



BREAKFAST

CUT FRUIT PLATTER	625	DOSA / UTTAPAM	600
Seasonal fresh fruits		Plain or masala	
IDLI	600	TAWA PARATHA	575
Steamed savory rice cakes served with sambar and chutney		Unleavened, stuffed Indian flat bread made with a choice of potato, cottage cheese or cauliflower	
MEDU VADA	600	OATMEAL	450
Lentil doughnut served with sambar and chutney		Skimmed / toned / soya milk	
EGGS COOKED TO ORDER	600	CEREALS	450
Fried / boiled / scrambled / poached / omelet served with grilled bacon or chicken sausages and hash brown, sautéed spinach, grilled tomato Also available in only egg white preparation		Cornflakes / chocos / wheat flakes / muesli served with skimmed / toned / soya milk	
BREAKFAST PANCAKE	600	SEASONAL FRESH FRUIT JUICE	350
Cinnamon / banana / plain		Watermelon / pineapple / orange	

SALAD AND SOUP

COBB SALAD	900	CALDO SINQUERIM	700
An American garden salad of chicken, bacon, lettuce, tomato, hardboiled egg, coriander with spring onion and buttermilk dressing		Goan seafood broth	
SMOKED CHICKEN AND BARLEY SALAD	800	TOMATO AND RED PEPPER SOUP	525
Smoked chicken, baby tomato, cheesy barley with lemon dressing		Slow cooked plum tomato and red pepper soup	
SALATA HORIATIKI	800	MANCHAO CHICKEN OR VEGETABLE	600 / 525
Classic Greek salad with greens, vegetables, feta cheese and olives		Wholesome Chinese soup topped with crispy fried noodles	

APPETIZERS

TEEKHI TANDOORI POMFRET	1550	SPIDER WEB PAKODA	950
Pomfret marinated with yoghurt and crushed spices, charred in clay oven		Mixed vegetable gram flour crisps served with mint and tamarind chutney	
MUTTON SEEKH KEBAB	1250	LAL MIRCH KA PANEER TIKKA / KASOONDI PANEER TIKKA	950
Minced lamb skewered and cooked in a clay oven		Chunks of cottage cheese with yoghurt and Indian spices, Finished in a clay oven	
MURGH ANGARA OR MALAI TIKKA	1150	LUCKNOWI HARA BHARA KEBAB	900
Chicken morsels marinated with hung curd and Indian spices or green cardamom flavored rich cream cooked in a clay oven		Aromatic spinach and lentil patties coated with nuts	
MALAYSIAN CHICKEN SATEY	1295	BHARWAN TIL WALA ALOO	900
Tender chicken morsels with oriental spices		Cottage cheese, peas and nuts filled in potato barrels, coated with sesame seeds and cooked in a clay oven	

SANDWICH, BURGER AND WRAPS

AGUADA NON VEG CLUB SANDWICH	950	AGUADA VEGETABLE CLUB SANDWICH	850
Grilled chicken with bacon, lettuce, tomato, fried egg and mayonnaise in a triple decker of white or brown toast		Grilled vegetables, artichoke, lettuce, tomato, pineapple and mayonnaise in a triple decker of white or brown toast	
CHICKEN BURGER	950	MEDITERRANEAN VEGETABLE BURGER	850
Sesame bun, healthy greens, chicken patty with bacon or fried egg, sautéed onion, grilled peppers and mustard mayonnaise		Sesame bun, crispy vegetable and cottage cheese patty	
CHICKEN KATHI ROLL	900	PANNER KATHI ROLL	800
Oven roasted chicken wrap		Char grilled cottage cheese wrap	
		FRENCH FRIES	450
		CHEESY POTATO WEDGES	450

PIZZA

PIZZA CON POLLO ARROSTO	750	PIZZA MARGHERITA	675
Roasted chicken and sundried tomato		Tomato and basil	
PIZZA AI PEPERONI	750	PIZZA PRIMAVERA	675
Pork pepperoni and red onion		Marinated spring vegetable	
PIZZA NOSTROMO	750	PIZZA VALPARAISO	675
Tomato, seafood, chili flakes and garlic		Bell peppers, corn, tomato, olives and jalapeno	

KINDLY INFORM OUR ASSOCIATES IF YOU ARE ALLERGIC TO ANY INGREDIENTS  
ALL PRICES ARE EXCLUSIVE OF APPLICABLE GOVERNMENT TAXES

INDICATES VEGETARIAN PREPARATION INDICATES NON-VEGETARIAN PREPARATION

GLUTEN WHEAT PEANUTS SOYA MOLLUSCS NUTS SESAME CRUSTACEANS   
CELERY LUPIN EGGS LACTOSE SULPHUR DIOXIDE FISH MUSTARD   
AN AVERAGE ACTIVE ADULT REQUIRES 2,000 KCAL ENERGY PER DAY, HOWEVER, CALORIE NEEDS MAY VARY
















## MAIN COURSE





### PASTA




NON VEGETARIAN SAUCES: 825  
AL POLLO E TIMO: Chicken and thyme sauce      
MARE E MONTI: Seafood, mushroom, white wine and tomato sauce         
CARBONARA: Pancetta, pepper, parmesan and yolk of egg    

CHOOSE YOU PASTA (PENNE / SPAGHETTI)  
CHOICE OF SAUCES:

VEGETARIAN SAUCES 750  
ALFREDO: Cream sauce     
AGLIO, OLIO E PEPERONCINO: Garlic, olive oil and chili     
VERDURE: Spring vegetables in tomato sauce     
AL PESTO BASILICO: Basil pesto cream sauce    

## INTERNATIONAL

GRILLED WHOLE POMFRET     1450  
Accompanied with citrus mash and balsamic glazed vegetables

RICCOTA AND SPINACH STUFFED    1255  
GRILLED CHICKEN BREAST  
Accompanied with potato mash and herb scented vegetable

FISH AND CHIPS     1050  
Crumb fried fish fillets, tartar sauce and French fries

VEGETABLE ALA PRINCESS     950  
Gratinated vegetables on a bed of spinach




## INDIAN




GOSHT ROGAN JOSH   1350  
Tender chunks of mutton stewed in Indian spices


MURGH MAKHNI     1150  
Chicken morsels simmer in rich tomato gravy



MURG METHI     1095  
Succulent chicken morsels simmered with fresh fenugreek leave



PANEER TIKKA BUTTER MASALA / PALAK PANEER     950  
Cottage cheese cooked to your choice of fresh fenugreek flavored tomato / spinach gravy

SUBZ BAWALI HANDI    850  
Mixed vegetables tempered with onion seeds and Indian spices

GOBHI ALOO HARA PYAZ    850  
Cauliflower and potato tossed with spring onion

KHUMB MAKAI LAZEEZ  850  
Mushroom and corn

DAL MAKHNI   825  
Slow cooked buttery black lentils


YELLOW DAL TADKA   725  
Tempered toor dal


## GOAN



PRAWN BALCHAO   1395  
Prawns with sweet spicy sour brown onion and pickled spices

KING FISH CURRY / PRAWN CURRY    1295 / 1395  
Pure Goan soul food


KING FISH RAWA FRIED / PIRIPIRI    1295  
King fish coated with semolina or pickled chili marinade and pan-fried

CHICKEN XACUTI  1095  
Chicken morsels cooked with roasted spices and coconut


PORK VINDALOO  1095  
Pork cooked in spicy red masala and finished with feni-a traditional goan liquor

BHINDI SOL   750  
Okra flavored with green chili, fresh grated coconut and kokum (sour berry)

## ORIENTAL

KING PRAWN IN HOT GARLIC SAUCE     1395



SLICE FISH IN CHILI GARLIC SOYA     1295

THAI RED CURRY/THAI GREEN CURRY   1350 / 1150 / 850  
Prawn / chicken / vegetable

CHICKEN KUNG PAO     1150

PHAD PHAK    850  
Stir-fried exotic vegetables

## RICE, NOODLES & BREADS





BIRYANI    950 / 1150 / 1250 / 1250  
CHOICE OF VEGETABLE / CHICKEN / LAMB / PRAWN  
Our style of basmati rice cooked with yoghurt, mint, saffron, onion masala





STEAMED/UNPOLISHED RICE  295



NOODLES / FRIED RICE   950  
CHOICE OF VEGETABLE / CHICKEN / PRAWN / SICHUAN / BURNT GARLIC



KULCHA / CHEESE GARLIC NAAN / PARATHA    250


## DESSERTS

CHOCOLATE DECADENCE     625  
Delicate rich bitter chocolate cake

VANILLA CRÈME BRULEE WITH PISTACHIO BISCOTTI     625  
Vanilla flavored burnt cream (sugar free)

MALAI KULFI   625  
A traditional Indian dessert served with falooda

GAJAR AUR BADAM KA HALWA   625  
Carrot pudding topped with almonds

CHOICE OF ANY ICE CREAM  625  
Vanilla / strawberry / mango / coffee

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CELERY  LUPIN  EGGS  LACTOSE  SULPHUR DIOXIDE  FISH  MUSTARD 

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