

# BELLA AROMA

— MEDITERRANEAN RESTAURANT: LOUNGE —

# TALE OF BELLA AROMA

BELLA AROMA'S STORY BEGINS WITH A CHEF NAMED MARCO, WHO HAS A PASSION FOR FOOD, TRAVEL, AND ADVENTURE. ONE MEMORABLE STOP ON HIS JOURNEY WAS AHMEDABAD'S CROWNE PLAZA. KNOWN FOR HIS LOVE OF TALKING, ONE DAY HE STRUCK UP A DIALOGUE WITH THE HOTEL'S CHEF. THEY TALKED FOR HOURS ABOUT THE DIVERSE AND RICH FLAVOURS OF MEDITERRANEAN CUISINE, WHICH CREATED A BOND ON THE FOUNDATION OF THEIR SHARED LOVE FOR THE CULINARY ARTS. INSPIRED BY MARCO'S LOVELY TALES, OUR CHEF MADE THE DECISION TO SURPRISE HIM WITH A SPECIALLY CURATED MEDITERRANEAN MEAL FOR DINNER.

AS MARCO TOOK HIS FIRST BITE, HE WAS FILLED WITH EMOTIONS AND FLAVOURS THAT TOOK HIM BACK TO HIS MOTHER'S COOKING AND BROUGHT TEARS TO HIS EYES. THE UNIQUE CONNECTION TO HIS PAST THROUGH THE FAMILIAR TASTES OF HIS CHILDHOOD WAS WARMING.

THIS WHOLESOME EXPERIENCE STARTED A NEW FRIENDSHIP BETWEEN MARCO AND THE CULINARY TEAM. AFTER RETURNING HOME, MARCO DECIDED TO CARRY ON THIS BOND BY SENDING LETTERS FILLED WITH SECRET AND AUTHENTIC RECIPES FROM HIS HOMETOWN. THESE TREASURED AND SPECIAL RECIPES ARE NOW RECREATED BY OUR CHEFS AT BELLA AROMA TO BRING THE AUTHENTIC TASTE OF THE MEDITERRANEAN TO THE PEOPLE OF AHMEDABAD.

COME TO BELLA AROMA AND EXPERIENCE THE HEARTFELT FLAVOURS THAT HAVE TRAVELLED FROM MARCO'S HOME TO THIS VIBRANT CITY.



## SOUPS

- SPANISH GAZPACHO (VEGAN) 449  
Chilled Soup of Tomato and Peppers
- MINISTRONE 449/499/549  
Veg/ Chicken/ Seafood
- ▲ GREEK AVGOLEMONO 499  
Lemon Flavored Egg and Chicken Soup
- ▲ MOROCCAN LAMB HARIRA 499  
Hearty Lamb and Chickpea Soup
- ▲ VELVETY CHICKEN AND ASPARAGUS 499  
Poached Egg, Herb Sour Cream

## COLD APPETIZERS

- SYRIAN TABBOULEH WITH QUINOA (VEGAN) 499  
Quinoa, Parsley, Lemon
- TURKISH MEZZE (VEGAN) 449  
Muhammara, Labneh, Green Pea Hummus, Pita
- ▲ LEBENESE COUS COUS CHICKPEAS AND EGG SALAD 549  
Onion, Tomato, Chickpea, Egg, Mint
- ▲ CLASSIC CAESAR 449/549/599  
Lettuce, Mayo, Parmesan Dressing, Croutons

## SHAKEN NOT STIRRED

- LEBANESE FATTOUSH (VEGAN) 449  
Lettuce, Peppers, Cucumber, Tomato, Olive Oil, Lemon, Crispy Pita
- GREEK AVOCADO FETA SALAD 499  
Lettuce, Avocado, Feta Cheese, Black Olive, Millet Croutons

## HOT APPETIZERS

- LEBANESE FATAYER 599  
Spinach and Ricotta Pies
- PERI PERI SHISH 599  
Peppers and Cottage Cheese on Bamboo Skewers
- CIGARA BOREGI 599  
Peppers and Cottage Cheese on Bamboo Skewers
- ▲ ARABIC SHAWARMA 499/599  
Veg/Chicken
- ▲ SUMAC GARLIC CHICKEN 649  
Oven Roasted Chicken with Sumac, Garlic and Silver Warq
- ▲ KEBAB HALABI 699  
Minced Lamb Seasoned with Aromatic Spices and Chargrilled
- ▲ PRAWNS PIL PIL 699  
Prawns, Garlic, Chili, Paprika, Parsley, a Tangy combination of Tomato and Sea Food

## PIZZA

48 HOURS AGED SOUR DOUGH OPTIONS FOR BASE OF  
Refined Flour / Whole Wheat / Multi-Grain (Ragi, Jowar, Bajra Mixed With Wheat)

■ GREEK KALAMATA OLIVE, ARTICHOKE, AND JAJALAPEÑO	749
■ TRI MUSHROOM Porcini, Shitake and Button Mushroom, Truffle Oil	749
■ FOUR CHEESE - PEINIRLI Mozzarella, Scarmoza, Gorgonzola, Parmigiano Reggiano	799
▣ SMOKED CHICKEN, OLIVE, FETA PEINIRLI	849
▣ SHREDDED LAMB, CARAWAY SEEDS, OLIVES AND ONION	899
▣ BACON, CARAWAY SEEDS, STEAMED ONIONS	899

## HOMEMADE PASTAS

■ BEETROOT TORTELLINI Tossed in Pesto and Cherry Tomatoes	749
■ RATATOUILLE CANNELLONI Tomato Sauce and Vegetable Filling	749
■ SEMOLINA GNOCCHI Cheese and Mushroom	749

## MAKE YOUR OWN PASTA

■ CHOICE OF PASTA (ANY ONE) Linguine / Fettuccini / Spaghetti / Farfalle / Fusilli / Penne { Please ask for Whole Wheat or Gluten free option }	749/799
■ CHOICE OF SAUCE (ANY ONE) Tomato Sauce / Pesto / Cream / AOP Vegan	
■ TOPPINGS (ANY 4) Mushroom / Broccoli / Zucchini / Bell pepper / Olives / Jalapeno / Caper / Onion	

## MAINS

■ TRI-PEPPERS PAELLA (VEGAN) Traditional Spanish Saffron scented Bell Pepper, Rice	799
■ GREEK EGGPLANT MOUSAKKA Crumb Fried Eggplant, with Spicy Tomato Sauce	799
■ CAPONATA MANICOTTI Basil Oil, Cheese Fondue, Bitter Arugula, Balsamic	799
▣ MEDITERRANEAN SEAFOOD PAELLA Mix Seafood Prawns, Squids, Fish, Mussels, Olives, Parsley	899
▣ ROASTED CHICKEN Baharat Rubbed Oven Roasted Chicken, served with Herb Mash and Vegetables	849
▣ MOROCCAN LAMB TAGINE Traditional Lamb Stew flavored with Lemon, Served with Fruity Cous-Cous	899
▣ HERB AND PEPPER CRUSTED FISH Herb and Black Pepper Crusted Fillet, served with Herb Mash and Vegetables	849
▣ AFRICAN CHERMOULA WITH SALMON Flavorsome Chermoula spiked North Atlantic Salmon, served with Herb Mash and Vegetables	899
▣ PIRI PIRI PRAWNS Pan Seared Tiger Prawn spiked with Piri-Piri and grilled, served with Herb Mash and Vegetables	899



## DESSERTS

EGYPTIAN UMM ALI Warm Bread Pudding	449
WARM DATE CAKE Served with Scoop of Vanilla Ice Cream	449
SPANISH TRES LECHES Milk Pudding with Almond Praliné	449
PULL ME UP TIRAMISU Layers of Coffee-soaked Ladyfingers and a Cream made from Mascarpone, Eggs and Sugar	449
KUNAFI A Creamy Silky Milk Pudding and Drizzled with Fragrant Simple Syrup	449

## MOCKTAILS

MARGARITA ITALIANA A Delightful Twist On The Classic Mediterranean Mocktail	349
MOJITO ALL ANANAS ALLA GRIGIA A Pineapple Mojito With Tropical Twist On The Classic Cuban Mocktail	349
SHAKERATTO Shaken Espresso With Sugar And Ice	349
BACIO ITALIANA Romantic And Indulgent Concoction Featuring Chocolate, Hazelnut & Espresso	349
MOJITO Watermelon/ Green Apple/ Classic	349
ICED TEA Peach / Lemon / Passion fruit / Strawberry	299

## NON-ALCOHOLIC COCKTAILS

BERRY SPRITZ Strawberry/Passionfruit/Peach With White Wine	449
MEDITERRANEAN SANGRIA Non-Alcoholic Red Wine, Citrus, Sparkling Water	449
BELLA MARTINI Non-Alcoholic Gin, Citrus, Honey	449
TAHURA Non-Alcoholic Gin, Cucumber, Mint, Lime	449
POMEGRANATE MOJITO Non-Alcoholic Rum ,Pomegranate, Mint, Lime	449
COSMOPOLITAN Vodka, Cranberry Juice, Lime	449
MOROCCAN LIBRE Non-Alcoholic Rum, Coke, Lime	449
BOURBON JULEP Non-Alcoholic Whiskey, Mint, Sugar	449

## NON-ALCOHOLIC BEER

BAVARIA	399
HEINEKEN	399

## NON-ALCOHOLIC WINE

DONELLI (FRUIT WINE) 1850

## HOT BREWS

ESPRESSO 299  
CAPPUCCINO 349  
CAFÉ LATTE 349  
FLAT WHITE 349  
MACCHIATO 349  
AMERICANO 349  
BLACK COFFEE 349  
DECAFFEINATED COFFEE 349  
SELECTION OF GOURMET TEA 349  
*English Breakfast/ Earl Grey/ Green Tea/ Assam/ Darjeeling/ Chamomile/ Jasmine/ Fruit Teas*  
AFFOGATO 449  
*Vanilla Ice Cream, Chocolate, Espresso Coffee*  
MASALA TEA 399/349  
HOT CHOCOLATE 349

## GOURMET COFFEE

CARAMEL MOCHA 399  
SALTED CARAMEL CAPPUCCINO 399  
CINNAMON LATTE 399

## FRAPPES

NUTELLA MOCHA FRAPPE 349  
BROWNIE FRAPPE 349  
MOCHA FRAPPE 349

## MILKSHAKES & SMOOTHIES

NUTELLA SHAKE 349  
BROWNIE SHAKE 349  
OREO SHAKE 349  
PASSIONFRUIT SMOOTHIE 349  
BANANA CARAMEL SMOOTHIE 349

## GOURMET TEAS

HIBISCUS TEA 399  
STRAWBERRY AND PEPPERMINT TEA 399