



MOJIGAO

RESTAURANT MENU



Welcome to ♥

MOJIGAO

The Eco - Resort & Restaurant is an ideal place to get together with family & friends to unwind from a busy life. At MOJIGAO Restaurant we serve Middle Eastern & Mediterranean food together with “all-day brunch” & a great selection of our in-house bakery items.

Enjoy our famous **Tapas menu** & Seafood Specialities on **Weekends** & **Daily Dinner**.

We hope you enjoy your time at MOJIGAO. If you have any suggestions or requests, please let us know. We appreciate your feedback.

PLEASE NOTE

If you or anyone in your group has a food **allergy** or **dietary restriction**, please inform your waiter. Our team will be happy to meet your needs.

VEG, **VEGAN** and **FISH**, **EGG** dishes have been marked in the Mojigao menu.



Marked **VEG** dishes do not contain any type of meat or by-products, fish, shellfish, eggs or animal gelatin.



Marked **VEGAN** dishes do not contain any type of animal products such as meat, fish, shellfish, eggs, animal gelatin, honey or milk products, such as cheese, butter or yogurt.



Marked **NON-VEG** for dishes containing seafood and egg.

Scan the QR code to view **Calorie Counts**



Thank you for being a guest
with us today ♥

♥ The Mojigao Team

From sunrise breakfast to dinner dates,
our menu is a journey of flavours.
Here is a little guide to help you
explore our wide selection of dishes.

— ON THE MENU —

- COFFEE & TEA DELIGHTS	1-2
- BAKERY & SWEET TREATS	2
- FRUIT & VEGGIE JUICES	3
- COLD DRINKS & SHAKES	4
- SMOOTHIES & BOWLS	5-6
- ALL DAY BREAKFAST	7
- MOJIGAO SET BREAKFAST	8
- EGG DELIGHTS	9
- SHAKSHUKA & BOUREKAS	10
- SANDWICH SELECTION	11-12
- HUMMUS & FALAFEL	13
- PITA POCKETS & SMALL BITES	14
- FRESH SALADS	15
- ITALIAN PASTA	16
- BURGERS, SOUPS & QUICHES	17
- THALI & HOME COOKING	18
- MOJIGAO DESSERTS	19

All Government Taxes
are applicable.

Service charge is not included.

Coffee Delights

Espresso	150
Espresso Double	230
Macchiato	160
Espresso with a spot of milk foam	
Americano	160
Cortado	170
Cappuccino	180
Flat White	190
Cafè Latte	210
Mocha	210

Extra : Espresso Shot + 80

 **Coconut Milk, Soya & Oat Milk + 80**

Cold Delights

Iced Americano	190
An extended shot of Espresso, poured over ice cubes. Served in a glass. Add Vanilla Ice-cream. +80	
Affogato	200
A shot of Espresso poured over Vanilla Ice-cream.	
Iced Coffee	210
A shot of Espresso mixed with cold milk, poured over ice cubes. Served in a glass. Add Vanilla Ice-cream. +80	
Cold Coffee	210
A shot of Espresso mixed together with cold milk. Served in a glass. Add Vanilla Ice-cream. +80	
Cold Brew Coffee	270
Cold Brew is prepared with room temperature water and steeped over night for a smooth and strong flavour.	
Coffee Frappe	270
A blend of chilled coffee, cold milk, crushed ice and Vanilla Ice-cream. Served in a long glass.	
Iced Matcha Latte	280
A shot of Matcha mixed with cold milk, poured over ice cubes & homemade condensed milk. Served in a glass.	
Extra : Matcha Shot + 80	
 Coconut Milk, Soya & Oat Milk + 80	

Chocolate Drinks

Made from Organic Cacao beans

Hot Chocolate	240
Choco Frappe	270
A blend of rich chocolate, cold milk & Vanilla Ice cream.	



Tea Time

Fresh Lemon Grass Tea	120
Chai	130
Earl Grey Tea	130
Fresh Mint with Earl Grey Tea	160
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

Artjuna Bakery

Freshly baked, daily - enjoy while here & take some goodness home with you. Check our counter for more...

♥ Homemade Cakes

▲ Brownie Slice with Vanilla Ice Cream +80	150
VEGAN ● Vegan Orange Cake	220
▲ Classic Cheesecake	260
VEGAN ● Vegan Chocolate Cake	270
● Mango Cheesecake	290
● Strawberry Cheesecake	290
▲ Chocolate Fondant Cake	290
▲ Chocolate Fudge Cake	300
● Chocolate Cheesecake	310
▲ Carrot Mascarpone Cake	310
▲ Tiramisu Cake (Contains Alcohol)	420

♥ Check the counter for more eggless cake options.

♥ Tarts & Eclairs

● Lemon Tart 130	▲ Chocolate Eclairs 190
● Chocolate Tart 140	▲ Caramel Eclairs 190
▲ Fruit Tart 170	▲ Coffee Eclairs 190

♥ Sweet Treats

● Peanut Butter Cookie ~ Tahini Cookie	70
▲ Granola Chocolate Chip ~ Biscotti	70
▲ Oatmeal Cookie ~ Granola Cookie	70
VEGAN ● Vegan Pistachio Chocolate Ball	100
▲ Artjuna Dream Ball	90
● Artjuna Dubai Chocolate	180
▲ Mille Feuille	240
▲ Seasonal Danish Roll	150
▲ Custard Croissant Blueberry/Strawberry/Pistachio	200

Fruit Juices

♥ All juices are freshly prepared upon order ♥

Papaya	~ Papaya-Lemon	190
Pineapple	~ Pineapple-Mint	210
Watermelon		210
Mixed Fruit Juice		240
Mango Juice		260
Strawberry		270
Fresh Orange Juice		320
Pomegranate	~ Pomegranate-Orange	340

Vegetable Juices

♥ All juices are freshly prepared upon order ♥

	Turmeric Shot (Ginger-Turmeric-Honey-Lemon)	180
	Carrot - Ginger	250
	Carrot - Apple - Ginger	280
	Carrot - Orange - Ginger	310
	ABC (Apple-Beetroot-Carrot-Celery-Ginger)	310

Specials

	Cool as a Cucumber	280
	Cucumber - Apple - Mint	
	Green Glow	310
	Kale - Cucumber - Green Apple - Celery - Ginger	
	Immunity Booster	310
	Pumpkin - Spinach - Celery - Parsley - Garlic	
	Energizer	320
	Carrot - Beetroot - Orange - Ginger - Cinnamon	
	Purifier	320
	Beetroot - Cucumber - Cabbage - Celery - Spirulina	





Eskimo

You may know it as a "Slush"
Eskimo is made with fruit juice & crushed ice.

Lemon Ginger Honey Eskimo	220
Limonana <small>Frozen Mint Lemonade</small>	250
Pineapple Lemongrass Eskimo	270
Pomegranate Lemongrass Eskimo	330
Mango Eskimo	330
Orange Lime Eskimo	340

Shake & Lassi

Choose your favourite fruit for a Shake or Lassi.
Shake is done with Milk and Lassi is done with Yogurt.

Banana / Papaya	250
Mixed Fruit	260
Mango	270
Strawberry	300
Vanilla Ice Cream Shake	270
Chocolate Ice Cream Shake	290

Cool Drinks

Served with ice

Lemon Soda		120
Homemade Lemonade		150
Cold Lemon Ginger Honey		210
Lemon Ice Tea / Peach Ice Tea		210
Coke / Sprite / Soda	330 ml bottle	90
Diet Coke	250 ml can	200

Kombucha

We serve an assorted collection of Kombucha Brands.
Please find out with the waiter which flavours are available.
Served with ice.

Classic	310
Premium	350

Kombucha is a cold fizzy probiotic Tea made with fermentation.

♥ Fresh Smoothies

Small/Large

- Breakfast Smoothie 230 / 320
Try this healthy breakfast made of blended Yogurt, Papaya, Banana, Granola, Peanuts and Honey.
- Coco Turmeric Smoothie 250 / 330
Healthy mix made of Pineapple, Coconut, Banana, Turmeric, Chia Seeds, Cinnamon, Ginger and Honey.
- VEGAN ■ Green Smoothie *Healthy Choice* 250 / 330
A healthy treat made with Spinach, Cucumber, Apple, Avocado, Coconut, Wheatgrass and Dates.
- VEGAN ■ Tahini Smoothie 250 / 330
Pineapple, Green Apple, Banana, Walnut, Coconut, Dates, Raw Tahini and Cacao.
- VEGAN ■ Mango Bliss *Signature Smoothie* 270 / 350
If you like Mango, you will love this exotic blend of Mango, Coconut, Banana and Lime juice.
- VEGAN ■ Full Power Smoothie 270 / 350
Banana, Coconut milk, Cacao Beans and Dates in a deliciously creamy blend... Yum Yum.
- Jamun Smoothie *We recommend* 280 / 360
Jamun Smoothie is a super delicious blend of Jamun, Strawberry, Banana, Curd and Honey.
- VEGAN **Vegan - Coconut Milk & Date Syrup**
- VEGAN ■ Passionfruit Smoothie 280 / 360
That deliciously tangy flavour of Passionfruit, mixed with Mango, Banana, Ginger.
- VEGAN ■ Pink Passion 280 / 360
As fruity as it gets.... a blend of Pomegranate, Orange, Guava, Banana and Dates.
- VEGAN ■ Very Berry Smoothie *New Addition* 310 / 390
A very Berry delicious blend of Strawberries, Blueberries, Raspberries, Banana, Coconut Milk & Dates.

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♥ Smoothie Bowls

Smoothie Bowl are served on a fruit salad made with fresh Pineapple, Papaya, Banana, Dates and Apple.

- VEGAN

Very Berry Smoothie Bowl *New Addition* S 490
 Fresh fruit salad topped with very berry delicious blend of strawberries, blueberries, raspberries, banana, coconut milk & dates. L 610

- VEGAN

Cacao Bowl S 390
 Fresh fruit salad topped with Fullpower Smoothie. Granola, coconut, nuts & pomegranate garnish. L 510

- Granola Bowl** S 420
 Oats, almonds, coconut flakes and sesame seeds tossed in coconut oil and roasted in the oven. Served with fruit, honey and curd or milk. L 540

- VEGAN

Chia Seed Bowl S 420
 Fresh fruit salad topped with coconut milk chia seed pudding. Roasted nuts and pomegranate garnish. L 540

- VEGAN

Mango Smoothie Bowl S 430
 Fresh fruit salad topped with Mango Smoothie. Granola, coconut flakes & pomegranate garnish. L 550

- Jamun Smoothie Bowl** S 440
 Fresh fruit salad topped with Jamun Smoothie. Granola, coconut flakes & pomegranate garnish. L 560

- Brazilian Açaí Bowl** *New Addition* 720
 Fresh fruit salad topped with a blend of açai, honey, Raspberries, Strawberries, banana and coconut milk. Refreshing and packed with nutrients.

Add Superfood ♥ ♥ to your Juice, ♥ ♥ Smoothie & Bowl

Turmeric	Anti-inflammatory, Boosts Immune System	30
Chia Seeds	Supports intestines & Digestive System	40
Aloevera	Antioxidant & Antibacterial properties	50
Moringa	Protects Liver & Kidneys, Anti-Aging	50
Amla	Antioxidant, Vitamin C, Improved Memory	50
Cacao	Takes care of Hormonal Balance & Happiness	60
Cold press Coconut Oil	Regenerates Cells	60
Spirulina	Reduces High Blood Pressure, helps Concentrate	60
Wheatgrass	Increases red blood cells and Immunity	60

All-Day Breakfast

♥ Croissant Special ▲

Plain Croissant	150
Croissant Butter & Jam	190
Pain Au Chocolat Croissant	200
Croissant with Nutella	220
Almond Croissant	230
Almond Chocolate Croissant	250
Pistachio Croissant	260

♥ Mini Croissant Special

Pistachio Croissant	120
Plain Croissant ~ Pain Au Chocolat Croissant	100
Almond Croissant ~ Almond Chocolate Croissant	100
Chocolate Cinnamon Croissant	100

♥ Belgian Waffles ▲

Dusted with Icing Sugar	290
Maple Syrup & Butter	350
Fruit Salad & Honey	350
Vanilla or Chocolate Ice Cream	350
Nutella	390

♥ Fluffy Pancakes ▲

Butter & Jam	310
Maple Syrup & Butter	350
Fruit Salad & Honey	350
Vanilla or Chocolate Ice Cream	350
Nutella	390

♥ Breakfast Bowls ■

Porridge	270
Honey & Roasted Nuts	330
Cinnamon & Apple	340
Nutella	340

Fruit Salad	S 300
A mix of seasonal fresh fruits, including papaya, watermelon, pineapple, apple and pomegranate. Served with honey and roasted peanuts.	L 350
Top up your Fruit Salad with Vanilla ice cream	+80



Mojigao Set Breakfast

♥ Artjuna Breakfast ♥ ▲ 630

Comes with a Large Classic Sandwich of your choice, tea or coffee delight and a small glass of fresh juice.

Classic Sandwich (choose any one)

Green Omelette s/w | Egg Salad Sandwich | Mozzarella Sandwich | Artjuna Toast | Greek S/W | Avocado S/W | Tuna S/W | Oriental S/W.

Tea or Coffee delight (choose any one)

Espresso | Americano | Cappuccino | Flat White | Cortado | Mocha | Cafe Latte | Chai | Earl Grey Tea | Hot Lemon Ginger Honey.

Small glass of fresh juice (choose any one)

Watermelon Juice | Pineapple Juice | Papaya Juice.

♥ Special Breakfast ♥ ▲ 710

Served with 2 eggs of your choice, white cheese, tuna, avocado, hummus, matbuca, arabic salad and bread. Choose a tea or coffee delight.

Eggs of your choice (choose any one)

Fried | Scrambled | Poached Eggs | Classic Omelette | Green Omelette | Spicy Veggie Omelette | Cheese Omelette | Mushroom Omelette.

Tea or Coffee delight (choose any one)

Espresso | Americano | Cappuccino | Flat White | Cortado | Mocha | Cafe Latte | Chai | Earl Grey Tea | Hot Lemon Ginger Honey.

♥ Healthy Breakfast ♥ ▲ 760

Fruit salad, curd and granola, eggs of your choice, Sourdough bread, butter, jam and 3 homemade spreads. hummus, avocado and labneh. Tea or coffee delight and a small glass of fresh juice.

Eggs of your choice (choose any one)

Fried | Scrambled | Poached Eggs | Classic Omelette | Green Omelette | Spicy Veggie Omelette | Cheese Omelette | Mushroom Omelette.

Tea or Coffee delight (choose any one)

Espresso | Americano | Cappuccino | Flat White | Cortado | Mocha | Cafe Latte | Chai | Earl Grey Tea | Hot Lemon Ginger Honey.

Small glass of fresh juice (choose any one)

Watermelon Juice | Pineapple Juice | Papaya Juice.

Crunchy Bread

Butter & Jam or Honey	170
Butter & Nutella	210
Cream Cheese Bagel	200

Mojigao's Egg Delights

Eggs Your Choice

Made of two eggs, prepared to your choice.
Served with 2 slices sourdough bread, small salad and dips.
Additional Egg + ₹ 50

Extra : Cheese + 100

Extra : Mushroom + 90

Fried Eggs	300
Scrambled Eggs	300
Poached Eggs	300
Classic Omelette	310
Green Omelette	340
Spicy Veggie Omelette	340
Mushroom Omelette	390
Cheese Omelette	410

Eggs Benedict Special

Croissant Eggs Benedict	540
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Open Croissant covered with a creamy spinach & leek sauce, topped with two poached eggs and finished with Hollandaise Sauce.

Pink Avocado Benedict	760
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Open Croissant covered with home made cream cheese, sliced avocado topped with two poached eggs and Pink Hollandaise Sauce.

Croissant Salmon Eggs Benedict	1050
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Open Croissant covered with a creamy spinach & leek sauce, topped with smoked Salmon, two poached eggs and finished with Hollandaise Sauce.





♥ Shakshuka *Signature dish* ▲

Classic Shakshuka 430

Shakshuka is a dish of eggs, poached in a fresh thick sauce of tomatoes with paprika, cumin, and garlic. Served in a pan and accompanied with bread.

Potato Shakshuka 480

Eggs poached in tomato sauce with sliced potato, topped with Tahini Sauce. Served in a pan, accompanied with bread.

Eggplant Shakshuka 500

Eggs poached in tomato sauce, roasted eggplant & feta. Served in a pan & accompanied with bread & tahini.

Green Shakshuka 500

Eggs poached in a creamy spinach and leek sauce, garlic, cream and white wine. Served with sourdough bread.

♥ Bourekas 25 minutes prep time ♥ ▲

Bourekas are stuffed and baked pastries, made of crispy layered dough, filled with a savoury filling. Served with boiled egg, fresh tomato sauce, Tahini and spicy chutney.

Extra : Cheese + 100

Cheese Boureka 570

Filled with a rich blend of cheeses.

Potato Boureka 540

Filled with smooth, seasoned mashed potatoes.

Spinach Boureka 540

Filled with a savory spinach and herb filling.

Mushroom Boureka 550

Filled with mushroom and aromatic spices.

♥ Extra Portion ♥

Pita	40	Maple Syrup	80
Butter	40	Feta	100
Tahini	50	Nutella	100
Curd	50	Guacamole	100
Mayonnaise	50	Olive Oil Extra Virgin	100
Hummus	50	Baba ganoush	100
Jam	50	Arabic Salad	100
		Kalamata Olives	100
		Tuna	100
		Avocado Slices	150

♥ Classic ♥ Artjuna Sandwiches

- | | |
|--|------------------------|
| ▲ Egg Salad Sandwich | small 290
large 420 |
| Chopped eggs in a mayonnaise mustard dressing, topped with tomato, red onion, and pesto. | |
| ▲ Green Omelette Sandwich | small 290
large 420 |
| Omelette of egg with fresh herbs, pesto, red onion, tomato and mayonnaise. | |
| ● Mozzarella Sandwich | small 290
large 420 |
| Melted Mozzarella over sliced tomato, red onion, balsamic dressing and fresh basil-cashew pesto. | |
| ● Artjuna Toast | small 310
large 440 |
| Melted Mozzarella, gouda cheese, olives, onion, tomato and basil - cashew pesto. | |
| ▲ Oriental Sandwich | small 310
large 440 |
| Eggplant slices fried, garlic & herbs, sliced egg, tahini, tomato, cucumber and onion. | |
| ● Avocado Sandwich | small 330
large 470 |
| Avocado guacamole with coriander in olive oil and lemon dressing with diced tomato, onion and labane cheese. | |
| ● Greek Sandwich | small 330
large 470 |
| Feta cheese, olive pate, Labneh cheese, tomato, cucumber, onion & herbs. | |
| ▲ Tuna Sandwich | small 360
large 480 |
| Tuna in lemon-mustard dressing, cucumber, tomato, onion & 1000 island dressing. | |

Sourdough Sandwiches

♥ Served on sliced warm Sourdough Bread ♥

- | | |
|--|-----|
| ● Goat Cheese Sourdough Sandwich | 560 |
| Goat cheese & Labneh cheese topped with roasted bell pepper, lettuce, tomatoes, onions & microgreens. | |
| ● Tofu Sourdough Sandwich | 520 |
|  Fried tofu marinated in peanut butter and soya sauce, topped with beetroot, tahini, bell pepper & microgreens. | |
| ▲ Open Egg & Mushroom Sourdough S/W | 540 |
| Avocado Guacamole with coriander, onion & tomato, fried mushrooms topped with poached egg and microgreens. | |





Special Sandwiches

- ▲ Open Avocado & Egg Sandwich 590
Avocado guacamole with onion and tomato on Labneh cheese, topped with 2 fried eggs. Served as open SW.
- ▲ Open Tuna Bagel Sandwich 640
Spread of tuna, egg, celery, parsley, onions and bell pepper, with Mayonnaise topped with fried Egg Yolk.
- ▲ Three Cheese Omelette Bagel 640
Omelette filled with Gouda, Mozzarella and Feta cheese, pesto and tangy tomato sauce, garnished with lettuce, tomato and red onion. Served on a homemade Bagel.
- ▲ Salmon Bagel Sandwich 680
Smoked Salmon and cream cheese, lettuce, tomato & red onion served on a homemade Bagel.
- ▲ Open Salmon & Egg Bagel SW 860
Smoked Salmon on cream cheese, topped with two fried eggs, lettuce, tomato and onion.
Served on a homemade Bagel, as an open Sandwich.

Try our delicious Croissant Sandwiches

- ▲ Egg Salad Croissant Sandwich 520
Chopped Eggs in a mayonnaise mustard dressing, topped with tomato, red onion and pesto.
- ▲ Omelette Croissant Sandwich 520
Choose from Classic Omelette, Green Omelette or Spicy Veg Omelette. Served with tomato, onion and pesto.
- ▲ Mozzarella Croissant Sandwich 540
Melted Mozzarella over sliced tomato, red onion, Balsamic dressing and fresh basil-cashew pesto.
- ▲ Tuna Croissant Sandwich 610
Tuna in a lemon-mustard dressing, tomato, cucumber, red onion and 1000 island dressing.
- ▲ Mexican Croissant Sandwich 610
Beans in tomato sauce, guacamole and tomatoes lettuce with Cheddar Cheese served in a Croissant.

Mediterranean

All Day Specialities

 In case you are not familiar with Mediterranean food please consult with your waiter. Food once ordered cannot be returned.

Hummus *Signature dish*

-  **Classic Hummus** S 310
 Our Hummus is made fresh daily from Chickpeas, Tahini, lemon juice & Extra Virgin Olive Oil, topped with parsley. Served with veggie pickles, spicy green chutney and pita. L 410
-  **Hummus with Mushroom** S 400
 Bowl of Hummus topped with fried mushroom & garlic. Served with veggie pickles, spicy chutney & pita bread. L 480
-  **Humshuka** S 380
Delicious homemade Hummus topped with a portion of Shakshuka. (Egg poached in hot tomato sauce). Served with veggie pickles, spicy chutney & pita bread. L 480
-  **Tofu Shawarma Hummus** *New Arrival* S 380
 A bowl of fresh hummus topped with our tofu shawarma mix, served with pita bread and french fries. L 480

Falafel *Signature dish*

-  **Falafel in a Pita** 380
 Our all time favourite falafel in a pita. Accompanied with diced tomato, cucumber and Tahini dressing.
-  **Falafel Plate** 490
 Falafel balls made of chickpea, onion, garlic & mixed herbs, flavoured with cumin & chilli. Served with small Arabic Salad, Tahini sauce, spicy green chutney and pita bread.
-  **Falafel Burger** 590
Our Vegetarian Burger is made of chickpeas, onion, garlic and spice mix. Topped with caramelised onion, 1000 Island dressing, Tomato & lettuce. Served with potato wedges & salad.
  Replace the 1000 Island dressing with a Tahini dressing and make your Falafel Burger Vegan.

Dips *Served with pita bread.*

-  **Labneh Cheese Plate** 340
Labneh is a creamy white cheese with a fresh taste. Served on a plate, with Olive Oil, Sumak herb mix.
-  **Baba Ganoush** 350
Flame roasted eggplant, blended with Tahini. Seasoned with lemon juice, parsley & Extra Virgin Olive Oil.
-  **Matbuca** 350
 A rich, spicy tomato and roasted bell pepper dip. Seasoned with jalapenos and garlic.





Stuffed Pita Pockets

- **Vegan Shawarma** 400
 Pita pocket filled with seasoned tofu, hummus and red cabbage. Served with fries, pickled veggies and tahini.
- ▲ **Sabih in a Pita** 400
Sabih is a Pita pocket sandwich, filled with a traditional mix of fried eggplant slices, boiled egg, fresh tomato and cucumber, Tahini sauce, spring onion, red onion and parsley.
- **Veg Pita Arayes** 380
Crispy grilled Pita Pocket filled with a delicious veg patty. Served with French fries, creamy tahini and spicy chutney.
- ▲ **Fish Pita Arayes** 480
Crispy grilled Pita Pocket filled with a flavourful fish patty. Served with French fries, creamy tahini and spicy chutney.

Small Bites

- **Watermelon & Feta** 350
Diced watermelon and Feta cheese cubes with mint leaves. Served with Balsamic - Olive Oil dressing.
- **Bruschetta** 300
 Cherry tomato, red onion, greek olives, pesto, & Olive oil lemon dressing. Served on crunchy bread.
- **Potato Wedges / French Fries** 300
 Your choice of crispy Potato Wedges or French Fries. Served with two dips.
- **Falafel Balls with Tahini** 310
 A serving of four Falafel balls, made of chickpeas. Served with Tahini, pita bread & chutney.
- **Tempura Vegetable** 310
 A selection of deep-fried mixed vegetables in batter. Served with two dips.
- **Roasted Cauliflower** 25 minutes prep time  390
 Half an oven-roasted cauliflower head, topped with Tahini sauce. Garnished with pomegranate. Serves 2, with salad.
- **Sweet ~ Spicy Tofu & Broccoli** 400
 Marinated Tofu strips, broccoli in a sweet & spicy sauce. Pomegranate, Tahini & nut garnish.
- **Roasted Eggplant** 400
A whole, creamy, flame roasted eggplant, cut open & served with tomato sauce, Yogurt Tahini & chutney.
- **Mazzet Plate** 470
Selection of Mediterranean flavours. Including Greek kalamata olives, feta cheese, Hummus, matbuca, baba ganoush, fried eggplant & homemade mixed pickled vegetables. Served with pita bread.

Fresh Salad Selection

Salads are served with warm slice Sourdough Bread

- | | | |
|---|---|-----|
|  | Arabic Salad | 340 |
|  | A small mixed salad made of fine diced cucumber, tomato, spring onion and mint, tossed in Extra Virgin Olive Oil - Lemon Dressing. | |
|  | Mixed Salad | 390 |
|  | Lettuce mix, diced tomato and cucumber, red onion and spring onion in Vinaigrette dressing. | |
|  | Health Salad | 580 |
|  | Lettuce mix, beetroot, green beans, cherry tomato, carrots and sprouts. Topped with spring onion, roasted nuts and Vinaigrette dressing. | |
|  | Avocado Salad | 600 |
|  | A delicious Salad made from lettuce mix, cherry tomato and red onion in Vinaigrette dressing. Topped with guacamole, olive oil and spring onion. | |
|  | Oriental Salad | 590 |
| | Cubes of cucumber, tomato, onion, couscous and spring onion tossed in Extra Virgin Olive Oil-Tahini dressing. Topped with chickpeas, pomegranate and fried Paneer, Croutons and Parsley.
Served without bread. | |
|  | Greek Salad | 610 |
| | Cubes of tomato & cucumber, bell pepper, red onion, spring onion and greek olives, topped with fresh Feta cheese. Tossed in Vinaigrette dressing. | |
|  | Quinoa Salad | 620 |
| | 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. | |
|  | Tuna Salad | 660 |
| | Lettuce mix, cubes of tomato & cucumber, red onion and boiled egg, topped with Tuna chunks and spring onion in a creamy 1000 Island dressing. | |
|  | Blue Cheese Salad | 710 |
| | Lettuce mix, cubes of tomato, cucumber and red onion, topped with blue cheese crumble, walnuts, apple, spring onion and vinaigrette dressing. | |



From 11 am onwards

Italian Pasta

♥ Choose from Spaghetti or Penne ♥

● Aglio Olio 530

A classic mix of olive oil, parmesan cheese, garlic & chilli flakes

● Tomato Basil Sauce 580

A rich tomato sauce, made from fresh tomato, basil, parmesan and garlic. Served with parmesan.

● Rose Sauce 600

Have you tried the beautiful blend of our Cream sauce and fresh Tomato sauce, Rich and fresh in flavour.

● Homemade Pesto 610

A delicious mix of roasted Cashew, grated Parmesan, Basil leaves, garlic, pepper and Olive Oil.

● Mushroom Cream Sauce 670

Sliced mushroom in a delicious white cream sauce, flavoured with herbs and served with parmesan.

▲ Tuna Tomato Sauce 720

Classic tomato sauce flavoured with olives and herbs. Topped with chunks of Tuna flakes and parsley.

▲ Vegetable Lasagna 720

Homemade Lasagna, filled with Zucchini, Eggplant and Mushroom Tomato Sauce. Topped with a melted cheese crust.

▲ Mushroom Cream Ravioli 720

Homemade Ravioli, filled with mushroom and onion pate. Served in a rich cream and mushroom sauce.

▲ Goat Cheese Ravioli 750

Homemade Ravioli, filled with a soft, white goat cheese. Served in a rich tomato and herb sauce.

▲ Salmon Cream Sauce 830

Flakes of Smoked Salmon in a rich cream sauce, flavoured with garlic and black pepper.

● Kids Pasta Portion 400

Choose from : - Mildly flavoured Tomato Sauce,
- Pesto or - Cream Sauce

♥ Top up your pasta with a mix of stir fried vegetables, including broccoli, zucchini and bell pepper mix. + ₹ 110

Soup

Served with warm slice Sourdough Bread

-   Turkish Lentil Soup 320
-   Tomato Coriander Soup 320
-  Carrot Pumpkin Soup 350

Burger

Served with potato wedges or French fries & Salad.

-  Falafel Burger 590
Falafel patty topped with caramelised onion, 1000 Island dressing, tomato, lettuce and onion.
 Replace 1000 Island dressing with Tahini dressing and make your Falafel Burger Vegan.

-  Veggie Burger 610
A mixed veggie-potato patty topped up with cheese, pickled cucumber, sliced tomato, onion and lettuce. Served with a creamy Tahini - Tomato dressing.
-  Fish Burger 760
A delicious fish patty topped with spicy jalapenos, pickled cucumber, sliced tomato, onion and lettuce. Served with a spicy mayonnaise dressing.
150g Sea Bass patty (Chonak)

Quiche 25 minutes prep time

-  Zucchini & Feta Quiche 530
Quiche is a delicious, savoury tart with a juicy filling made of zucchini, feta cheese & onion in a cream, egg, herb mix.
-  Mushroom Curry Quiche 530
This Quiche is filled with mushroom in a rich cream, egg & curry sauce. Served with a small mixed salad on the side.
-  Salmon & Leek Quiche 650
Smoked Salmon flakes and leek in a cream, egg and herb mix filled into a baked, savoury tart. Salad on the side.



Thali Specials

-  **Mediterranean Thali** 700
Enjoy fresh Labneh Cheese, Hummus, Baba Ganoush, Falafel, Matbuca & Arabic Salad. Served with pickles & pita. A sweet treat is included.
-  **Mojigao Thali** 720
The classic Thali with an Mojigao twist. A serving of red kidney beans, lady finger, dal, cauliflower, spinach, Arabic Salad, red rice, crispy pita and a sweet surprise.
-  **Fish Thali** 830
The classic Thali with an Mojigao twist. A serving of ladyfinger, dal, red rice, fish gravy, pickles, arabic salad, Chonak fish batter fried, crispy half pita & a sweet Surprise.
150g Sea Bass fillet (Chonak)

Home Cooking

-  **Tel-Aviv Warm Quinoa Bowl** 650
A dish made of steamed Quinoa mixed with fried Tofu cubes, chickpeas, boiled beetroot cubes, bell pepper, eggplant, mushroom and onion mixed together. Topped with grated boiled egg, Tahini sauce, spring onion, parsley & pomegranate.
-  **Mojigao Veg Delight** 600
 Red kidney beans in rich tomato gravy and Lady finger in tomato sauce, with organic rice, salad, pickle and bread.
-  **Tofu on Stir Fried Veggies** 720
 Marinated Tofu served on a bed of stir fried, bell pepper, zucchini, broccoli, mushroom, eggplant, onion and quinoa. Topped with Spring onion.
-  **Fish Fillet on Stir Fried Veggies** 830
Seasonal Fish Filet served on a bed of stir fried bell pepper, zucchini, broccoli, mushroom, eggplant, onion & steamed Quinoa. Topped with Spring onion.
150g Sea Bass fillet (Chonak)

We serve filtered and chilled drinking water for free.

 Keep GOA CLEAN & GREEN 
Say NO to plastic bottles

Mojigao Desserts

-  Chia Coconut Pudding
 Chia Seed Pudding made with coconut milk, topped with seasonal fruit & jam.  290
-  Love at First Bite
 Warm sliced Chocolate Fondant with Vanilla Ice Cream and sliced banana. 400
-  Tiramisu with Espresso Shot
 Tiramisu contains alcohol 420
-  Croissant Butter Pudding
 Layers of croissant soaked in a cinnamon custard. Baked & served warm with vanilla ice cream & drizzled with caramel sauce 450
-  Fruit Platter with Ice Cream
 A selection of sliced, seasonal fruit, served with Classic Vanilla Ice Cream. 470
-  Balagan Cookie Crumble
 Full of surprises - A selection of our home-baked cookies, crumbled & layered with rich patissière cream, fluffy whipped cream & chocolate sauce 480
-  Hello to the Queen
 Crumbled Cookie base, caramelised banana, Vanilla Ice cream and sauce. 550
-  Ice Cream Profiteroles
 Three round choux pastry buns filled with creamy vanilla ice cream, topped with rich hot chocolate sauce 550
-  Banana Split
 Caramelised Bananas Split served with scoops of Vanilla Ice Cream, Chocolate Ice Cream & Strawberry Sorbet with Chocolate Sauce & crushed peanuts 760

Check the bakery counter for more...!!

 Artjuna Bakery is taking orders 
for birthday cakes, celebrations & events

Please contact the counter.



A watercolor illustration of various tropical plants. The background is filled with overlapping leaves in shades of green, yellow-green, and blue. The leaves have different shapes, including large, deeply lobed leaves with holes (like Monstera) and long, narrow, fan-shaped leaves (like palm). The colors are soft and blended, giving a lush, artistic feel.

All Government Taxes
are applicable.
Service charge is not included.



MOJIGAO

RESORT • RESTAURANT • WELLNESS

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.



MOJIGAO.COM

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2025/26