

# MOCHA ART CAFE

SYNAGOGUE LANE JEW TOWN COCHIN-2

## Menu

### SOUP

Crab Soup (XL) *Signature of MOCHA	350
Cream Of Crab	300
Cream of Chicken	300
Seafood Soup	300
Cream Of Mushroom	300
Soup of the Day	250

### SALADS

Seafood Salad	500
Prawns Honey Salad	500
Hawaiian Chicken Salad	450
Pineapple Mint Honey Salad	300
Hawaiian Veg Salad	350
Veg Stir Fry	250
Green Salad	200
Watermelon Feta Salad	300
Pasta Salad with Garlic Toast	400

### STARTERS

Seasonal Fruit Platter	250
Chicken Juicy Kebab	350
Piri Piri Chicken *Signature Of Mocha (It is also called birds eye Chilly and it's a cultivar of Capsicum Chinese)	350
Jamaican Jerk Chicken *Signature Of Mocha	350
Squid with Black Pepper and Herbs	450
Squid in Green Pepper	450
Squid Piri Piri *Signature Of Mocha	450
Squid Kanthari	450
Prawns Tawa Grill	450
Prawns Garlic	450
Butter Sauted Veg	250

### MAIN COURSE

Jolokia Chicken *Signature Of Mocha (Served with bread)	600
Pesto Chiken (Shallow Frying with Pesto Served with bread)	500
Yemeni Lahsa (Poached eggs with tomato and Cheese Served with bread)	550

### MAIN COURSE

Bourbon Chicken	550
Garlic Chicken Paprika (Served with Bread)	600
Greek Chicken (Served with Bread)	550
Steamed Chicken (Served with Brown Souse and Flavoured Rice)	550
Chicken Stoganoff (Served with Flavoured Rice)	600
Chicken Honey Glazed (Served with Flavoured Rice)	600
Chicken Schnitzels	600
Chicken Alaking (Served with Flavoured Rice)	600
Fish Alaking (Served with Flavoured Rice)	600
Beef In Oyster Sauce (Served with Flavoured Rice)	550
Beef Stoganoff (Served with Flavoured Rice)	550
Shakshuka (Traditional Israeli Food served with Wheat Bread)	550
Seafood Sizzler (Served with Jeera Rice)	1200
Veg Alaking (Served with Flavoured Rice)	550
Home-Made Granola (Combination of Dry Fruits and Seasonal Fruits served in a Glass Jar)	400
Rice - Jeera	250
Rice - Mexican	250

### STEAKS

Beef Steak (with mushroom brown sauce)	750
Pepper Beef Steak (Mushroom white sauce)	750
Chilly Burn Garlic Beef Steak (Skillet Seared Steak with Garlic Butter and Thyme served with Brown Sauce)	750
Chicken Steak (with mushroom brown sauce)	650
Pepper Chicken Steak (Mushroom white sauce)	650
Chilly Burn Garlic Chicken Steak (Skillet Seared Steak with Garlic Butter and Thyme)	700

Minimum Required Cooking Time is 45 Min to 1Hour All Foods are freshly cooked as per Order to Your table  
Pure Veg Marked Green

