Over 600 years after the Portuguese first made Goa their home, a quiet revolution is taking place at Alfama.

Here, a team of passionate chefs is creating a subtly nuanced style of food that celebrates Goa's rich culinary diversity. A delicate balance of imaginative global cooking imbued with exciting local flavours, it brings an innovative twist to your gourmet experience.

The origins are unmistakable, the combinations impeccable. For instance, Cafreal takes its name from the "Kaffirs" or African soldiers 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 chili-garlic-tamarind masala adds a temptingly tangy undertone to prawns steeped in the paste and then slow cooked. Balchao, the robust spice mix originally from Macao and most commonly used for pickling, imparts a burst of fiery delight to the lobster.

Similarly, classic local and global elements such as Vindaloo, Peri Peri and Goan Vinegar enhance the fresh seasonal produce, creating gastronomic interpretations designed to take you on a voyage through your senses and linger long in your memory.
Rich in taste and history, Saraswat cuisine is a gastronomic treasure trove of traditional flavours. It belongs to Saraswat Brahmins who lived on the banks of River Saraswati – one of the main Rigvedic rivers mentioned in the Sanskrit texts.

An epicurean masterpiece, each dish is a delectable assortment of local ingredients such as fresh coconut, kokum, tamarind, curry leaves, raw mango and fenugreek seeds. And seasoned with spices and condiments, especially Triphal which is a traditional spice of the region, and local vegetables like tambdi bhaji, tendli, bimli, mooli and many more.

Ensconced 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?

**Savour The Special Saraswat Thalis:**

- **Seafood**
  - Sol Kadhi, Lobster Balchao, Crab Xec Xec, Prawn Curry, Kismur,
  - Rawa King Fish Fry, Vegetable Khatkhatem/Uddamethi, Steamed Rice/Goan Rice,
  - Phulka/Puri/Pao, Mango Chutney, Bimli Pickle*, Kheer

  
  **1250**

- **Vegetarian**
  - Sol Kadhi, Kelanchi Foddi, Ambada Uddamethi, Chowli Tondak,
  - Vegetable Khatkhatem/Saar, Waran, Steamed Rice/Goan Rice,
  - Phulka/Puri/Pao, Mango Chutney, Bimli Pickle*, Kheer

  
  **950**

* Seasonal
Appetisers

- Stuffed Crabs 625
  Succulent crab meat gently sauteed with butter and baked with cheese in shell

- Calamari and Shrimp Salad 550
  Dressed with peri peri and butter lettuce, avocado, yellow bell pepper, tomato and cilantro

- Pulled Chicken, Peach and Feta Salad 550
  Chicken with grilled peach and romaine heart and brandy honey dressing

- Beetroot Carpaccio 500
  Thin slices of beetroot marinated with raspberry vinegar reduction, feta cheese and baby greens

- Grilled Artichoke and Sundried Tomato Salad 500
  Marinated with roasted garlic dressing and rocket lettuce

Soups

- Goan Fisherman’s Broth 450
  Flavourful seafood soup finished with aniseed liqueur; served with balchao crostini

- Lemon and Mint Infused Canja 450
  Traditional Portuguese chicken soup; served with cafreal crostini

- Tangy Chicken Soup 450
  Chicken soup with mint, lemon and celery

- Caldo Verde 400
  Legendary soup from the Portuguese heritage in Goa made with potatoes and spinach

- Tomato and Bean Soup 400
  Bay leaf and garlic infused tomato and bean soup

- Goan Macaroni Soup 400
  Julienne cut vegetable and macaroni broth
Seafood

- **Grilled Lobster**
  
  Served with garlic mash potato and creamy balchao sauce

- **Mozambican Peri Peri Tiger Prawn**
  
  Served with red spinach, fondant potatoes and citrus foam

- **Seafood Trinity**
  
  Fillet of fish, tiger prawns and calamari served with anchovy, garlic sauce and saffron rice

- **Citrus Mahi Mahi**
  
  Served with baked stuffed potato and citrus sauce

- **Molho Cru Snapper**
  
  Cooked with creamy barley, braised fennel and molho cru sauce

Poultry & Meat

- **Oven Roasted Chanfana Lamb Chops**
  
  Crushed baby potato, thyme and garlic mushroom; served with chanfana sauce

- **Camino Surf and Turf**
  
  Grilled lobster tail with tender fillet mignon, garlic jus and peri peri potato chips

- **Chicken Cafreal**
  
  Goan chicken preparation made with fine coriander paste, toddy vinegar and garlic poi

- **Vindaloo Braised Pork Chop**
  
  Served with spiced Goan pulao and roasted pepper jus
Vegetables

- Grilled Polenta
  Served with wild mushroom sauce and chilli fry vegetable

- Vermicelli Coated Rissole
  Deep fried rissole with spiced cafreal cream

- Mushroom Xacutti Stew with Goan Rice
  Mushroom cooked in roasted coconut gravy and local spices; served with boiled Goan rice

- Sautéed Vegetable Caldeen
  Goan vegetarian speciality of coriander flavoured coconut milk; served with Goan pulao

- Local Cashewnuts and Green Peas in Coconut Curry
  Traditional Goan Sarswat speciality served with Goan bread/Goan rice/phulka

- Vegetable Khatkhatem
  Traditional Goan Saraswat speciality; served with basmati rice

Desserts

- Traditional Goan Sweet Platter
  Bebinca, dodol, honey cake and tender coconut ice-cream

- Molotoff
  Portuguese meringue pudding

- Chocolate Lava Cake
  Served with cold vanilla sauce

- Pasteis de Nata
  Portuguese rich egg custard tart; served with butterscotch ice-cream

- Banana and Coconut Jaggery Slice Cake
  Served with red port wine sauce

- Tresleches
  Layered vanilla espresso cake

Non Vegetarian  Vegetarian

All prices in Indian Rupees. Taxes as currently applicable. Service charge not levied.
Please inform our F&B Associate if you have any Food Intolerances or Allergies.