

SOUPS

VEG ●

Caldo Verde 239
A Goan Portuguese fusion

Portuguese Spinach Soup 289
Spinach soup with a difference – a la Portuguese

Home style Vegetable Soup 239
A home style vegetable soup with Alphabet macaroni. Popular with children.

NON-VEG ●

Caldo de Galinha 239
Goan Chicken Soup

Goan Seafood Soup 289
Rich mix of a variety of seafood

STARTERS

VEG ●

Rissois 289
A small savory patty enclosed with pastry/crumbed and fried

Vegetable cutlets 275
Chopped vegetables in Indian spices, crumbed and deep fried

Veg Forminhas 259
Canapes stuffed with delicious mixture

Goan chutney sandwich 299
A good snack after heavy meals

Goan Garden Green Salad 325
Garden green salad flavored with Goan Vinaigrette

NON-VEG ●

Mutton Shagoti	629
<i>A Saraswat Style Mutton Preparation</i>	
Prawn Curry	610
<i>A spicy curry with coconut milk and best served with dollops of rice</i>	
Prawn Curry with Drumsticks	610
<i>A Saraswat version of the prawn curry with drumsticks. A Chefs favorite</i>	
Fish Curry	749/710/689
<i>(Choice of Fish: Pomfret, Surami, Chonak)</i>	
<i>A typical goans everyday meal served on a bed of steamed rice</i>	
Crab Xec Xec	629
<i>Crabs in a roasted spice coconut paste based curry</i>	
Prawns Balchao	699
<i>Prawns cooked in a spicy and sour Tomato chili sauce</i>	
Fish Ambotik	649
<i>A spicy and Tangy curry with fish</i>	
Tisryo Tonak	610
<i>Clams cooked in the traditional curry</i>	
Prawns Pulao	549
<i>A quick and easy preparation made with prawns and coconut milk, mildly spiced with Goan green masala</i>	

RICE / BREADS ●

Ukda Rice	199
<i>Cooking Red Boiled Rice.</i>	
Poi	49
<i>A Goan Traditional bread.</i>	
Rice Ghavane	49
<i>A flat bread delicacy from konkan belt made from Rice Flour.</i>	

MAINS

VEG ●

Cauliflower and Peas Veldur 379
stew made with coconut milk and cauliflower

Paneer and Green Peas Veldur 379
stew made with coconut milk and vegetable stock and paneer pieces

Veg Caldin 379
A stew made with coconut milk and Vegetables

Veg Ambotik 379
A spicy and Tangy curry with vegetables

Kadwan 349
A quick special Goan preparation

Goan Veg Pulao 349
A Fragrant Rice Dish Made With Coconut Milk , Spices, And Seasonal Vegetable Reflecting The Coastal Flavors Of Goa.
Non

NON-VEG ●

Ros Omelette 389
Omelette with spicy chicken curry. Meal for everyone.

Chicken Vindaloo 490
A hot curry made with Chicken flavored with tamarind, vinegar and garlic

Chicken Cafreal 490
Spicy chicken preparation which involves green chilis and coriander

Chicken Xacuti 490
A Curry With Poppy Seeds, Onions, Grated Coconut And Dried Red Chillies And Herbs

NON-VEG ●

Chicken Croquettes <i>Crumbed chicken and potato balls rolled cylindrically and deep fried</i>	439
Poi Chicken Cafreal pockets (dry) <i>Cafreal chicken bits in Goan pav</i>	449
Chicken Forminhas <i>Canapes stuffed with delicious chicken mixture</i>	459
Fish Cutlets <i>Minced fish in Indian spices, crumbed and deep fried</i>	579
Prawns Rissois <i>A small savory filled patty with prawns enclosed with pastry, crumbed and fried</i>	589
Tisryo sukke <i>Clams cooked in a dry goan masala</i>	629
Mussel rawa fry <i>Marinated mussels coated with Rawa and fried</i>	659
Calamari <i>Marinated Calamari (squids) with recheado masala</i>	659
Fish Rawa fry <i>Marinated, coated with Rawa and fried (Choice of Fish: Pomfret, Surmai, Chonak,)</i>	749/710/689
Fish Masala Fry <i>(Choice of Fish: Pomfret, Surmai, Chonak)</i>	749/710/689
Fish Cones <i>Crispy Fish Cones Stuffed With Fish ,Aromatic Spices And Coconut Flavors</i>	649
Prawns Rawa Fry <i>Crispy succulent prawns fried till crisp and served with a lemon wedge</i>	699
Prawns Masala Fry <i>Coated in traditional recheado masala and sautéed</i>	699

GOAN LOST AND FOUND

- Nachni Satva** ● 249
A wholesome, nourishing dish crafted from finger millet, also known as nachni, combined with an assortment of fresh, seasonal vegetables and lightly spiced for a delicate yet flavourful experience.
- Kunwal** ● 249
Green Wattana curry
- Ansache Sasav** ● 379
A traditional Goan curry of pineapple in a sweet and tangy coconut mustard curry
- Pumpkin Gaathi** ● 249
A dish made with pumpkin and a type of special ground spice paste
- Tausali** ● 389
(Cucumber cake)
A traditional, aromatic dessert made from fine semolina, infused with ghee, and delicately flavoured with cardamom and saffron. This soft, melt-in-your-mouth treat is lightly sweetened with jaggery or sugar, bringing out the natural warmth of the spices.
- Kangachi Nevri** ● 389
(Ratalyachi karanji)
is a deep-fried pastry filled with a sweet or spicy mixture. The filling typically consists of ingredients like grated coconut, jaggery, and sometimes sesame seeds or poppy seeds, making it rich and flavorful.
- Khatkhate** ● 389
(Mix veg Goan style)
A mixed vegetable prepared in Goan style
- Mutton Vindaloo** ● 629
A slow cooked mutton made with toddy vinegar
- Prawns Dangar** ● 719
(Cutlet)
a type of preparation where the prawns (or other seafood) are coated in a flavourful, spiced mixture and then shallow-fried or deep-fried until crispy.

DESSERTS

Bebinca with ice cream

It is a layer cake of Indo Portuguese origin

289

Ale Belle

Goan traditional pancake with coconut and jaggery

289

Dodol

A Rich Goan Dessert Made From Coconut Milk, Coconut Jaggery And Rice Flour.

289