CARAVELA

TAJ HOLIDAY VILLAGE RESORT & SPA

MENU

MENU

BREAKFAST

▲ Three Eggs Prepared any Style 695
- — 234 kcal
- — boiled
- — 213 kcal
- — poached
- — 255 kcal
- — masala omelette
- — 314 kcal
- — scrambled
- — 259 kcal
- — fried

● Waffles / Pancakes 695
619 kcal
fruit compote, maple syrup, whipped cream, drawn butter

● Gratinated Beans on Croissant 525
461 kcal

● Upma 695
256 kcal
tempered semolina porridge

● Dosa / Uttapam 695
447 kcal
masala, ghee roast, plain, mysore

◎ Idli 695
608.5 kcal
fermented rice cake

◎ Medu Vada 695
546 kcal
deep fried lentil doughnuts

◎ Poha 695
273 kcal
flat rice, onion, potatoes, chilies, mustard seeds

● VEGETARIAN ▲ NON-VEGETARIAN ◎ VEGAN

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BREAKFAST · CONTINUED

Poori Bhaji — 695
695 kcal
potato curry, deep-fried whole wheat flour bread

Paratha — 660
stuffed north Indian bread
- — 406 kcal
- — potato
- — 368 kcal
- — cauliflower
- — 467 kcal
- — cottage cheese

Fresh Fruit Bowl — 655
250 kcal
selection of fresh diced fruits of the season

Choice of Cereals — 525
- — 178.5 kcal
- — corn flakes
- — 178 kcal
- — wheat flakes
- — 180 kcal
- — all bran
- — 193.5 kcal
- — chocos
- — 181.6 kcal
- — special k
- — 222 kcal
- — muesli

Smoothie — 405
151 kcal
mango, apple, papaya

Lassi — 405
- — 176 kcal
- — plain, salted
- — 346 kcal
- — sweet

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BREAKFAST · CONTINUED

- Butter Milk — 405
  60 kcal
- Milk Shakes — 405
  845 kcal
  cold coffee, nutty chocolate, vanilla , banana caramel, oreo
- Tea — 350
  105 kcal
- Coffee — 350
  — 74 kcal
  — cappuccino
  — 03 kcal
  — espresso
- Fruit Juice Selection — 330
  — 110 kcal
  — orange
  — 120 kcal
  — pineapple
  — 110 kcal
  — watermelon
  — 120 kcal
  — sweet lime
- Yoghurt — 305
  — 76.6 kcal
  — natural
  — 103 kcal
  — mango
  — 98 kcal
  — strawberry
  — 99.3 kcal
  — blueberry
  — 110.4 kcal
  — raspberry

** The above south indian dishes will be served with 167 kcal | coconut chutney, 36 kcal | tomato chutney, 155 kcal | sambhar. Cereals served with the choice of: 82.5 kcal | skimmed milk (hot / cold), 86 kcal | soy milk, 41 kcal | almond milk*

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SOUPS & SALADS

- Chicken Noodle Soup — 605
  342 kcal
  diced chicken , vegetables
- Creme de Vedure — 550
  274 kcal
- Citrus Salad with Grilled Prawns — 1425
  319 kcal
- Caesar Salad — 910
  470 kcal
  lettuce, caesar dressing, parmesan, garlic bread, bacon, chicken
- Tomato Avocado Feta — 880
  280 kcal
  tahina balsamic dressing
- Grilled Vegetables with Pepper Cream Dressing — 880
  278 kcal
- Sprout and Pineapple Salad — 880
  176 kcal
  honey lemon olive, jalepeños

SMALL PLATES

Nachos on a Platter
651 kcal

- Prawn — 1128
  107 kcal
- Chicken — 1020
  258 kcal
- Vegetables — 910
  38 kcal

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SMALL PLATES · CONTINUED

- Fully Loaded Hand Cut Fries — 910
  894 kcal
  mixed cheese, sour cream, spring onions
- Kebab Sampler — 1600
  1987 kcal
  chef's selection of four kebabs
- Paratdar Paneer Tikka — 1075
  615 kcal
  cottage cheese, saffron, rose petals
- Bharwan Dhaniya Maska Kumbh — 1075
  457 kcal
  mushroom, hung curd, cilantro
- Kebab Sampler — 2415
  1735 kcal
  chef's selection of four kebabs
- Nimbu Lehsuni Prawns — 2010
  363 kcal
  tandoori prawns, lemon garlic cream
- Prawns in Coriander Sauce — 1850
  776 kcal
- Rawa Fried Fish — 1450
  495 kcal
  pomfret / king fish
- Saunfiyani Machhli Tikka — 1425
  318 kcal
  fish, cheese, yoghurt, fennel
- Khate Pyaaz Ki Seekh — 1425
  583 kcal
  minced lamb, pickled onion

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SMALL PLATES · CONTINUED

▲ Cream Cheese Chicken Tikka — 1185
573 kcal
chicken, cream cheese

▲ Murg Pyaz Kebab — 1185
471 kcal
tandoori chicken tikka, yoghurt, onion salad

▲ Chicken Jirem Mirem — 1185
493 kcal
chicken, ground spices, cilantro

▲ Calamari — 935
1024 kcal
garlic gherkin aioli

▲ Dry Rubbed Chicken Tenders — 990
1026 kcal
chicken strips, house - made spice rub, jalapeño dip, fries

** with your kebabs 49 kcal | mint chutney*

INTERNATIONAL PLATES

▲ Braised Lamb Shanks — 1700
1028 kcal
slow cooked lamb shanks, blue cheese polenta, olive dust, onion jus

▲ English Roast Chicken — 1375
765 kcal
roast potatoes, vegetables

● Pan Seared Mexican Crepes — 1128
481 kcal
homemade salsa, sour cream, guacamole

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INTERNATIONAL PLATES · CONTINUED

Polenta — 1075
831 kcal
polenta cakes, mushrooms, signature alfredo sauce

PIZZA & PASTA

Seafood: — 1375
1600 kcal
prawns, squid rings

Chicken: — 1300
1751 kcal
house smoked chicken , english roast, chicken tikka

Meats: — 1185
1804 kcal
pepperoni, goan chorizo

Vegetables: — 1100
1531 kcal
bell pepper, tomatoes, onions , american corn, baby corn, olives spinach, pineapple , mushrooms , jalapeño

DESIGN YOUR OWN PASTA

Pasta: Penne, Fusilli, Farfalle, Spaghetti. Sauce: 460 kcal

Grilled Prawns — 1450
107 kcal

Chicken Breast — 1375
258 kcal

Exotic Vegetables — 1155
38 kcal

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SANDWICHES, BURGERS & WRAPS

▲ Chicken Burger — 1075
680 kcal
seasoned chicken patty, fried egg, cheese, homemade sauce, lettuce, tomato, toasted sesame bun

● Vegetable Burger — 1020
549 kcal
lettuce, plum tomatoes, crumb fried vegetable potato patty, cheese, homemade sauce, toasted sesame bun

The Village Club Sandwich
with lettuce, tomato, cucumber, cheese and:

▲ Chicken Breast, Fried Eggs, Bacon — 1075
851 kcal

▲ Chicken Tikka, Masala Omelette, Mint Chutney — 1075
735 kcal

● Roasted Bell Peppers and Zucchini — 965
701 kcal

Kathi Roll
wheat flour flat bread, mint chutney, red onions

▲ Chicken — 1045
451 kcal

● Paneer — 935
440 kcal

INDIAN PLATES

▲ Roghan -e- Gosht — 1535
437 kcal
slow cooked lamb, whole spices, red onions, chili

▲ Butter Chicken — 1320
971 kcal
boneless chicken tikka, rich plum tomato, butter, cream

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INDIAN PLATES · CONTINUED

- Paneer Aapki Pasand — 1075
  - — 744 kcal
  - — kohlapuri
  - — 886 kcal
  - — tikka masala
  - — 1096.3 kcal
  - — makhani
- Aloo Aapki Pasand — 935
  - — 206 kcal
  - — aloo jeera
  - — 171 kcal
  - — aloo gobhi
  - — 311 kcal
  - — aloo methi
- Ajwaini Amchoori Bhindi — 935
  184 kcal
  okra, onions, tomato
- Dal Tadkewali — 800
  650 kcal
  yellow lentils, garlic
- Dal Makhni — 800
  806 kcal
  black lentils, cream

ACCOMPANIMENTS

- Naan - Plain, Rumali — 330
  364 kcal
- Tandoori Roti — 330
  255 kcal
- Paratha — Laccha, Pudina, Ajwaini, Tawa — 330
  255 kcal

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ACCOMPANIMENTS · CONTINUED

- Phulka — 330
  255 kcal
- Steamed Rice — 330
  418 kcal
- Jeera Rice — 330
  504 kcal
- Peas and Saffron Pulao — 330
  507 kcal

Dum Biryani
finest basmati rice cooked with cardamom, mint and saffron

- Mutton — 1425
  948 kcal
- Chicken — 1315
  771 kcal
- Vegetables — 1075
  615 kcal

**with butter*

LOCAL PLATES

- Prawns Balchao — 1570
  327 kcal
  prawns, red onion, local vinegar
- Goan Prawn or Fish Curry — 1570 / 1450
  491 kcal
  fish fillet or deep-sea prawns, coconut, spices, kokum
- Chicken Xacuti — 1240
  697 kcal
  red onion, coconut, local spices

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LOCAL PLATES · CONTINUED

Tenderloin Chili Fry — 1185
415 kcal
tenderloin strips, onion, bell pepper, chili

Dal Varan — 800
492 kcal
yellow lentils, mustard, chili, coconut

Mix Vegetable Hoomand — 800
597 kcal

BABY PLATES

Chicken Nuggets — 765
586.1 kcal

Baked Mac 'n' Cheese — 655
472 kcal

Pizza Margherita — 655
1493 kcal

Corn Cheese Nuggets — 655
486 kcal

Dal Khichdi — 605
— 213 kcal
— plain
— 230 kcal
— vegetable
— 230 kcal
— masala

French Fries / Smilies — 435
624 kcal

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SWEET PLATES

Classic Caramel Custard 189 kcal	655
Chocolate Brownie 901 kcal vanilla ice cream	655
Rasmalai 677 kcal milk patty, sweetened saffron milk	655
Shahi Gulab Phirni (Sugar Free) 174 kcal	655
Choice of Ice Creams 522 kcal strawberry, vanilla, mango, coffee, chocolate	655

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