



# Restaurant Menu



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FRESHLY SOURCED  
ORGANIC MILK



ARTISAN BREAD BAKED  
FRESH IN OUR BAKERY

# Soup

## Wild Forest Mushroom

370

Silky umami-rich mushroom velouté finished with cream and herbs

## Roasted Pumpkin and Almond

350

Silky roasted pumpkin and almond soup finished with truffle oil

## Country Chicken Bisque

380

Velvety chicken broth enriched with tender shredded chicken, cream, aromatic herbs

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# Shakshuka

All breads are freshly baked with organic sourced ingredients.

## Cottage Cheese and Spinach Shakshuka

450

Slow-cooked tomatoes, peppers and warm spices, topped with cottage cheese, spinach and fresh herbs

## Egg Shakshuka

480

Slow-cooked tomatoes, peppers and warm spices, topped with soft-poached eggs and fresh herbs

## Chicken Shakshuka

500

Slow-cooked tomatoes, peppers and warm spices, topped with chicken, poached eggs and fresh herbs

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# Salads

All breads are freshly baked with organic sourced ingredients.

## **Grilled Chicken Salad** **590**

Grilled chicken tossed with mixed lettuce, cherry tomatoes, green onion, red radish and crisp bread-crumbs, finished with a lemon-mustard dressing

## **Herb Calamari Salad** **650**

Crumb fried calamari, herbs, mango, cherry tomato, red radish, green onion, honey vinaigrette, with a garlic yoghurt dressing

## **Avocado Salad** **550**

Assorted lettuce, cherry tomato, green onion, avocado with a honey mustard lemon emulsion  
(Poached egg optional)

## **Greek Salad** **520**

A classic greek salad of cucumber, tomato, bell pepper, olives, onions and feta tossed in a lemon-oregano dressing

## **Burrata Salad** **580**

Burrata cheese with cherry tomatoes, basil, lettuce, arugula, olives and a balsamic vinaigrette dressing

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# Appetizers

## **Mutton Sambusa** **550**

Middle eastern savory pastries filled with aromatic spiced mutton

## **Vegetarian Sambusa** **450**

Middle eastern savory pastries filled with aromatic spiced potato and assorted vegetables

## **Baba Ganoush** **400**

Smoky roasted eggplant blended with tahini and garlic, served with freshly baked focaccia

\*Government taxes as applicable.

<b>Spicy Tomato Bruschetta</b>	<b>420</b>
Brioche bread, hummus, tomato salsa, lemon sauce	
<b>Prawn Bruschetta</b>	<b>590</b>
Crispy brioche breads, avocado and spicy prawns	
<b>Mushroom Pastel Cutlets</b>	<b>420</b>
Stuffed potato with grilled mushroom in bell pepper served with homemade brioche bread	
<b>Mutton Pastel Cutlets</b>	<b>570</b>
Stuffed potato with mutton keema in garlic sauce	
<b>Cheese Arancini Fried Rice Ball</b>	<b>450</b>
Risotto rice ball stuffed with mozzarella cheese served with bell pepper, parmesan sauce	
<b>Mutton Arancini Fried Rice Ball</b>	<b>570</b>
Risotto rice ball stuffed with mutton kheema served with bell pepper, parmesan sauce	
<b>Greek Gyros</b>	<b>450</b>
Chickpea and beetroot falafel wrapped in pita with pickled vegetables served with creamy tzatziki	
<b>Open Greek Sandwich</b>	<b>450</b>
Feta cheese, fried eggplant, garlic aioli, served with salad	

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## Small Plates

<b>Stuffed Calamari</b>	<b>650</b>
Baby calamari stuffed with prawns, shallots, tomato, chilli. Served on a bed of bell pepper emulsion	
<b>Crispy Panko-Crusted Prawns</b>	<b>650</b>
Bread crumb coated fried prawns served with a spicy mayonnaise	

<b>Fried Calamari</b>	<b>650</b>
Battered fried calamari served with a spicy mayonnaise	
<b>Hummus with Mushroom</b>	<b>450</b>
Creamy hummus topped with sautéed mushrooms, served with warm house-baked focaccia	
<b>Hummus with Mutton Keema</b>	<b>550</b>
Creamy hummus topped with sautéed mutton keema, served with warm house-baked focaccia	
<b>New York Chicken Wings</b>	<b>650</b>
New york-style fried chicken wings tossed in a spicy homemade glaze	
<b>Spicy Fried Potato</b>	<b>450</b>
Potato wedges fried to perfection served with a house special spicy mayonnaise	
<b>Prawn Tempura</b>	<b>650</b>
Light, golden prawn tempura with mango chilly	
<b>Baked Stuffed Wild Mushroom</b>	<b>480</b>
Golden baked mushrooms stuffed with melted mozzarella	
<b>Crispy Zucchini and Parmesan Fries</b>	<b>450</b>
Crispy zucchini fries sprinkled with parmesan	
<b>Chicken Croquettes</b>	<b>550</b>
Crispy croquettes filled with minced chicken and spices served with our house special spicy mayonnaise	

# Grills

<b>Moroccan Fish Kebab</b>	<b>820</b>
Charcoal-grilled fish skewers served with grill tomato, onion and roasted potatoes	
<b>Prawn Seekh</b>	<b>650</b>
Grilled spiced marinated prawns with pineapple, served with a chilly dip and spicy fried potato	
<b>Cottage-Cheese Seekh</b>	<b>580</b>
Cottage-cheese marinated with 10 in house secret spices, served with rucola salad	
<b>Mutton Kebab</b>	<b>650</b>
Mutton minced marinated with spices and grilled to perfection, served with a yoghurt garlic mint dressing on the side	
<b>Grill Herbed Eggplant</b>	<b>450</b>
Eggplant grilled to perfection with herb and spices, served on a bed of tzatziki and spicy fried potato	
<b>Grill Calamari and Prawns with Brown Rice</b>	<b>790</b>
Grilled calamari and prawns served with organic brown rice and drizzled on the top with a buttery garlic beurre blanc reduction	
<b>Grill Sea Bass</b>	<b>780</b>
Fresh sea bass marinated and grilled served on a light creamy bed of mash potato drizzled with a tomato mango chilly reduction	
<b>Grill Chicken with Mash Potato</b>	<b>780</b>
Grilled chicken marinated with spices on a bed of mash potato served with a creamy mushroom	
<b>Grill Pesto Chicken/Cottage Cheese</b>	<b>750</b>
Tender chicken marinated with pesto, grilled with charcoal, served grilled veggies and tomato salsa	
<b>Fresh Catch of the Day</b>	<b>as per size</b>
Baby kingfish, sea bass, prawns, tiger prawns, lobster Fresh catch of the day, served tandoor-style or with butter-garlic sauce	

\*Government taxes as applicable.

# Big Platters

Focaccia bread is house baked with high quality flour and organic olive oil

## **Meso Platter** **850**

Hummus/baba ghanoush/tzatziki/beetroot with feta cheese/fruit bowl/guacamole/focaccia bread

## **Vegetarian Lasagna** **580**

Oven-baked vegetarian lasagna with hearty veggies, béchamel and cheese

## **Chicken Lasagna** **650**

Oven-baked chicken lasagna with creamy béchamel and hearty chicken

## **Italian Sea-Food Platter** **1800**

Prawns, fried calamari and grill fish marinated with italian seasoning served with grilled vegetables and a mustard balsamic reduction

## **Sea-Food Risotto** **750**

Arborio rice simmered with white wine, herbs and mixed seafood

## **Spinach and Cottage-Cheese Risotto** **650**

Arborio rice simmered with spinach, herbs and cottage cheese

## **Lemon Chilly Sea Bass** **780**

Fresh sea bass grilled and served on a bed of mash potato, with assorted grilled vegetables and lemon chilly emulsion

## **Chicken Schnitzel** **650**

Crisp breaded chicken breast fried to perfection, paired with a tahini dressing served with french fries

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# Pasta

## **Penne Alfredo (veg/chicken)** **580 / 650**

## **Fettuccine Ai Funghi** **580**

\*Government taxes as applicable.

<b>Spaghetti Marinara</b> (veg/chicken/prawns/lamb Bolognese)	<b>580 / 650 / 780 / 780</b>
<b>Penne Pesto (veg/chicken)</b>	<b>580 / 650</b>
<b>Spaghetti Aglio Olio (classic/chicken/prawns)</b>	<b>580 / 650 / 780</b>
<b>Spaghetti Alla Pescatora</b>	<b>750</b>
<b>Penne Alla Rosa (veg/chicken/prawns)</b>	<b>580 / 650 / 780</b>
<b>Moroccan Prawn Curry</b>	<b>780</b>

Prawns cooked with moroccan spices, celery, carrot, potato, ginger, garlic and onions, served with fragrant herb rice

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## Wood Fire Pizzas

Pizzas are baked in-house and fresh to order, made with organically sourced cheese and the freshest seafood and vegetable

<b>Pizza ai Funghi</b>	<b>650</b>
<b>Pizza Margherita</b>	<b>550</b>
<b>Pizza Alla Diavola</b>	<b>850</b>
<b>Pizza Hawaiian</b>	<b>780</b>
<b>Pizza Vegetariana</b>	<b>750</b>
<b>Pizza ai Gamberi e Calamari</b>	<b>850</b>
<b>Pizza ai Salumi Misti</b>	<b>850</b>
<b>Pizza Gamberi Peri-Peri</b>	<b>780</b>
<b>Balsamic Chicken Pizza</b>	<b>690</b>
<b>Pizza Alla Burrata</b>	<b>650</b>

# Burgers

Burger buns are baked in-house and fresh to order, with organically sourced cheese and freshly sourced seafood & vegetables

<b>Crispy Veg Cheese Burger</b>	<b>520</b>
<b>Crispy Chicken Burger</b>	<b>580</b>
<b>Mutton Burger</b>	<b>780</b>
<b>Chicken Schnitzel Burger</b>	<b>580</b>
<b>Peri-Peri Cottage Cheese Burger</b>	<b>550</b>

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# Desserts

<b>New York Cheese Cake</b>	<b>450</b>
<b>Chocolate Brownie with Ice Cream</b>	<b>450</b>
<b>Chocolate Mousse Cake</b>	<b>450</b>
<b>Tiramisu</b>	<b>450</b>

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**Orders:** Food will take approx  
25–30 mins for preparation



Please let us know if you are  
**allergic** to any ingredients

Order once placed will not be cancelled if process is underway | All prices are in INR.

**For Room Service: 107 / 895608892**