



SARAYA

Sangolda, Goa

All Day Cafe

9:00 am to 10:30 pm

Breakfast Lunch Dinner

CAFE MENU

+91-8888926811



SARAYA

We, at Saraya, are striving towards being ecologically responsible, while providing local and organic produce harvested as much as possible from our very own farm.

We use Sourdough base for pizzas and also offer Gluten-free and Vegan options. The food takes at least 20-30 mins to prepare, as we provide a fresh and natural eating experience, so we appreciate your patience; we guarantee it will be worth the wait!

Along with the cafe, Saraya is a creative space and community-centre. To find out about our upcoming workshops and classes, ask any of us or visit our **facebook page: /sarayagoa**

If you would like to contribute to our workshops or display your work at our gallery, please feel free to share your thoughts!

In addition to our cafe, art gallery, and organic farm, we also have a Bed & Breakfast at the far end of this property, nestled between trees and paddy fields. This eco-space built on principles of sustainability and using mostly natural materials, is comprised of earth houses and tree houses.

We hope you enjoy your time here, and look forward to sharing the Saraya experience with you!

Ask about making any dish on our menu gluten-free or vegan-friendly.

SPECIAL NOTE: Your generous **TIPS** will be shared with our pizza and kitchen staff who are responsible for bringing magic to your palate.

C O F F E E

Espresso

Single shot of perfectly brewed black coffee

120/-

Americano

Shot of Espresso served with Hot water

140/-

Cappuccino

Shot of Espresso served with milk & foam

180/-

Flat White

Shot of Espresso served with milk

200/-

Hot Chocolate

Organic coco powder, jaggery syrup and milk

220/-

T E A

Masala Chai

Tea leaves brewed with milk, ginger and indian spices

100/-

Green Tea/Black Tea

Organic tea leaves, lightly brewed, served with lemon

110/-

Healing Herbal Tea (Caffine-Free)

Coriander seeds, Ginger, Tulsi, Flax seeds, Pepper, Cinnamon

120/-

C O L D B E V E R A G E S

Cold Coffee with Cinnamon

Vegan option- Coconut milk @Rs.50

180/-

Cold Coffee with Vanilla Ice Cream

Add Chocolate sauce topping @ Rs.40

Vegan option- Coconut milk @ Rs 50

Vegan Ice-cream @ Rs 140

240/-

Iced Tea (Herbal/ Black)

Freshly brewed tea with jaggery, Ice, Lemon and Mint

180/-

Iced Coffee

Freshly brewed coffee with Jaggery, milk and Ice

180/-

9:00 AM – 4:00 PM

7:00 PM – 10:30 PM

SMOOTHIES

Go Bananas

260/-

Vegan smoothie with Bananas, dates, Peanut Butter, Cinnamon and Coconut milk

Power of 2

290/-

Vegan smoothie with fresh Bananas, mango/chikoo, Cashew, Peanut butter, Dates, Thyme and Coconut milk

Mango/ Chikoo Magic

290/-

Vegan smoothie with fresh mangoes/chikoo, Thyme and Coconut milk

GELATO SMOOTHIES

280/-

- Tender Coconut with Pineapple & Jalapeno
- Dark Chocolate with Mint
- Dark Chocolate with Banana Peanut Butter
- Swiss Chocolate with Banana Peanut Butter
- Salted Caramel Gelato with Espresso

B R E A K F A S T

Paratha of Choice (Aloo/ Gobi/ Cheese)

*Paratha served with curd, pickle and a dollop of salad.*1 Parantha **180/-**2 Parantha **290/-**

Pancakes

230/-*Pan-fried batter made with organic flour and locally sourced ingredients,
Served with Butter**Choice of Homemade jaggery syrup/Chocolate Sauce/Maple Syrup**Add: Seasonal fruits @Rs 40**Caramelized seasonal fruits @Rs 60*

Fruit Bowl

220/-*Fresh seasonal fruits served with dry fruits and seeds**Add Vanilla Ice cream @Rs.100**Vegan Ice-cream @Rs.140*

Sourdough Open-Sandwich (Tomato/Basil Pesto)

280/-*Sourdough slice baked with Ricotta, Choice of pesto,
Olives and Parmesan cheese*

Veg Omelette (Chilla)

230/-*Pan fried batter consisting of chickpea flour, finely chopped vegetables**Choice of Topping: feta cheese/Cottage Cheese/Tofu*

Bhurji

230/-*Scrambled cottage cheese/Tofu with vegetables, topped with fresh
coriander.**Choice of Bread: Sour Dough/ Gluten Free Bread/ Paratha/Poli*

9:00 AM – 4:00 PM

7:00 AM – 10:30 PM

SOUPS & SALADS

Soup Of The Day

*Soup of the day served with garlic breadsticks,
a dollop of salad*

Half **180/-**

Full **360/-**

Tomato Soup

*Roasted tomato with celery, bell pepper, oregano.
Served with garlic breadsticks and a dollop of salad*

Half **180/-**

Full **360/-**

Watermelon Feta Salad

Watermelon chunks mixed with rocket, balsamic vinegar, sprouts

380/-

Tomato Spinach

*Wholesome chickpea dip served with olives, mint & tomato with local
toasted bread / whole-wheat pita*

380/-

Saraya House

*Beetroot, carrot and cucumber slices with sprouts, fresh greens, olives,
pomegranate and apple cider vinegar dressing*

380/-

Greek

*A fresh mix of lettuce, tomatoes, cucumbers, red onions, capers, feta
cheese and olives dressed with salt, oregano and olive oil*

380/-

Creamy Potato Salad

*Baked potato cubes mixed with creamy yogurt, rocket, basil, mint,
coriander, spinach and mustered garlic dressing garnished with olives,
seeds, sprouts, capers, and pink pepper corn*

380/-

12:00 – 4:00 PM
7:00 PM – 10:30 PM

STARTERS

Bruschetta

240/-

Garlic buttered toasted local bread topped with tomatoes, fresh basil, olive oil and balsamic vinegar

Chilli Cheese Toast

8 Pieces **240/-**

16 Pieces **460/-**

Local bread toasted with garlic, butter, onion, cilantro, cheese, served with dip

Add On: Cherry tomato, herbed mushrooms, black olives, jalapeño pepper @Rs.60 each

Grilled Cheese Pesto Toasties

8 Pieces **240/-**

16 Pieces **460/-**

Garlic butter toasted local bread topped with tomatoes, fresh basil, olive oil and balsamic vinegar

Add cherry tomato, herbed mushrooms, black olives, jalapeño pepper @Rs.60 each

Homestyle Hummus

360/-

Wholesome chickpea dip served with olives, mint, tomatoes with local toasted bread/ whole wheat pita bread

Fiery Hummus

390/-

Spicy with jalapeno

Stuffed Mushrooms

360/-

Mushrooms stuffed with garlic, butter, cilantro, topped with melted cheese, rolled in breadcrumbs baked until crisp, served with dip and garlic toast.

Baked Potato Wedges

270/-

Potatoes tossed with olive oil, rosemary, thyme and baked until crisp served with sour cream

Jalapeño Poppers

280/-

Baked breaded balls with mozzarella, jalapeño and olives. Served with sour cream

12:00 – 4:00 PM
7:00 PM – 10:30 PM

SANDWICH

- Bombay Maharaja** **290/-**
Green chutney, Lettuce, Cucumber, Tomato, Red Onion, Sliced Potatoes and melted cheese
- Buried Treasure Sandwich** **340/-**
Homemade hummus and In-house salad sandwich on toasted local bread
- Mediterranean Hummus Sandwich** **340/-**
Home-made hummus, lettuce, tomatoes, olives and mint
- Summertime Sandwich** **440/-**
Vegetarian shammi kebab, crumble, herbed mushrooms, homemade sauces, pickles, melted cheese
- Sesame Glazed Tofu** **440/-**
Glazed Tofu, in-house pickles, sesame seeds, Rocket on toasted local bread
- Paneer Tikka** **440/-**
Green Chutney, lettuce, tomatoes, onion, grilled Paneer

MAIN COURSE

- Jacket Potato** **240/-**
Baked Potato topped with garlic herbed butter and melted cheese. Served with fresh salad **2 Pieces**
- 4 Pieces** **460/-**
- Thali of the Day** **340/-**
Includes Rice, Roti, Dal/Lentils, Vegetable of the day, salad, Pickle and Desert

12:00 – 4:00 PM
7:00 PM – 10:30 PM

PASTA

(Choose your Pasta – Penne/ Spaghetti/ Macaroni/ Farfalle)

Arrabbiata

340/-

In-house tomato sauce, tossed with Roasted garlic and Olives, topped with Parmesan and fresh Basil. Served with toasted garlic bread

Aglione olio

340/-

Olive oil, Garlic, Red chilli and parsley, topped with Parmesan. Served with toasted garlic bread

Alfredo

390/-

In-house cream cheese sauce, tossed with Broccoli, Mushroom, Olives, topped with Parmesan. Served with toasted garlic bread

Pesto

440/-

In-house Basil pesto sauce, tossed with fresh cream, cherry tomatoes, Olives, topped with Parmesan.

Mac and cheese

390/-

Baked Macaroni mixed with In-house Cheese sauce, Cheddar and topped with Mozzarella cheese

BUDDHA BOWLS

340/-

Sesame Glazed Tofu

Glazed tofu, Rice Noodles, Charred Broccoli; Mixed vegetables, In-house pickles, Microgreens and Sesame soy dressing

Paneer Tikka

Grilled Paneer, Local red rice, Charred Broccoli, Mixed vegetables, In-house pickles, Microgreens and Minted yogurt

Masala Chickpea

Spiced Chickpea, Local red rice, Charred Broccoli, Mixed vegetables, In-house pickles, Microgreens and Minted yogurt

12:00 – 4:00 PM
7:00 PM – 10:30 PM

W O O D F I R E O V E N P I Z Z A

(Sour dough and Gluten-free options available)

TRADITIONAL RECIPES

	10"	12"
Margarita <i>(Mozzarella cheese on a Tomato sauce base)</i> <i>Recommended toppings: Basil; Roasted garlic; Cherry tomato.</i>	380/-	460/-
Al Fungi <i>Tomato sauce, mozzarella cheese, mushrooms, oil, and parsley.</i>	450/-	520/-
Verdure Di Stagione <i>Tomato sauce, Mozzarella cheese, Seasonal vegetables.</i>	450/-	520/-
Quattro Formaggi <i>Mozzarella cheese, Buffalo Ricotta, Smoked provola, Blue cheese Rocket leaves.</i> <i>Recommended toppings: Tomato sauce base, Sundried Tomato.</i>	560/-	640/-

IN-HOUSE RECIPES

Smoked Tofu <i>Mozzarella; Smoked Tofu; Sundried Tomato; Roasted Garlic; Red Onion; Rocket; Spinach; Parsley</i>	560/-	640/-
Saraya Special <i>Mozzarella cheese; Tomato sauce; Feta cheese; Herbed mushroom; Cherry tomato; Black olives; Caramelized onion; Spinach; Rocket</i>	560/-	640/-
Mushroom three cheese <i>Mozzarella cheese; Tomato sauce; Feta cheese; Blue cheese; Herbed mushroom; Rosemary</i>	560/-	640/-

12:00 – 4:00 PM
7:00 PM – 10:30 PM

10" 12"

The Mediterranean

*Mozzarella cheese; Tomato sauce; Feta cheese; Spinach;
Red bell pepper; Aubergine; Red onion; Roasted garlic; Black olives*

570/- 660/-

Pesto Sauce

*Mozzarella cheese; Tomato sauce; Pesto sauce; Feta cheese;
Roasted garlic; Red bell pepper; Cherry tomato; Red onion*

550/- 640/-

Red Hot Cheesy

*Mozzarella cheese; Tomato Sauce; In-house tobasco;
Red bell pepper; Jalapenos; Roasted garlic; Red onion; Paprika*

450/- 540/-

All pizza's can be made Vegan

Add On

Toppings:

*Herbed mushroom, Caramelized Onions, Jalapeno,
Roasted garlic, Black Olives,
Green Olives, Sun-dried Tomatoes, Herb roasted Aubergine;
Smoked Tofu*

120/- 140/-

Leaves and Veggies:

*Rocket; Spinach; Basil; Parsley; Microgreens; Aubergine;
Mushroom; Cherry tomato; Red onion; Broccoli; Red bell pepper;*

100/- 120/-

Cheese:

*Mozzarella cheese, Feta Cheese, Blue Cheese, Smoked Provolone,
Parmesan, Buffalo Ricotta, Cashew cheese, Tahini cheese*

180/- 240/-

Sauces:

Tomato, Pesto, Cheese

150/- 200/-

*All Pizza's are made with a Sour dough base & there is a 10"
Gluten-free option available.

*All Pizza's are garnished with oregano and olive oil, do ask if you
would prefer without it

12:00 – 4:00 PM
7:00 PM – 10:30 PM

DESSERT

Meetha Parantha

Indian Bread stuffed with raw sugar.

Served with two scoops of ice cream, topped with mint, cinnamon and raisins

370/-

Gelato Scoop

*Flavours: Swiss Chocolate; Dark chocolate;
Tender Coconut; Mango; Salted Caramel*

1 Scoop **180/-**

2 Scoops **340/-**

Home-made Vegan Ice-cream

Vegan Ice cream with seasonal fruits

1 Scoop **140/-**

2 Scoops **260/-**

BEVERAGES

Lemonade

Lemon, Jaggery syrup, Ice and Water

100/-

Lemonana

Lemon Juice, Zest, Mint and Water

*Cool Down with a twist- Add coriander and a hint of sea salt
@Rs. 20*

120/-

Herbal Fantasy

Lemon, mint, Coriander and Basil- Detox, Weight loss, Refreshing

150/-

Mojito Cucumber Cooler

Lemon Juice with Cucumber & mint

170/-

Pulpy Fruit Punch

Lemon, Orange, Pomegranate

190/-

Watermelon Crusher

Watermelon, ginger, mint, lemon with a dash of salt

190/-



Made with Love !

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