Café Azul

1200 hours - 2245 hours

Soups

♥ ▲	Mixed Seafood Broth 180ml 163Kcal 🍋 🕌 🚳 Flavored with lime and coriander	450
	Chicken and Noodles Soup 180ml 319Kcal 🎻 👗 With black jelly fungus, shiitake, tofu and chinkiang vinegar	450
•	Vegetarian option available	425
	Tomato Basil Soup 180ml 286Kcal 💧 Served with herbed croute	425
٩	Cream of Mushroom Soup 180ml 643Kcal 🗴 Thyme scented served with garlic bread	425
	Salad	
	Cidade Caesar Salad 220gms 1148Kcal Romaine lettuce with shaved parmigiano reggiano and garlic croutons Served with your choice of ~ Chicken Tikka Roast Chicken	695
۷	Salad of Fresh Greens and Amaranth 180gms 445Kcal 🌽 With pickled radish and celery	595
٢	Apple, Herb and Pear Salad 180 gms 811Kcal 🖞 👗 Vegetables, feta and Goan vinaigrette	595
	List of Allergens :	

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Starters

	Calamari 220gms 686 Kcal 🗴 🍩 Squids stir fried with butter garlic	795
	Kebabs Selection 250gms 1544Kcal 🖞 🍋 Assortment of tandoori delicacies of fish, chicken and lamb served with mint chutney	795
	Lamb Seekh Kebab 220gms 800Kcal Originating from erstwhile north west frontier provinces, kebabs of minced meat with home ground spices and charred in traditional clay pot oven served with mint chutney	795
	Chicken Satay 180gms 1150Kcal 🥜 📥 🌢 Served with peanut sauce and pickled vegetables	795
/	Vegetarian Kebabs Selection 250gms 1544Kcal Assortment of tandoori delicacies of paneer, broccoli and potatoes served with mint chutney	645
	Trio of Bruschetta 180gms 497Kcal 🗴 Sundried tomato and cheese Grilled eggplant and peppers Mushrooms, greens and feta	595
	Aloo Tikki Chaat 180gms 427Kcal 💧 📥 Crispy fried potato patty, chickpeas curry, yoghurt, tamarind chutney	595



BURGER, SANDWICH AND WRAPS

	Cidade Club Sandwich 250gms 889Kcal 🖞 📽 🐐 Toasted sandwich on brown, multigrain or white bread with a filling of ham, roasted chicken, mix salad, bacon, fried egg, cheese, tomatoes, lettuce and cucumber	725
	Vegetarian option available 220gms 749Kcal 🕺 🕸	625
۲	Sandwich Choice of plain or grilled white, brown or multigrain bread served with skinny chips and house salad	
	Roasted Chicken Mix Salad and Cheese 250gms 754Kcal 💧 🕸	695
	250gms 960Kcal 🗍 🕏	695
	Chicken Tikka Mix with Chilli, Onion and Coriander	695
/	Bombay Sandwich 250gms 350Kcal 🗴 🖗	595
★ 🔺	Gourmet Cidade Tenderloin Burger 550gms 1344Kcal 🖞 📽 🐐 Tenderloin burger patty with cheese, tomato, cucumber, onions, fried egg on sesame seed crusted whole wheat bun	695
	Gourmet Cidade Chicken Burger 550gms 1192Kcal 🖞 🔮 🏟 Rosemary and garlic scented chicken burger patty, cheese, tomato, cucumber, onions, fried egg on sesame seed crusted whole wheat bun	695
* 🖊 🔺	Chicken Kathi Roll 220gms 788Kcal 💧 🕏 Tandoor cooked chicken roll	695
	Chicken Burrito 220gms 788Kcal 🗴 🕏 Chicken, rice and beans with fat chips	695
	List of Allergens :	



	Chicken Challah 220gms 900kcal 💧 📥 Bhoot jholokia marinated smoked chicken and pickle	695
	Chorizo Pao 220gms 700kcal 📥 Spicy Goan pork sausages, peppers and tomatoes	595
١	Edamame and Soya Vegetable Burger 550gms 1218Kcal 1 4 4 5 Brioche burger bun, cheddar, lettuce tomato, honey mustard, fat chips	595
	Goan Poi Vegetable Sandwich 220gms 350kcal 🇴 🛊 Green recheado, cucumber, tomato and cheese	595
* 🖊	Paneer Kathi Roll 220gms 777Kcal 🍈 Tandoor cooked soft cottage cheese and vegetable roll	595
۷ ا	Vegetarian Burrito 220gms 777kcal Avacado, rice and beans with a vegan mayo hand cut wedges and guacamole	595
●	Vegetarian Challah 220gms 350kcal 🗴 🛊 🎻 Grilled granny smith apples, spiced cream cheese and togarashi	595



PASTA

	Spaghetti with Seafood 220gms 954Kcal 🗴 🕸 🍋 😫 Cream, tomato and parmesan sauce with fish, mussels, prawns, calamari and fresh garden thyme	795
	Fusilli Bolognese 220gms 849Kcal 🍈 Minced tenderloin, tomato ragout and fresh basil, crisp onions	795
	Risotto with Prawns 250gms 849Kcal 🗴 🕸 😫 Butter poached prawns cooked in creamy wine sauce	795
	Spaghetti Alla Carbonara 220gms 1245Kcal 🗴 🗳 🍊 Classic egg, bacon and cheese sauce with parmesan and cracked pepper	795
	Linguine Pasta with Tomatoes and Mushrooms 220gms 468Kcal 🗴 Wild mushrooms, roma tomatoes and basil sauce, parmesan	695
★ ∕ •	Penne with Olive Oil, Garlic and Chilli 220gms 645Kcal 🗴 🕏	695
	Penne with Vegetables 220gms 564Kcal 🗴 Exotic spring vegetable, garlic and mixed herbs	695
	Fusilli Alfredo 220gms 1149Kcal 🍐 🕸 Extra virgin olive oil, creamy mushroom sauce with fresh garden thyme	695



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PIZZA

Mixed Seafood 250gms 1413Kcal 🖞 🕸 🗯 🍩	845
Goan Seafood Balchao 250gms 1474Kcal 🖞 🕸 🕌 鼮	845
Goan Chicken Cafreal 250gms 1506Kcal 🗴 🕸 📥	795
Pepperoni 220gms 1877Kcal 🗴 🕸	795
Chicken Tikka 250gms 1994Kcal 🗴 😻	795
Margherita 220gms 1440Kcal 🗴 😻	695
Verdure 250gms 1626Kcal 🗴 😻 🥗 Vegetables with olives, zucchini, bell peppers, cheese, greens	695
Mediterranean 250gms 1420Kcal 🗴 😻 🥯 Tossed vegetables and olives	695



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GOAN SPECIALTIES GHAR KA KHANA

1230 hours - 1500 hours & 1930 hours - 2300 hours

	Prawn Balchao 220gms 640Kcal 🚔 👗 Pickled in onion, red chillies, toddy vinegar, dried prawn dust and whole spices	1195
	Sungtache Koddi 250gms 927Kcal 🖊 👗 Goan prawn curry with coconut, flavoured with kokum	845
	Pomfret Recheado 250gms 373Kcal 🍋 👗 Whole pomfret with recheado	845
	Nusteache Koddi 250gms 873Kcal 🍋 👗 King fish cooked in a traditional coconut curry	795
	Nusteache Posttam 180gms 842Kcal 🍋 Rawa crusted pan fried piri piri king fish darne	795
<i>_</i> ▲	Galinha Cafreal 250gms 1032Kcal 👗 Pan fried chicken with green chillies and fresh coriander	795
	Kombdechim Xacutti 250gms 548Kcal 🏾 🎽 📥 A chicken specialty with eighteen spices roasted individually and grounded together to create this delicacy	795
	Pork Vindaloo 250gms 780Kcal 👗 Local delicacy cooked with onion, brown vinegar and dried red chillies	795



۲	Tarkarechem Hooman250gms 1034Kcal XTraditional mixed vegetable coconut curry	695
4 -	Kaju and Mushroom Peas Xacutti 250gms 901Kcal 🏽 🏝 Mushroom, cashewnut and peas cooked in a traditional blend of roasted ground spices and coconut	695
	Dal Varan 250gms 606Kcal 🗴 🏟 Yellow lentils tempered with curry leaves, mustard seeds and red chillies	595
	Mixed Vegetable Pilaf 250gms 445Kcal 🗴 🏟 Rice scented with whole aromatic spices	345
۲	Goan Rice 180gms 170Kcal Par boiled unpolished rice from the local fields	245



ASIAN STIR FRIES AND DEEP BOWLS

* 🖍 🔺	Nasi Goreng 320gms 1001Kcal 🍊 🕬 🕌 🗳 👗 Wok fried balinese chilli sambal flavoured rice tossed with chicken, Arabian sea prawns, fried egg served with chicken satay, tempura prawns, pickled vegetables and shrimp crackers	795
	Thai Chicken Green Curry	795
	320gms 1177Kcal 📥 Traditional Thai green curry with chicken, served with jasmine rice	
	Vegetarian option available	695
	320gms 812Kcal	
	Khao Suey	795
	350gms 396Kcal 💐 🧰 🥒 Burmese khao suey with accompaniments	
Y •	Please ask your server for vegetarian option	695
	350gms 396Kcal	
	Grilled Avacado and Shiitake Bowl	645
	320gms 1014Kcal 🥜	
	Spiced with black lemon and Indian spices over biryani rice with peanut sauce	
	Broccoli and Tofu Bowl	645
	320gms 870Kcal 🛷	
	Over flavourful basmati rice, Madras curry sauce with coriander and mint chutney	
• 🌾	Zen Noodle Bowl	695
	350gms 365Kcal 🛷 🤎	
	Zucchini and carrot noodles with barley, edamame, fox nuts and soya garlic	



ASIAN STIR FRIES Soul food cooking from Asia

	X.O. Tiger Prawns 220gms 565Kcal ¥ 🛷 📥 Arabian sea prawns with xo sauce and scallions	950
	Cong Bao Yang Rou 220gms 774Kcal 🛷 👗 Beijing style fried lamb tossed with scallions and soya sauce	795
* 🖍 🔺	Kung Pao Chicken 250gms 1015Kcal 🤎 🗳 👗 Tempered with sichuan peppers, onion, mushrooms, shiitake, black jelly fungus, carrot, scallions, cashews tossed in chilli sauce	795
V 🎔 💿	Wok Fried Vegetables 250gms 535Kcal 🛷 👗 Stir fried with soy, scallions and roasted garlic	695
• سر ۲	Mapo Tofu 250gms 307Kcal 🎻 👗 Our version of this classical sichuanese dish with hot beans, peppers, mushrooms, shiitake and dried red chillies	695
	Hakka Noodles 220gms 619Kcal 🥨 🚑 🛷 👗 Noodles with seasonal vegetables, chicken and Arabian sea prawns	645
•	Please ask your server for vegetarian option 220gms 580Kcal	595
	Chicken Fried Rice 220gms 757Kcal 🍋 🛷 Wok fried with chicken and spring onions	595



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REST OF THE WORLD

Grills

	Butter Pepper Garlic King Prawns 220gms 596 Kcal 🗴 ∺ Prawns, garlic and black pepper butter with potato mash		995	
	Grilled Lobster 220gms 1026 Kcal 🗴 🖊 Butter garlic sauce, potato mash and grilled vegetables		895	
	Lamb Chops 250gms 756Kcal A Rosemary jus and potato mash		895	
	Grilled Chicken 220gms 356 Kcal Served with potato mash and grilled vegetables		895	
	Grilled Tenderloin 180gms 1096 Kcal 🗴 Served with potato mash and grilled vegetables		895	
	Seared Sea Bass 220gms 508 Kcal 🍋 Fillet of fresh local seabass, thyme, olive oil and edamame potato mash		795	
	Vegan			
۷	Akara 180gms 530Kcal 🗳 Black-eyed peas fritters, cashew cheese salsa and tofu salad		695	
¥ •	Un-popped Corn Ribs 180gms 555Kcal Pickled radish and celery with barbeque sauce		695	
۷	Pineapple and Cashewnut Curry 220gms 901Kcal * Sticky blue pea and coconut flavoured rice		695	
۰	Vegan Salmon Steak 220gms 555Kcal With coconut and spring onion sticky rice with nori		695	
	List of Allergens :			
Molluscs	Eggs Fish Lupin Soya Milk Peanuts Gluten Crustaceans Mustard Nu	its Sesame	Celery Sulp	L ohites

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ACROSS INDIA

	Kadhai Jhinga 250gms 669Kcal 🖊 Black pepper flavored Arabian Sea prawns	950
	Tandoori Prawns 250gms 550Kcal 🗴 🚧 🐐 Flavored ajwaini Arabian Sea prawns cooked in Indian clay oven	950
	Alleppy Pomfret Curry 250gms 815Kcal 🍋 🐐 Malabar spiced local pomfret curry	795
* 🗡 🔺	Gosht Rogan Josh 250gms 756Kcal Slow cooked traditional lamb preparation flavoured with whole spices simmered in rich gravy	795
<i>∕</i> ▲	Keema Pao 250gms 706Kcal 🗴 🕏 Recipe from the street vendors of Mumbai perfected by our chefs soft buttered buns, served with spicy minced lamb curry	795
*	Cidade Butter Chicken 250gms 711Kcal Tandoor cooked chicken in a creamy tomato sauce with sun-dried fenugreek leaves	795
	Tandoori Chicken 250gms 465 Kcal 🗴 Chicken char-grilled in Indian clay oven	795
	Murg Tariwala 250gms 528Kcal 🍐 The best home style chicken curry with ground spices, onions and tomatoes	795



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/ •	Paneer Tikka Butter Masala	695
	250gms 1390Kcal 🧴 🦚 🥗 Tandoor cooked paneer in a tomato sauce with sun-dried fenugreek leaves	
	Palak Paneer	695
	250gms 734Kcal 🗍 🏟 Garlic tempered spinach with golden cottage cheese	
	Mix Vegetables Korma	695
	250gms 1008Kcal 🖞 🥗 Prepared in a rich cashewnut gravy scented with cardomom	
	Bhuna Corn and Lasooni Palak	695
	250gms 580Kcal 🗴 Garlic tempered baby spinach with golden corn	
	Pakoda Kadhi	695
	220gms 796Kcal 🗴 Punjabi kadhi is a tantalizingly sour yoghurt curry with fried gram dumplings	
/	Pav Bhaji	595
	220gms 379Kcal 🗍 Recipe from the street vendors of Mumbai perfected by our chefs soft buttered buns, served with spicy vegetable curry	
• 🖊 🖋	Chole Kulche	595
	250gms 711Kcal 🗍 🕸 Chickpeas served with baked kulche - a leavened bread	
• 🖊 🖗	Rajma Chawal	595
	350gms 1196Kcal 🗴 🧌 The most popular comfort curry from north India made with red kidney beans Served with steamed rice	
	Dal Makhani	595
	250gms 1242Kcal 🗴 Black lentils simmered overnight over charcoal, double cream, mild spices and butter	
/ •	Masala Khichdi	595
	250gms 775Kcal 🗍 🧌 Lentils and rice cooked together, tempered with cumin, mustard and chilli served with yoghurt	
	List of Alleroors -	
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Yegetarian
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Gluten Crustaceans Mustard

Nuts

Sesame

Celery

Sulphites

Peanuts

Milk

Soya

Molluscs

Eggs

Fish

Lupin

•	Jeera Hing wale Chatpata Aloo 250gms 548Kcal 🗴 🕹 Cumin tempered potatoes scented with dried mango powder and green chilly	595
	Dal Tadka 250gms 712Kcal North Indian style yellow lentils simmered with turmeric, golden brown garlic, cumin and coriander	545
	Murgh Dum Biryani 250gms 950Kcal Traditional Indian chicken and fragrant basmati rice scented with saffron, brown onion, mint	795
	Mutton Dum Biryani 250gms 1068Kcal Traditional Indian mutton and fragrant basmati rice scented with saffron, brown onion, mint	795
۲	Subz Dum Biryani 250gms 1014Kcal Traditional Indian vegetables and fragrant basmati rice scented with saffron, brown onion, mint Indian Breads	695
	Choice of Roti 35gms 171Kcal / Naan 35gms 315Kcal / Lachha Parantha 35gms 207Kcal / Roomali Roti 35gms 265Kcal	195
۲	Steamed Basmati Rice 180gms 130Kcal	195



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DESSERTS

	Bebinca Cheese Cake 100gms 416Kcal 🗴 🦛 👹 Layered Indo Portuguese dessert with raspberry coulis, passion sauce and oreo crumbs tuile	425
	Tiramisu 100gms 391Kcal 🖞 😻 🍋 👗 Mascarpone, kahlua and coffee cream dessert	425
	Crème Cidade 180gms 587Kcal 🖞 🍋 👹 Vanilla bean infused custard dessert	425
•	Fresh Fruit Platter 180gms 143Kcal	425
	Serradura 100gms 546Kcal Portuguese dessert made of sweetened vanilla whipped cream and biscuit crumble	395
۷	Warm Chocolate and Walnut Decadence 180gms 831Kcal 🗍 🛊 🥗 Chocolate fudge and walnut layered warm brownie, vanilla ice cream	395
۲	Rasmalai 80gms 251Kcal 🖞 🥗 Rich cheese curd dumplings poached in sweetened condensed milk	395
۲	Gulab Jamun 80gms 227Kcal 🖞 🥗 A classical Indian dessert	395
	Choice of Ice Cream 240gms 301Kcal	325



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