

# DINNER

## APPETIZERS (APERITIVO)

<b>Coquetel De Fofos</b> Baked cheese pops served with chilli oil.	\$12
<b>Golden Bhel</b> Rice puffs, masala roasted split peas, peanut, tossed w/ mint & tamarind chutney. Gold Leaf.	\$9
<b>Eric's Goan Samosas</b> Cumin and spice seasoned classic potato and green pea turnovers. Mix chutney.	\$9
<b>Lasuni Gobi</b> Crispy cauliflower florets tossed with tangy garlic tomato sauce.	\$9
<b>Aloo Tikki</b> Spiced potato patty with diced mango, mint, tamarind chutney, yogurt, and chickpea noodles.	\$9
<b>Tulsi Paneer</b> Indian cheese blocks marinated in fresh basil, and roasted garlic. Cranberry chutney.	\$12
<b>Tandoori Mushroom</b> Marinated with roasted tandoori spices and fenugreek leaves. Skewered and Tandoori grilled.	\$14
<b>Caitan's Ros Omelette</b> Masala omelet with herbs, spices, onion, and xacuti gravy served with traditional Goan Poee bread.	\$14
<b>Auntie Rosie's Charis Pao</b> Wood-smoked homemade sausages marinated in a special red masala & toddy vinegar. Bombay Pao.	\$14
<b>Croquetas De Bacalhao</b> Crispy salted Cod fish croquettes, mixed with a creamy sauce, coated with egg, and breaded.	\$14
<b>Kulioche Cutlet</b> Fresh Atlantic Crab cutlet with finely chopped onion, shredded cheese, egg-coated panko breadcrumb and baked.	\$14
<b>Moms Shrimp Balchao</b> Traditional tart pickled Goan masala shrimp with toddy vinegar, cashew feni, and roasted dry shrimp.	\$14
<b>Masala Fry Mankyo (Lulas)</b> Baby squid, stir-fried with chilli, garlic sauce, and chopped cilantro.	\$14
<b>Portuguese Chamuca</b> Goan Beef & mixed vegetable samosas served with Peri-Peri chutney.	\$12
<b>Kashmiri Tikki</b> Beetroot Pattie stuffed w/ ricotta cheese, apricot, and roasted fennel. Green Mango chutney.	\$9
<b>Achari Chicken Tikka</b> Chicken marinated with pickling spices, herbs, Garlic mint aioli.	\$14

## SOUPS (SOPA)

<b>Caldo Verde</b> Pureed fresh spinach, potato, garlic, vegetable broth.	\$9
<b>Pepper Water</b> Anglo-Indian peppercorn, tamarind soup seasoned with mustard seed, and curry leaves.	\$9
<b>Sopa De Camarão</b> Goan-Portuguese-inspired shrimp soup, poached, onion potato, garlic clove, roux, sprinkled with fresh dill.	\$12

## TANDOOR (FORNO)

<b>Tandoori Fish</b> Seasonal whole fish marinated in roasted garlic, olive oil, freshly ground spices, yogurt, and fenugreek.	\$30
<b>Torradinhas</b> Char toasted Pork tikkas, seasoned with Goan spices, toddy vinegar, cashew feni, and chilli paste served with cabbage slaw.	\$30
<b>Basil Chicken Tikka</b> Chicken chunks marinated with fresh basil, yogurt, aromatic spices, and olive oil.	\$30
<b>Tandoori Chicken</b> Bone-in half chicken marinated in hung yogurt classic tandoori spices.	\$30
<b>Coriander Lamb Chops</b> Italian pepper, garlic, and spice marinated. Puffed rice Poha, and pear chutney.	\$35
<b>Cordeira De Cebolada</b> Lamb chunks marinated with crushed peppercorns, raw papaya, and, caramelized onions. Tomato chutney.	\$30

## ENTREES

### CHICKEN (FRANGO)

<b>Xacuti De Galinha</b> Coarse roasted ground coconut, toasted poppy, sesame seeds, star anise, fennel.	\$26
<b>Vindalho De Galinha</b> Freshly ground spices, whole dry chilli, toddy vinegar, cashew feni.	\$26
<b>Cafreal De Frango</b> Roasted chicken marinated with white Portuguese chilli, garlic, cilantro, caramelized onion, and potato wedges.	\$26
<b>Classic Butter Chicken</b> Pulled tandoori chicken in a creamy tomato fenugreek sauce.	\$26
<b>Chicken Chettinad</b> Fresh ground pepper, mustard seeds, tamarind, curry leaves, dry chilli, coconut milk.	\$26
<b>Chicken Korma</b> Roasted cashew nut, raisin, golden fried onion, saffron milk, cream, and mild spices.	\$26

### LAMB /GOAT/ PORK (CARNE)

<b>Pedro's Vindalho De Porco</b> Pork chunks simmered in freshly ground spices, whole dry chilli, toddy vinegar & cashew feni.	\$30
<b>Nana's Christmas Pork Sorpotel</b> Diced pork charcuterie, marinated in ground spices & Goa Vinegar. Pickled for 48 hours.	\$30
<b>Remo's "Aad Maas Amsol"</b> St Louis Pork ribs with tamarind, and kokum, seasoned with toasted cumin, chilli, tomato, and fresh Okra.	\$30
<b>Railway Mutton Curry</b> Traditional village-style bone in Goat, red pepper paste, tempered cumin seed, curry leaf, and coconut milk.	\$30
<b>Lamb Bafado</b> Home-style slow pot cooked lamb curry with stoned ground cumin, spices coriander, green chilli, and Toddy vinegar.	\$30
<b>Lamb Shank Maratha</b> Braised lamb shank, red chilli pastes, dry coconut, hand-pounded coastal spices, rum flambé.	\$35

### SEAFOOD (FRUTOS DO MAR)

<b>Kalchi Kodi</b> A traditional Goan fish curry simmered in a clay pot, with Kashmiri red chilli, coconut, green mango, and mangosteen.	\$32
<b>Peixe De Português</b> Baked fish, layered with poached potato, heirloom tomato, bell peppers, shaved garlic, and virgin oil	\$32
<b>Sungtache Caldinha</b> Whole Indian okra and shrimp, simmered in an extract of fresh coconut juice, cilantro, green chilli, and cumin.	\$32
<b>Kalwa Sukhem</b> Fresh shucked west coast Oyster cooked with toasted spices, freshly grated coconut, green chilli, onion, and tamarind.	\$32

### VEGETABLE (VEGETAL)

<b>Caldinha De Bhendé</b> Indian whole okra, cauliflower florets, coarse ground extract of fresh coconut juice, spices, green coriander.	\$22
<b>Alambe Xacuti</b> Wild mushroom slow-cooked with roasted fennel seed, star anise, poppy seed, and dehydrated coconut.	\$22
<b>Gomantak Vangi</b> Baby Eggplant cooked in tamarind with pickling spices, tempered curry leaves, and mustard seeds.	\$22
<b>Tendli Channache Bhaji</b> Indian Ivy gourd, black chickpeas, green mango, tamarind, tempered mustard oil.	\$22
<b>Masala Che Bhendé</b> Fresh diced okra, tossed in cumin, ginger, whole chilli, onion, tomato & chaat masala.	\$22
<b>Phool Makhane Ki Subz</b> Fox Nuts simmered in a fenugreek tomato sauce w/ green pea.	\$22
<b>Paneer Kundan Kalia</b> Indian cheese & raisin, black pepper-tomato sauce.	\$22

### DUM BIRYANI

Long-grained saffron Basmati rice layered in a pot sealed with dough slow-baked in the tandoor (our clay oven)	
<b>Jackfruit</b> Potatoes & whole spices.	\$26
<b>Goat</b> Ginger, garlic, yogurt, cardamom, mace & saffron.	\$30
<b>Shrimp</b> Spices, golden fried onion, saffron mint.	\$30
<b>Mushroom</b> Baby Bella, spices, golden fried onion, fresh mint, saffron.	\$26

### RICE (ARROZ)

<b>Team's Sausage Pulao</b> Homemade smoked pork Goan sausages, whole spices, basmati rice.	\$10
<b>Arroz Pulao</b> Rice cooked in vegetable broth w/aromatic spices.	\$6
<b>Lemon Rice</b> Seasoned with mustard seed, curry leaves, chilli lemon juice, and roasted lentils.	\$6
<b>Tomato</b> Heirloom tomato, sauce curry leaves, and mustard seeds.	\$6
<b>Basmati Rice</b> Aromatic long-grain rice.	\$5

### BREAD (PÃO)

<b>Poee</b> Goan brown bread.	\$3
<b>Poder Pão</b> Goan spongy dinner roll.	\$3
<b>Bacon &amp; Cheese Kulcha</b> Toasted bacon-filled and baked in the oven.	\$6
<b>Roti</b> Whole wheat bread	\$5
<b>Cheese Naan</b> Shredded cheddar	\$6
<b>Naan</b> Classic Indian leavened bread.	\$5
<b>Garlic or Rosemary Naan</b> Choice of garlic or rosemary.	\$6
<b>Laccha Paratha</b> Multi-layered whole wheat bread.	\$5
<b>Mint Paratha</b> Roasted Mint topped multi-layered.	\$5

### SIDES

<b>Dal Makhani</b>	\$12
<b>Yellow dal</b>	\$12
<b>Aloo Gobi Mutter</b>	\$12
<b>Saag Paneer</b>	\$12
<b>Pindi Chole (Punjabi Chickpeas)</b>	\$12
<b>Paneer Makhani</b>	\$12
<b>Raita: - Mint /Boondi</b>	\$6
<b>Goan Veggie Preserves Sampler</b> Pear, Eggplant, Tendli (Ivy Gourd)	\$9
<b>Goan Fisherman's Sampler</b> Balchao De Camarão, Fish Para, Galician Mussels Molho, w/Indian salted "Monaco" cracker	\$10
<b>Poppadum</b>	\$3