

Salads

FIG N OLIVE'S SIGNATURE CAESAR Kcal434 | 533 | 450 @@@@@

Crisp romaine lettuce tossed in creamy parmesan cheese and garlic dressing; garnished with croutons

Vegetarian / A Grilled Chicken / A Crispy Bacon

■ FATTOUSH Kcal220 💥 🥯

A Mid-East inspired salad with toasted pita, mixed lettuce, peppers, pickled radish, tomatoes, cucumbers, olives and sumak.

■ BEETROOT & FETA*Kcal200 @®®

Oven roast beetroot, mixed- greens, Greek feta cheese and mint; tossed in extra virgin olive oil and orange vinegar; sprinkled with caramelized walnut.

■ PRAWN & AVOCADO Kcal220 (*) (*)

Tender prawns, cherry tomatoes, pickled fennel, mixed-lettuce with passion fruit and ginger dressing.

■ MEZZE BOARD*Kcal220 (3) (1)

A selection of small dishes served as appetizer, commonly served throughout the Mediterranean and the Middle East Tzatziki, Tabbouleh, Muhammara, Baba Ganoush, Greek Salad, Hummus with Olives, served with Za'atar Grissini, Crudités, Pickles and Poi



TOMATO & BASIL Kcal374 ¥

A light tomato broth; served with pesto baguette

WILD MUSHROOM VELOUTE Kcal299 (1)

Mushrooms blended into creamy broth infused with herbs, served with a drizzle of truffle oil and Pesto baguette.



375

375

450



550

350



ZUPPA DI PESCE (ITALIAN SEAFOOD SOUP) Kcal379 A selection of fresh seafood tossed in Italian herbs and tomatoes; served with toasted Poi.	375
MOROCCAN LAMB CHICKPEA HARIRA Kcal461 Lamb, Cilantro, Chick pea and dash of Lime Served with fries and pickles. Poi's can be served grilled.	375
Pois	
 FALAFEL & TAHINI POI Kcal381 Kcal381 Tomato, cucumber, tahini sauce, paprika, and mixed lettuce. 	350
GRILLED VEGETABLES & MOZZARELLA POI Kcal419 00 Zucchini, aubergine, roasted peppers, and tomatoes layered with mozzarella cheese, fresh basil, and pesto.	350
 GRILLED CHICKEN POI Kcal509 (1) Lightly spiced grilled chicken breast layered with jalapenos, tomatoes, mixed lettuce and chilli mayo 	300
GRILLED STEAK POI Kcal520 Beef fillet grilled to your preference served with caramelized onions mustard mayo tomatoes & rucola leave	400 ves
 PRAWN & AVOCADO POI Kcal473 (*) Tomato, onion, chilli and cucumber salsa Served with fries and pickles. Poi's can be served grilled. 	400







Small Plates

 GREEK CIGAR Kcal366 (1) Pimentos, Spinach and Feta with sweet chilly dip and mixed lettuce 	375
WARM HARISSA CHICKEN SKEWERS Kcal534 @ Harissa marinated chicken cubes, mixed lettuce and basil pesto Poi	450
 GRILLED ZUCCHINI & AUBERGINE INVOLTINI Kcal220 III @ Zucchini and aubergine rolls; stuffed and baked with ricotta cheese, spinach, and parmesan 	450
 SUMAC-SPICED CHICKEN TENDERS Kcal439 C Lightly spiced chicken strips; pan tossed and served with green harissa, hummus, kalamata olives & baguette 	450
 PRAWNS PLATTER (CHOOSE ONE) Kcal332 Chorizo and tomatoes © © (D) Butter Garlic and Parsley © (D) Olive Oil, Capers, Cherry Tomatoes, and Peppers © (D) 	500
 CROSTINI (CHOOSE ONE) Kcal347 394 477 (2) Classic Tomato / Basil & Mozzarella Cheese / Wild Mushroom with Thyme / Parmesan Cheese & Rucola leaves / Roasted Bell Peppers, Capers, Garlic, Parsley & Goat Cheese 	







Large Plates

ZA'ATAR & SUMAC SPICED ROAST CHICKEN Kcal644 💥 575 Middle Eastern herb roasted chicken: served with roasted vegetables, tabbouleh, and preserved marmalade. GRILLED SNAPPER Kcol496 ® ∞ 750 Fillet of Snapper marinated with chilli, lemongrass and fresh herbs; served with tender vegetables and potato wedges. ■ PEPPER- SPICED B., F FILLET Kcal459 700 B...f fillet rubbed with cracked peppercorns; served with porcini balsamic jus, rocket leaves, roasted garlic and potato wedges. ■ PAN-SFARED FILLET OF SALMON Kcol509 @ ① 950 Crisp pan-seared salmon fillet served with avocadojalapeno salsa verde cream, braised fennel puree, sautéed vegetables, and pickled radish. 550 EGG PLANT Parmigiana Baked egg plant with a rich tomato base & bechamel, aratinated with parmesan cheese SPINACH MUSHFOOM & FICOTTA FAVIOLI

Spinach, mushroom stuffed home-made pasta, tossed with herbs & beurre nivaette



600





Pasta

create your own pasta

Pasta - Penne Kcal570/744/768 / Kcal 578/755/775 / Kcal 596 / Kcal 617 Spaghetti Kcal564/739/762 / Kcal 574/750/771 / Kcal 596 / Kcal 617 Fettuccine Kcal564/739/762 / Kcal 574/750/771 / Kcal 596 / Kcal 617 Sauce - Tomato / Cream / Pesto

■ Veg / CHICKen/ Bolognaise/ Seafood

525 / 550 / 590 / 590

All pasta will be served with Herb Garlic Bread



 SUN-DRIED TOMATO Kcal582 @ Garnished with zucchini confit, roasted peppers, basil and flamed goats cheese 	550	
SHIITAKE & FIELD MUSHROOM Kcal537 Sautéed assorted mushrooms with truffle oil; garnished with confit garlic and thyme	600	
 PESCATORA Kcal641 () () () () Seafood Risotto with prawns, mussels and calamari cooked with tomato & thyme garnished with parmesan shavings Please note our risottos are cooked al dente. Kindly inform your server if you wish for your risotto to be cooked more than usual. Plaga Age Age Age Age Age Age Age Age Age Age	650	
MARGHERITA Kcal592 Mozzarella, tomato and basil	650	

	200	
 ORTOLANO Kcal843 (1) Grilled Auborgine, Zucchini, Bell Peppers, Mushroom, Black Olives & Cherry Tomato 	650	
QUATTRO FROMAGGI Kcal964 (1) Four cheese pizza	700	
SPICED CHICKEN Kcal982 Olives, sun-dried tomatoes and basil	750	
 LA FUNGHI Kcal886 (1) A selection of wild mushrooms, fresh oregano, truffle oil and rucola leaves 	700	
 PEPPERONI Kcal995 (1) (2) (2) (2) (2) (2) (2) (2) (2) (2) (2	750	
ALLA PESCATORA Kcal855 (1) (1) Seafood Pizza	800	
Available in classic Italian salsa or spicy marinara		
Sides		
■ GARLIC BREAD Kcal686	300	
GARLIC BREAD WITH CHEESE Kcal700 (1)	325	
■ FRIES Kcal405 ¥	300	
SAUTÉED SEASONAL VEGETABLES WITH BUTTER, GARLIC & HERBS Kcal367 @	300	
MIXED LEAF SALAD WITH CITRUS VINAIGRETTE OR BALSAMIC DRESSING Kcal268 ¥	300	



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CLASSIC TIRAMISU Kcal398 @@ Coffee, Kahlua liqueur, Mascarpone layered between savoiardi biscuit	375
 BAKED CHEESE CAKE * Baked Cheese Cake with Blueberry compote 	375
HOT CHOCOLATE MUD PUDDING [*] _{Kcal434} [®] Rich Chocolate Mud Cake with hot ganache topped with Ice-cream	375
APPLE PIE * Kcal366 Apple, Raisins, Cinnamon & Sweet Crust	375
GELATO Check with your server	375
AN IHG' HOTEL G O A Vegetarian Vegetarian Vegetarian Vegetarian	

Please inform our service associate for any food allergies, food intolerance, dietary requirements or religious interest that you or any of your party may have. All prices are in Indian rupees and are exclusive of government taxes. Note: Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Menu items are subject to change due to freshness and availability of the ingredient

