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Cafe Calma sets the stage for an all-new alfresco dining experience. Our menu encompasses simply fresher, nutritionally dense and hydroponic-based super meals. Intersperse your conversations with our shareable tapas. Our ethos is about organic and sustainable ingredients, that gives you the good food, good mood feeling! We serve food without short cuts, and wanted the food energy to speak for itself. The essence of Cafe Calma's existence is - We want to cease a gastronomically honest and emotional story between our diner and every dish.

Bon Appetit!



Burnt Basque Cheesecake 575

Calma's Tiramisu 495

Boozy Gelato 395 🍃

The Best Damn French Toast 575

(Dusted with Powdered Sugar and Cinnamon)

taxes as applicable

DESSERTS

Mango Summer Salad 525 🍃

Mango & Avocado Salad 525 🍃

Cottage Cheese Tacos W/ Mango Salsa 445 🍃

Shrimp Tacos W/ Mango Salsa 625

Mango Mediterranean Super Bowl 545 🍃

Quinoa, Mango & Avocado Tartare 645 🍃

Mango Cheesecake 495 🍃

Mango Basque Cheesecake 575

Mango Pull Me Up Cake 575 🍃

The Best Damn Fresh Toast (Mango) 575

taxes as applicable

MANGO MENU

SOFT BEVERAGES

- Coke 200
- Diet Coke 200
- Sprite 200
- Redbull 350
- Ginger Ale 295
- Watermelon Juice 295
- Orange Juice 295
- Lemon Iced Tea 295
- Peach Iced Tea 295
- In-house Iced Tea 295



COFFEE

- Americano 270 / 330
- Cappuccino 350 / 390
- Latte 350 / 390
- Espresso 250 / 310
- Café Mocha 350
- French Vanilla Latte 350

- Iced Americano 270 / 330
- Iced Latte 350 / 390
- Cold Coffee 350
- Mocha Frappé 350
- Iced Vietnamese Coffee 350



SMOOTHIES

- Strawberry & Banana Smoothie (Seasonal) 425
- Zippy (Almond milk, Banana, Fig) 425
- Zing (Apple, Cinnamon, Oats, Milk) 350
- Nutella Magic (Nutella, Banana, Dates, Cashew nuts, Cocoa) 425



Kindly inform your server in case of any dietary restrictions

taxes as applicable

BEVERAGES

WHISKEY Price

Hibiki	2000
Glenfiddich 15y	1050
Glenfiddich 12y	720
Chivas 12y	530
Black Label	510
Jim Beam	420
Jameson	399

RUM

Viva El Ron	295
Old Monk	250
Bacardi Blanca	295
Malibu	395
Maka Zai Gold	350
Maka Zai White	300

VODKA

Grey Goose	610
Absolut	399
Belenkaya	375

TEQUILA

Jose Cuervo	495
Patron Silver	800
1800 Reposado	900
1800 Anejo	1050
1800 Blanco	595
Clase Azul	5000

CLASSIC COCKTAILS Price

Whiskey Sour	650
Margarita	675
Mojito	595
Moscow Mule	675
Cosmopolitan	650
Mimosa	675
Daiquiri	595
Bloody Mary	650
Gin Fizz	595

BEER

Budweiser	395
Heineken	400
Kingfisher Premium	350
Bira Blonde	405
Hoegaarden	550
Corona	550

LIQUEURS

Baileys	425
Jägermeister	750
Kahlúa	400

GIN

Greater Than	325
Pumori	450
Bombay Sapphire	425
Stranger and Sons	400
Samsara	425
Monkey 47	900

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BAR


WHITE WINE	Glass	Bottle	ROSE	Glass	Bottle
Fratelli Chardonnay (India)	410	2150	The Source - Grenache (India)	750	3500
Sula Sauvignon Blanc (India)	400	2000			
Outback Jack Chardonnay 2022 (New South Wales Australia)	900	4250	SPARKLING WINE		
19:59 Single Varietal Riesling 2021 (Germany)	1200	5750	Villa Sandi Il Fresco Prosecco Treviso Brut DOC (Veneto, Italy)	-	5950
Fantini Pinot Grigio IGP 2021 (Sicily, Italy)	-	6500			
Goru El Blanco 2021 (Jumilla)	-	7000			
Dry Creek Fume Blanc 2021 (Sonoma County)	-	8000			
RED WINE					
Sula Satori (India)	425	2000			
Fratelli Cabernet Franc Shiraz (India)	495	2400			
Outback Jack Shiraz 2021 (New South Wales, Riverina)	900	4250			
19:59 Single Varietal Merlot 2020 (Bordeaux)	1200	5750			
9 Lives Cabernet Sauvignon 2021 (Central Valley, Chile)	-	6500			
Metal Label The Black Shiraz 2021 (South Australia)	-	7000			
Rutini Coleccion Malbec 2020 (Argentina)	-	8950			
1865 Pinot Noir 2020 (Coquimbo, Elqui Valley, Chile)	-	9000			
Demarie Barolo DOCG 2018 (Piemonte, Italy)	-	17500			

taxes as applicable

BAR


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SMALL PLATES

Calma's 4 Grilled Cheese 625 
(add on - Chili Oil / Bacon) (Brioche / Sourdough)
Cheddar, Gouda, Mozzarella, Parmesan, Pesto Dip


Eggs Benedict
(Florentine 495 / Bacon 645 / Prosciutto 750 /
Portobello Mushroom 525)
Brioche, Poached Eggs, In-house Hollandaise Sauce

Roasted Sweet Potato & Bacon Jam 585
Sweet Potato With A Cream Cheese Emulsion,
Bacon Jam, Salsa Verde

Shrooms 3 Ways 610 
Miso Roasted Shimeji, Enoki, Oyster Mushroom,
Shiitake Truffle Sauce, Confit Garlic, Mushroom Crisp

**Whipped Feta With Cherry Tomatoes
W/ Sourdough 725** 
Feta, Slow-roasted Cherry Tomatoes, Sourdough,
Confit Garlic Butter

Buff Carpaccio 675
Thinly Sliced Buff Tenderloin, Truffle Oil, Capers,
Balsamic Glaze, Lemon Dressing, Basil

Garlic Confit Potatoes 450 
Roasted Garlic & Chive Aioli, Pickled Smoked Onions
and Paprika Tuile

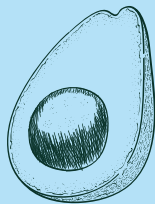
Korean Fried Chicken 495
Batter Fried Chicken, In-house Korean Gochujang Sauce

Beer Battered Fish Strips 550


Gambas Al Ajillo W/ Sourdough 690
Spiced Shrimp, Garlic Infused Olive Oil, Chili Peppers

Avo Tartine 625 
Hass Avocado, Curled Zucchini, Pistachio Pesto,
Tomato Chilli Butter, Feta

The Cafe Calma Signature Tartine 695
Roast Chicken with Salsa Roja, Parmesan, Romaine, Basil,
Cream Cheese Pesto, Aioli, Confit Cherry Tomatoes




SLIDER

The Portobello Slider 525 
Thyme Seasoned Grilled Mushrooms,
Cheddar Cheese, Kale, Chili Mayo


The Greek Lamb Slider 545
Feta Crusted Lamb Patty, Tzatziki Sauce,
Pickled Onions, Baby Spinach

The Buff 545
Smoked Buff Patty, Caramelized Onions,
Cheddar, Truffle Chili Mayo

TACOS

Cottage Cheese Tacos (Jain) 425 
Pan-tossed Cottage Cheese, In-house Spice Mix,
Guacamole, Crumbled Feta


Smoked Chicken Tacos 545
Tortilla with Smoked Chicken, Garlic Aioli,
Salsa Verde, Salsa Roja, Guacamole & Crumbled Feta


Wild Mushroom Tacos 495 
Tortilla with a Medley of Enoki, Portobello, Shimeji,
Aioli, Salsa Verde, Guacamole & Crumbled Feta

Bang Bang Shrimp Tacos 595
Dynamite Shrimp, Pickled Red Cabbage,
Toasted Sesame Seeds, Chili Oil

SALADS

The Bounty 695
Berry Juice Infused Carrot, Grapefruit, Prosciutto,
Goat Cheese, Lemon Vinaigrette Dressing

Beetroot & Burrata Salad 650 
Beetroot, Burrata, Baby Spinach, Pomegranate
& Pumpkin Seed Salad

Citrus Summer Salad - Vegan 485 
Leafy Greens, Avocado, Orange Segments,
Citrus Balsamic Dressing

FLATBREADS

(NOT YOUR AVG FLATBREAD!)

**Prosciutto Di Parma, Goat Cheese
& Arugula Flatbread 750**

Mushroom & Truffle Oil Flatbread 695 

Zucchini, Ricotta and Pesto Flatbread (Jain) 595 

taxes as applicable



FOOD

LARGE PLATES

Rigatoni Romesco With Burrata (V/NV) 750

Charred Bell Pepper Sauce, Burrata, Micro Basil

Asparagus Risotto 710

Parmesan, Shredded Burrata, Blistered Tomatoes, Pickled Edamame

Tortellini Al Vino 695

In-house Ricotta stuffed Tortellini, Fennel White Wine sauce, served with Focaccia

Gnocchi With Danish Blue Sauce 725

In-house Potato Gnocchi, Blue Cheese, Parmesan, Roasted Almonds

Calma's Alfredo Spaghetti 650

Spaghetti tossed in a Creamy Butter Sauce, Parmigiano Reggiano

Nona's Meatballs 710

House-made Meatballs, Potato Purée, Spicy Tomato Jam, Basil, Rocket Leaves, Parmesan Crumble

Nz Lamb Chops 1850

(Herbed Lamb CHops, Mashed Potato, Sautéed Vegetables, Lamb Jus)

Mojo Pico Chicken 725

Crispy Chicken, Sweet Potato Purée, Baby Spinach & Almond Salad

Ricotta Gnudi 750

Ricotta Gnudi, Sage Brown Butter Sauce, Wild Mushroom, Crispy Kale

Vegetable Paella 675

Deconstructed Vegetable Paella, Topped with a Coral Cracker, Aioli, Spiced Farm-fresh Vegetables

Greek Filo Pie 695

Flaky Filo Pastry, Stuffed with Spinach & Feta, Rocket Leaves, Crispy Sesame Feta

Tofu With Truffle Cauliflower Puree 525

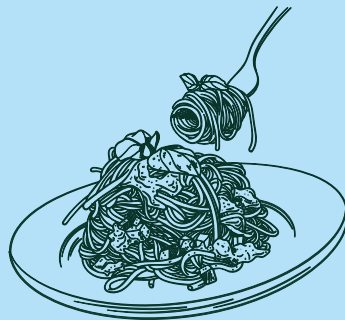
Pan Seared Tofu, Creamy Cauliflower Puree, Sautéed Wild Mushrooms, Served with Sourdough

Polenta With Smoked Mushroom Ragout 595

Creamy Polenta, Smoky Medley of Mushroom Ragout, Parmesan Crisp

Maple Miso Glazed Salmon 1250

Miso Glazed Sea Bass 850



BOWLS

The Asian Bowl 675

Five Spice Chicken, Fried Brown Rice, Pickled Veg, Edamame, Avocado, Poke Dressing

The Keto Kick 545

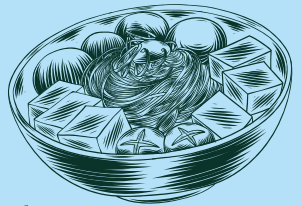
Almond Flour Fried Chicken, Carrot Purée, Bocconcini and Quinoa with Katsu Sauce

Mediterranean Super Bowl - Vegan 485

Brown Rice, Pico de Gallo, Corn, Guacamole, Hummus, Lettuce, Pita Crisps

Bbq Chicken Burrito Bowl 675

Barbeque Chicken, Purple Cabbage, Kale, Hass Avocado, Roasted Beetroot, Leafy Greens, Pomegranate



SANDOS

Pigasso 675

pork belly, pickled cucumbers, japanese sesame dressing, red cabbage

Pluck Pluck 545

crumb fried chicken, spiced japanese mayo, pickled cucumber, shredded lettuce

Katsunami 525

panko fried tofu, tonkatsu mayo, spicy aioli, red cabbage

SIDES

Sumac Fries 350

Charred Broccoli With A Pistachio/Pesto Dip 395

Calma's Sweet Potato Crisps 350

Fried Pickles 350

ADD ONS

Poached Egg 150, Grilled chicken 190, Chilli Oil 60
Avocado 200, Sourdough 110, Prosciutto 300, Bacon 225

taxes as applicable

FOOD