

BEACH HOUSE MENU

Statters

- **Camarao Com Piaqentas** **Rs.900**
Pan fried prawns flavoured with freshly crushed chili & peppercorn spices
- **Caranguejos Recheado** **Rs 900**
Crab meat tempered with light spices with onion tomatoes & coriander served with crab shell
- **Bominho de Galinha Fritto** **Rs. 700**
Skewered chicken supreme with local spices marination and dusted in semolina and fried
- **Chorico de Goa** **Rs. 700**
Spiced goan pork sausages served with local bread and onion salad.

Veg statters

- **Fotas de Efinafres e Caju** **Rs. 550**
Crispy pancake rolled with spice spinach cheese & cashew nut dusted in semolina and fried
- **Cogumelos de Mardol** **Rs. 550**
Fresh button mushroom tossed in roasted spices and finished with coconut milk
- **Bolinhas de Batatas Con e Verdura** **Rs. 550**
Rawa fried potato cake filled with balchao masala cashew nut and vegetables
- **Mix Exotic vegetables Piri Piri** **Rs. 550**
Skewered vegetables marinated with red masala and pan grilled

Saladas

- **Salada de Beach House** **Rs. 700**
Home style preparation of Arabian Sea shrimps with greens and pineapple roasted chili flakes, garlic and curry leaves dressings
- **Salada de Galinha Com Coco** **Rs. 650**
Shredded roasted spiced chicken salad with peppery lemon coconut dressing
- **Salada de Idalina** **Rs. 550**
Sprouted beans, baby corn & pineapple with lemon chili coriander olive oil dressing

Sopas

- **Sopa de Peixe** **Rs. 550**
Seafood broth soup with spring onion and bell pepper
- **Sopa Catalana** **Rs. 450**
Chicken soup flavoured fresh coriander, bread crumb & shredded egg
- **Sopa de Verdure** **Rs. 450**
Mix vegetable broth soup with shredded spinach

Seafood

- **Goan fish curry** **Rs. 1200**
Fresh white pomfret steaks cooked in traditional freshly grated coconut & spicy curry with kokum.
- **Pomfret Recheado** **Rs. 1400**
Pan fried deboned whole pomfret marinated & filled with fiery toddy vinegar masala
- **King Fish Steak of your Choice** **Rs. 1200**
Piri piri or semolina fried or masala fried served with local vegetables

Prawns

- **Prawn curry** **Rs. 1350**
An authentic goan made from freshly grated coconut and blended with spices and flavoured with kokum
- **Prawn Balchao** **Rs. 1350**
A monsoon favorite prawn cooked in light brown onion sweet sour and spicy masala.
- **Prawn in coconut stew** **Rs. 1350**
Fresh white prawn gently grilled simmered in mustard seeds, green chili & curry leaves
- **Grande Camarao Com Cilantro** **Rs. 1900**
Chef REGO'S Signature dish tiger prawn marinated grilled and tossed in fresh coriander masala served with spinach and cashew nut foogath
- **Lobster Piri Piri** **Rs. 4/gm**
Pan seared lobster half marinated in spicy toddy vinegar masala
- **Crab Xec Xec** **Rs. 1200**
A whole crab chunks cooked in thick roasted spices and coconut gravy
- **Squids Chilly Fry** **Rs. 950**
Roundels of squids tossed in olive oil and light spices slice of onion capsicum and tomato

Poultry and Meats

- **Galinha Cafreal** **Rs. 950**
Pan grilled chicken marinated in a freshly combination of green spices in toddy vinegar masala
- **Chicken Xacutti** **Rs. 950**
Boneless spices of chicken cooked in a aromatic roasted spices and coconut gravy
- **Mutton Sukha Masala** **Rs. 1150**
Succulent pieces of lamb with innovative blend of spices and dry coconut cooked in its own juice
- **Pork Sorpotel/Vindaloo** **Rs. 950**
A delicacy of goan Christian people, dice of pork cooked in thick red masala gravy served with sannas
- **Tenderloin Chilly Fry** **Rs. 1050**
Stir fried shredded beef with red chilies, onion, capsicum, tomatoes & local spices.

Vegetarian

- **Tharkarichem Hooman** **Rs. 550**
Traditional mixed vegetable, coconut and spicy gravy
- **Cashew Peas and Mushroom Xacutti** **Rs. 650**
Fresh mushroom, whole cashew nut and peas cooked in a blend of roasted grounded spices and coconut gravy
- **Spinach Corn & Cashew nut Fogoath** **Rs. 650**
Stir fried shredded spinach with corn kernels, fried cashew nut & grated coconut.
- **Bhindi Sol** **Rs. 650**
Stir fried okra dices with cumin seed onion green chilies tomato, coconut & kokum.
- **Potato Sukha Masala** **Rs. 650**
Baby potato cooked with spices and onions in tomato & coconut masala
- **Goan Dal Masala** **Rs. 650**
Yellow lentils prepared in goan style & tempered with garlic, curry leaves, onions & red chilies
- **Arroz de Verdure** **Rs. 650**
Mixed vegetable pullav scented with whole aromatic spices

Traditional Thalis

- **Vegetarian Hindu Saraswat Thali** **Rs. 950**
A combination of traditional veg dishes includes four vegetables, dal, raita, dessert & mould of rice & balchao naan
- **Non Vegetarian Ethnic Goan Thali** **Rs. 1200**
A combination of traditional non veg delicacies includes three non veg dishes two veg dishes served with mould of rice, balchao naan, dessert and raita

Accompaniments

- **Goan Brown Rice**
 - **Steamed Rice**
 - **Sannas**
 - **Balchao Naan**
 - **Goan Bread Basket**
- Rs. 250**

Desserts

Non Vegetarian

- **Bebinca** **Rs. 400**
Traditional layered baked cake flavoured with nutmeg and served with coconut ice cream
- **Caramel Porto** **Rs. 400**
Baked coconut milk custard with port wine

Vegetarian

- **Dodhol** **Rs. 400**
Egg less goan delicacy made with rice flour, jaggery and coconut milk
- **Fresh sliced Fruit Platter** **Rs. 450**
- **Selection of Ice Cream** **Rs. 400**
Vanilla, chocolate, Mango, Strawberry, butterscotch and tender coconut