Miguel Arcanjo

Soup & Appetizer

- **Caldo Verde** 495
  Spinach and potato soup, olive oil drizzle

- **Grilled Pineapple and Sprouts Salad** 695
  Seasonal greens, local vinaigrette

- **Kingfish Peri Peri** 1095
  Garlic, local chili, palm toddy vinegar and spices

- **Semolina Crusted Prawn Fry** 1295
  Pan fried semolina crusted prawns with chili vinegar dip

- **Chicken Jirem Mirem Skewers** 1095
  Chicken tenders with crushed Goan spices

- **Balchao Chops** 795
  Crusted potato cakes with balchao center, tomato garlic dip

- **Corn and Cheese Rissois** 795
  With peri peri dip

- **Mushroom Mardol** 795
  Farm mushrooms tossed with dry roasted spices
Mains

Mains are served with Goan unpolished rice and Home baked breads

- Goan Fish or Prawn Curry 1295
  Goan soul food with...coconut extract and fresh spices

- Prawn Coriander 1295
  Local prawns, fresh coriander leaves, ginger, garlic and cashew cream

- Pork Vindaloo 1095
  A Global delicacy of farmed pork braised with onions, toddy vinegar, dry red Chilies

- Chicken Cafreal 1095
  Slow roasted chicken with green chili, fresh coriander, spices

- Mutton Sukka Masala 1095
  Mutton chunks simmered in local spices and roasted coconut

- Beef Chili Fry 1095
  Unique preparation of beef with tomatoes, green peppers and crushed chilies

- Chorizo Poi 995
  Bran rich homemade bread stuffed with spiced Goan sausage

- Vegetable Hoomand 995
  Traditional mixed vegetable chili and coconut curry

- Mushroom and Cashew Xacuti 995
  Slow cooked mushrooms and cashew nuts in a blend of roasted spices

- Cauliflower and Green Pea Cadin 995
  Cauliflower, peas simmered in coconut extract and fresh herbs
Sides

- **Goan Dal Masala** 695
  With chilies, fresh spices and ghee

- **Tambdi Bhaji** 695
  Red amaranth leaves sautéed with spices and tender coconut

- **Vegetable Foogath** 695
  Seasonal vegetables tempered, with fresh coconut flakes

- **Bhindi Bardez** 695
  Okra with kokum and freshly grated coconut

- **Goan Pulao** 495
  Basmati rice scented with whole aromatic spices, clarified butter and garden vegetables

- **Brown Rice** 295
  Par boiled unpolished Goan rice from the local fields

- **Poi Bread** 295
  The famous Goan bread, baked locally
Desserts

- **Serradura** 495
  Biscuit crumb and custard emulsion

- **Bebinca** 495
  Delicately layered pancake with flour, Jaggery and clarified butter

- **Alle Belle** 495
  Fresh coconut and coconut Jaggery stuffed crepes

- **Dodol** 495
  With palm Jaggery, rice flour and coconut extract

- **Mangane** 495
  Chana dal simmered in coconut milk and local Jaggery

- **Home Made Ice Creams** 495
  Palm Jaggery / Tender Coconut