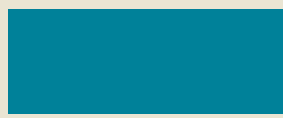


APPETIZER AND MEZZE

**Served with mini pita breads*

Vegetarian

*Marinated Olives <i>Walnuts, celery, spring onion, parsley and chilli flakes</i>	275
Panko Crusted Mushroom <i>Picada marinade, spiced cheddar stuffing and aioli</i>	295
Baked Camembert <i>Melba toast, caramelized onions, pickled bell peppers, mixed greens and toasted pistachio</i>	450
Falafel <i>Tarator dip, pickled vegetables</i>	250
Mini Cigrare Boregi <i>Cheese and mixed herb stuffing with spicy tomato dip</i>	295
Vegetable Calzone <i>Tomato, fresh mozzarella, basil pesto and mixed greens</i>	295
*Muhammara <i>Roasted red bell pepper, mixed nuts and pomegranate molases</i>	275
*Plated Spinach Mezze <i>Yoghurt, parmesan, almond and extra virgin olive oil</i>	295
*Hummus <i>Tahina, garlic, lemon and extra virgin olive oil</i>	250
*Plated Avocado Hummus <i>Avocado, tomato, onion, chilli, roasted cumin, green coriander and lime</i>	295



APPETIZER AND MEZZE

**Served with mini pita breads*

Non-vegetarian

Chicken Al Ajillo <i>Garlic, chilli, olive oil and parsley</i>	325
Chicken Calzone <i>Zucchini, fresh mozzarella, basil pesto and mixed greens</i>	325
Crispy Calamari <i>Lemon, dill and tahina remoulade dip</i>	375
*Plated Smoked Salmon Hummus <i>Smoked salmon, capers and dill</i>	395
*Plated Lamb Hummus <i>Allspice and almond flakes,</i>	350
Truffled Tenderloin Carpaccio <i>Aioli, marinated olive, truffled pecorino, arugula, lemon and truffle oil</i>	375
A portion of six mini pitas	100

MEDITERRANEAN KEBAB AND GRILL

Vegetarian

Fava Special Vegetable Kibbeh <i>Bocconcini, basil, pomegranate and almond stuffing</i>	375
Cottage Cheese & Vegetable Skewers <i>Egyptian dukkah rub</i>	395
Mushroom, Broccoli & Onion Sheesh Kebab <i>Garlic, oregano and all spice marinade</i>	375
Baby Potato, Leek & Olive Skewers <i>Rosemary and garlic</i>	375
Falafel in Pita Pockets <i>Lettuce, pickled vegetables and hummus</i>	395

VAT and Service Tax extra as applicable.
Service charge - 10%



MEDITERRANEAN KEBAB AND GRILL

Non-vegetarian

Greek Style Chicken Souvlakia <i>Coriander seeds, oregano and tzatziki dip</i>	395
Chicken Shawarma <i>Lettuce, pickled vegetables, mint labneh and garlic sauce</i>	475
Minced Lamb Kofte Kebab <i>Onion, garlic, chilli, parsley nutmeg and cumin</i>	495
Juicy Lamb Chops <i>Mountain herbs and garlic marinade</i>	575
Sumac & Chilli Prawns <i>Lemon and mint</i>	575
Turkish Style Fish Kebab <i>Bayleaf, lemon and parsley</i>	450

SHARING PLATTER

served with* half a dozen mini pita breads / ** dozen mini pita breads

Vegetarian

Crostini Duet <i>Cherry tomato, bocconcini and basil; artichoke, roasted peppers agro dolce and parmesan</i>	350
**A Dozen mezze / *Half A Dozen Mezze (Serves 2 / 4) <i>Omi huriya; muhammara; hummus; walnut and goat cheese dip; white bean and gorgonzola hummus; greek tzatziki; babaganoush; couscous salad; marinated olives; mint labneh; vegetable dolmas; falafel</i>	550 / 850
Assorted Vegetarian Kebab (Serves 2 / 4) <i>Fava special stuffed kibbeh; cottage cheese and vegetable skewers with dukkah rub; mushroom, broccoli and onion sheesh kebab</i>	550 / 850



SHARING PLATTER

Served with* half a dozen mini pita breads / ** dozen mini pita breads

Non-vegetarian

Crostini Duet 450
Chicken, orange and parsley; crabmeat, dill and capers

Cured Meat Platter 525
Parma ham, mortedella, salame milano, marinated olives and melon

Assorted Non-Vegetarian Kebab (Serves 2 / 4) 625 / 925
Chicken souvlakia; lamb kofte kebab and turkish fish kebab

SIGNATURE LIVE MICRO GREEN SALAD 375

In this signature salad Chef Abhijit Saha presents 3 varieties of live micro greens with arugula, mixed lettuce, cherry tomato, parmesan, toasted almond, balsamic reduction and extra virgin olive oil.

Micro Greens are essentially a tiny form of young edible greens produced from various kinds of vegetables, herbs or other plants harvested at a young seedling stage after a few leaves have begun to develop. Despite their small size, microgreens can have very strong flavors. They possess an especially high nutritional content making them healthy options to add flavour, freshness and an element of beauty to each dish.

SOUP AND SALAD

Vegetarian

Chilled/Warm Carrot and Orange Soup 200
Celery, coriander and orange zest

Oven Roasted Tomato Soup 200
Basil, garlic croutons and extra virgin olive oil

Cream of Porcini & Button Mushrooms 275
Garlic, thyme and mixed vegetables

Tomato & Fresh Mozzarella Salad 325
Figs, basil pesto and mixed greens

Fava Greek Salad 300
Cucumber, bell pepper, tomato, olive, pickled onion, feta and oregano dressing

Melon & Watermelon Salad 325
Pomegranate, parmesan, mint, arugula, balsamic reduction and extra virgin olive oil

VAT and Service Tax extra as applicable.
Service charge - 10%



SOUP AND SALAD

Non-vegetarian

Hearty Chicken Broth <i>Mixed vegetable, pasta and fresh herbs</i>	250
Sicilian Seafood Soup <i>Tomato, chilli, fennel and lemon</i>	325
Chicken & Red Grape Salad <i>Couscous, bell pepper, onion, lime, raisin, toasted almond, parsley and extra virgin olive oil</i>	350
Prawn Nicoise <i>Egg, olive, beans, potato, tomato and assorted lettuce</i>	425

PASTA

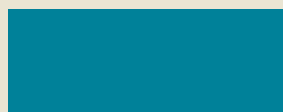
Vegetarian

Fusilli Aglio Olio <i>Artichoke, broccoli, peas, parmesan chilli, garlic and extra virgin olive oil</i>	375
Penne Pomodoro <i>Tomato, basil, olives and parmesan</i>	350
Fetuccini Zafferano <i>Mushroom ragu, pecorino and marjoram</i>	375
Ravioli <i>Sun-dried tomato, goat cheese and sage butter sauce</i>	450

Non-vegetarian

Angel Hair with Seafood <i>Crabmeat, calamari, shrimps, basil and tomato sauce</i>	550
Rigatoni Con Pollo <i>Chicken and mixed mushroom ragu</i>	475
Fetuccini Bolognese <i>Beef ragu, rosemary and parmesan</i>	475
Spaghetti Carbonara <i>Smoked bacon, egg yolk, parsley and parmesan</i>	475

VAT and Service Tax extra as applicable.
Service charge - 10%



PIZZA & BURGER

Burgers are served with french fries

Vegetarian

Two Cheese Margherita <i>Tomato, mozzarella, smoked scamorza, basil and extra virgin olive oil</i>	425
Mushroom Pizza <i>Jalapeno, bellpepper, onion and mozzarella</i>	450
Quatro Stagioni Pizza <i>Artichoke, roasted peppers, black olive, zucchini, ricotta and mozzarella</i>	450
Herb & Garlic Vegetable Burger <i>Tomato relish, coleslaw</i>	325
Chargrilled Vegetable Burger with cheese <i>Cheese, pesto, balsamic reduction, coleslaw</i>	325

Non-vegetarian

Frutti di Mare Pizza <i>Prawn, squid, fish, capers, dill and mozzarella</i>	595
Turkish Minced Chicken Pizza <i>Shallots, garlic, allspice pistachio and mozzarella</i>	475
Honey Mustard Grilled Chicken Burger <i>Gherkins, avocado, coleslaw</i>	375
Juicy Cheesy Tenderloin Burger <i>Caramelized onion, coleslaw</i>	395
A Portion of French Fries/ Roasted Baby Potatoes	150

VAT and Service Tax extra as applicable.
Service charge - 10%



MAIN COURSE

Vegetarian

Sicilian Style Spinach & Potato 425
Mushroom ragu, toasted almonds, cherry tomato and pecorino cheese

Grilled Provolone & Vegetable Timbale 425
Potato gnocchi and tomato relish

Asparagus & Roasted Tomatoes 425
Polenta, parmesan and basil pesto

Porcini Mushroom Risotto 450
Roasted garlic and arugula

Tomato Risotto 450
Chargrilled vegetables, almond flakes and parmesan

Spanakopita Stack 450
Spinach, feta, almond and honey mustard sauce

Greek Style Vegetable Moussaka 450
Tomato sauce and garlic toast

Corn & Asparagus Stuffed Crepe 450
Roasted baby potatoes, haricot beans, grilled bell peppers and gorgonzola sauce

Cottage Cheese & Vegetable Tagine 475
Olives, apricot, prune and almond with rice or couscous

Non-vegetarian

Harissa Grilled Fish 475
Ratatouille, roasted baby potatoes and salsa verde

Picaada Grilled Halibut 550
Sautè potato, onion, caper and white wine sauce

Almond Crusted Norwegian Seabass 795
Polenta, semiseco tomato and orange-dill sauce

Tiger Prawns Aglio Olio 850
Saffron fettuccini, grilled vegetables, chilli, garlic and olive oil



MAIN COURSE

Non-vegetarian

Chicken Parmigiana <i>Panko crumbs, mozzarella melt, roasted baby potatoes, tomato-basil sauce and balsamic reduction</i>	450
Caramelized Onion Stuffed Chicken Breast <i>Barbecue rub, roasted vegetables and whole grain mustard sauce</i>	450
Signature Pomegranate Chicken <i>Ricotta stuffing, pomegranate reduction, bitter chocolate leeks, walnut and baby potato</i>	475
Duck Leg Confit <i>Herb mash potatoes, char-grilled vegetables, fig and red wine sauce</i>	750
Moroccan Lamb Shank Tagine <i>Turnip, carrot, prune and almond with rice or couscous</i>	650
Grilled Prime Tenderloin <i>Carrot puree, black olive powder, creamy spinach, roasted baby potatoes and redwine sauce</i>	575
German Pork Spiral Sausage <i>Varbecue rub, sage and roast garlic risotto and pepper sauce</i>	550

ICE CREAM AND SUNDAE

Ice-Cream - Double Scoop <i>Flavours of the day, cherry compote and toasted nuts</i>	150
Sunshine <i>Mango and butterscotch ice-cream, pomegranate sauce, chocolate flakes, oreo cookie and whipped cream</i>	225
Dawn <i>Fig n honey and chocolate ice cream, banana, nuts and caramel sauce</i>	225
Chill Out <i>Vanilla and strawberry ice cream, fresh fruits, chocolate sauce and mint</i>	225



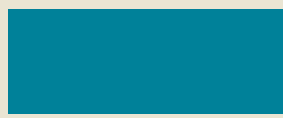
DESSERT AND CHEESE

Cherry Crème Brulee <i>Savoury orange segment</i>	250
Peach & Yoghurt Pannacotta <i>Spice poached peach, peach-caramel sauce and red grapes</i>	250
Saffron & Orange Infused Prunes <i>Orange segments, mascarpone cream and toasted walnuts</i>	275
Baked Lemon Cheese Cake <i>Red grape and cherry sauce</i>	250
Baklava <i>Fig and honey ice-cream</i>	300
Apple Crumble Tart <i>Apple and mint jelly and vanilla sauce</i>	250
Turkish Coffee & Chocolate Pudding <i>Date and coffee shortbread</i>	275
Molten Chocolate Mudcake <i>Vanilla ice cream</i>	300
Tiramisu <i>Espresso-vanilla sauce</i>	275
Cheese Platter (For 1/ For 2) <i>Six chef's special cheese, marinated mushroom, melba toast, caper berry, green apple battons</i>	350 / 625

TEA

Apurva Darjeeling Black Tea	75
Ambootia, Darjeeling Green Tea	95
Ambootia, Darjeeling Black Tea, First Flush	120
Ambootia, Darjeeling Black Tea, Hand Rolled Leaf	120
Premium Darjeeling White Tea	125
White Tea with Raspberry	120
Wellness Brew	95
Assam CTC	75

VAT and Service Tax extra as applicable.
Service charge - 10%



TEA

Jasmine/ Earl Grey/ English Breakfast	75
Nilgiri Leaf Tea	75
Green Tea	75
Lemon Tea	75

HERBAL TEA AND INFUSION

Camomile/ Peppermint	95
Tulsi-Liquorice	95
Mulberry Herbal Infusion	95
Fennel-Mint-Basil	95
Moroccan Mint	120
Seventh Heaven	95

COFFEE

Espresso Single/Double	75 / 120
Machiattto	95
Freshly brewed coffee/ decaf	95
Cappuccino	120
Latte	120
Flavoured Cappuccino - Almond / Chocolate	150

SPECIALTY COFFEE

Turkish Coffee	150
*Illy Coffee	175
*Kenyan Gethumbwini Special AA	200
*Flavored Cappuccino add Rs. 25/-	

VAT and Service Tax extra as applicable.
Service charge - 10%

