

*A*t Alfama, a team of passionate chefs have created a gourmet experience, keeping in mind the great explorer Vasco da Gama and his first voyage to Goa, India. Vasco da Gama, enroute the journey, explored the ingredients, captured the flavours and garnered the cooking techniques inspiring the chefs to create lip-smacking delicacies to take you on an epicurean voyage. The origins are unmistakable, the combinations impeccable. Cafreal takes its name from the 'kafir' of Africa introduced by him in the Portuguese army, to signify the way they prepared their food. Involving African, Portuguese, Asian and Latin American ingredients, it's a culmination of flavours that makes our Chicken Cafreal a signature dish. Recheado means "Stuffed" in Portuguese and this thick chilli-garlic-tamarind paste adds a tempting tangy undertone to prawns.

### **The Connect**

*A*lfama is a part of Lisbon, Portugal. The first journey of Vasco da Gama, connecting Europe to India, is followed in the menu delicacies of 'Alfama' as depicted in the cover page. His Portuguese Squadron left Lisbon, rounded The Cape anchoring at Mombasa, Mozambique, Malindi and continued along the coast of southeast Africa where a local pilot guided them across the Indian Ocean, reaching western India at Calicut and eventually Goa.

The Portuguese have inspired a lot of local traditional dishes and they play a very important role in the culinary journey across the world. It is the only cuisine that introduced wine for cooking in India and uniquely, that uses a variety of vinegars, pao, tomatoes, green chillies, Alphonso mango, potatoes, pineapple and corn among many others incorporated from various land.

Ensclosed within Alfama's inviting alcoves and red tiled balcaos which recall Lisbon's bohemian old town square, you can succumb to a captivating ensemble of the traditional and the original. So, are you ready for the journey to begin?

## Appetisers

The Portuguese fish preservation tradition in the North Atlantic developed before the invention of refrigeration. Salting was discovered by the Portuguese and this form of preserving fish finds its way to the coasts of Africa. In 1472, during one of the Portuguese voyages along the coast of West Africa, the Portuguese explorer, Ruy de Sequeira arrived on the coast of the Niger delta in present-day Nigeria. Our chefs at Alfama curate the delicacies with ingredients and techniques of cooking introduced by these pioneer explorers including a delicate tamarind and date sauce from Mombasa called Somali chutney, reserved for special occasions and feasts. The Goan sausage or chorizo is a typical reflection of Indo-Portuguese cuisine from Goa. It is based on the chorizo sausage, introduced from Portugal. Bacalhao – the dried and salted cod, a product of the 500-year-old meat preservation technique, is used by Alfama chefs to create a delicacy.

- ▲ **Coriander Prawns** 750  
180 gms | 672kcal | 🦞  
Delicately spiced and flavoured fresh-water prawns with coriander
- ▲ **Bacalhao Cutlets** 750  
180 gms | 588kcal | 🐟  
Dried and salted cod cutlets – with homemade fresh tomato sauce
- ▲ **Baked Stuffed Crabs** 650  
180 gms | 724kcal | 🍷 🦞  
Butter tossed crab meat in a crab shell sprinkled with cheese
- ▲ **Crunchy Chicken Wings** 650  
180 gms | 611kcal  
An all-time favourite at Alfama, served with a spicy coconut dip
- ▲ **Chorizo Pao** 550  
180 gms | 427kcal | 🥞  
Goan sausages stuffed in traditional Goan pao topped with fried eggs and onions
- ▲ **Beef Chilli** 550  
180 gms | 467kcal  
Tenderloin with chilli peppers and tomatoes, an inspiration from Goa street food
- **Vegetable Foddi** 495  
180 gms | 398kcal  
Delicate rava crusted vegetable crisps
- **Local Vegetable Pattice** 495  
180 gms | 432kcal  
Local Goan street lip smacking vegetable patties
- **Cogumelo Rissois** 495  
180 gms | 537kcal | 🍷 🍄  
Mushroom and cheese parcels

# Soups

- ▲ **Acorda** 450  
180 ml | 386kcal | 🍞🥚  
Portuguese soup composed of thin slivers of bread, chicken consommé, green onion and poached egg
- **Macaroni Soup** 450  
180 ml | 252kcal | 🍝  
Goan vegetable and macaroni soup
- ▲ **Soup de Morisco** 450  
180 ml | 252kcal | 🐟🦀🥑  
Delicious seafood soup
- **Caldo Verde** 395  
180 ml | 243kcal | 🥔🥬  
A legendary Portuguese soup made with potatoes and spinach

## List of Allergens :



An average active adult requires 2000 kcals of energy per day. However, the actual calories needed may vary per person.  
All prices are in INR and exclusive of applicable Government taxes | Please inform our associate if you are allergic to any ingredients.

▲ Non Vegetarian ■ Vegetarian ▼ Vegan

## Vegetables

The history of Peri-Peri is a controversial one, it is believed that it was created by Portuguese explorers in Mozambique in the 15th century who discovered the African bird's eye chilli pepper and made a marinade with garlic, red wine vinegar, paprika, and other European ingredients. Interestingly named after the cookware in which it is prepared – a clam-shaped utensil that is traditionally made of copper, the cataplana is a typical Portuguese seafood dish whose origin is inextricably linked to the presence of Arabs from North Africa in the Algarve, many centuries ago.

- 🍴 **Tarkarechem Hooman** **750**  
250gms | 1034kcal | 🍅🥥  
Goan traditional mixed vegetable coconut curry
  
- 🍴 **Kaju, Mushroom and Peas Xacuti** **750**  
250gms | 901kcal | 🍅🥥  
A melange of button mushrooms, cashew nuts and fresh green peas  
In Goan Xacuti masala
  
- 🍴 **Vegetable Caldeen** **750**  
250gms | 545kcal  
Assorted vegetables in a traditional Goan curry of coconut and chillies
  
- 🍴 **Batata Bhaji** **750**  
250gms | 423kcal | 🍷🍷  
Potato curry served with local Goan poi
  
- 🍴 **Dal Varan** **750**  
250gms | 606kcal | 🍷🌿  
Yellow lentils with curry leaves and mustard
  
- 🍴 **Arroz De Verdura** **750**  
250gms | 445kcal | 🍷🌿  
Mixed vegetable pilaf scented with whole aromatic spices

# Seafood

History states that Balchao was introduced by catholic Portuguese to Goa during colonization. Balchao originated in Malacca, an erstwhile Portuguese colony in Malaysia, where it is called Balichao. Lobster Balchao is one such popular and spicy seafood dish from the Goan cuisine. The vindaloo is a traditional recipe of the catholic community of Goa however, its origins lie 5,500 miles or 8,850km to the west, in Portugal, from where an earlier variant of this dish made its way to Goa with Portuguese explorers in the early 15th century.

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|--|-------------|
|  <b>Lobster Balchao</b><br>250 gms   642kcal     <br>Another classic - pickled in onions, red chillies, country vinegar, dried prawn dust                | <b>1100</b> |
|  <b>Tisriyo Masala</b><br>250 gms   632kcal   <br>Locally sourced clams tossed in chillies and coconut   | <b>1100</b> |
|  <b>Sungtache Koddi with Kismur</b><br>250 gms   927kcal    <br>Goan prawn curry made from coconut and blend of spices flavoured with kokum accompanied by kishmoor – a unique preparation of Goan origin made with dried prawns and fish | <b>1100</b> |
|  <b>Mozambique Peri Peri Prawns</b><br>250 gms   927kcal    <br>Truffle mash, red spinach and peppers in this traditional coastal dish from Africa  | <b>1400</b> |
|  <b>Pomfret Recheado</b><br>250 gms   373kcal    <br>Pan- tossed fillets of pomfret with recheado masala  | <b>995</b>  |
|  <b>Nusteache Posttam</b><br>250 gms   842kcal   <br>Cruised with rava, crisp king fish darnes   | <b>995</b>  |
|  <b>Nusteache Koddi</b><br>250 gms   873kcal    <br>Goan delicacy of sole fish cooked in traditional coconut curry  | <b>995</b>  |

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## Poultry and Meat

- ▲ **Galinha Cafreal** 895  
250 gms | 1032kcal | 🥘  
Chicken marinated with green chilli and fresh coriander called “Cafreal” served with pao and potato wedges
- ▲ **Kombdechim Xacutti** 895  
250 gms | 548kcal | 🍌 🥘  
A Goan chicken delicacy prepared with complex spice mix with eighteen ingredients
- ▲ **Pork Vindaloo** 895  
250 gms | 780kcal | 🥘  
Vindaloo is a favourite of all household in Goa - onion, brown vinegar and dried red chillies
- ▲ **Mutton Sukhem** 750  
180 gms | 588kcal  
Tender morsels of mutton spiced with Goan spices

## Desserts

The story goes that Pastéis de nata were created in the 18th century by catholic monks at the Hieronymites Monastery (Portuguese: Mosteiro dos Jerónimos) in the civil parish of Saint Mary of Bethlehem, in Lisbon.

- ▲ **Pastéis de Nata** 350  
150 gms | 498kcal | 🥛 🌾 🍌  
The traditional Portuguese egg custard tart served with cinnamon ice-cream
- ▲ **Bebinca** 350  
150 gms | 485kcal | 🥛 🍌  
Layer cake of Indo-Portuguese cuisine in Goa
- ▲ **Alle Belle** 350  
100 gms | 463kcal | 🥛 🌾 🍌  
Homemade traditional Goan pancake stuffed with coconut and palm jaggery
- **Serradura** 350  
100 gms | 445kcal | 🥛 🌾  
Layered thick cream and cookie crumbs
- **Freshly Cut Seasonal Fruits** 350  
180 gms | 143kcal

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