

CAFÉ 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

ALL DAY DINING

1100 hours - 2300 hours

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, Shitake, 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 | |

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

690

  **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

 **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 590

 **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 790
- ▣ Vegetarian 690

▣ **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

★ ▣ **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

▣ **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

PASTA

▣ Non-Vegetarian 690

▣ Vegetarian 590

▣ **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

PIZZA

	Non-Vegetarian	790
	Vegetarian	690
	 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	

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

- **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

190

- **Goan Rice**
Par boiled unpolished Rice from the local fields

RICE & NOODLES

1230 hours - 1500 hours & 1930 hours - 2300 hours

- ▣ Non-Vegetarian 590
- ▣ Vegetarian 490

★ 🌶️ ▣ 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

▣ Yang Chow Fried Rice - Ham, Chicken & Prawns

▣ Hakka Noodles

Longevity 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

ASIAN STIR FRIES & DEEP BOWLS

1230 hours - 1500 hours & 1930 hours - 2300 hours

Mains

- ▣ Non-Vegetarian 690

- ★ 🌶️ ▣ **“Hawkers 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

Mains

- ▣ Vegetarian 590

- ▣ **Chilli Bean Vegetables**
Tempura fried Vegetables tossed with Hot Beans

- 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 Kadhi, 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 Kadhi, Kelanchi Foddi, Ambada Uddamethi, Chowli Tondak, Vegetable Khatkhatem/Saar, Waran, Steamed Rice/Goan Rice, Phulka/Puri/Pao, Mango Chutney, Bimli Pickle*, Kheer | 950 |

*Seasonal

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

190

Choice of Roti/Naan/Lachha Parantha/Roomali Roti

Steamed Basmati Rice

DESSERTS

- ▣ Non-Vegetarian 400
- ▣ Vegetarian 350

- ▣ **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