



## Salads

CHICKPEA SALAD 88 (V) 🌱

Chickpeas, cucumbers, peppers  
onions with vinaigrette & feta

GREEN KACHUMBAR SALAD 78 (V) 🌱

Fresh salad of tomato, onion, cucumber  
lettuce with mint lemon dressing

DIP PLATTER 108 (V) 🌱

Trio dip of hummus, babaganoush (eggplant)  
tzatziki (yogurt cucumber) with  
Afghani naan

HUMMUS 78|88 (V) 🌱

Plain or Roasted Red Pepper

Dip made from chickpeas & sesame seeds  
olive oil, lemon & garlic, served with  
vegetable sticks and romali crisps

BEETROOT SALAD 98 🌱

Beets tossed in vinegar and oil  
with yogurt sauce

GUACAMOLE DIP & CHIPS 98 (V) 🌱

Dip made with mashed avocados, onions  
lime, and cilantro, served with chips

## Bar Snacks

ONION FRITTERS 88 (V) 🌱

Golden fried onion fritters with mango  
chutney

GOA NIGHTS NACHOS 98 🌱

Our signature bar snack made with tortilla  
chips, tikka masala, pickled onions  
labneh topped with mint, tandoori  
mayo and goat cheese

Choice of Chicken or Paneer







CHICKEN TIKKA SLIDER 148

Slider with tandoori mayo, chicken tikka and caramelized onions (3 pcs)

FALAFEL SLIDER 148 (V) 🌱

Chickpea balls seasoned with parsley and topped with hummus & pickled vegetables (3 pcs)

SPINACH CHEESE CROQUETTE 68 🌱

Crisp exterior with a cheesy and creamy spinach filling

FALAFEL WITH HUMMUS 78 (V) 🌱

Chickpeas & parsley balls served with hummus



BATTER FRIED RECHEADO SHRIMPS 108

Golden fried shrimps marinated in Recheado sauce

GOA NIGHTS CLAMS 108

Clams sautéed with Recheado masala and mango subtly spicy & tangy

BOMBAY SANDWICH 118 🌱

Mumbai's most famous street food snack, this is the Indian version of a clubhouse sandwich with layers of onion, cucumber, tomato, cheese and herb chutney

CHICKEN DRUMMERS 88

Golden fried chicken drumsticks layered with a savoury spiced potato mash and then coated with gram flour batter

GAULATI KEBAB ON WARKI PARANTHA 108

Melt-in-the-mouth lamb kebab on crisp layered bread

GRILLED CORN ON THE COB 68 (V)

Roasted corn with garlic butter, lime red chili powder, cumin & chaat masala topped with parmesan







VINDALOO CHICKEN WINGS 88  
Crispy chicken wings with vindaloo masala

BARBECUE PORK RIBS 138  
Goan style grilled pork ribs


## *Tandoor*



CHICKEN TIKKA 138  
Marinated boneless thighs in tandoori spices  
and grilled in the clay oven

TANDOORI CAULIFLOWER 78    
Roasted cauliflower topped with parmesan

LAMB SEEKH KEBAB 138  
Savoury and spiced ground lamb cooked  
on skewers in the tandoor oven



LAMB CHOPS 188  
Juicy lamb chops marinated with our special  
secret spices on a bed of spinach  
potato puree

BEEF TENDERLOIN 148  
Succulent beef pieces rubbed with our special  
secret spices

TANDOORI SEABASS 168  
A full fish marinated with Indian  
spices and yogurt and roasted to  
perfection in our clay oven



## Plates

### PULLED PORK VINDALOO BAO 138

Traditional Goan pork dish with a twist pulled pork flavoured with chillies garlic & vinegar served in a bao

### PORK SORPOTEL 148

Considered a tradition in every Goan household, it is a flavorful dish made with sautéed diced pork that is cooked again in a spicy and vinegary sauce

### CRISPY SHRIMP BAO 138

Crispy and slightly spiced shrimp tempura on a bed of sliced cucumbers recheado mayo and served in a bao

### FISH AMRITSARI 168

Batter-fried kingfish or seasonal pomfret prepared Indian style with a coriander, cumin and red chili rub

### CHICKEN TIKKA MASALA 138

Tandoor grilled marinated chicken tikka pieces in a tangy tomato & cream sauce

### SAAG CORN 138

Spinach puree with sweet corn spiced with cumin and ginger

### PANEER BUTTER MASALA 138

Tandoor grilled cottage cheese in a spiced tomato, onion & yogurt gravy

### GOAN CURRY 138

Goan style warm, slightly spiced and tangy coconut based gravy served along with basmati rice

Choice of fish or prawns



## *Breads*

NAAN 48

Butter / Garlic / Chorizo

KULCHA 58

Spinach Cheese / Goat Cheese Arugula

AFGAANI NAAN 58 (V) 🌱

Afghaani Naan with Zatar served with rock salt  
& olive oil

## *Dessert*

BEBINCA 58

Classic layered Goan dessert

CREME CARAMEL 48

Custard dessert with orange zest w/ a soft  
layer of caramel on top

RAS MALAI 48

Sweet cottage cheese dumpling in sweetened milk

\*All orders are subject to 10% S.C.

🌱 Vegetarian

(V) Vegan option available



## Cocktails

"VASCO DA GAMA VOYAGE"

### *Lisbon* \$98

Gin infused with raw turmeric, aperol  
grapefruit and egg white sprayed  
with port wine

Style: Straight up  
Taste: Fruity bitters  
Strength: Potent

### *Cape Verde* \$88

Fruity and refreshing dark rum, coconut rum  
cachaca and in-house crafted  
pineapple syrup

Style: Swizzle  
Taste: Fruity  
Strength: Easy

### *St. Helena Bay* \$88

Vodka with pickled cucumber

Style: Straight up  
Taste: Sweet pickle  
Strength: Easy





## *Mozambique* \$98

Whisky, blueberry, red wine syrup  
egg white

Style: On the rock  
Taste: Sour  
Strength: Potent



## *Mombasa* \$98

Tequila, grapefruit syrup, grapefruit  
salt

Style: Straight up  
Taste: Strong  
Strength: Potent



## *Goa* \$88

Bourban wash with chorizo fat, creme de cassis  
and Peychauds

Style: On the rock  
Taste: Savoury  
Strength: Potent



ICONIC PLACES: GOA | MACAU

## *Curlies* \$88

A shack in Goa that is known for their psychedelic parties, a place where the alcohol is cheap and water is expensive.

Replicating this, we present a clear pina colada variation



## *Infantaria* \$98

A bakery known for their bebinças and coffee.

We present a drink made with dark rum, coffee hazelnut honey garnished with bebinça to celebrate this bakery's legacy.



## *Doodh Sagar Waterfall* \$98

A famous waterfall in Goa where the flow of water looks like "doodh" which in English means milk.

We present a cocktail made with almond milk and tequila.



\*This cocktail is subject to availability.



## *St. Paul's Ruins* \$88

A church that was destroyed by a fire during a typhoon in the early 1800's and is now a UNESCO heritage site. Our cocktail, a pisco sour variation with rose tea syrup garnished with dehydrated lime poured with 151 rum is then lit and sprinkled with cinnamon.



## *Happy Street* \$98

This cocktail is inspired by Macau's old red light district, a beetroot and gin infused cocktail with passion fruit and coconut water.



## *Old Taipa Village* \$98

This is "the cocktail" that represents the logo of Goa Nights, a palm tree that is our symbol in the whole of Taipa Village. This cocktail is made with whiskey sous vide, caramelised banana elder flower liquor and cinnamon syrup.

Drink responsibly.

\*All orders are subject to 10% S.C.



## Classic Cocktails

\*All classic cocktails \$88

Old Fashioned  
Manhattan  
Martini Gin  
Martini Vodka  
Hanky Panky  
Ramos Gin Fizz  
Sazerac  
Mojito  
Margarita  
Pisco Sour  
Negroni  
Blood & Sand  
Boulevardier  
Aperol Spritz  
Bobby Burns

## Single Malt

Glenfiddich 12 Years	\$88
Belvenie 12 Years	\$98
Glenfarcas 12 Years	\$98
Balvenie 14 Years	\$118
Glenfiddich 15 Years	\$108
Laphroaig 10 Years	\$108
Singleton 18 Years	\$178

## American

Jack Daniels	\$68
Jim Beam	\$68
Makers Mark	\$78
Gentleman Jack	\$78
Tincup	\$108
Woodford Reserve	\$128
Pinhook	\$128

## Irish

Jameson	\$78
Teeling	\$88
(Small Batch)	
Tullamore Dew	\$68

## Japanese

Hibiki	\$228
The Chita	\$148

## Blended

Canadian Club	\$68
Ballantine's Finest	\$68
Monkey Shoulder	\$98

## Gin

Bombay Sapphire	\$78
Henderick's Gin	\$98
The London No. 1	\$98
Columbian Aged Treasure	\$98
Plymouth	\$108
Opihr	\$108
Roku	\$118
Brooklyn	\$118
Napue Gin	\$128
Le Tribute	\$128
Koskue Gin	\$168
Monkey Shoulder	\$158

\*All our gins are paired with Fever-Tree tonic water

## Vodka

Absolute	\$78
Grey Goose	\$88
Ketel One	\$88
Belvedere	\$88
Titos	\$88

## Tequila & Mezcal

Jose Cuervo Silver	\$68
1800 Silver	\$78
1800 Reposado	\$78
Alipus	\$108
Los Danzantes	\$108

## Rum

Cachaca 51	\$68
Malibu Rum	\$68
Bacardi	\$68
Bacardi Black	\$78
Dictador 12 Years	\$88
Boukman Botanical Rhum	\$118

## Beers

Kingfisher	\$58
Corona	\$58
Heineken	\$58
Estrella Damn Inedit	\$98

## Cognac

Courvoiser XO	\$208
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## Champagne

Perrier Jouet, France	\$898
Louis Roederer, France	\$898

## Buzz-free Drinks

Coke	\$38
Sprite	\$38
Soda Water	\$38
Fever-Tree	\$38
Acqua Panna	\$48
San Pelligrino	\$48

## White Wines

Torresella Prosecco, Italy	\$68   \$258
Livio Felluga LIFE Pinot Grigio, Italy	\$88   \$308
Chateau Se Michelle	\$308
Round Hill Chardonnay, California	\$358
Craggy Range Sauvignon Blanc, New Zealand	\$368

## Red Wines

Gerard Bertrand Merlot, France	\$88   \$308
Bila Haut M. Chapoutier, France	\$358
Wente Zinfandel, USA	\$398

## Liqueurs

Baileys	\$58
Campari	\$58
Cherry Heering	\$58
Cointreau	\$68
Jaegermeister	\$78
Benedictine DOM	\$78
Fernet Branca	\$78
Aperol	\$78



