

# Saraya

*WE, AT SARAYA, ARE STRIVING TOWARDS BEING ECOLOGICALLY RESPONSIBLE, WHILE PROVIDING LOCAL AND ORGANIC PRODUCE WITH AS MUCH AS POSSIBLE HARVESTED FROM OUR VERY OWN FARM.*

*OUR PASTAS AND PIZZAS ARE WHOLE-WHEAT FLOUR BASED AND FRESHLY PREPARED.*

*THE FOOD TAKES AT LEAST 20-30 MINUTES TO PREPARE, AS WE PROVIDE A FRESH AND NATURAL EATING EXPERIENCE, SO WE APPRECIATE YOUR PATIENCE; WE GUARANTEE IT WILL BE WORTH THE WAIT!*

*ALONG WITH THE CAFÉ, SARAYA IS A CREATIVE SPACE AND COMMUNITY CENTRE. TO FIND OUT ABOUT OUR UPCOMING WORKSHOPS AND CLASSES, ASK ANY OF US, OR VISIT OUR **FACEBOOK PAGE: /SARAYAGOA***

*IF YOU WOULD LIKE TO CONTRIBUTE TO OUR WORKSHOPS OR DISPLAY YOUR WORK AT OUR GALLERY, PLEASE FEEL FREE TO SHARE YOUR THOUGHTS!*

*IN ADDITION TO OUR CAFÉ, ART GALLERY, AND ORGANIC FARM, WE ALSO HAVE A BED & BREAKFAST AT THE FAR END OF THIS PROPERTY, NESTLED BETWEEN TREES AND PADDY FIELDS. THIS ECOSPACE, BUILT ON PRINCIPLES OF SUSTAINABILITY AND USING MOSTLY NATURAL MATERIALS, IS COMPRISED OF EARTH HOUSES AND TREE HOUSES.*

*WE HOPE YOU ENJOY YOUR TIME HERE, AND LOOK FORWARD TO SHARING THE SARAYA EXPERIENCE WITH YOU!*

*ASK ABOUT MAKING ANY DISH ON OUR MENU GLUTEN FREE OR VEGAN FRIENDLY.*

# REFRESHING JUICES

ALL JUICES ARE FRESH AND SEASONAL.

<i>~LEMONADE</i>	70
REPLENISH YOUR ELECTROLYTES	
<i>~LEMONANA</i>	80
LEMON JUICE, ZEST AND MINT—COOL DOWN WITH A TWIST: ADD CORIANDER, JAGGERY, AND A HINT OF SEA SALT @ RS.20	
<i>~HERBAL FANTASY</i>	110
LEMON, MINT, CORIANDER AND BASIL—DETOX, WEIGHT LOSS, REFRESHING	
<i>~FRESH JUICE</i>	140
ORANGE / WATERMELON / PINEAPPLE COMBINE ANY 2 OR 3 FRUITS TOGETHER @ 30 EXTRA RECOMMENDED: ADD GINGER, LEMON, MINT FOR @ 20 EACH	
<i>~MELONADE</i>	170
WATERMELON AND CUCUMBER JUICE WITH A HINT OF SEA SALT AND LEMON	
<i>~MOJITO CUCUMBER COOLER</i>	170
LEMON JUICE WITH CUCUMBER AND MINT	
<i>~NIRVANA NECTAR</i>	220
MIXED VEGETABLE JUICE—GUT CLEANER, FIBER RICH, FULL OF VITAMINS AND MINERALS @ RS. 10 EACH	

# *SMOOTHIES*

*@ Rs. 220/-*

*~ FRENCH VANILLA WITH LEMON & MINT*

*~ TENDER COCONUT GELATO WITH PINEAPPLE &  
JALAPENO*

*~ STRABERRY GELATO WITH BANANA PEANUT BUTTER*

*~ DARK CHOCOLATE GELATO WITH MINT*

*~ DARK CHOCOLATE GELATO WITH BANANA  
PEANUT BUTTER*

*~ ESPRESSO GELATO WITH CINNAMON*

## *SMOOTHIES*

*~GO BANANAS* 240

VEGAN SMOOTHIE WITH BANANAS, DATES, PEANUT BUTTER  
CINNAMON AND COCONUT MILK

*~MANGO/CHICKOO MAGIC* 270

VEGAN SMOOTHIE WITH FRESH MANGOES/CHICKOO,  
THYME AND COCONUT MILK

*~POWER OF '2'* 270

VEGAN SMOOTHIE WITH BANANAS, MANGO/CHICKOO, CASHEW,  
PEANUT BUTTER, DATES, THYME AND COCONUT MILK

## *COLD COFFEES AND ICED TEAS*

*~FRAPPE (Vegan)* 120

FOAMY COLD ORGANIC BLACK COFFEE  
ADD CINNAMON @ RS. 20

*~COLD COFFEE WITH CINNAMON* 160

VEGAN OPTION— COCONUT MILK @ RS. 40

*~COLD COFFEE WITH VANILLA ICE-CREAM* 220

ADD CHOCOLATE SAUCE TOPPING @ RS. 20  
VEGAN OPTION— COCONUT MILK & VEGAN ICE-CREAM @ RS.100

*~HOMEMADE LEMON ICED TEA / GREEN TEA* 140

ADD: MINT, LEMONGRASS, GINGER @ RS. 20

# HOT COFFEE & TEA

OUR COFFEE IS ORGANICALLY GROWN SINGLE ESTATE ARABICA AND PEABERRY BLEND

*~ORGANIC BLACK COFFEE* 100

MILK @ Rs. 20

COCONUT MILK @ Rs. 30

*~CAPPUCCINO* 140

*~TURKISH COFFEE POT*

SERVES 2 90

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SERVES 4 170

*~BLACK TEA / PLAIN CHAI / MASALA CHAI* 50

*~ORGANIC TEA* (TULSI / GREEN) 50

*~HEALING HERBAL TEA* 80

(CORIANDER SEEDS, GINGER, TULSI, FLAX SEEDS, PEPPER, CINNAMON)

IN YOUR TEA, YOU CAN ADD:

GINGER, LEMON, MINT, LEMONGRASS, CINNAMON @ Rs. 20 EACH

# STARTERS

*~GRILLED CHEESE* 210      *~BRUSCHETTA* 210

## *PESTO TOASTIES*

GARLIC BUTTERED TOASTED LOCAL BREAD  
TOPPED WITH PESTO & MELTED CHEESE  
OF YOUR CHOICE.

GARLIC BUTTERED TOASTED LOCAL  
BREAD TOPPED WITH TOMATOES, FRESH  
BASIL, OLIVE OIL AND BALSAMIC VINEGAR.

*ADD* : HERBED MUSHROOMS, BLACK OLIVES, JALAPENO PEPPERS @ RS. 40 EACH  
HOMEMADE FRESH MELTED CHEESE :  
HALLOUMI/FETA/RICCOTA/MOZZARELLA CHEESE @ RS.70

*~ALOO TIKKI* 210

INDIAN STYLE POTATO CUTLETS SERVED WITH DIP

*~STUFFED BREADED MUSHROOMS* 290

MUSHROOMS STUFFED WITH GARLIC, BUTTER, CILANTRO, TOPPED WITH MELTED  
CHEESE, ROLLED IN BREADCRUMBS, AND BAKED UNTIL CRISP. SERVED WITH DIP AND  
GARLIC TOAST

*~HOME STYLE* 290      *~FIERY HUMMUS* 330

## *HUMMUS*

*(Spicy with Jalapeno)*

WHOLESOME CHICKPEA DIP SERVED WITH OLIVES, MINT & TOMATO WITH LOCAL  
TOASTED BREAD / WHOLE-WHEAT PITA\*. (\*AVAILABLE ONLY DURING PIZZA HOURS)

*ADD* : ZATAR, GARLIC, EXTRA BREAD, VEGGIES, FALAFEL CRUMBLE @ RS.40 EACH  
COLOURFUL SPECTRUM OF FRESH VEGETABLES @ RS.50 EACH

*~CHILLI CHEESE TOAST* 8 PIECES @ 210      16 PIECES @ 410

LOCAL BREAD TOASTED WITH GARLIC, BUTTER, ONION, CILANTRO AND CHEESE, SERVED  
WITH DIP

*ADD* : BASIL, TOMATO, HERBED MUSHROOMS, BLACK/GREEN OLIVES, JALAPENO  
PEPPERS @ RS.40 EACH

## *SOUPS AND SALADS @ Rs. 330*

ALL OUR SOUPS ARE SERVED WITH LOCAL TOASTED BREAD AND A PORTION OF HOUSE SALAD.

*~POTATO ZUCCHINI  
SOUP*

*~PUMPKIN COCONUT  
MILK SOUP*

*~MIX VEGETABLE SOUP*

CARROTS, BEETROOTS, POTATOES, SPRING  
ONIONS  
AND CELERY

*~HORSEPOWER SOUP*

STOCK OF BLACK CHICKPEAS,  
CAULIFLOWER,  
GREENS AND MUSHROOMS

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*~SARAYA HOUSE SALAD~*

BEETROOT, CARROT AND CUCUMBER SLICES WITH SPROUTS, FRESH GREENS, OLIVES,  
POMEGRANATE AND APPLE CIDER VINEGAR DRESSING.

*~WATERMELON FETA SALAD~*

WATERMELON CHUNKS MIXED WITH MINT, ROCKET (ARUGULA), BASIL, BALSAMIC VINEGAR,  
SPROUTS, OLIVES AND TOASTED SEEDS TOPPED WITH FETA CHEESE.

*~TOMATO SPINACH SALAD~*

TOMATO CUBES MIXED WITH FRESH SPINACH, LEMON JUICE, GARLIC, MUSTARD  
DRESSING, GARNISHED WITH SPROUTS, OLIVES AND PARMESAN.

*~CREAMY POTATO SALAD~*

BOILED POTATO CUBES MIXED WITH HOMEMADE MAYONNAISE, MUSTARD, GARLIC,  
ONIONS,  
SPROUTS AND OLIVES.

ALL OUR SOUPS ARE SERVED WITH PORTION OF LOCAL TOASTED BREAD

# SANDWICHES

OUR SANDWICHES ARE MADE WITH *Poi* - THE LOCAL BREAD OF GOA

*~BOMBAY SANDWICH* 270

CHUTNEY, CUCUMBER, TOMATO, MELTED CHEESE

*~FIERY MAHARAJA* 270

ONION, GREEN CHILIS, JALAPENOS, RED PEPPER, MELTED CHEESE, MASALA POTATOES

*~BURIED TREASURE SANDWICH / WRAP* 290

HOMEMADE HUMMUS AND SALAD SANDWICH ON TOASTED LOCAL BREAD / WRAP

*~SUMMERTIME SANDWICH* 370

VEGETARIAN SHAMMI KEBAB, MUSHROOMS, HOMEMADE SAUCES, PICKLES, CHEESE

# WRAPS

1 PIECE 170 | 2 PIECE 290

*~FALAFEL WRAP~*

HOMEMADE VEGETARIAN SHAMMI KABAB,  
ON A BED OF HUMMUS AND MIDDLE-EASTERN SALAD, ROLLED IN A ROTI WRAP

*~TANGY PANEER WRAP~*

*~SPICY RECHEADO MUSHROOM WRAP~*

*~HUMMUS @ HOUSE SALAD WRAP~*

-ALL OUR SANDWICHES ARE SERVED WITH A DELICIOUS SIDE SALAD.-

## *MAIN COURSE*

### *~ALOO/ CHEESE/ RADISH/ VEG KHEEMA PARATHA~*

1 PARATHA      170

2 PARATHAS      290

INDIAN FLAT BREAD MADE WITH WHOLE WHEAT FLOUR, FILLING OF CHOICE MIXED WITH ONION, CILANTRO, GREEN CHILLIES AND TOPPED WITH GHEE. SERVED WITH YOGHURT AND PICKLE

### *~THALI OF THE DAY~*

INCLUDES DAL/LENTILS, VEGETABLES, SALAD, RICE, ROTI, SALAD, PICKLE, DESERT

Rs. 330

### *~JACKET POTATO~*

BAKED POTATO TOPPED WITH GARLIC HERBED BUTTER AND MELTED CHEESE. SERVED WITH FRESH SALAD.

2 PIECES      210

4 PIECES      370

*ADD :*

HERBED MUSHROOMS, BLACK OLIVES, JALAPENO PEPPERS @ RS.40 EACH

## *PASTA OF THE DAY*

FRESHLY ROLLED WHOLE WHEAT FLOUR PASTA MADE FROM SCRATCH. TOPPED WITH PARMESAN CHEESE, OLIVES, AND BASIL. SERVED WITH GARLIC TOASTED LOCAL BREAD AND VEGETABLES.

*CHOOSE YOUR SAUCE:*

*~RED SAUCE* *340*

TANGY TOMATO HERB SAUCE WITH VEGGIES AND VEGETARIAN MINCE

*~WHITE SAUCE* *340*

CREAM & CHEESE SAUCE WITH ROSEMARY AND MUSHROOMS

*~PINK SAUCE* *340*

WHITE SAUCE STAINED WITH BEETROOT AND VEGGIES

*~PESTO SAUCE* *390*

BASIL, CASHEW, LEMON AND OLIVE OIL SAUCE WITH PARMESAN CHEESE

# WOOD FIRE OVEN PIZZA

ALL PIZZA CRUSTS ARE BAKED FRESH USING 100% WHOLE WHEAT FLOUR, THIN CRUST!

SIZE 10" 12"

*~CLASSIC MARGHERITA* 330 390

*~MARGHERITA SPECIAL* 390 470

MOZZARELLA CHEESE, ROASTED GARLIC, BASIL, CHERRY TOMATOES

*~RED HOT CHEESY* 400 480

RED PEPPER, JALAPENO PEPPERS, CHILLI FLAKES, HOMEMADE TABASCO, ONION, ROASTED GARLIC, MOZZARELLA CHEESE

*~THE GOAN SPICE (VEGAN)* 420 510

TAHINI CHEESE, HERBED MUSHROOM WITH THE GOAN SPECIALITY RECHEADO SAUCE, ROASTED GARLIC, SPINACH, RED ONION

*~VEGAN PIZZA* 440 530

CHOICE OF TAHINI OR CASHEW-BASED HOMEMADE VEGAN CHEESE. ROASTED GARLIC, RED PEPPER, SPINACH, MUSHROOM AND BLACK OLIVES

*~SPICY HAWAIIAN* 440 530

PINEAPPLE, JALAPENO PEPPERS, ONION, HOMEMADE TABASCO, MOZZARELLA CHEESE, FETA CHEESE

*~MEDITERRANEAN* 440 530

SPINACH, RED PEPPER, ONION, ROASTED GARLIC, OLIVES, FETA CHEESE

*~TURKISH* 460 550

FALAFEL CRUMBLE ROASTED, SOAKED IN HERBED TOMATO SAUCE ON A BED OF MOZZARELLA CHEESE, GARNISHED WITH FRESH MINT, ONION AND TOMATO SALSA

*~MUSHROOM THREE CHEESE* 470 560

HERB ROASTED MUSHROOMS, FETA CHEESE, BLUE CHEESE, MOZZARELLA CHEESE, BASIL

*~GREEK GODDESS* 470 560

ROASTED MARINATED EGGPLANT, OLIVES, RED PEPPERS, FETA CHEESE, ONION, BASIL. ROASTED GARLIC AND CHERRY TOMATOES

*~SARAYA SPECIAL*

470 560

HERB ROASTED MUSHROOMS, SPINACH, BLACK OLIVES, FETA CHEESE,  
CAMELIZED ONIONS, CHERRY TOMATOES, ROCKET LEAVES

*~LA FIAMA*

470 560

MOZZARELLA, FETA CHEESE, BLUE CHEESE, CHILLI AND CAMELISED ONION

*~PESTO SAUCE*

470 560

PESTO, ROASTED GARLIC, RED CAPSICUM, CHERRY TOMATO,  
RED ONION, FRESH ROCKET AND FETA CHEESE

*~THE QUATTRO FORMAGGI*

560 650

MOZZARELLA CHEESE, HOMEMADE RICOTTA, BLUE CHEESE,  
FETA CHEESE, FRESH ROCKET LEAVES

*~RUSTIC ROAST*

560 650

MARINATED FIGS & GRAPES (ROASTED) WITH ONION, CHERRY TOMATOS,  
BLUE CHEESE GARNISHED WITH ROCKET/RED AMARANTH LEAVES

## *EXOTIC PIZZAS*

*~ SMOKE N CHEESE*

12" ONLY @ RS. 600

Smoked Provola Cheese Marinated Cherry Tomatoes, Onions, Olives, Fresh Ruccola.

*~SCARMOZA~*

12" ONLY @ RS. 600

scarmoza, Ricotta cheese with capers, Olives, Cherry Tomatoes, Fresh Basil Leaves.

*~FRESH 'N' FRESH*

12" ONLY @ RS. 600

Fresh Homemade Mozzarella & Feta Cheese, Marinated Fresh Oyster Mushroom, Onion, Cherry tomatoes, roasted garlic garnished with fresh basil.

*EXTRA TOPPINGS:*

EACH +70 +90

ROCKET LEAVES, HERBED MUSHROOMS, FRESH BASIL, CAMELIZED ONIONS, JALAPENO PEPPERS,  
FRESH SPINACH, ROASTED GARLIC, CHERRY TOMATOES, PINEAPPLE, OLIVES, RED PEPPER, ONION .

# DESSERT

BECAUSE THERE'S ALWAYS ROOM FOR SOMETHING SWEET !!

## ~VANILLA ICE- CREAM~

1 SCOOP 90 | 2 SCOOPS 130

TOPPINGS:

BLACK JAGGERY SHAVINGS, SEA SALT, MINT, RAISINS @ RS.30 EACH  
SERVED ON A BED OF CARAMELIZED FRUIT @ RS.110 EACH

## ~HOMEMADE VEGAN ICE-CREAM~

1 SCOOP 120 | 2 SCOOPS 240

CHOICES ARE SEASONAL.  
PLEASE ASK OUR STAFF FOR AVAILABILITY

## ~MEETHA PARATHA

RS. 290

INDIAN BREAD STUFFED WITH RAW SUGAR.  
SERVED WITH TWO SCOOPS OF ICE CREAM, HONEY, AND RAISINS

## ~FRUIT SALAD

RS. 250

FRESH SEASONAL FRUIT SERVED WITH NUTS, DRY FRUITS AND SEEDS

ADD: VANILLA ICE CREAM @ RS.90  
VEGAN ICE CREAM @ RS.140  
COCONUT MILK, YOGURT @ RS.40

## *SPECIALS*

*KOMBUCHA @ Rs. 120/-*

ASK FOR AVAILABLE FLAVOURS

## *VEGAN DESSERTS*

1 SCOOP @Rs. 120/- | 2 SCOOP @ Rs. 240/-

~POMEGRANATE ORANGE CASHEW SORBET (SF)  
~PASSION FRUIT, MUSK MELON CASHEW SORBET (SF)  
~CREAMY CUSTARD APPLE CASHEW (SF)

~BANANA PEANUT BUTTER  
~CHOCOLATE ORANGE CASHEW  
~CHOCOLATE COFFEE CASHEW

\*SUGAR FREE (SF)