

Authentic Goan Lunch

Timing 12:30 to 3pm

(Buffet)

Green Salad

(Mixture of sliced vegetable seasoned with salt and pepper)

Steamed rice. Brown rice

(Table rice/ brown rice steamed cooked)

Traditional fish/ prawns curry (Hummann)

(Sea food simmered with grated coconut grounded with dried red chilli, turmeric sticks and tamarind pulps)

Dal fry

(Lentils par boiled with spices and sautéed with onions and tomatoes)

Dry aromated vegetables fry

(Aromated vegetables sautéed with dry spices)

Cocum curry (sol kadi)

(cocum peels simmered in luke warm water with garlic cloves and chopped chillies)

(Served on the table)

For Vegetarian

Mix vegetable Gravy (Khatkhatem)

(Diced vegetables and pulses cooked with spices and grated coconut gravy)

2 Chapattis

(Fried Indian bread)

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For Fishetarian

Rawa fried fish (as per catch)

(fish marinated with salt and turmeric and shallow fried with a coating of spice and tamarind pulp paste deeped with rawa crubs)

Shell fish delicacy (tisryo or kismur)

(Shell fish steamed cooked with chopped onions and seasoned with grated coconut)

Rs on Wednesdays and weekends, items served on table are limited, charges are exclusively for single person, sharing of any item strictly not allowed, no discount or concession for children, or un had food, service tax as applicable

Thank You

Fried fish (Rawa fried)

King fish (Viswon)
Tuna (Bugadi)
(Chanak)
Mackerel (Bangdo)
Prawns (Sungta)
Tiger prawns (Wagyo)
Mussels (Shinanyo)
Crabs (Kullyo)
Salmon (Rawwas)
Squids (Mankyoy)
Pomfret (Pamplet)

Shellfish

Pickled Prawns Kismur
Salted mackerel kismur
Tissro (clamps)
Squids masala
Mussel dry fry
Crab masala

Chicken

Chicken Xacuti
Chicken chilly (Goan style)

Breads

Chapati (2 no)
Pao (3 no)
Slice bread (4 no)

Sweets

Semolina Kheer
Bibinca
Dodol