



BEACH HOUSE

SOUPS

- **Sopa de feijão verde** 600
green beans, baby spinach, extra virgin olive oil
- **Canja de galinha** 600
chicken, noodles

SALADS

- **Pickled lotus stem** 900
greens, onion, chili, kokum berry vinaigrette
- **Pulled chicken with banana blossoms** 1000
green masala chicken, banana flower blossoms, cumin pepper vinaigrette
- **Crab ambade** 1500
crab meat, raw mango, sea salt, coconut fenny dressing

SMALL PLATES

- **Semolina coated sweet potato** 1100
tropical mango aioli
 - **East african chamucas** 1100
spiced pastry, forest mushrooms, cashew nuts
 - **Galinha de com como** 1350
pan seared chicken skewers, coconut, curry leaves, hand cut fries
 - **Calicut beef cutlet** 1350
green chili onion salsa
 - **Goan chorizo picante** 1450
pork sausages, stir fried peppers, truffle oil
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BIG PLATES

- **Tofu and cashew xacuti with steamed sannas** 1250
18 spice curry, rice toddy cake
- **Potato banastari with brown rice** 1250
potatoes, tempered coconut milk, mustard seeds, curry leaves
- **Cardamom chicken roulade xacuti** 1450
chicken breast, 18 spice blend curry
- **Deep fried squid flower jirem mirem** 1550
squid ,cumin, black pepper, chili
- **Goan xit ani nishtya chi kodi** 1550
fish curry, red rice
- **Batak vindaloo** 1650
duck meat, garlic, chili, red wine
- **Lamb shank sukhem** 1800
lamb, dry spice blend, coconut, garlic butter poi, house salad
- **Mozambique peri peri lobster with pineapple curry** 2200
lobster, peri peri chili, raw pineapple, mustard

SWEET PLATES

- **Serradura** 700
saw dust pudding, fresh cream, marie biscuit
- **Sans rival** 700
buttercream, meringue, chopped cashews
- **Bebinca** 700
nutmeg flavored layered cake, coconut palm jaggery sauce
- **Port wine caramel custard** 700
coconut milk custard, port wine

Please inform our associates if you are allergic to any ingredients.
All prices are subject to government taxes.

● : vegetarian ● : non vegetarian ● : contains pork/beef

