



SOUPS & SALADS

- **Caldo verde** 500
creamed potatoes and spinach soup, onion bread
- **Fisherman's broth** 600
local shrimps, local sea bass, clams, celery, tomatoes, corn bread
- **Pears and rocket Salad** 700
walnut, blue cheese, palm jaggery and kokum dressing
- **Piri-piri chicken salad** 700
chilli vinaigrette, pearl onion, roasted peppers

SMALL PLATES

- **Corn and cheese rissoles** 700
semolina crusted, cheese, corn, pickled chili dip
- **Balchao chops** 700
potato cakes, pickling spice
- **Chicken jirem mirem** 800
cumin, green mango - coriander salsa
- **Chicken sosaties** 800
coconut cream, cashews, hand cut fries
- **Stuffed calamari** 900
chorizo, arugula, lemon butter
- **Rissóis de camarão** 900
prawn turn overs, sweet peri peri, house greens
- **Tellicherry shrimps** 1200
pepper spice, ginger, garlic, tamarind
- **Malabar plantain fish** 1200
sea bass fillet, sautéed shallots, curry leaves, virgin coconut oil



BIG PLATES

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| ■ | Lobster peri-peri | 2400 |
| | Chilli-vinegar marinade, garlic potatoes | |
| ■ | Steak trinchado | 1500 |
| | grilled onions, slap chips, fried egg, red wine | |
| ■ | Fish / Prawn curry | 1500 |
| | Goan soul food with spiced coconut curry | |
| ■ | Bobotie | 1500 |
| | curried lamb mince, egg custard, pine nuts, yellow pilaf | |
| ■ | Vindaloo and sannas | 1300 |
| | pot braised pork ,chilies, local vinegar, potatoes, red wine , steamed rice cake | |
| ■ | Kingfish fry | 1300 |
| | cumin, pickled chilies, toddy vinegar, piri-piri fries | |
| ■ | Iddiappams and malabar curry | 1100 |
| | steamed rice hoppers, seasonal vegetable and coconut curry | |
| ■ ■ | Cafreal roast | 1300 / 1100 |
| | chicken or paneer, green chili, coriander, potato wedges | |
| ■ | Chourico pao | 1100 |
| | local sausages, bran bread, pickled onions | |
| ■ | Vegetable Hommand | 1100 |
| | coconut curry, chillies, spices, seasonal vegetable and brown rice | |
| ■ | Xacuti | 1100 |
| | seasonal vegetables, cashew nuts, roasted spices and pulao | |



SIDE PLATES

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| ■ Baby potato banastari | 800 |
| new potatoes, mustard seeds, asafetida, pea nuts | |
| ■ Dal varan | 800 |
| yellow lentil, mustard, garlic, ginger, curry leaves, chilies, ghee | |
| ■ Vegetable foogath | 800 |
| seasonal vegetable, fresh coconut, mustard seeds | |
| ■ Coastal pulao | 400 |
| rice with vegetable | |
| ■ Brown rice | 400 |

SWEET PLATES

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| ■ Serradura | 600 |
| cookie crumb, condensed milk, whipped cream | |
| ■ Bebinca | 600 |
| seven layer cake, tender coconut ice cream | |
| ■ Melktert | 600 |
| custard tart, cinnamon dust | |
| ■ Caramel walnut cake | 600 |
| served warm with pears, brandy custard | |
| ■ Warm banana halwa | 600 |
| cardamom, almond slivers | |