

At Kefi, Mediterranean
flavours imbue your senses.
Sit back and soak up the city in a single breath
as it spreads itself below the effusive blue sky.
The idyllic cabanas, stucco white wall
and blue window panes complete the pleasant
Mediterranean experience.
And if you loved the time spent here,
feel free to smash a plate.



VEGETARIAN MEZZE



● Hummus Beirut	375
Hummus with onion, tomato and parsley, dusted with sumac	
● Falafel	400
Fried chickpea patty served with tahini sauce	
● Spanakopita	425
Baked phyllo pastry triangles filled with spinach, feta and pine nut	
● Kalem Böregi	425
Deep fried rolls filled with feta, halloumi, parsley, onion and traditional spices	
● Halloumi Bil Batata	425
Grilled halloumi with potato, grilled tomatoes and olives	
● Kolokythakia	425
Crispy fried zucchini and eggplant rounds served with tzatziki	
● Ricotta Gnudi	450
With seasonal mushroom, rosemary and pine nuts	
● Mezze Sampler	600
Select any four from above	

● Vegetarian

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NON VEGETARIAN
MEZZE



● Prawn Provencale	550
Prawn tossed with olive oil, fresh tomatoes, garlic, onion and white wine	
● Samak Jibneh	550
Roulade of salmon, cabbage and ricotta	
● Hummus Bil Dijaj	400
Hummus topped with chicken	
● Dijaj Cigar	525
Phyllo pastry filled with chicken, mushroom and garlic	
● Lahm Borek	525
Fried pastry pocket stuffed with creamy baby lamb	
● Paithakia	525
Lamb chops flavored with pomegranate, with lamb liver	
● Hilopites	525
Cinnamon and garlic flavored tenderloin patties	
● Mezze Sampler	675
Select any four from above	

● Non - Vegetarian

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Soup & Salad

SOUR

- Bourou Bourou 375
Vegetable and pasta soup from the island of Corfu

- La Sopa De Guisantes Espinacas Con 375
Green pea and spinach soup

- Verduras 375
Green peas soup

- Bacalao 425
Tian of cod fish

SALAD

- Fatoush 375
Field greens with tomato, cucumber, green and red pepper, radish, parsley and tossed in lemon, garlic and oregano dressing

- Tabouleh 375
Parsley, cracked wheat, lemon dressing

- Dura Futr Salata 375
Grilled corn and mushroom salad

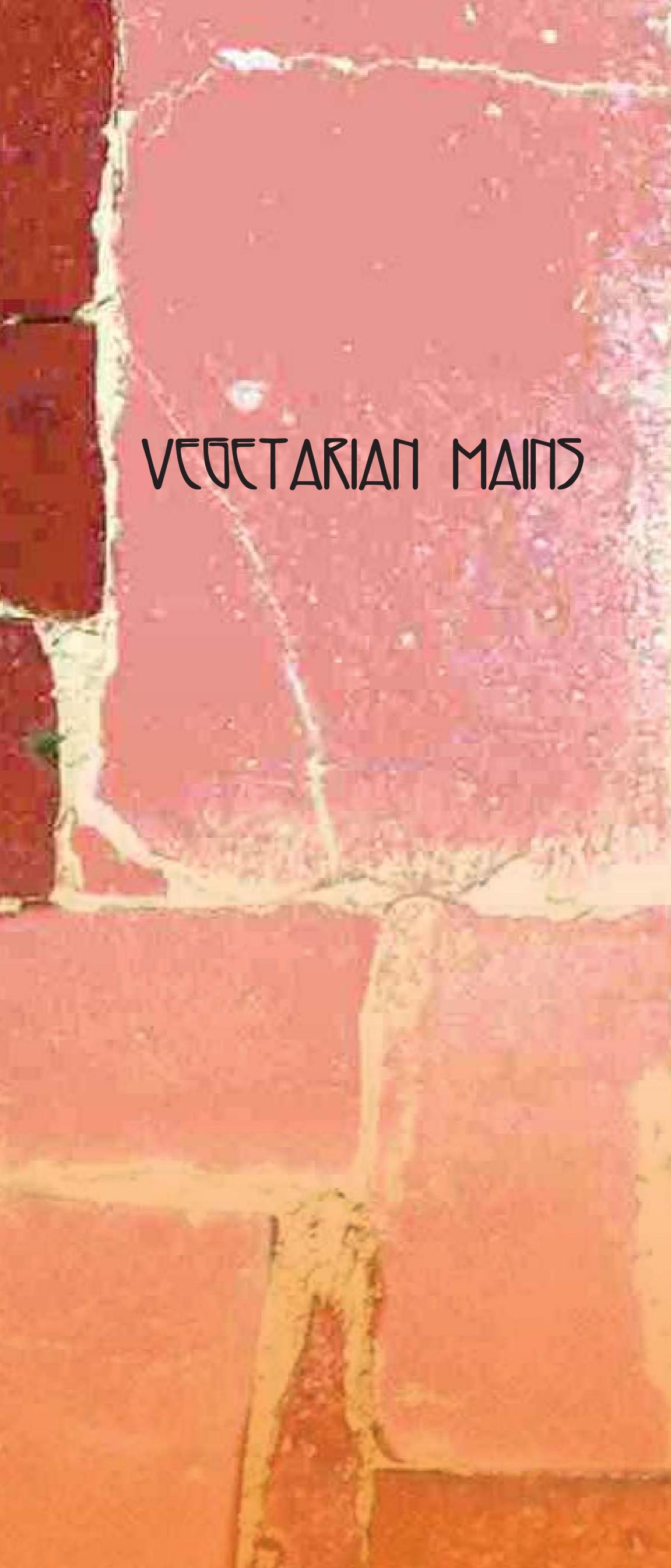
- Escalivada 375
Catalan smoky grilled vegetable salad

- Choice of Grilled Chicken 450
 Choice of Grilled Prawns 525

Vegetarian

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VEGETARIAN MAINS

●	Spanakos Menemen	675
Potato pancake filled with creamed spinach and feta		
●	Makaronia Ke Tamaa Tim	675
Spaghetti with olive, spinach, chick pea and tomato		
●	Aushak	675
Homemade leek ravioli sautéed mushroom and fennel		
●	Jubn Mahsi Makaronia	675
Halloumi stuffed pasta with rich tomato sauce.		
●	Xadrawaat Cous Cous	675
Cous cous topped with garden vegetables, garbanzo bean and tomato sauce		
●	Sebze Guvec	675
Smoked aubergine and tomato stew with artichokes, zucchini, broccoli and peppers		
●	Vegetable Pastilla	675
Mixed vegetable and sundried tomato encased in flaky golden pastry		
●	Paella De Verdure	675
Grilled artichoke, jumbo asparagus, roasted tomatoes		
●	Choice of Tagine	675
Vegetable or bean served with cous cous or rice		

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NON VEGETARIAN
MEALS

<input checked="" type="checkbox"/>	Prawn Pastilla	1100
	King Prawns and sundried tomato encased in flaky golden pastry	
<input checked="" type="checkbox"/>	Yakneh Sultan Ibrahim	800
	Pan fried fish with shallots, garlic, and tomato basil broth	
<input checked="" type="checkbox"/>	Dijaj Bil Bahar	800
	Iraqi yellow spice rubbed roast chicken	
<input checked="" type="checkbox"/>	Dijaj Spyros Metaxas	800
	Spinach stuffed chicken breast with cream and white wine sauce	
<input checked="" type="checkbox"/>	Lahm Barkook	800
	Lamb shanks cooked with caramelized onion, sesame flavored prune sauce served with arabian rice	
<input checked="" type="checkbox"/>	Kleftiko	800
	Slowly braised lamb chunk flavored with herbs and seasoning	
<input checked="" type="checkbox"/>	Iskender Kebab	800
	Slices of tenderloin on a bed of buttered pide served with yoghurt and tomato sauce	
<input checked="" type="checkbox"/>	Israli Schnitzel	800
	Panko crumbed shallow fried tenderloin minute steak	
<input checked="" type="checkbox"/>	Paella Valencia	950
	Spanish rice cooked with seafood and chicken, flavored with saffron broth	
<input checked="" type="checkbox"/>	Choice of Tagine	850
	Chicken or lamb served with cous cous or rice	

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BRIZOLA

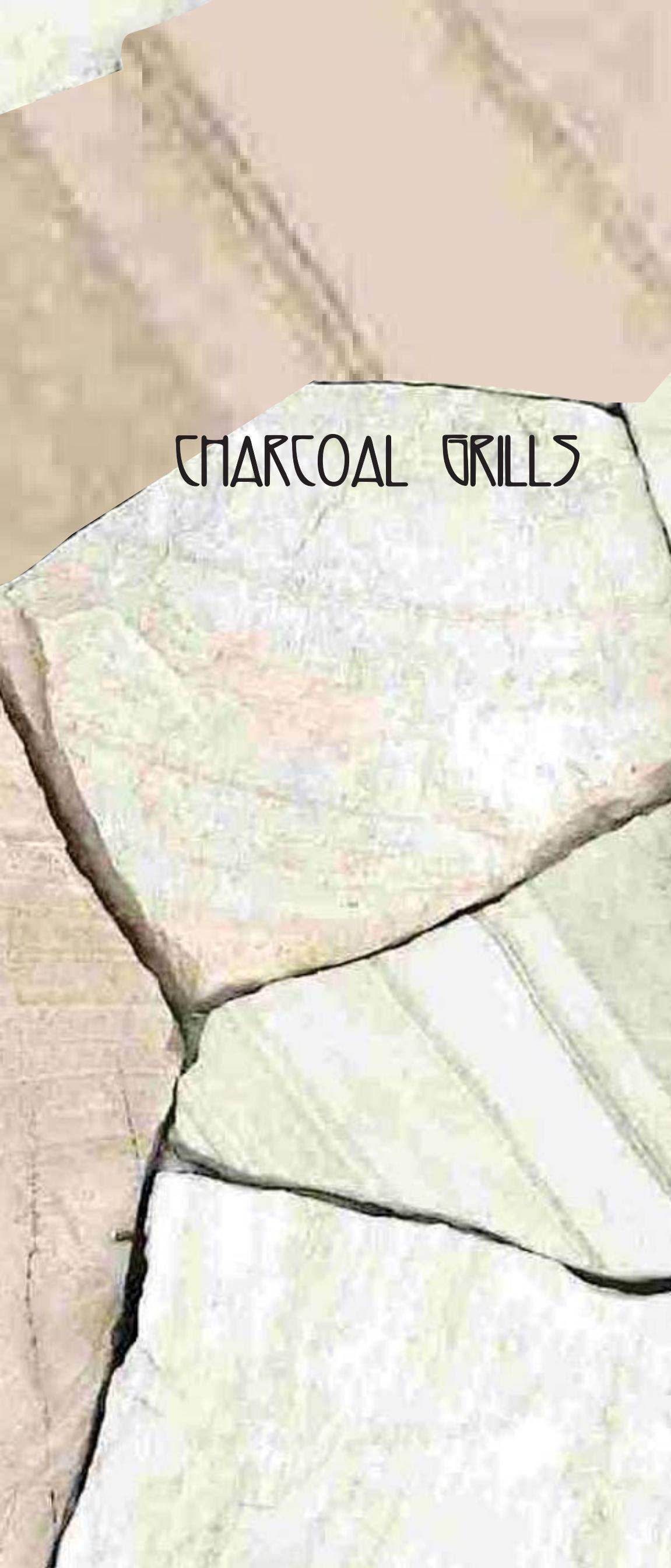


● Lobster	1750
● Dublin Bay Prawns	1250
● Fresh Catch of the Day	1250
● Rib Eye Steak	2100
● Fillet Mignon	2000
● Sirloin Steak	1750

All grills are accompanied with choice of sautéed mushrooms, wilted spinach and option of potato puree or french fries.

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CHARCOAL GRILLS

<input checked="" type="checkbox"/>	Grilled Vegetable A La Chermoula	650
	Grilled vegetables with chermoula sauce	
<input checked="" type="checkbox"/>	Kebab Khudra	650
	Highly flavored minced vegetables char grilled kebabs	
<input checked="" type="checkbox"/>	Kamron Souirra	1100
	Char grilled marinated king prawns, served with harissa sauce	
<input checked="" type="checkbox"/>	Samak Meshwi	800
	Ginger, cumin flavored fish	
<input checked="" type="checkbox"/>	Sheesh Taouk	800
	Garlic flavored charcoal grilled chicken	
<input checked="" type="checkbox"/>	Kebab-e-Istanbul	800
	Minced lamb kebab with onion, garlic, sumac and turmeric	
<input checked="" type="checkbox"/>	Sultan Beef Kebab	800
	Tenderloin cubes served with grilled vegetables and rice	
<input checked="" type="checkbox"/>	Seafood Grill Platter	2500
	Char grilled king prawns, Norwegian salmon, lobster and scallop	
<input checked="" type="checkbox"/>	Mixed Grill Platter	1500
	Sheesh taouk, lamb chops, king prawns, samak meshwi	

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BREADS & WRAPS

<input checked="" type="checkbox"/> Falafel Sandwich	650
Chickpea cake, tahini hummus in pita	
<input checked="" type="checkbox"/> Chicken Shawarma	800
Middle eastern marinated chicken and tahini in pita	
<input checked="" type="checkbox"/> Pita	200

MANAKEESH KASHK

<input checked="" type="checkbox"/> Jibneh	550
Cheese	
<input checked="" type="checkbox"/> Sebze	550
Roasted Vegetable	
<input checked="" type="checkbox"/> Dijaj	600
Chicken and Cheese	
<input checked="" type="checkbox"/> Laham	600
Lamb and Cheese	

PEDA BURGERS

<input checked="" type="checkbox"/> Sebze	550
Vegetable	
<input checked="" type="checkbox"/> Laham	600
Lamb	

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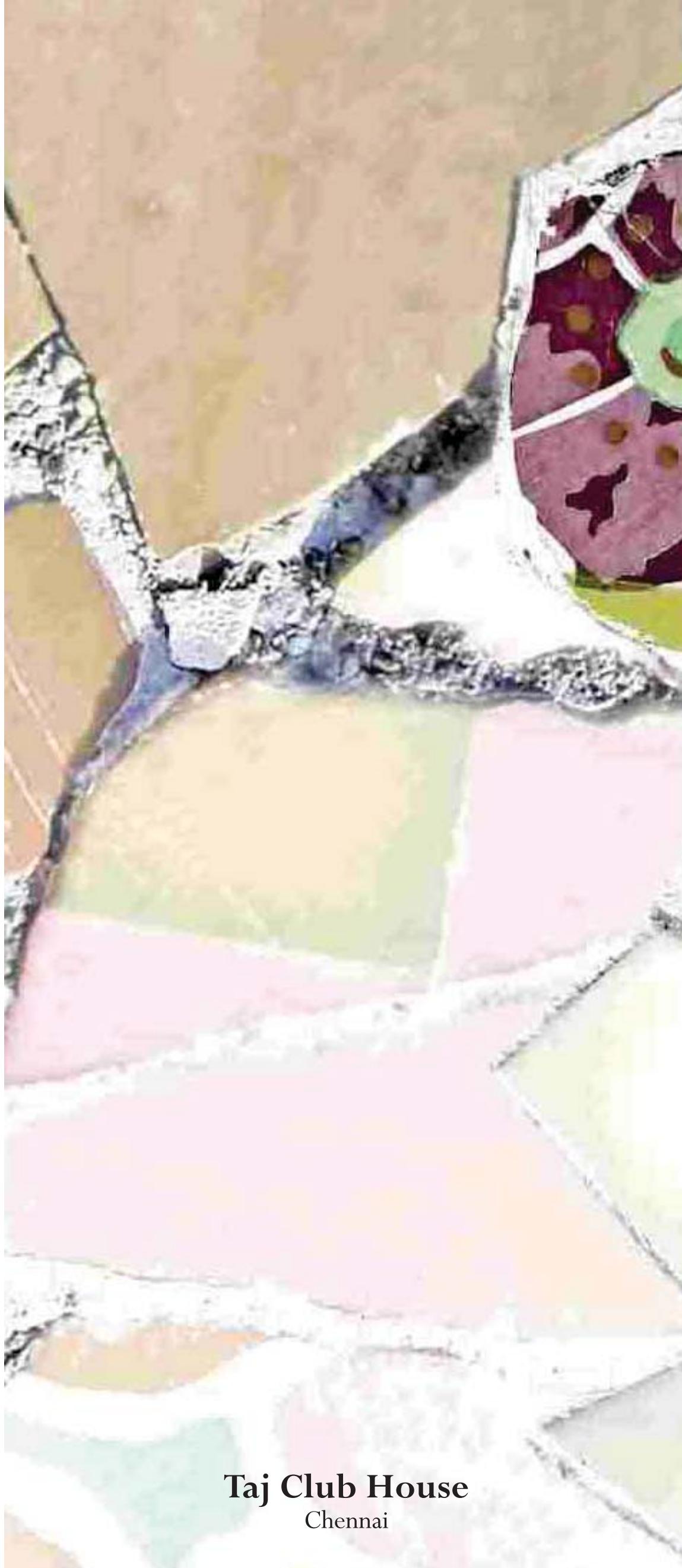
DESSERT



- Baklava 425
Phyllo pastry filled with walnut and flavored with rose syrup
- Kunafe 425
Warm kunafa dough with cheese, topped with nuts and syrup
- Seasonal Fresh fruits 425
- Choice of Ice Cream 425
- Jubn Zabaadi Gatooh 425
Greek yogurt cheese cake with ouzo poached figs
- Key Lime Pie 425
- Dessert Sampler 475

Vegetarian Non - Vegetarian

Our chef's would also be pleased to create a culinary experience of your choice.
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Taj Club House
Chennai