CAFE AZUL PHILOSOPHY

OUR CUISINE

Our All Day Dining restaurant draws its inspirations from “Indian Pan Asian & Mediterranean Cuisine” highlighted with preference for local produce & delectable seafood from the Goan coast line and global comfort food offerings.

The food theory of Café Azul is defined as the incorporation of latest trends in modern day dining coupled with creative presentations.

The cuisine itself is homely in its background with the best offerings from the regions.

Our team of talented chefs, headed by chef Abhishek Dhyani focus on the highest-quality produce, thus enhancing flavours of every ingredient on the plate.

Abhishek Dhyani
Executive Chef
Soups, Salads & Appetizers

- **Non-Vegetarian**: 400
- **Vegetarian**: 350

- **Roasted Pumpkin & Garlic Soup**
  Served with Herb Croute

- **Tomato Basil Soup**
  Served with Herb Croute

- **Cream of Mushroom Soup**
  Thyme Scented served with Herb Croute

- **Tom Kha Talay**
  Thai style Hot & Sour Seafood Soup with Coconut Milk, Lemongrass, Galangal & Kaffir Lime
  Vegetarian option available

- **Tom Yum Koong**
  Thai style Hot & Sour Prawn Soup with Lemongrass, Galangal & Kaffir Lime
  Vegetarian option available

- **Hot & Sour Chicken Soup**
  With Black Jelly Fungus, Shiitake, Tofu & Chinkiang Vinegar
  Vegetarian option available

- **Sweet Corn Chicken Soup**
  Creamy Corn & Chicken Soup with Egg Drop
  Vegetarian option available

- **Vegetable Lime Coriander Soup**
  Flavored with Lime & Coriander

- **Vegetable Manchow Soup**
  Hot & Sour Soup flavored with Celery, Coriander served with Fried Noodles

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Low Calorie

❤️❤️ Mixed Seafood Noodle Soup
With Spring Vegetables & Seafood, Roast Garlic
Vegetarian option available

❤️ Chicken Meat Dumpling & Crystal Noodle Soup
Celery, Mushrooms, Carrot, Pakchoy & Green Onions

Starters
• Non Vegetarian

❤️ Kebabs Selection
Assortment of Tandoori Morsels-Marinated Fish, Chicken & Lamb
served with Mint chutney

❤️ Lamb Seekh Kebab
Originating from erstwhile North West Frontier Provinces
Kebabs of Minced Meat with home ground Spices & Charred in
traditional clay pot oven served with Mint chutney

❤️ Caesar Salad
Romaine Lettuce with Shaved Reggiano & Garlic Croutons
Served with your choice of – Chicken Tikka | Roast Chicken

❤️ Prawns Terasi
Spiced Balinese Prawns with Chilli Pepper Sauce

❤️ Sambal Udang Skewers
Prawns marinated with Chilli Sambal & Turmeric served with
Peanut Sauce, Cucumber, Coriander & Onion Salad

❤️ Crispy Squid - Salt & Pepper
Szechwan style Tempura Squids stir fried with Chilli & Peppers

❤️ Chicken Satay
Served with Peanut Sauce and Pickle Vegetables

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Pickle Chilli Fish
Crisp Fried Fillet tossed with Onion, Bell Peppers, Red Chilli & Scallions

Deep Fried Chicken Spring Rolls
With Sweet Chilli Dip

Chicken Cashew Nut With Dry Chillies
Stir fried Chicken with Dry Red Chilli, Scallions, Cashew Nuts & Spring Onion

Starters

Vegetarian

Tomato Bocconcini
Salad of Roma Tomatoes & Bocconcini Mozzarella Pearls with extra Virgin Olive Oil & Basil Pesto

Trio of Bruschetta
Sundried Tomato & Cheese
Grilled Eggplant & Peppers
Mushrooms, Mix Leaves & Feta

Vegetarian Kebabs Selection
Assortment of Tandoori Morsels of Paneer, Broccoli & Potatoes served with Mint Chutney

Mix Leaves Salad
With Cucumber, Tomato, Olives, Feta, Micro Greens & Vinaigrette

Goi Cuon
Rice Paper Rolls with Lettuce, Chiffonade of Vegetables, Roasted Peanuts & Sweet Chilli

Black Pepper Tofu
Golden fried Silken Tofu Slices with Black Pepper Sauce & Scallions

Salt ‘N’ Pepper Vegetables
Crisp Vegetables Sautéed with Sichuanese Pepper, Garlic, Onion, Chillies & Spring Onions

Spiced Corn Kernels
Wok tossed with Peppers & Green Onions
BURGER, SANDWICH & WRAP

- **Non-Vegetarian**
  - **Cidade Burger**
  - Tenderloin Burger Patty with Processed Cheese, Tomato, Cucumber, Onions, Fried Egg on Sesame Seed Crusted Whole Wheat Bun
  - Served with House Salad & Fat Chips

- **Vegetarian**
  - **Vegetable Burger**
  - Crisp fried Patty of Soya Nuggets, Potato & Spring Vegetable Burger spiked with Jalapeño & Cilantro topped with Tomatoes & Balsamic Onions
  - Served with House Salad & Fat Chips

- **Chicken Burger**
  - Rosemary & Garlic scented Chicken Burger Patty, Processed Cheese, Tomato, Cucumber, Onions, Fried Egg on Sesame Seed Crusted Whole Wheat Bun
  - Served with House Salad & Fat Chips

- **Club Sandwich**
  - Choice of Toasted ~ Sandwich on Brown | Multigrain | White Bread
  - With all filling of ~ Ham, Roasted Chicken Mix Salad, Bacon, Fried Egg, Cheese, Tomatoes, Lettuce & Cucumber
  - Served with House Salad & Skinny Chips
  - Vegetarian option available

- **Sandwich**
  - Choice of Plain or Grilled ~ White, Brown or Multigrain Bread
  - Served with Skinny Chips & House Salad
  - **Roasted Chicken Mix Salad & Processed Cheese**
  - **Ham & Cheese**
  - **Chicken Tikka Mix with Chilli, Onion & Coriander**
  - **Pesto Tossed Grilled Veg**
  - **Pineapple Coleslaw & Cheese**

- **Masala Omlette Grilled Sandwich**
  - Served with Masala Fries & Kachumber

- **Chicken Tikka Grilled Sandwich**
  - Served with Masala Fries & Kachumber

- **Chicken Kathi Roll**
  - Tandoor cooked Chicken rolled in Pan Grilled Indian Bread served with House Salad & Mint Chutney, Spicy Mayo

- **Paneer Kathi Roll**
  - Tandoor cooked Soft Cottage Cheese & Vegetable Mix rolled in Pan Grilled Indian Bread served with House Salad & Mint Chutney, Spicy Mayo

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- **Non Vegetarian**
- **Vegetarian**
- **Spicy**
- **Chef’s signature dish**
- **Light & healthy meal**
- **Low carbon foot prints & from the Goan coastline**

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## PASTA

- **Non-Vegetarian**
- **Vegetarian**

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
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<tbody>
<tr>
<td>Linguine Pomodoro E Funghi</td>
<td>690</td>
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<tr>
<td>Penne Aglio Olio E Peperoncino</td>
<td>590</td>
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<tr>
<td>Fusilli Alfredo</td>
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<tr>
<td>Spaghetti with Seafood</td>
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<td>Fusilli Bolognese</td>
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<tr>
<td>Spaghetti Alla Carbonara</td>
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- Linguine Pomodoro E Funghi: With Wild Mushrooms, Roma Tomatoes & Basil Sauce, Parmesan & Basil Oil
- Penne Aglio Olio E Peperoncino: Extra Virgin Olive Oil, Garlic, Chilli Flakes & Mixed Herbs
- Fusilli Alfredo: Extra Virgin Olive Oil, Creamy Mushroom Sauce flavoured with Fresh Garden Thyme
- Spaghetti with Seafood: Crème Fraîche, Tomato & Parmesan Sauce with Fish, Mussels, Prawns, Calamari & Fresh Garden Thyme
- Fusilli Bolognese: With Mince Tenderloin, Tomato Ragout & Fresh Basil, Crisp Onion
- Spaghetti Alla Carbonara: Classic Egg, Bacon & Cheese Sauce flavored with Parmesan & Cracked Pepper

Food options are subject to availability and may change without prior notice. Prices are in INR and subject to applicable taxes.
PIZZA

- **Non-Vegetarian**
  - Pizza
  - Mixed Seafood
    - With Peppers & Pesto
  - Pepperoni
  - Chicken Tikka Pizza
    - Onion, Coriander, Mint Chutney Spread & Chilli Flakes
  - Goan Seafood Balchao Pizza
  - Goan Chicken Cafreal Pizza
  - Pizza Margarita
    - With Basil & Olive Oil
  - Pizza Verdure
    - Tossed vegetables with Olives

- **Vegetarian**
  - 690 INR

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GOAN SPECIALTIES
1230 hours - 1500 hours & 1930 hours - 2300 hours

- Non-Vegetarian  790
- Vegetarian  690

- Sungtache Koddi
  Goan Prawn Curry made from Coconut and blend of Spices flavored with Kokum

- Nusteache Koddi
  Goan delicacy of King Fish cooked in traditional Coconut Curry

- Pomfret Recheado
  Pan fried de boned whole Pomfret with Peri Peri

- Nusteache Posttam
  Rawa crusted Pan Fried Piri Piri King Fish darne

- Galinha Cafreal
  Pan fried Chicken Marinated with Green Chilli, fresh Coriander and Whole Spices

- Seafood Balchao
  Pickled in Onion, Red Chillies, Local Vinegar, Dry Prawn Dust and Whole Spices

- Kombdechim Xacutti
  A Goan Chicken specialty with eighteen Spices roasted individually and grounded together to create this delicacy

- Pork Sorpatel
  Local delicacy cooked in thick gravy of Onion, Brown Vinegar and Dry Red Chillies

- Pork Vindaloo
  Local delicacy cooked in thick gravy of Onion, Brown Vinegar and Dry Red Chillies

Non Vegetarian  Vegetarian  Spicy  Chef’s signature dish  Light & healthy meal  Low carbon foot prints & from the Goan coastline

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Tarkarechem Hooman
Traditional mixed Vegetable Coconut Curry

Kaju and Mushroom Peas Xacutti
Button Mushroom, Cashewnut and Peas cooked in traditional blend of roasted grounded Spices and Coconut

Goan Dal Masala
Yellow Lentils tempered with Curry Leaves, Mustard Seeds and Red Chillies

Arroz De Verdura
Mixed Vegetable Pilaf scented with whole Aromatic Spices

Sides

Goan Rice
Par boiled unpolished Rice from the local fields
RICE & NOODLES
1230 hours - 1500 hours & 1930 hours - 2300 hours

- Non-Vegetarian
- Vegetarian

🌟 Non-Vegetarian
- Nasi Goreng
  Wok fried Balinese Chilli Sambal flavoured Rice tossed with Chicken, Arabian Sea Prawn, Fried Egg served with Chicken Satay, Tempura Prawns, Pickled Vegetables & Shrimp Crackers

- Vegetarian
- Nasi Goreng
  Wok fried Balinese Chilli Sambal flavoured Rice tossed with Chicken, Arabian Sea Prawn, Fried Egg served with Chicken Satay, Tempura Prawns, Pickled Vegetables & Shrimp Crackers
  Please ask your server for Vegetarian option

🌟 Yang Chow Fried Rice - Ham, Chicken & Prawns

🌟 Hakka Noodles
  Longetivity Noodles with Seasonal Vegetables, Chicken & Arabian Sea Prawns
  Please ask your server for Vegetarian option

🌟 Singaporean Rice Noodles
  Tossed with Shredded Chicken & Prawn with a hint of Curry Spices & Chiffonade of Vegetables
  Please ask your server for Vegetarian option

🌟 Ginger Smoked Rice
  Wok fried with Carrot, Beans, Ginger & Spring Onion

🌟 Khao Suey
  Burmese Khao Suey with accompaniments
  Please ask your server for Vegetarian option

🌟 Phad Thai Noodles
  Stir fried Rice Stick Noodles with Bell Peppers, Chicken, Arabian Sea Prawns, Egg, Crushed Peanuts, Chilli Flakes & Tofu
  Vegetarian option available

🌟 Seafood Risotto
  Local fresh catch ~ Mussels, Fish, Squid & Arabian Sea Prawns with Creamy Sun-Dried Tomatoes
  Vegetarian option available

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Non Vegetarian  Vegetarian  Spicy  Chef’s signature dish  Light & healthy meal  Low carbon foot prints & from the Goan coastline
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ASIAN STIR FRIES & DEEP BOWLS
1230 hours - 1500 hours & 1930 hours - 2300 hours

Mains

Non-Vegetarian

“Hawker Style” Chilli Fish
Singapore style fillet of Indian Salmon in fragrant Chilli Garlic Sauce

Pla Kratiem Prik Thai
Thai style crispy Fish Fillets with Pepper & Garlic Sauce spiked with Chilli & Basil

Fiery Bean Seafood
Prawn, Fish, Squids & Mussels stir fried with Hot Beans, Ginger, Peppers, Soy & Scallions

Kumbao Chicken
Tempered With Sichuan Peppers, Onion, Button Mushrooms, Shitake, Black Jelly Fungus, Carrot, Scallions, Peanuts Tossed In Chilli Sauce

Peppered Sliced Tenderloin
With Peppers, Onion, Button Mushrooms, Shitake, Black Jelly Fungus, Carrot, Scallions tossed in Black Pepper Sauce

Stir Fried Pork
With Peppers, Onion, Button Mushrooms, Shitake, Black Jelly Fungus, Carrot, Scallions tossed in Sichuanese Peppercorn Sauce

Chicken Red Curry
Traditional Thai Red Curry with Chicken, served with Jasmine Rice
Vegetarian option available

Vegetarian

Chilli Bean Vegetables
Tempura fried Vegetables tossed with Hot Beans

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Wok Fried Vegetables
Stir fried with Soy, Scallions & Roasted Garlic

Mapo Tofu
Our version of this classical Sichuanese dish with Hot Beans, Peppers, Button Mushrooms, Shitake & Dry Chilli

Wok Tossed Wild Mushrooms
Ginger smoked, stir fried with Scallions & Sesame

Gaeng Kiew Warn Phak
Traditional Thai Green Curry with Vegetables, served with Jasmine Rice

SAVOUR THE SPECIAL SARASWAT THALIS
1230 hours - 1500 hours & 1930 hours - 2300 hours

Seafood
Sol Kadhí, Lobster Balchao, Crab Xec Xec, Prawn Curry, Kismur,
Rawa King Fish Fry, Vegetable Khatkhatem/Uddamethi, Steamed Rice/Goan Rice,
Phulka/Puri/Pao, Mango Chutney, Bimli Pickle*, Kheer

1250

Vegetarian
Sol Kadhí, Kelanchi Foddi, Ambada Uddamethi, Chowli Tondak,
Vegetable Khatkhatem/Saar, Waran, Steamed Rice/Goan Rice,
Phulka/Puri/Pao, Mango Chutney, Bimli Pickle*, Kheer

950

*Seasonal

Non Vegetarian ▶ Vegetarian ▶ Spicy ★ Chef’s signature dish ♥ Light & healthy meal ▬ Low carbon foot prints & from the Goan coastline
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COMFORT MAINS

- **Non-Vegetarian** 790
- **Vegetarian** 690

- **Battered Fish & Chips**
  Battered local catch fillets with Fat Chips, Side Salad & Homemade Tartar Sauce

- **Butter Chicken**
  Tandoor cooked Chicken in a Cardamom flavoured Tomato Sauce with Butter & Sun-Dried Fenugreek Leaves

- **Murg Tariwala**
  The best home style Chicken Curry with Ground Spices, Onions & Tomatoes

- **Mutton Rogan Josh**
  Slow cooked traditional Lamb preparation flavoured with Screwpine & Whole Spices simmered in Rich Gravy

- **Keema Pao**
  Recipe from the street vendors of Mumbai perfected by our chefs
  Soft buttered Buns, toasted on Iron Griddle, served with a spicy Minced Lamb Curry & Onion Salad

- **Mix Vegetables Korma**
  Prepared in a rich Cashewnut Gravy scented with Cardomom

- **Corn & Lasooni Palak**
  Garlic tempered Baby Spinach with Golden Corn

- **Pav Bhaji**
  Recipe from the street vendors of Mumbai perfected by our chefs
  Soft buttered Buns, toasted on Iron Griddle, served with a spicy Vegetable Curry & Onion Salad

- **Rajma Chawal**
  The most popular Comfort Dish from North India
  Made with Red Kidney Beans & Spicy Tomatoes, Onion Curry
Curd Rice
Tempered Curd & Rice preparation served with Papad & Pickle

Paneer Tikka Butter Masala
Tandoor cooked Paneer poached in Cardamom flavoured Tomato Sauce with Butter & Sun-Dried Fenugreek Leaves

Palak Paneer
Garlic tempered pureed Spinach with Golden Paneer

Pakoda Kadhi
Punjabi Kadhi is a tantalizingly Sour Yoghurt Curry with fried Gram Dumplings

Dal Tadka
North Indian style Yellow Lentils simmered with Turmeric, Golden Brown Garlic, Cumin & Coriander

Dal Makhani
Black Lentils simmered overnight over Charcoal, Double Cream, Mild Spices & Butter

Masala Khichdi
Balanced meal of Lentil & Rice cooked together, tempered with Cumin, Mustard & Chilli served Yoghurt

Jeera Aloo
Cumin tempered Potatoes scented with Indian Spices

Dum Biryani - Mutton / Chicken
Traditional Indian mutton or chicken & fragrant Basmati rice preparation scented with Saffron, Brown Onion, Mint

Vegetarian option available

Sides

Choice of Roti/Naan/Lachha Parantha/Roomali Roti
Steamed Basmati Rice

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**Serradura**
Portuguese dessert made of Sweetened Vanilla Whipped Cream & Biscuit Crumble

**Tab Tim Krob**
Rose Syrup marinated Water Chestnuts in chilled Coconut Cream

**Indian Delight**
Traditional Indian sweets Carrot Halwa in Rose Phirni, Hot Gulab Jamun, Rasmalai, Almond Chikki, Chia Seeds And Pomegranate

**Rasmalai**
Rich Cheese Curd Dumplings poached in Sweetened Condensed Milk

**Fresh Fruit Platter**

**Choice of Ice Cream**

**Bebinca Cheese Cake**
Philadelphia Cream Cheese, Digestive Biscuit Crumbs, Fresh Berry with Raspberry Coulis, Passion Sauce and Oreo Crumbs Tuile

**Raspberry & Kafir Lime**
Kafir Lime Cremeux with Honey Nut Crunch Sauce & Lemon

**Tiramisu**
Ladyfingers dipped in Coffee, layered with a whipped mixture of Eggs, Sugar, and Mascarpone Cheese, Kahlua Liqueur, flavored with Cocoa

**Crème Cidade**
Vanilla Bean Infused Custard Desserts, Baked Cream Egg Custard, Pistachio Sable

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