

— 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

(V): Vegetarian - (P): Pork - (A): Alcohol - (S): Spicy

Price is subject to 10% service charge and applicable goods and service tax

===== 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

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

WHOLE LOCAL LOBSTER
With accompaniments of tarragon sauce,
fresh herbs 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 vegetables
Sautéed garlic vegetables

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

12 per dish