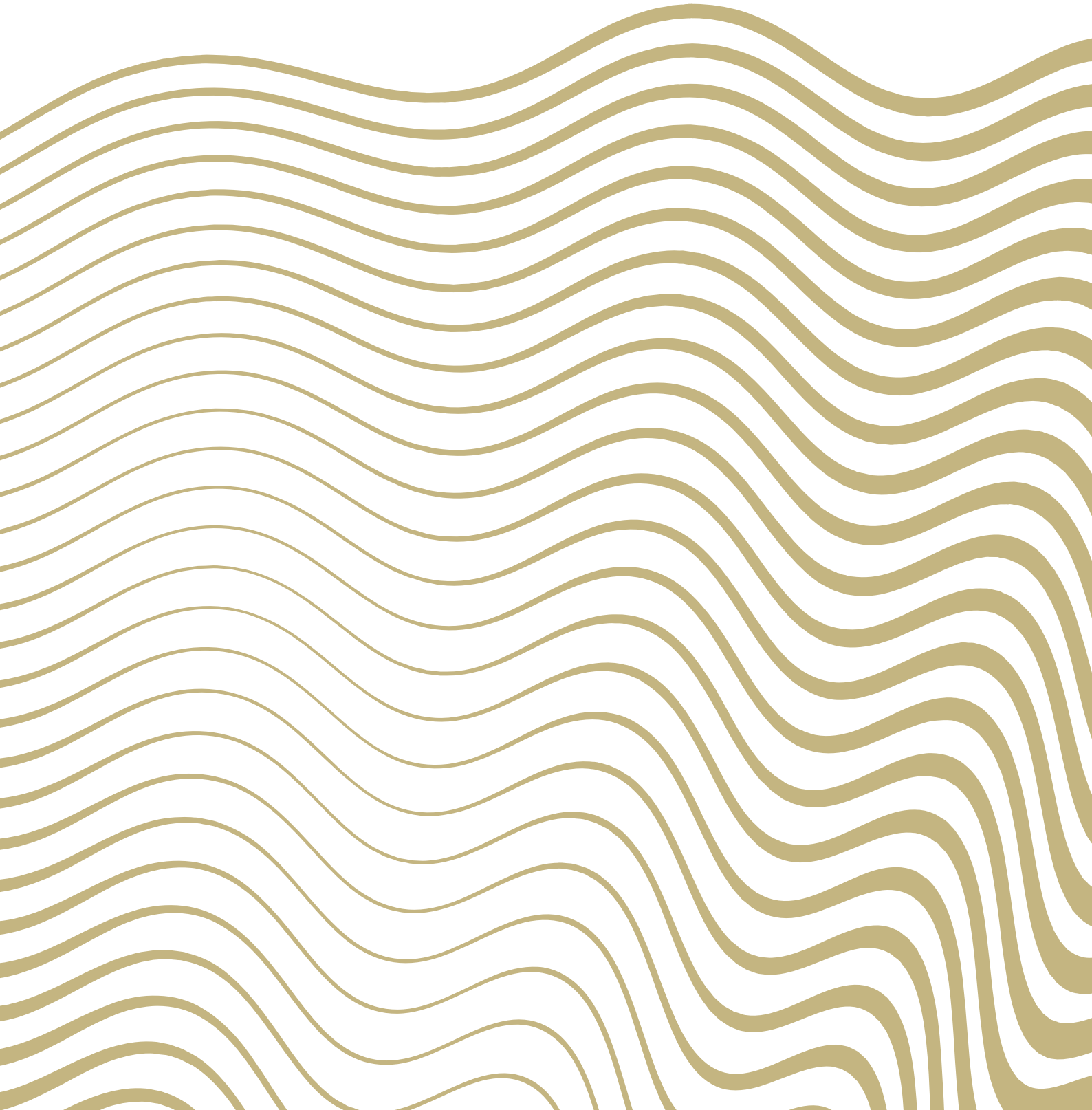


NAZARE DAY MENU

12 noon to 7.00 pm



STARTERS

	CREOLE STYLE GRILLED PRAWNS OR FISH <i>dusted with creole seasoning, charcoal grilled, served with garlic butter sauce</i>	710/730
	PRAWNS HERB & GARLIC <i>prawns tossed in a light garlic sauce, finished with lemon juice</i>	710
	CALAMARI RINGS SALT & PEPPER <i>panko crumbed, dry wok tossed with onion, capsicum, salt and pepper</i>	550
 	MEZZE PLATTER <i>pita bread, Falafel OR Shawarma Chicken accompanied with hummus, tzatziki, muhammara and tabbouleh</i>	450/550
	AVOCADO TOAST <i>diced avocado mixed with chopped onions and spiced with chili flakes. Loaded on toasted sourdough bread</i>	550
	HUMMUS PLATTER <i>beetroot, basil and chilly Hummus, millet crisps, pomegranate and olive oil</i>	450
	YAM, MUSHROOM AND CHEESE CROQUETTES <i>rocket leaves, mustard aioli</i>	450
	DISCO FRIES <i>American style crisp French fries topped with choice of topping and baked with cheese</i>	
	TOPPINGS SELECTION:	
	LAMB MEATBALL BOLOGNESE <i>chipotle mayo, soft mozzarella cheese, Bolognese meat gravy, meatball, cheese sauce, spring onion greens</i>	490
	SHAWARMA CHICKEN <i>chipotle mayo, shawarma marinated chicken, grilled and diced, chilly garlic sauce, cheese, meat gravy</i>	450
	CHEESE CHILLI <i>chilly garlic sauce, spiced garlic cheese sauce</i>	400

SALADS

 PRAWN COCKTAIL	650
<i>combo of classic and Mexican prawn cocktail</i>	
 THAI CHICKEN SATAY SALAD	550
<i>shredded vegetables, Asian peanut dressing, chicken satay</i>	
 BEETROOT SALAD	490
<i>orange segments, arugula, balsamic dressing and goat's cheese</i>	
 MEDITERRANEAN FATTOUSH SALAD WITH QUINOA	490
<i>lettuce and vegetables layered with crisp lavash bread, quinoa and creamy vinaigrette</i>	
 ARUGULA SALAD WITH ORANGE DRESSING	490
<i>crumbled feta, orange segments, candied walnuts, sesame seeds, avocado slice</i>	

MAIN COURSE

BURGERS & SANDWICHES

 TENDERLOIN CHEESE BURGER	620
<i>lettuce, tomato & cheddar cheese</i>	
 LAMB BURGER	650
<i>mint, coriander, oregano, red pepper flakes</i>	
 CHICKEN BURGER	620
<i>topped with fried egg, Italian seasoning, garlic, breadcrumbs</i>	
 VEGETABLE BURGER	550
<i>vegetable and potato patty, panko crumb fried, topped on burger bun with sliced tomato, onion, pickles and chipotle mayo</i>	
 BOMBAY TOASTIE	550
<i>India's most famous street sandwich. Toasted bread layered with coriander and chilly chutneys, slices of potato, onions, cucumber, beetroot and mayo</i>	

PIZZAS

THIN CRUST / NAPOLITANA STYLE PIZZAS

 CHICKEN TIKKA PIZZA <i>onion, capsicum, tandoor chicken tikka</i>	690
 ITALIAN SPICY SAUSAGE PIZZA <i>diced peppers, mozzarella, chicken sausage</i>	690
 PORK PEPPERONI PIZZA <i>on tomato sauce, mozzarella</i>	720
 GOAN SAUSAGE PIZZA <i>tomato sauce, mozzarella and caramelized onions</i>	690
 MARGHERITA PIZZA <i>tomato sauce, mozzarella and basil</i>	550
 FOUR CHEESE PIZZA <i>cheddar, mozzarella, parmesan, smoked cheese and tomato sauce</i>	690
 VEG DELIGHT PIZZA <i>mushroom, bell peppers, onions, olives, tomato sauce</i>	590
 BIANCA PIZZA <i>pesto with vegetables, cheese, bell peppers, olives, sundried tomatoes, caramelized onions</i>	590

PLATES & GRILLS

 SEAFOOD SIZZLER <i>fillet of fish and two jumbo prawns, grilled and served on a hot sizzling plate with vegetables and mashed potatoes, butter garlic sauce</i>	1090
 PAN SEARED FISH <i>with lemon butter sauce, herbed pilaf rice and vegetables</i>	990
 FISH & CHIPS <i>Beleza styled tempura fish with French fries</i>	750
 BUTTERMILK MARINATED CHICKEN <i>buttermilk marinated, chili apple salad, honey mustard aioli</i>	700
 HONEY CHILLY FRIED CHICKEN <i>crisp fried chicken, honey Chilli dip, fries</i>	700
 SPAGHETTI BOLOGNAISE <i>lamb mince sauce, parmesan</i>	750
 CHICKEN RISOTTO <i>marsala wine, diced chicken, parmesan cheese</i>	700

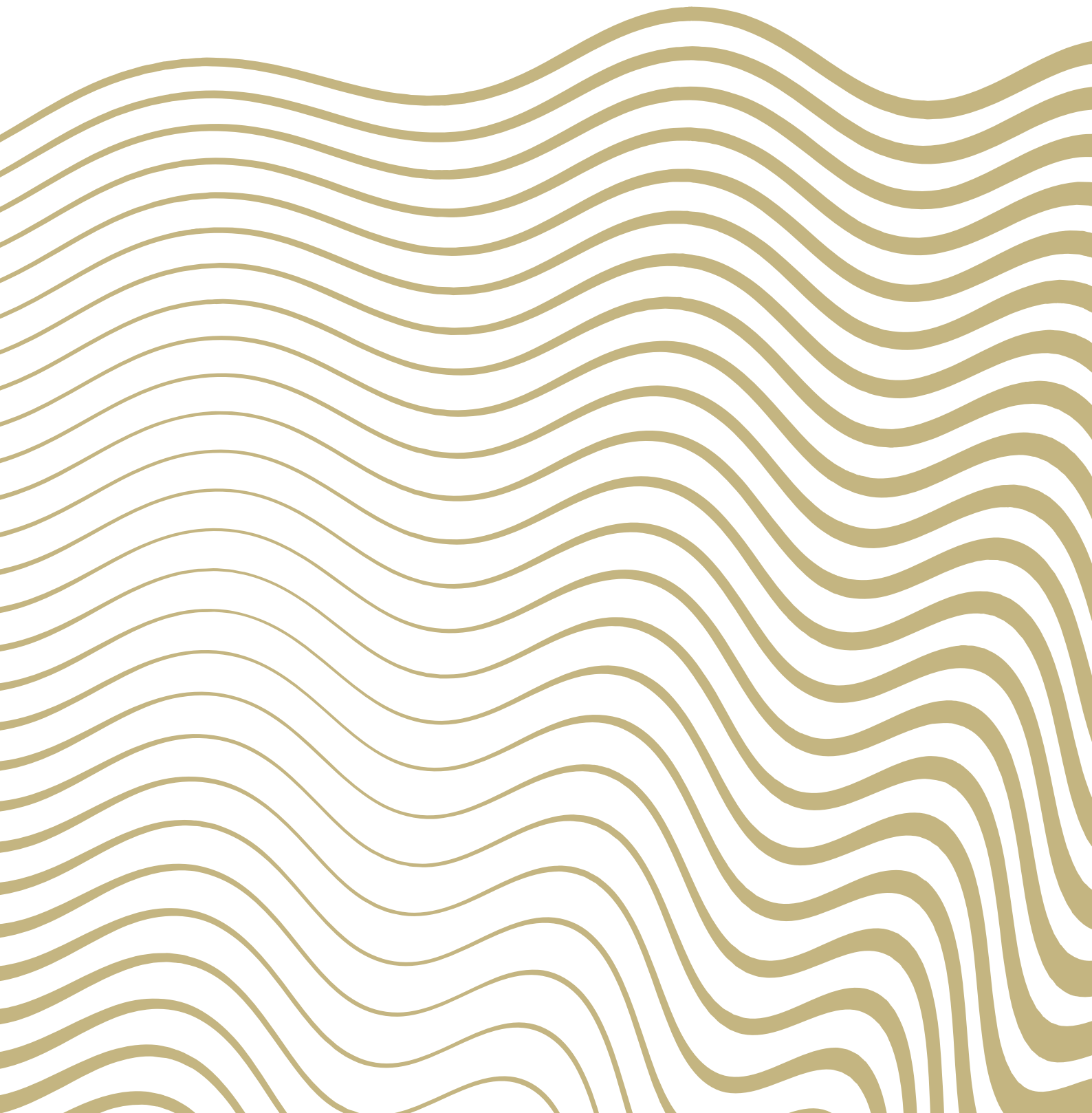
 **Seafood**  **Meats & Poultry**  **Vegetarian**

GST is additional. We levy an optional service charge of 10%.

 MUSHROOM GNOCCHI	590
<i>potato gnocchi, mushroom sauce, truffle oil</i>	
 MUSHROOM RISOTTO	590
<i>mix mushroom, arborio rice, white wine, parmesan cheese</i>	
 PASTA MARGHERITA	590
<i>cherry tomatoes sauce, basil, parmesan cheese</i>	
 SPAGHETTI WITH PESTO	590
<i>spaghetti pasta tossed in pesto sauce topped with parmesan cheese</i>	
 MAC & CHEESE	590
<i>baked macaroni in cheese sauce</i>	
 EGGPLANT PARMAGIANA	590
<i>Aubergine, & Zucchini layered with tomato sauce and bechamel sauce</i>	
 PEPPER CHEESE STEAK	590
<i>stuffed cottage cheese steak on pumpkin mash, ratatouille of chunky vegetables, wine, pepper sauce</i>	

NAZARE DINNER MENU

7.00 pm to 11.00 pm



APPETIZERS

KEBABS/ TANDOOR

 LAMB SEEKH KEBAB	750
<i>India's best-known lamb mince kebab, cooked in the tandoor. Rose flavored coin paratha, fresh coriander tomato chutney</i>	
 TANDOORI CHILLI LAMB "BARRAH"	1190
<i>coriander jalapeno chutney</i>	
 MALABARI CHICKEN TIKKA	650
<i>Chicken kebab flavored with curry leaf and coconut oil</i>	
 TANDOORI CHICKEN GOCHUJANG TIKKA	650
<i>mini paratha coins, onion and cucumber juliennes</i>	
 TANDOORI RAAN E MURGH	650
<i>tandoori marinated whole chicken leg, cooked in the tandoor</i>	
 TANDOORI FISH AJWAINI TIKKA	650
<i>coriander chutney</i>	
 PRAWNS TANDOORI	710
<i>quintessential Indian!! Fresh sea prawns in a yellow tandoori margination</i>	
 AMRITSARI PANEER TANDOORI	490
<i>open taco's, onion rings</i>	
 DAHI KEBAB	490
<i>hung yoghurt and khoya kebab, filled with goat cheese and pan cooked, served with mint chutney</i>	
 BEETROOT SHAMI	490
<i>Indian spices flavored beetroot mince kebabs, filled with salted thick yoghurt and nuts, pan grilled, served with saffron flavored tawa paratha bites</i>	

MEXICAN SELECTION

TACOS DIY PLATTERS

build your own soft taco's. accompanied with guacamole, tomato salsa and cheese sauce

 SHREDDED CHICKEN	550
<i>spiced marination & grilled</i>	
 MUSHROOM	490
<i>Assorted mushrooms</i>	

TOSTADAS

choice of:

 **PRAWN TOSTADA** 550
crispy tostada topped with Mexican spice tossed prawns

 **MEXICAN VEGETABLE TOSTADA** 490
vegetable juliennes tossed in Mexican seasoning

 **LOADED VEG NACHO'S** 490
chilly beans, salsa, jalapeno's, cheese sauce

ASIAN SELECTION

 **THAI CRAB CAKES** 690
sweet chilly sauce. Thai herbs and crab meat mix, grilled cakes, served with sweet chilly sauce and house salad

 **TWICE COOKED SICHUAN PORK** 590
oriental style, double fried crispy pork, tossed in spiced Sichuan sauce

 **KOREAN FRIED CHICKEN** 620
Wok tossed chicken Korean style

 **LAMB TAI CHIN** 720
Lamb cooked in Tai chin sauce

 **GENERAL TSO'S COTTAGE CHEESE** 550
The Chinese American classic. Wok tossed crispy cottage cheese. Hot, sweet and sour

 **MAPO TOFU CHINESE DIY** 550
chilly, black bean and sesame flavored spicy tofu served with pancake

 **CHILLI PANEER** 550
paneer cubes, crisp fried and tossed with onion and capsicum diced in a Chinese chilli sauce

SUSHI

 **PRAWN TEMPURA SUSHI** 650

 **SALMON SUSHI** 650

 **CHICKEN KATSU TEMPURA SUSHI** 590

 **VEG AND CREAM CHEESE SUSHI** 550

 **ASPARAGUS TEMPURA SUSHI** 550

DIM SUM

-  **PRAWN DIMSUM** 590
steamed crystal dim sum with a prawn and water-chestnut filling
-  **CHICKEN DIMSUM** 550
steamed flour dim sum with chicken filling
-  **VEG DIMSUM** 490
mixed vegetables with Chinese spices in a regular dim sum flour skin
-  **BROCCOLI ALMOND DIMSUM** 490
steamed flour dim sum with broccoli and almond filling

GLOBAL SELECTION

-  **HOT PICKLED PRAWN BALCHAO** 650
micro greens, Goan pao
-  **CREOLE STYLE GRILLED PRAWNS OR FISH** 710/730
dusted with creole seasoning, charcoal grilled, served with garlic butter sauce
-  **PRAWNS HERB & GARLIC** 710
Prawns tossed in a light garlic sauce, finished with Lemon juice
-  **CALAMARI RINGS SALT & PEPPER** 550
panko crumbed, dry wok tossed with onion, capsicum, salt and pepper
-  **KERALA CHILLI PRAWNS** 710
curry leaf flavored, tossed with chopped onions and capsicum and spicy Kerala sauce
-   **MEZZE PLATTER** 450/550
pita bread, falafel or shawarma chicken accompanied with hummus, tzatziki, muhammara and tabbouleh
-  **AVOCADO TOAST** 550
*diced avocado mixed with chopped onions and spiced with chilly flakes.
Loaded on toasted Sourdough Bread*
-  **HUMMUS PLATTER** 450
beetroot, basil and chilly hummus, millet crisps, pomegranate and olive oil
-  **YAM, MUSHROOM AND CHEESE CROQUETTES** 450
rocket leaves, mustard aioli
-  **GOAN POTATO CHOPS** 450
Vegetable reachado chutney, kachumber salad
-  **KARWARI MUSHROOM CHILLI FRY** 490
Goan pao, mushrooms dry tossed with garlic, ginger, curry leaf, mustard seeds, green chili and Indian spices

SALADS

	PRAWN COCKTAIL <i>combo of classic and Mexican prawn cocktail</i>	650
	THAI CHICKEN SATAY SALAD <i>shredded vegetables, Asian peanut dressing, chicken satay</i>	550
	BEETROOT SALAD <i>orange segments, arugula, balsamic dressing and goat's cheese</i>	490
	MEDITERRANEAN FATTOUSH SALAD WITH QUINOA <i>lettuce and vegetables layered with crisp lavash bread, quinoa and creamy vinaigrette</i>	490
	ARUGULA SALAD WITH ORANGE DRESSING <i>crumbled feta, orange segments, candied walnuts, sesame seeds, avocado slice</i>	490

SOUPS

	TRIO MUSHROOM SOUP <i>button, porcini and shiitake mushrooms cooked with onions and garlic and blended. Served with a quenelle of soft mascarpone cheese</i>	350
	TOMATO SOUP <i>tomato basil cocktail, tortellini. Traditional Italian tomato soup gets a makeover. Served with tomato and basil cocktail and stuffed tortellini in the center</i>	350
	MANCHOW SOUP <i>chopped vegetables in a soya and pepper broth, served with crispy noodles</i>	
	chicken	375
	veg	350
	ASIAN NOODLE BROTH <i>star anise and coriander flavored hearty broth with noodles</i>	
	chicken	375
	prawns	400
	veg	350
	HOT AND SOUR SOUP <i>Cantonese classic, vegetables in a sour and pepper broth with glass noodles and chilly oil</i>	
	chicken	375
	prawns	400
	veg	350

MAIN COURSE

PLATES & GRILLS

 SEAFOOD SIZZLER	<i>fillet of fish and two jumbo prawns, grilled and served on a hot sizzling plate with vegetables and mashed potatoes, butter garlic sauce</i>	1090
 GRILLED PRAWNS IN BEURE BLANC SAUCE	<i>grilled prawns flavored with white wine and creamy butter sauce</i>	710
 PAN SEARED SEA FISH	<i>with lemon butter sauce, herbed pilaf rice and vegetables</i>	990
 GOAN STEAMED SEABASS IN BANANA LEAF	<i>Goan vegetables and Goan rice</i>	990
 GRILLED KINGFISH	<i>miso mustard sauce, sautéed greens & broccoli</i>	650
 GRILLED OLIVE CHICKEN	<i>buttermilk marinated, chilly apple salad, honey mustard aioli</i>	700
 BBQ PORK RIBS	<i>with garlic potato mash, buttered vegetables, BBQ sauce</i>	650
 HONEY CHILLI FRIED CHICKEN	<i>crispy fried chicken, honey chilli dip, fries</i>	700
 GRILLED BEEF STEAK	<i>roasted vegetables and potatoes, pepper sauce</i>	750
 SPAGHETTI BOLOGNAISE	<i>lamb mince sauce</i>	750
 CHICKEN RISOTTO	<i>marsala wine, diced chicken, parmesan cheese</i>	700
 MUSHROOM GNOCCHI	<i>potato gnocchi, mushroom sauce, truffle oil</i>	590
 PASTA MARGHERITA	<i>cherry tomatoes sauce, basil, parmesan cheese</i>	590

	SPAGHETTI WITH PESTO <i>spaghetti pasta tossed in pesto sauce topped with parmesan cheese</i>	590
	BBQ INDIAN VEGETABLE SHASHLIK <i>saffron rice, curry</i>	590
	EGGPLANT PARMIGIANO <i>Aubergin & Zucchini layered with tomato sauce and bechamel sauce</i>	590
	MUSHROOM RISOTTO <i>mixed mushrooms, arborio rice, white wine, parmesan cheese</i>	590
	PEPPER CHEESE STEAK <i>Stuffed cottage cheese steak on pumpkin mash, ratatouille of chunky vegetables, wine pepper demi glaze</i>	550
	MAC & CHEESE <i>baked macaroni in cheese sauce</i>	590
	CATCH OF THE DAY <i>lobster, crab, tiger / jumbo prawns, fresh fish cooked in your choice - tandoori / Goan style or grilled</i>	<i>price on weight</i>

WOKS, CURRIES & RICE POTS

	ANDHRA PRAWN CURRY RICE POT <i>spicy prawn curry with chilly and coconut milk, layered with coconut rice and slow cooked on "dum"</i>	750
	GOAN CHORIZO RICE POT <i>spicy Goan sausage curry with onion and tomato masala, topped on sausage rice and slow cooked on "dum"</i>	750
	CHICKEN XACUTI RICE POT <i>chicken in coconut and whole spices masala, topped on steamed rice and slow cooked on "dum"</i>	700
	GOAN FISH CURRY <i>red rice, house style vegetables, Goan classic chilly and coconut curry with a touch of Goan vinegar</i>	700
	CHICKEN TIKKA MASALA <i>chicken tikka cooked in a makhani gravy with onion and tomatoes, served with kalonji baby naan, dal makhani</i>	700
	TERIYAKI PRAWN RICE BOWL <i>prawn teriyaki topped on steamed rice</i>	750
	BEEF RENDANG <i>Slow cooked tender beef flavored with coconut milk and lemongrass</i>	700
	CHICKEN CHILLI BEAN SAUCE <i>Stir Fried chicken tossed with bell pepper and onion in Chilli bean sauce</i>	700
	KHAO SUEY <i>Burmese curry served with an array of condiments and noodles</i>	
	<i>chicken</i>	650
	<i>veg</i>	550

 Seafood  Meats & Poultry  Vegetarian

GST is additional. We levy an optional service charge of 10%.

	PANEER KOFTA <i>dry fruit stuffed paneer kofta in tomato makhani gravy, served with dal makhani, kalonji baby naan</i>	590
	PANEER TIKKA MASALA <i>tandoori cottage cheese tikka tossed with onion and capsicum in a tomato "masala", dal makhani, baby naan</i>	590
	ASIAN SCHEZWAN PEPPER VEGETABLES <i>rice bowl, diced vegetables tossed in schezwan sauce served on steamed rice in a bowl</i>	550
	COTTAGE CHEESE IN BARBEQUE SAUCE <i>Pan fried cottage cheese coated in Asian Barbeque sauce</i>	590
	VEGETABLE IN CHILLI BEAN SAUCE <i>Stir Fried vegetables tossed with bell pepper and onion in Chilli bean sauce</i>	550
	GOAN VEGETABLE CALDIN RICE POT <i>Goan vegetables in a light coconut gravy topped on Goan red rice and slow cooked on "dum"</i>	550



SIDES:

	DAL MAKHANI	390
	GOAN DAL TADKA	390

RICE

	<i>steamed</i>	250
	<i>jeera</i>	300
	<i>green peas</i>	300

INDIAN BREAD SELECTIO

	<i>naan</i>	120
	<i>garlic naan</i>	120
	<i>garlic cheese naan</i>	160
	<i>tandoori roti</i>	110
	<i>lachha paratha</i>	120
	<i>pudina paratha</i>	120
	<i>aloo kulcha</i>	160
	<i>goan sausage naan</i>	220

FRIED RICE

	<i>plain / garlic / chilly</i>	
	<i>veg</i>	400
	<i>egg</i>	450
	<i>chicken</i>	450
	<i>prawn or mixed</i>	490

NOODLES

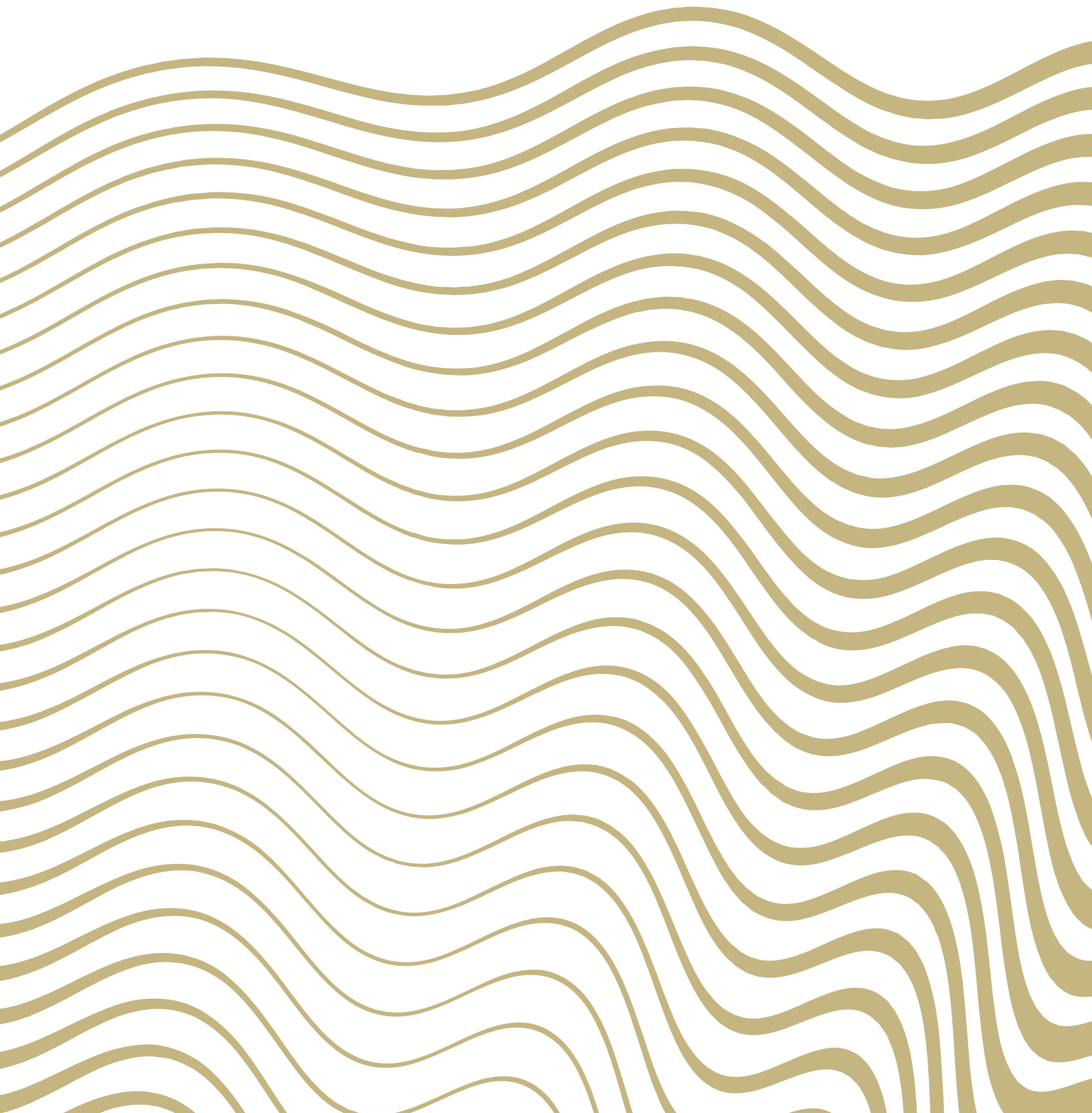
	<i>hakka / garlic / schezwan</i>	
	<i>veg</i>	400
	<i>chicken</i>	450
	<i>prawn or mixed</i>	490

DESSERTS

 GOAN SWEET PLATTER <i>trio of Bebinca, Dodol, and Jaggery Pancake</i>	390
 INDIAN SWEET PLATTER <i>Gajar ka halwa, Rabdi, Rasmalai, Gulab Jamun</i>	390
 EXPRESSIONS OF COCONUT <i>home made coconut cake, tender coconut mousse, coconut and chocolate balls</i>	390
 WARM APPLE PIE WITH ICE CREAM	450
 GELATO ICE CREAM SCOOP (SINGLE SCOOP)	190
 BLONDIE WITH POACHED PEARS	390
 CRÈME BRULEE	390
 MOLTEN LAVA CAKE (20 MIN PREP TIME)	450
 DARK AND WHITE CHOCOLATE BROWNIE WITH VANILLA ICE CREAM	390
 STICKY TOFFEE PUDDING	350

NAZARE BAR MENU

12 noon to 7.00 pm



APPERITIFS

MARTINI EXTRA DRY	295
MARTINI ROSSO	295
MARTINI BIANCO	295
CAMPARI	345
APEROL	375

SIGNATURE COCKTAILS

PURPLE HAZE	545
<i>Full measure of butterfly blue pea infused gin, shaken with lavender cordial, balanced with citrus lime leaf rounded with velvety foam</i>	
GREEN GIN SMASH	545
<i>Ultra refreshing concoction of thyme, basil leaves cucumber and full measure of london dry gin</i>	
DE AMOUR	545
<i>Vodka, basil, strawberry puree, lime, cranberry, sparkling wine</i>	
SUNBURN MARGARITA	545
<i>Tangy, fresh, herbaceous, pure satisfaction in liquid form</i>	
MELONADE	545
<i>Light rum combined with fresh watermelon with hint of fresh mint</i>	
GUAVA MARY	545
<i>Savoury, fruitful and spicy, highly recommended, complexity in glass</i>	
GOAN PARADISE	545
<i>Not to be missed when in goa, heritage spirit of feni along with citrus,coconut water and all time favourite passion fruit</i>	
MALIBU FROHITO	545
<i>Vacation in your glass, taste it and you can thank us later</i>	
PAPA SHANGO	545
<i>Strong body,but mild heart sip it carefully</i>	
AMBER ROAD	545
<i>Earthy highball with a spark of bitter sweet Italian aperitif and notes of Maple, Bourbon, aperol, lemon, aromatic bitters, Maple syrup, sparkling water</i>	
TAMARIND WHISKY SOUR	545
<i>Winning marriage of bourbon and tamarind, satisfaction guaranteed</i>	

SPRITZER

ELDERFLOWER SPRITZER	645
<i>Gin, elderflower cordial, sauvignon blanc, sparkling water, cucumber</i>	
BLISSFUL BIANCO	645
<i>Sauvignon blanc, orange liqueur, fruit herbs and bubbles, pomogranate seeds, splash of soda</i>	
SIGNATURE ROSSO	645
<i>Merlot, brandy, combined with fruits, honey and spices, ginger, gingerale</i>	
APEROL SPRITZ	695
<i>Aperol, sparkling wine, orange</i>	

ULTIMATE CLASSIC

MARTINI	495
<i>Vodka / Gin, dry martini</i>	
NEGRONI	595
<i>Dry gin, sweet vermouth, campari</i>	
MARGARITA	495
<i>Tequila, orange liqueur, lime, salt</i>	
MOJITO	495
<i>light rum, mint, demerara sugar, lime, club soda</i>	
BLOODY MARY	495
<i>Vodka, tomato juice, lemon, spices</i>	
WHISKY SOUR	495
<i>Bourbon, lemon, sugar, aromatic bitters, easy foam</i>	
MOSCOW MULE	495
<i>Vodka, lime, ginger juice, gingerale</i>	
LONDON MULE	495
<i>Gin, lime, ginger juice, gingerale</i>	
LONG ISLAND ICED TEA	595
<i>Vodka, gin, white rum, tequila, triple sec</i>	
OLD FASHIONED	495
<i>Bourbon, sugar, bitter, orange peel</i>	
ESPRESSO MARTINI	495
<i>Vodka, coffee liqueur (kahlua), espresso</i>	

RUM

OLD MONK	195
BACARDI WHITE / GOLD	195
BACARDI LIMON	195
BACARDI BLACK	195
SEGREDO CAFFE	325
BACARDI 8 OCHO	425
DIPLOMATICO RESERVA EXCLUSIVA	655

VODKA

SMIRNOFF	245
RUSSIAN STANDARD	295
ABSOLUT	295
GREY GOOSE	445
BELUGA	595

GIN

GREATER THAN	195
STRANGER & SONS	295
BOMBAY SAPPHIRE	345
HAPUSA	345
ROKU	645
MONKEY 47	595
TANQUERAY 10	445
HENDRICKS	445
HENDRICKS FLORA	545

BRANDY/COGNAC

HONEY BEE	195
HENNESSY V.S.O.P	695

TEQUILA

DESMONDJI AGAVE 100%	295
JOSE CUERVO SILVER	395
CAMINO	345
JOSE CUERVO GOLD	395
PATRON SILVER	695
VILLA VERCELLI	295

WHISKY BLENDED

TEACHERS HIGHLAND CREAM	245
VAT 69	245
BLACK AND WHITE	245
WOOD BURNS	245
JW RED LABEL	295
GRANTS TRIPLE WOOD	345
DEWARS 12 YO	395
CHIVAS REGAL 12 YO	495
JW BLACK LABEL	495
MONKEY SHOULDER	495
SMOKEY MONKEY SHOULDER	595
HIBIKI	895

BOURBON

JIM BEAM	295
MAKER'S MARK	695

TENNESSEE

JACK DANIELS	395
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IRISH WHISKY

JAMESON	395
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SINGLE MALT/ISLAY

GLENLIVET 12 YO	625
GLENFIDDICH 12 YO	625
GLENMORANGIE	625
TALISKER	675
LAPHROIG	675
PAUL JOHN NIRVANA	495
PAUL JOHN BOLD	495
BALVENIE 12 YO	675
GLENFIDDICH 15 YO	745

FENI

BIG BOSS CASHEW	195
CAZULO CASHEW	195
BIG BOSS COCONUT	195
CAZULO COCONUT	195

DIGESTIVES

CABO	245
JAGGERMEISTER	395
PEACH SCHNAPPS	245
KAHLUA	395
BAILEYS	395
SAMBUCA	395
CAFÉ PATRON XO	695

BEERS (330ml)

KINGFISHER PREMIUM	225
KINGFISHER ULTRA	295
BUDWEISER CAN 500ML	345
CORONA EXTRA	395
KONIGS	225
TUBORG	225
HOEGARDEN	395
MAKA DI ROCKET, RICE LAGER	225
MAKA DI BELGIAN BLANCHE, WHEAT	225
BREEZER	295

WINES

CHAMPAGNE

MOËT & CHANDON, BRUT, IMPERIAL 15999
Bright, fruity and elegantly mature, the aromas reveal notes of apple, pear, honey, brioche and fresh nuts.

SPARKLING

SULA BRUT, INDIA (750ml/375ml) 4499/2249
Refreshing sparkling wine from Nashik, made from sauvignon blanc grape, crisp, clean and always a delight to pour and relish

MARTINI PROSECCO SECO ITALY 5499
Prosecco has made its presence felt and it has and will be all time favourite, fruity and fun at the same time food friendly

CHANDON ROSE, BRUT INDIA 5499
A stellar cuvee from the Moët & Chandon house who started

CHANDON BRUT, INDIA 5499
From the champagne house of Moët & Chandon wine from Nashik, made from sauvignon blanc grape keeps the true legacy of the house, good value for money

WHITE

CHARDONNAY, JACOBS CREEK, AUSTRALIA 3999
Classic Chardonnay from down under, lots of tropical fruits, pineapple, pear finished in oak giving it a soft buttery finish, try with our crab dish or pasta in white sauce cannot go wrong with buttered prawns

THE SOURCE SAUVIGNON BLANC RESERVE 3299
This white wine is partially barrel fermented, partially aged in French oak bowls full of tropical and green fruits, pair it with Aromatic salads, Sushi, Steamed fish asparagus or Garlic spinach

REISLING HARDY STAMP, AUSTRALIA 3999
Another star wine from down under, the nose of ripe tropical stone fruits and lime, light and refreshing great with spicy food

PINOT GRIGIO, TRAPICHE, ARGENTINA 4999
Classic white wine from Argentina, everyone's favourite great for lunch meals and just by itself cannot go wrong with seafood or white pasta dishes

SAUVIGNON BLANC SULA, INDIA 3499
Crisp clean nose of citrus, teases you to take a sip dry yet refreshing in the warm day makes you go back and forth to keep you tantalising pair with some north Indian cuisine or tandoori snacks

CHARDONNAY LE GRANDE, FRANCE 4999
Classical Chardonnay from south of France, subtle yet makes you feel its presence felt, long finish of tropical exotic fruits, subtle oak and minerals do pair it with our goan specialities cooked with coconut milk

SAUVIGNON BLANC BIG BANYAN INDIA 3499
Crisp clean nose of citrus, teases you to take a sip dry yet refreshing in the warm day, makes you go back and forth to keep you tantalising with some north Indian cuisine or tandoori snacks

RED

CABERNET SHIRAZ, SULA INDIA 3499
Classical cab and shiraz blend, everyone's favourite great for lunch meals and just by itself cannot go wrong with goan cuisine

CABERNET SAUVIGNON, BIG BANYAN, INDIA 3499
Medium bodied fruity style cabernet nose of coco and peppers, on the palate loads of dark fruits and spices

THE SOURCE CABERNET SAUVIGNON 3299
This wine is partially aged in premium French oak barrel to bring a charming complexity while staying fruit forward with flavours of cherry, blackberry, plum and chocolate. Can be paired with red meat

SHIRAZ, JACOB CREEK, AUSTRALIA 3999
Typical shiraz from down under fruit bomb packed with spices and oak try with the tandoori items or goan cuisine

CHIANTI, RUFFINO, ITALY 5999
Classic Sanjovese grape medium bodied wine nose of cherries and spices and oak mouthfeel dry with long finish, let it breathe in your glass and let the gentle Tuscan hills roll in your glass, classical chianti try with our risotto, pasta or biryani

PINOT NOIR, LE GRAND, FRANCE 4999
Very earthy pinot noir from south of France light and fruity very subtle fruity flavours but packed with power makes you notice this wine is good as a simple drinking wine or pair with the local cuisine

CABERNET SAUVIGNON, LE GRAND FRANCE 4999
This massive cabernet from south of France big on the nose with blue berries and black cherries, vanilla and oak palate of tobacco, spices cocoa

PORT

DOM SANCHOS (PORTUGAL) 2999

WINE BY GLASS (DOMESTIC ONLY) 749

ROSE

MATEUS, PORTUGAL	5999
<i>This semisweet rose wine from Portugal is all time favourite, with nose of roses and limes, palate of cranberries and citrus can be had anytime during the day specially during a lazy afternoon</i>	
ROSA ROSA BIG BANYAN INDIA	3999
<i>Another fun rose to try from Nashik, semi dry, clean nose and palate, just hits the right spots</i>	
ZINFANDEL, SULA, INDIA	3499
<i>Classic white zinfandel from Nashik, semisweet never disappoints your nose of cranberries and cherries crisp and clean on the palate</i>	

MOCKTAILS

BEACH ICED TEA	325
<i>Earl grey tea, fresh orange juice, mint, honey</i>	
MISS ROSEY	325
<i>Rose cordial, lime, ginger juice, rose water, gingerale</i>	
MASALA KOKUM SHERBET	325
<i>Kokum juice, Indian spices, Soda</i>	
WATERMELON COCONUT COOLER	325
<i>Fresh watermelon, tender coconut water, lime</i>	
CUCUMBER REFRESHER	325
<i>Cucumber, Mosambi juice, lime cordial, green tea</i>	
MINT LEMONADE	325
<i>Mint, lime cordial, salt, soda</i>	
TROPICAL COLADA	325
<i>Tender Coconut water, pineapple puree, scoop of coconut sorbet</i>	

SOFT BEVERAGES

MILKSHAKES

COLD COFFEE <i>(VANILLA, CHOCOLATE, STRAWBERRY, MANGO)</i>	275
PRESERVED JUICE	175
LASSI	195
FRESH LIME SODA/WATER	145
SEASONAL FRESH JUICES	275
TENDER COCONUT WATER	195
DIET COKE	225
AERATED BEVERAGES <i>(COKE, SPRITE, LIMCA)</i>	145
GINGER ALE	225
SCHWEPPE'S TONIC	225
TONIC (SWAMI)	245
RED BULL	325
SODA	95
VEDICA MINERAL WATER (1LTR)	185
BISLERI WATER (1LTR)	95
SAN PELLEGRINO SPARKLING WATER (750ML)	325

*Taxes as applicable,
we levy an optional 10% service charge*

HOT BEVERAGES

INSTANT TEA	125
MASALA TEA	125
HOT MILK	95
HOT CHOCOLATE	145
CAPPUCCINO	195
ESPRESSO	145
CAFÉ LATTE	195
FRENCH PRESS COFFEE	195
BOURNVITA	195
AMERICANO	145

*Taxes as applicable,
we levy an optional 10% service charge*