTED LAMB RACK (N)

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

68

### SLOW-COOKED DUCK LEG (A)

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

62

### FREE-RANGE CHICKEN BREAST (A)

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

50

## Indian Ocean Specialties

**GRILLED SRI-LANKAN  
REEF FISH FILLET (S) (N)**  
String hoppers, coconut sambal,  
green pea and cashew curry  
49

**SAUTÉED JUMBO PRAWNS**  
Wok fried vegetables, noodles,  
fresh coriander  
56

### Fish



### Seafood

**JOB FISH FILLET**  
Choice of steamed or grilled fish  
with herb vegetables and  
Mediterranean sauce  
46

**WHOLE LOCAL LOBSTER**  
With accompaniments of tarragon sauce,  
fresh herbs sauce, grilled lemon,  
mango chutney  
120

**LAVA STONE GRILLED TUNA**  
Choice of belly or loin with  
kekuri salad, mint, sweet potato,  
citrus fruit  
49

**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 vegetables  
Sautéed garlic vegetables

Grilled asparagus  
Green beans  
Mashed potatoes  
Sautéed potatoes  
French fries  
Sweet potato fries

*12 per dish*

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