

Coprese

Perched on level 18 of the hotel overlooking the beautiful
Bengaluru Palace, Caprese offers dishes inspired by the
rolling hills, azure summer skies and serene coastline of
the Island of Capri.

The freshest seafood, hand tossed pizza, family sharing
platters, select handmade pasta and decadent desserts are
what to expect at Caprese. Italian classics are served
with seasonal produce and sprinkles of la dolce vita.
Enjoy meals paired with a bottle from the extensive wine
collection that takes you on a journey across Italy.

Buon Appetito!



The Island Of Capri



*Assorted Bruschetta

Appetizers & Antipasti

BRUSCHETTA AL POMODORO 	635
Homemade semolina bread fresh tomato and parmesan	
 ASPARAGI ALLA GRIGLIA CON SCAMORZA 	865
Grilled asparagus, fresh basil, Scarmoza cheese	
BRUSCHETTA AL FUNGHI 	635
Homemade semolina bread with truffle mushroom and cheese	
BRUSCHETTA POLLO E FUNGHI 	850
Homemade semolina bread with mushroom and chicken	
FRITTO MISTO    (N)	1250
Fried seafood with lemon garlic aioli	
SPIEDINI DI POLLO 	850
Grilled chicken with romesco sauce	
BURRATA PUGLIESE 	1095
Apulian burrata, rocket salad, cucumber, oregano, bread crouton, pickled red onion	
CAPRESE  (GF)	1095
Toy box tomato, fresh basil, balsamic reduction, Buffalo Mozzarella cheese	
POLPETTE AL SUGO  (E)	850
Traditional homemade bread ball in fresh tomato sauce basil, oregano, Parmesan cheese	
TARTARE DI TONNO 	1350
Finely chopped yellow fin tuna and avocado	



*Burrata Pugliese

* All above prices are in INR, Local taxes and staff contribution extra as applicable.

*Please let us know if you have any allergies or dietary requirements.



*Vegana

Soups, Salads, Cheese & Salumi Boards

MINESTRONE  Fresh seasonal vegetable, tomatoes and fresh basil	550
VELLUTATA DI ZUCCA   Pumpkin soup with mushroom ravioli	550
ZUPPA DI PESCE    (GF) Seafood stew	635
RUCOLA  (N)  Arugula, blueberry, ricotta crumble, crunchy almonds and balsamic dressing	865
VEGANA  (GF)  (DF) (V) (Holistic salad) Bio quinoa, mixed greens, sweet potato, avocado, garbanzo beans, fresh herbs, cherry tomato and avocado oil	865
CRUDO E MELONE  (P) (GF) Parma ham, melon, fresh burrata	1350
MISTA   Romaine salad, buffalo cheese, bread crouton, red capsicum, olive, chicken	850
MISTO SALUMI  (P)(N) Assorted Italian cold cuts served with homemade jam	2450
MISTO FORMAGGI  (N) Assorted Italian cheese, nuts and honey	2245



*Mista

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*Gnocchi Alla Sorrentino

Homemade Pasta

GNOCCHI ALLA SORRENTINO		1100
Potato dumpling, mozzarella, basil, organic tomato sauce		
CAVATELLI WITH ASPARAGUS AND PORCINI MUSHROOM		1050
Cavatelli pasta with Porcini sauce		
RAVIOLI RICOTTA E SPINACI (E)		1050
Ravioli with riccota & spinach butter basil emulsion and Parmigiano Reggiano		
TORTELLI POLPA DI GRANCHIO E BURRO AL LIMONE	(A)	1350
Tortelli pasta with crab meat and champagne sauce		
LASAGNE DI VERDURE		900
Layered and baked pasta with vegetables		



*Cavatelli With Asparagus And Porcini Mushroom

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*Rigatoni Al Pesto

Pasta & Risotto

RIGATONI AL PESTO	 (N)	980				
Green beans, basil pesto, new potato, Parmigiano Reggiano						
To Add						
Napoletana sauce with prawn	 	1050				
Alfredo sauce with chicken & mushroom		1100				
Carbonara sauce with pork bacon	 (P)	1100				
SPAGHETTI ALLA NAPOLETANA						
Tomato sauce, soft burrata, basil pesto, olive powder		980				
To Add						
Crustacean bisque with prawn	 (A) 	1100				
Alfredo sauce with chicken & mushroom		1100				
Carbonara sauce with pork bacon	 (P) (E)	1100				
PORCINI E TARTUFO			 (GF)	1210		
Porcini mushroom, truffle cream risotto with Parmesan foam						
AGNELLO E CREMA DI ASPARAGI					 (A)	1210
Braised lamb, asparagus cream, Pecorino cheese						

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*Assorted Pizzas

Pizza

CAPRESE		945
Tomato sauce, basil, oregano, Buffalo Mozzarella cheese		
PRIMAVERA		945
Spinach, artichoke, olives, onion, capers, sun-dried tomatoes, Fior Di Latte Mozzarella cheese		
QUATTRO FORMAGGI		1170
Four cheese pizza		
 DIAVOLA	 (P)	1250
Tomato sauce, spicy pepperoni and Fior Di Latte		
To Add		
Chicken		
Pepperoni	 (P)	
Smoke salmon		
POLLO		1015
Tomato sauce, spicy chicken, red onion, sun-dried tomatoes, Fior Di Latte		
To Add		
Italian Pepperoni	 (P)	1100
Smoke salmon		1100
Parma ham		1100
 BISMARK	 (P) (E)	1015
Tomato sauce, mozzarella, ham and fried egg		

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*Porchetta Brasata

Second Course

PORCHETTA BRASATA	 (P)  (GF)	2150
Braised pork belly with cauliflower puree, caramelized apple and butternut squash puree		
STINCO DI AGNELLO		2150
Lamb shank with Creamy Polenta		
POLLO GIRARROSTO	 (A)  (GF) 	2150
Roasted chicken, marinated with rosemary and lemon, served with baked potatoes		
 MERLUZZO	 (A)  (GF) 	4650
Pan-seared codfish, saffron potato-leek coulis, sautéed vegetables, clam jus		
SALMONE	 (GF)	2250
Atlantic grilled salmon, garlic potato mash, grilled vegetables		
GAMBERI	 (GF)  	3070
Grilled prawns, arugula, chilli, red onion salad		



*Stinco Di Agnello



*Antipasto Misto Caprese

Come E Casa

Savor the moments and share the flavors
*Allow us 45 minutes as we slow-cook your whole roast chicken and lamb for a culinary experience that's worth the wait.

ANTIPASTO MISTO CAPRESE	 (N) (E) (P)	1250
Bruschetta al pomodoro, spiedini di pollo, fritto misto, polpette della nonna, Parma ham melon, and Buffalo cheese		
POLLO GIRAROSTO AL ROSMARINO E LIMONE	 (A) (GF)	3010
Whole roasted chicken, marinated with rosemary and lemon, served with baked potatoes.		
ZUPPA DI PESCE	  	1650
Seafood stew in pot		
COSTINE DI AGNELLO ARROSTO	 (A) (GF)	9550
New Zealand rack (one kilogram) with roasted potatoes sautéed vegetable		

Dessert

 TIRAMISU	 (A) (E)	650
Mascarpone cream, ladyfinger, espresso, amaretto, aged liquor		
PANNA COTTA	 (GF)	650
Vanilla panna cotta, red berry compote, cranberry sorbet		
VALRHONA CHOCOLATE FONDANT	 (E)	750
Soft chocolate, vanilla gelato		
GELATO OR SORBET OF THE DAY		550
(Lemon cello, Granny smith Apple, Himalayan salt and sun-dried tomato or Ghana chocolate & coffee)		

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SHANGRI-LA
BENGALURU



+91 80 4512 6460



bengaluru@shangri-la.com



@shangrilblr



@shangrilaBLR



No. 56-6B, Palace Road, Bengaluru, India