

== 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.



Starters



Soup



Salad



GARDEN MESCLUN AND PRAWNS

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

32

SPINACH WITH CHICKEN ARANCINI

Steamed spring vegetables, beach lettuce, marinated feta cheese, truffle popcorn, garden mint

30

LOCAL OCTOPUS NIÇOISE SALAD

Trio of potato, green beans, Kalamata olives, red onion, quail egg, parsley and garlic chives

32

HEIRLOOM TOMATO AND PORCINI

Multigrain pumpkin, fresh marjoram pesto

36

TRIO OF TUNA

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

35

ANGUS BEEF CARPACCIO

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

36

MALDIVIAN LOBSTER BISQUE

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

38

OXTAIL CONSOMME

Beef tortelli pasta, root vegetables, fresh thyme

32



Pasta



Risotto



HAND-CUT SEAFOOD TAGLIATELLE

Prawns, clams, mussels, cuttlefish, squids, tuna belly, cooked in tomato sauce

46

EGG-FREE ARTISAN SPAGHETTI (A)

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

42

LOBSTER RISOTTO

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

48

HANDCRAFTED PUMPKIN RAVIOLI(P)

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

35

HERBED RISOTTO (V)

Organic herbs, green pea, mascarpone, cherry tomatoes confit

28

HANDMADE POTATO GNOCCHI (V)

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

28

(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 FILET(S)

String hoppers, green pea and cashews curry,
selections of sambal

45

SAUTÉED JUMBO PRAWNS

Wok fried vegetable noodles, bok-choy and
fresh coriander

48

Kashiveli Highlights

TRADITIONAL MALDIVIAN SET DINNER (S)

(Sharing portion for two) 195

TRADITIONAL MALDIVIAN SET DINNER WITH A WHOLE LOBSTER (S)

(Sharing portion for two) 315

Fish * Seafood

JOB FISH FILET

Choice of steamed or barbecue with herbed
vegetables, Mediterranean sauce

42

TUNA

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

45

WHOLE LOCAL LOBSTER

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

120

SEAFOOD PLATTER

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

140

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==== **Meat * Poultry** =====

ANGUS BEEF TENDERLOIN (220g)

Beetroot and potato purée, organic vegetables, black truffle jus

85

ANGUS BEEF RIB-EYE (220g)

Herbed butter, grilled tomato, green beans, potato wedges, button mushrooms

65

PORK CHOP (P)

Green pea purée, sautéed apple, whipped potatoes, pommery mustard, black garlic

60

LAMB RACK (240g)

Artichoke purée, braised balsamic radicchio, pistachio crusting, mint sauce

65

CORN FED CHICKEN BREAST

Sautéed vegetables, mashed potatoes, roasted hazelnut, sage sauce

45

==== **Side Dishes** =====

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 ==

Vegan Gili Cuisine ==

== Appetizers ==

GILI GARDEN SALAD
Green leaves, baked vegetables, olives, plum
tomato, kanamadhu nuts, marinated
artichoke, basil 26

POMELO SALAD
Beach lettuce, fresh coconut, red onion,
pomegranate sauce, mint
26

SPICY THAI SOUP
Mushrooms, bok choy, carrots, green onion,
lemon grass, galangal, coriander, chilli,
coconut milk
26

CITRUS CARROT SOUP
Cumin crouton, cilantro, garlic chives
26

== Main Course ==

EGG-FREE ARTISAN LINGUINE
Choice of: Garlic chili oil, tomato sauce or
basil pesto
(Pasta by Cavaliere Giuseppe Cocco)
35

PUMPKIN RISOTTO
Green asparagus, cherry tomatoes confit,
roasted almonds
35

MALDIVIAN VEGETABLE CURRY (S)
Local vegetables, coconut rice, chapatti,
papadam and a selection of pickles
35

== 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

