

MENU







Cool Drinks

Lemon Soda	110
Home Made Lemonade	140
Cold Lemon Ginger Honey	190
Ice Tea (Peach or Lemon)	190
Coke, Sprite, Soda	80

Eskimo

You may know it as a Slush. The Eskimo is made with fresh fruit juice and crushed ice.

Lemon Ginger Honey Eskimo	200
Limonana	220
Pineapple Lemongrass Eskimo	240
Pomegranate Lemongrass Eskimo	300
Orange Lime Eskimo	310

Fresh Juices • 💌

Papaya / Pineapple / Watermelon	170
Mixed Fruit Juice	220
Mango Juice	230
Strawberry Juice	240
Fresh Orange Juice	290
Pomegranate ~ Pomegranate-Orange	310
Carrot / Carrot - Ginger	250
Apple - Beetroot - Carrot Juice	280

Fresh Smoothies

		Small/Large
Try this he	kfast Smoothie Palthy breakfast made of blended Yogo Banana, Granola, Peanuts and Hor	
Healthy Banana,	Turmeric Smoothie mix made of Pineapple, Coconut, , Turmeric, Chia Seeds, Cinnamon, and Honey.	220 / 300
A health	n Smoothie Healthy Chair y treat made with Spinach, Cucumb vocado, Coconut, Wheatgrass and	oer,
Pineappl	i Smoothie le, Green Apple, Banana, Walnut, t, Dates, Raw Tahini and Cacao.	220 / 300
If you like	go Bliss Signature Smoothie Mango, you will love this exotic ble Oo, Coconut, Banana and Lime juice	
Banana,	ower Smoothie Coconut milk, Cacao Beans and Do ciously creamy blend Yum Yum.	240 / 310 ates
Jamun S	Un Smoothie We recomme moothie is a super delicious blend o Strawberry, Banana, curd and honey	f
That deli	onfruit Smoothie iciously tangy flavour of Passionfruit, ngo, Banana, Ginger.	250 / 320 mixed
The state of the s	Passion as it gets a blend of Pomegranate Guava, Banana and Dates.	250 / 320
A very Be	Berry Smoothie New Ad erry delicious blend of strawberries, es, Raspberries, Banana, Coconut N	



Soup

Served with warm slice Sourdough Bread

Carrot Pumpkin Soup	320
■ Turkish Lentil Soup	320
Tomato Coriander Soup	320
Seafood Soup	360

Mediterranean Starters

	Watermelon & Feta Diced watermelon and Feta cheese cubes with mint leaves. Served with Balsamic - Olive Oil dressing.	320
	Bruschetta	270
	Cherry tomato, red onion, Greek olives, pesto, & Olive oil lemon dressing. Served on crunchy bread.	
VEGAN	Potato Wedges / French Fries Your choice of crispy Potato Wedges or French Fries. Served with two dips.	270
	Falafel Balls with Tahini	280
VESAN	A serving of four Falafel balls, made of chickpeas. Served with Tahini, pita bread & chutney.	
	Tempura Vegetable A selection of deep-fried mixed vegetables in	280
VESAN	A selection of deep-fried mixed vegetables in batter. Served with two dips.	
VEGAN	Roasted Cauliflower Half an oven-roasted cauliflower head, topped with Tahini sauce. Garnished with pomegranate. Serves for 2	350
•	Sweet & Spicy Tofu	360
VEGAN		
	Roasted Eggplant	360
VEGAN	A whole, creamy, flame roasted eggplant, cut open & served with tomato sauce, Tahini, onion & chilli paste.	
•	Mazzet Plate	420
	Selection of Mediterranean flavours. Including Greek kalamata olives, feta cheese, Hummus, Tahini, fried eggplant & homemade mixed pickled vegetables. Served with pita bread.	

Bourekas

25 minutes prep time

490

Cheese/Potato/Spinach or Mushroom

Bourekas are a baked & stuffed pastry of crispy layered dough filled with your choice of Cheese/ Potato/ Spinach or Mushroom. Accompanied with boiled egg, tomato sauce, tahini & spicy chutney.

Mediterranean Tapas

Our Speciality we recommend

Tapas are a great selection of small savoury dishes, made with fresh ingredients and lots of love.

Ask the waiter to show you the Tapas of the Day and choose your favourite flavours of the Mediterranean kitchen.



Veg and Vegan options available

Mediterranean Tapas per plate

250



Join our weekend Tapas Experience with live music, an extended Tapas selection & great company. Saturday & Sunday 1pm onwards For Dinner 6:30 pm onwards

Italian Pasta

Choose from Spaghetti / Penne / Fettuccini

•	Aglio Olio A classic mix of Olive Oil, Parmesan Cheese, garlic & chilli flakes	480
	Tomato Basil Sauce A rich tomato sauce, made from fresh tomato, basil, parmesan and garlic. Topped with parmesan.	520
	Rose Sauce Have you tried the beautiful blend of our Cream sauce and fresh Tomato sauce ? Rich and fresh in flavour.	540
	Homemade Pesto A delicious mix of roasted Cashew, grated Parmesan, Basil leaves, garlic, pepper and Extra Virgin Olive Oil.	550
•	Mushroom Cream Sauce Sliced mushroom in a delicious white cream sauce, flavoured with herbs and served with parmesan.	610
-	Tuna Tomato Sauce Classic tomato sauce flavoured with olives and herbs. Topped with chunks of Tuna flakes and parsley.	650
-	Salmon Cream Sauce Flakes of Smoked Salmon in a rich cream sauce, flavoured with garlic and black pepper.	830
	Vegetable Lasagna Homemade Lasagna, layered with Zucchini, Eggplant, Brocolli, Bell pepper and Tomato sauce. Topped with a melted cheese crust.	650
	Mushroom Cream Ravioli Homemade Ravioli, filled with mushroom and onion pate. Served in a rich cream and mushroom sauce.	650
	Goat Cheese Ravioli Homemade Ravioli, filled with a soft, white goat cheese. Served in a rich tomato and herb sauce.	700
	Kids Pasta Portion Choose from: - Mildly flavoured Tomato Sauce, - Pesto or Cream Sauce	360

Salad served with warm slice Sourdough Bread	
Fattoush Salad Mixed green lettuce, diced cherry tomatoes, cucumber, radish, red onion and crisp pita croutons tossed in a Vinaigrette Dressing. (sumac, salt, lime juce)	360
• Greek Salad Mixed green lettuce diced cherry tomatoes, radish and red onion, topped with fresh feta cheese, greek olives, spring onion & balsamic vinaigrette.	550
Blue Cheese Salad Mixed green lettuce, diced cheery tomatoes, radish and red onion topped with blue cheese, walnut, apple, spring onion and vinaigrette dressing.	640
Black Pepper Tuna Salad Black pepper crusted tuna chunks tossed with lettuce, avocado, cherry tomatoes, radish & red onion.	600
Avocado Salad A delicious Salad made from lettuce mix, cherry Tomato and red onion in Vinaigrette dressing. Topped with guacamole, Olive Oil, Avocado and spring onion.	540
 Quinoa Salad Steamed Quinoa grain, green beans, cherry tomato and aubergine, topped with fresh Feta, spring onion, pomegranate and almond. Served with Yoghurt-Tahini dressing. Served without bread. Vegetarian Specials 	560
Falafel Burger Falafel patty topped with caramelised onion, 1000 Island Dressing, tomato, lettuce. Served with potato wedges & salad Replace 1000 Island dressing with Tahini Dressing and make your Falafel Burger Vegan	
Tofu on Stir Fried Veg Marinated Tofu Cubes served on a bed of stir-fried bell pepper, zucchini, broccoli, mushroom, eggplant, onion and Quinoa. Topped with Spring onions.	650
Vegetable & Chickpea Stew Moroccan - style stew with chickpeas, tomatoes, carrots and roasted bell peppers accompanied with basmati rice.	750
Mushroom / Veg Risotto A bowl of deliciously creamy Risotto rice with button Portobello and parmesan cheese.	760

■Seafood Specials

Fish Burger Delicious Fish patty served with spicy jalapenos, tomato onion and lettuce. Served with French Fries and salad on the side	760 e.
Fish Fillet on Stir Fried Veg Seasonal Fish filet served on a bed of stir fried bell pepper, zucchini, broccoli, mushroom, eggplant onion and Quinoa. Topped with Spring onions.	750
Seafood Spaghetti A mix of Shrimp, Calamari and Fish chunks, tossed together with spaghetti in a rich tomato sauce.	740
Grilled Seabass Grilled Seabass fillet served with vegetables, rich creamy cauliflower mash and lemon garlic butter.	860
Fish Meatballs Fish meatballs with herbs, cooked in a tomato and olive sauce, served with steamed rice.	880
Grilled Prawns Prawns marinated in garlic herb butter, served with baked vegetables & roasted baby potatoes.	1050
Pan Seared Salmon Seared Salmon steak served with smashed baby potatoes and seasonal mix of green vegetables.	1060
Moroccon Fish Stew with Couscous Fish Filet poached in a rich tomato and bell pepper sauce flavoured with sweet paprika & chilli served over steamed Couscous.	830
Seasonal Whole Fish (Grilled/Baked/Pan) Served with Salad, Spicy Harissa, Tahini and Wedg	2150 les

Seafood Platter

2150

The MOJIGAO Seafood Platter includes a selection of our Seafood Specialities. Grilled Seabass fillet, Chimichuri Calamari, Grilled Prawns & Fish kebab on cinnamon stick.

Served with Tahini, chimichuri sauce, potato wedges and salad.

Coffee Delights

Espresso	150
Espresso Double	230
Macchiato	160
Americano	160
Cortado	170
Cappuccino	180
Flat White	190
Cafè Latte	210
Mocha	210

Extra: Espresso Shot + 80

Coconut Milk, Soya & Oat Milk + 70

Cold Coffee

Cold Brew Coffee	270
Iced Americano	190
Ice Coffee	210
Coffee Frappe	270
Affogato	200

Tea Time

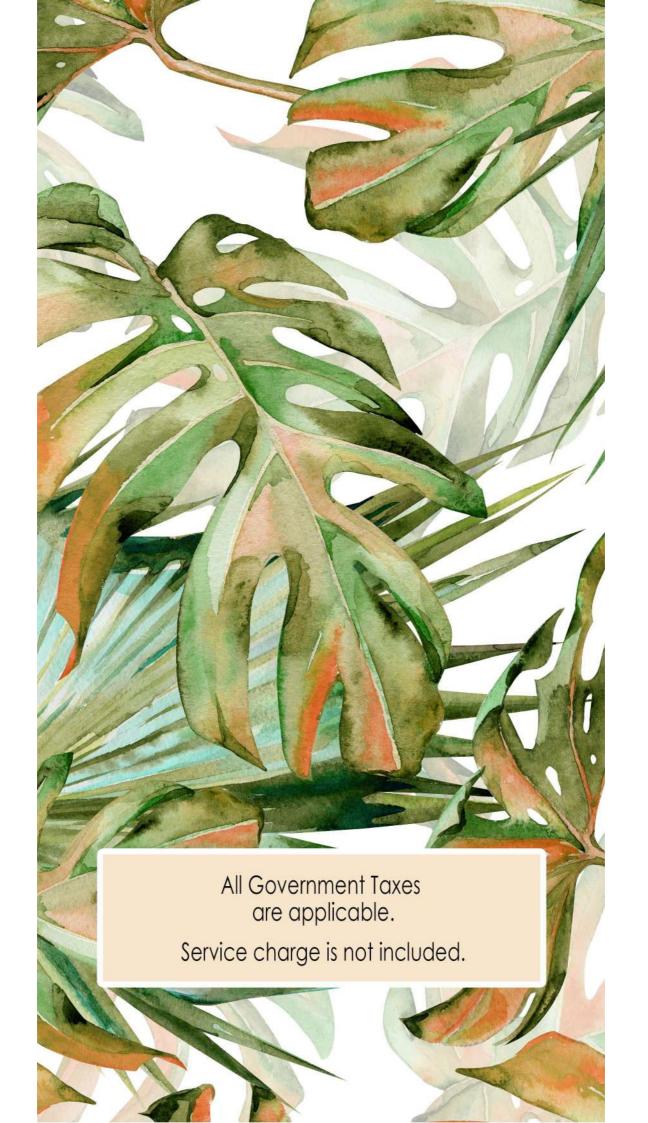
Fresh Mint Tea with Earl Grey Tea	160
Fresh Lemongrass Tea	120
Hot Lemon, Ginger & Honey	150

Assorted Tea Blends

Blue pea Green Tea ~ Marigold Green Tea Saffron Kahwa Green Tea ~ Chamomile Tea Rose Oolong Tea ~ Assam Black Tea 190

Dessert

Fruit Platter with Ice Cream A selection of sliced, seasonal fruits, served with Classic Vanilla Ice Cream.	420
Chia Coconut Pudding Chia Seed Pudding made with coconut milk, topped with lovely Strawberries.	260
Banana Split Caramelised Bananas Split. served with scoops of Vanilla Ice Cream, Chocolate Ice Cream & Strawberry Sorbet with Chocolate Sauce & crushed peanuts.	690
Love at First Bite Warm sliced Chocolate Fondant with Vanilla Ice Cream and sliced banana.	360
Hello to the Queen Crumbled Cookie base, caramelised banana, Vanilla Ice cream and sauce.	500
Belgian Waffles	
Dusted with Icing Sugar Vanilla or Chocolate Ice Cream Maple Syrup & Butter Fruit Salad & Honey Nutella	260 320 320 320 350
Pancakes	
Maple Syrup & Butter Fruit Salad & Honey Nutella Vanilla or Chocolate Ice Cream	320 320 350 320







WELCOME TO PARADISE

MOJIGAO Eco-Resort is a Boutique Hotel of Luxury Cottages and a Fusion Cuisine Restaurant.

Surrounded by lush tropical gardens, the stunning property is an ideal get-away and a perfect place to unwind from a busy life.

Scan the QR code to visit our website and find out all about our

- Luxury Eco Cottages
- Fusion Cuisine Restaurant
 - Nature Spa and
 - Botanical Garden.



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