

# Mediterranean Lunch

## Salad

<b>CAPRESE</b>	<b>Rs 500</b>
Tomato, mozzarella, olive, crouton, basil and balsamic vinegar	
<b>CAESAR</b>	<b>Rs 550</b>
Grilled chicken, anchovy, quail's eggs, garlic croutons, parmesan	
<b>FATUSH</b>	<b>Rs 450</b>
Taboulet, boulghour, hoummous, baba ghannouj, pita	
<b>NIÇOISE</b>	<b>Rs 550</b>
Tomato, onions, peppers, soft boiled eggs, green beans, potato and tuna	
<b>MAJORCAN</b>	<b>Rs 450</b>
Chorizo, potato tortillas, stuffed piquillos, white beans and morones	
<b>GREEK</b>	<b>Rs 450</b>
Tomatoes, cucumber, bell peppers, kalamate olive and feta	

## Pizza &Co

<b>II CLASSICO</b>	<b>Rs 400</b>
Your choice of garnish	
<b>PIZZA FINE</b>	<b>Rs 550</b>
Slices of potato, garlic cream, smoked duck magret	
<b>GALZONE</b>	<b>Rs 500</b>
Chicken tandoori, brèdes, egg and mozzarella	
<b>PIZZA BUFFALA</b>	<b>Rs 500</b>
"Chaud-froid" mozzarella, arugula and parmesan	
<b>PISSALADIÈRE</b>	<b>Rs 400</b>
Caramelised onions with sugar molasses, arugula and balsamic dressing	
<b>GRATINATED BRUCHETTA</b>	<b>Rs 400</b>
Olive and condiments, three cheeses, tomatoes, rosemary and crunchy salad	

## Pasta &Co

<i>Selection of Penne, Spaghetti, Gnocchi</i>	
<b>VONGOLE</b>	<b>Rs 600</b>
Clam, shallot, white wine, parsley, olive oil	
<b>OLIO AGLIO</b>	<b>Rs 400</b>
Garlic, olive oil, basil	
<b>PUTTANESCA</b>	<b>Rs 450</b>
Capers, olive, anchovy, dried chilli	
<b>FRUTTI DI MARE</b>	<b>Rs 850</b>
Scallop, river prawns, tec-tec, mussels, octopus, shrimps, tomato, basil	
<b>CON POLLO PINOLI</b>	<b>Rs 600</b>
Chicken, Pepper, tomatoes, basil and pine nuts	
<b>ALFREDO</b>	<b>Rs 600</b>
Parmesan, fontina, mozzarella, cream	

## Classico

<b>CARPACCIO</b>
Choice of: <i>beef, smoked marlin or catch of the day</i>
<i>Served with Arugula salad, parmesan and raisin currant</i>
<b>Rs 750</b>
<b>Fried Squid and Octopus</b>
<i>Aioli with garden vegetables</i>
<b>Rs 750</b>
<b>Lasagne Di Cristina</b>
<i>Season vegetables</i>
<b>Rs 650</b>
<b>Bedouin's Skewer</b>
<i>Beef, merguez, lamb, chicken</i>
<i>Semolina with dried fruits and slata mechouia</i>
<b>Rs 850</b>
<b>Tomato I Mozzarella di Buffala</b>
<i>"Chaud-froid", arugula, shaved parmesan</i>
<b>Rs 650</b>
<b>Catch of the Day grilled with extra Virgin Oil</b>
<i>Fresh garden vegetables salad</i>
<b>Rs 750</b>

Omelet flavored with Provençal herbs  
*Rosemary baby potatoes*  
**Rs 500**

## Specials

<b>Grilled river prawns</b>
<i>Roasted Provençal style</i>
<b>Rs 2100</b>
<b>Baked lobster</b>
<i>Citrus butter and spices</i>
<b>Rs 2500</b>
<b>Giant prawns "à la plancha"</b>
<i>Sahel olive oil</i>
<b>Rs 2500</b>
<b>Angus ribsteak or Angus tournedos</b>
<i>Pan-fried, salt flower and Pepper mignonette</i>
<b>Rs 1350</b>
<b>Traditional chicken curry and king prawns</b>
<i>Faratas and tomato chutney</i>
<b>Rs 850</b>

Served with:

*Mashed potato with olive oil, rice,  
Pasta of your choice, garden green salad*

## Sandwiches

<b>BLT</b>
<i>Bacon, lettuce, tomatoes</i>
<b>Rs 400</b>
<b>Anahita Club</b>
<i>Watercress, egg, chicken, bacon, cheese</i>
<b>Rs 500</b>
<b>Burger</b>
<i>Australian Beef, BBQ sauce, sesame bread and tropical coleslaw</i>
<b>Rs 650</b>
<b>The Cheese</b>
<i>Emmental and cheddar</i>
<b>Rs 450</b>
<b>Panini or French bread</b>
<i>Choice of braised ham, quick-sealed steak, cheese or grilled vegetables</i>
<b>Rs 450</b>

## Dessert

<b>Pineapple chilled Gaspacho with sorbet</b>
<b>Rs 350</b>
<b>Catalan cream, citrus essence and biscuit of orange flower water</b>
<b>Rs 450</b>
<b>Tropical fruit minestrone with passion fruit jelly</b>
<b>Rs 350</b>
<b>Grandmother's chocolate and almond cake, pistachio ice cream</b>
<b>Rs 400</b>
<b>Fresh fruit and sorbet</b>
<b>Rs 350</b>
<b>Traditional tiramisu and dry fruit biscotti</b>
<b>Rs 400</b>

## Sommelier Suggestion

By Glass

### WHITE WINE

Iona Vineyard, Sauvignon blanc  
Jordan, Chenin blanc, Stellenbosch  
Franschhoek, Sauvignon blanc, Stellenbosch  
Muscadet sur lie, Château du Cleray

### RED WINE

Baron Philippe de Rothschild,  
Chardonnay  
Jordan, merlot

### ROSÉ WINE

Boschendal, Blanc de Noir,  
Stellenbosch Danie de Wet, Bio Range rosé

### DESSERT WINE

Nederburg, special Late Harvest