



Salads

CHICKPEA SALAD 78 (V) 🌱

Chickpeas, cucumbers, peppers, onions with vinaigrette & feta

GREEN KACHUMBAR SALAD 78 (V) 🌱

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

HUMMUS 68 (V) 🌱

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

DIP PLATTER 98 (V) 🌱

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

BEETROOT SALAD 78 🌱

Beets tossed in vinegar and oil with yogurt sauce

Bar Snacks

ONION FRITTERS 68 (V) 🌱

Golden fried onion fritters with mango chutney

GOA NIGHTS NACHOS 78 🌱

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 128

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

FALAFEL SLIDER 128 (V)

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

SPINACH CHEESE CROQUETTE 68 (V)

Crisp exterior with a cheesy and creamy spinach filling

FALAFEL WITH HUMMUS 68 (V)

Chickpeas & parsley balls served with hummus

BATTER FRIED RECHEADO SHRIMPS 98

Golden fried shrimps marinated in Recheado sauce



GOA NIGHTS CLAMS 88

Clams sautéed with Recheado masala and mango subtly spicy & tangy

GAULATI KEBAB ON WARKI PARANTHA 98

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



GRILLED CORN ON THE COB 58 (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

Kebabs

CHICKEN TIKKA 108

Marinated boneless thighs in tandoori spices
and grilled in the clay oven

TANDOORI CAULIFLOWER 68 Ⓥ 🌱

Roasted cauliflower topped with parmesan



LAMB CHOPS 148

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

BEEF TENDERLOIN 128

Succulent beef pieces rubbed with our special
secret spices



Plates

PULLED PORK VINDALOO BAO 98

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



AMRITSARI SALMON 148

Pan seared Norwegian salmon with Amritsari spices served with potato mash and stir fried spinach with roasted garlic and sesame seeds



CHICKEN TIKKA MASALA 128

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

SAAG CORN 118

Spinach puree with sweet corn spiced with cumin and ginger

PANEER BUTTER MASALA 128

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



GOAN CURRY 128

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

Choice of fish or prawns

Breads

NAAN 48

Butter / Garlic / Chorizo

KULCHA 48

Spinach Cheese / Goat Cheese Arugla

AFGAANI NAAN 58 (V) 🌱

Afghaani Naan with Zatar served with rock salt
& olive oil

Dessert

BEBINCA 58

Classic layered Goan dessert

CREME CAMEL 38

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

RAS MALAI 38

Sweet cottage cheese dumpling in sweetened milk

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

🌱 Vegetarian

(V) Vegan option available

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.





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 world 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.

