



# MOJIGAO

## 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 yoghurt.



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 —

- **FRUIT & VEGGIE JUICES** 1
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- WAFFLES & PANCAKES** 13

All Government Taxes  
are applicable.

Service charge is not included.

# 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

# Eskimo

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

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

# Shake & Lassi

Choose your favourite 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.

For Beer, Wine and  
Cocktails please check  
the Alcohol Menu

# ♥ 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.

		<b>Very Berry Smoothie Bowl</b> <i>New Addition</i>	S 490 L 610
		Fresh fruit salad topped with very berry delicious blend of strawberries, blueberries, raspberries, banana, coconut milk & dates.	
		<b>Cacao Bowl</b>	S 390 L 510
		Fresh fruit salad topped with Fullpower Smoothie. Granola, coconut, nuts & pomegranate garnish.	
		<b>Granola Bowl</b>	S 420 L 540
		Oats, almonds, coconut flakes and sesame seeds tossed in coconut oil and roasted in the oven. Served with fruit, honey and curd or milk.	
		<b>Chia Seed Bowl</b>	S 420 L 540
		Fresh fruit salad topped with coconut milk chia seed pudding. Roasted nuts and pomegranate garnish.	
		<b>Mango Smoothie Bowl</b>	S 430 L 550
		Fresh fruit salad topped with Mango Smoothie. Granola, coconut flakes & pomegranate garnish.	
		<b>Jamun Smoothie Bowl</b>	S 440 L 560
		Fresh fruit salad topped with Jamun Smoothie. Granola, coconut flakes & pomegranate garnish.	
		<b>Brazilian Açaí Bowl</b> <i>New Addition</i>	720
		Fresh fruit salad topped with a blend of açaí, honey, Raspberries, Strawberries, banana and coconut milk. Refreshing and packed with nutrients.	

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

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

# Soup

Served with warm slice Sourdough Bread

-   Turkish Lentil Soup 320
-   Tomato Coriander Soup 320
-  Carrot Pumpkin Soup 350
-  Seafood Soup 490

# 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 390  
25 minutes prep time   
 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, steamed 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, matbucha, baba ganoush, fried eggplant & homemade mixed pickled vegetables. Served with pita bread.

# 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 290



Join our weekend Tapas Experience with live music, an extended Tapas selection & great company.

**Saturday & Sunday Brunch 1pm onwards**  
**Everyday Dinner 6:30 pm 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 Extra Virgin 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.
- ▲ **Salmon Cream Sauce** 830  
Flakes of Smoked Salmon in a rich cream sauce, flavoured with garlic and black pepper.
- ▲ **Vegetable Lasagna** 720  
Homemade Lasagna, filled with Zucchini, Eggplant and 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.
- **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

# Salad

served with warm slice Sourdough Bread

-   **Fattoush Salad** 400  
Mixed green lettuce, diced cherry tomatoes, cucumber, radish, red onion and crisp pita croutons tossed in a Vinaigrette Dressing. (sumac, salt, lime juice)
-  **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.
-  **Avocado Salad** 600  
 A delicious Salad made from lettuce mix, cherry Tomato and red onion in Vinaigrette dressing. Topped with guacamole, olive oil, avocado and spring onion.
-  **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.
-  **Black Pepper Tuna Salad** 660  
Black pepper crusted tuna chunks tossed with lettuce, avocado, cherry tomatoes, radish & red onion.
-  **Blue Cheese Salad** 710  
Mixed green lettuce, diced cheery tomatoes, radish and red onion topped with blue cheese, walnut, apple, spring onion and vinaigrette dressing.

## Vegetarian Specials

-  **Tofu on Stir Fried Veg** 720  
Marinated Tofu Cubes served on a bed of stir-fried bell pepper, zucchini, broccoli, mushroom, eggplant, onion and Quinoa. Topped with Spring onions.
-  **Vegetable & Chickpea Stew** 830  
Moroccan - style stew with chickpeas, tomatoes, carrots and roasted bell peppers accompanied with basmati rice.
-  **Mushroom / Veg Risotto** 840  
A bowl of deliciously creamy Risotto rice with button Portobello and parmesan cheese/mixed veggies.

## ♥ Eggs Benedict Special

Croissant Eggs Benedict 540

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

Pink Avocado Benedict 760

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

Croissant Salmon Eggs Benedict 1050

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 & 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, tahini & feta. Served in a pan and accompanied with bread.

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 (30 g) + 100**

Potato / Spinach Boureka 540

Mushroom Boureka 550

Cheese Boureka 570

## ♥ 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 & lettuce. Served with a creamy Tahini - Tomato dressing.

# Seafood Specials



Fish Burger 760

Delicious Fish patty served with spicy jalapenos, tomato, onion and lettuce. Served with French Fries and salad on the side.

Fish Fillet on Stir Fried Veg 830

Seasonal Fish fillet served on a bed of stir fried bell pepper, zucchini, broccoli, mushroom, eggplant onion and Quinoa. Topped with Spring onions. **150g Sea Bass fillet (Chonak)**

Seafood Spaghetti 820

A mix of Shrimp, Calamari and Fish chunks, tossed together with spaghetti in a rich tomato sauce.

Grilled Seabass 950

Grilled Seabass fillet served with vegetables, rich creamy cauliflower mash and lemon garlic butter. **150g Sea Bass fillet (Chonak)**

Fish Meatballs 970

Fish meatballs with herbs, cooked in a tomato and olive sauce, served with steamed rice.

Grilled Prawns 1050

Prawns marinated in garlic herb butter, served with baked vegetables & roasted baby potatoes.

Pan Seared Salmon 1100

Seared Salmon steak served with smashed baby potatoes and seasonal mix of green vegetables. Cooked in garlic herb butter.

Moroccan Fish Stew with Couscous 890

Fish Fillet poached in a rich tomato and bell pepper sauce flavoured with sweet paprika & chilli served over steamed Couscous.

Fish & Chips 900

Chunks of tender Fish fillet, deep fried with beer batter and served with French Fries, salad and dip.

Golden Prawns 930

Juicy Tempura Prawns coated with panko. Served with French Fries, salad, 1000 Island dressing & Harissa.

*Seafood Platter* 2200

The MOJIGAO Seafood Platter includes a selection of our Seafood Specialities. Grilled Seabass fillet, Chimichurri Calamari, Grilled Prawns & Fish kebab. Served with Tahini, chimichuri sauce, potato wedges and salad.

# 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 *New Arrival* 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

# 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 & 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
🔺 <b>Belgian Waffles</b>	
Dusted with Icing Sugar	290
Vanilla or Chocolate Ice Cream	350
Maple Syrup & Butter	350
Fruit Salad & Honey	350
Nutella	390
🔺 <b>Pancakes</b>	
Butter & Jam	310
Maple Syrup & Butter	350
Fruit Salad & Honey	350
Vanilla or Chocolate Ice Cream	350
Nutella	390

A watercolor illustration of various tropical leaves, including large monstera leaves with characteristic holes and palm fronds. The colors are soft and painterly, with shades of green, brown, and hints of orange and pink. The leaves are layered, creating a sense of depth and texture.

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.



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