

Lunch tasting menu vegetarian

Pan-fried stuffed paneer
pearl onion; raw mango relish **D**

Mini masala dosa
rice and lentil pancake filled with tempered potatoes and vegetables, served with sambhar **MUS**

Broccoli and spinach galette
plum sauce **G D**

Potato roast
baby potatoes roasted with malabar spices **MUS**

Asparagus beans and edamame
sautéed with mustard seeds, curry leaves and green chillies **MUS**

Mango curry
fresh mango cooked with yoghurt, green chillies, tempered with mustard seeds and curry leaves **D MUS**

Malabar paratha
soft refined flour dough beaten in thin sheet and folded to form layered bread, cooked on a skillet with pure ghee **G D E**

Lemon rice / Steamed rice **D N MUS**

Bibinca
a goan speciality, served warm with ice cream **G D E**

Tea / Coffee

* denotes spicy dish. Allergens **G**-Gluten, **N**-Nuts, **D**-Dairy, **E**-Eggs, **C**-Crustacean, **M**-Molluscan, **L**-Lupin, **S**-Sulphites, **CEL**-Celery, **F**-Fish, **SES**-Sesame, **MUS**-Mustard, **P**-Peanuts, **SOY**-Soy

Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens including peanuts.

Fish dishes may contain small bones.

Lunch tasting menu non-vegetarian

Broccoli and spinach galette
plum sauce **GD**

Baked halibut
coated with malabar spices; served with curry leaves and kokum **F**

*Manglorean chicken (kori gassi)
succulent pieces of chicken cooked in finely ground fresh coconut with spices

Kothu lamb
marinated lamb with onion, chilli, ginger and tomatoes cut on a very hot griddle

Asparagus beans and edamame
sautéed with mustard seeds, curry leaves and green chillies **MUS**

Mango curry
fresh mango cooked with yoghurt, green chillies, tempered with mustard seeds and curry leaves **DMUS**

Malabar paratha
soft refined flour dough beaten in thin sheet and folded to form layered bread, cooked on a skillet with pure ghee **GDE**

Lemon rice / Steamed rice **DNMUS**

Bibinca
a goan speciality, served warm with ice cream **GDE**

Tea / Coffee

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