



True Goan flavours since 1968

**PAUSE TO
SAVOUR**

SINGLE MALTS

30ml

Talisker 10 Years

500

Singleton of Glendullan 12 Years

380

A Fruity, Well-Composed Liquid that Manages to be Both Light & Smooth Without Compromising any Depth of Flavours or Fullness of Palate.

Savour the Good Taste

Glenfiddich 12 Years

450

The Glenlivet 12 Years

400

PREMIUM SCOTCH

Johnnie Walker Gold Label Reserve

500

Johnnie Walker Double Black

330

Johnnie Walker Black Label 12 Years

300

Enjoy The Rich, Smooth Flavours Of This Iconic Blend

Johnnie Walker Red Label

220

Taste The Big, Bold Flavours Of The Pioneering Blend From Johnnie Walker

J & B Rare

250

Enjoy The World's Favorite "Party Whisky", with its Smooth & Complex Flavour

Black Dog Triple Gold Reserve

230

Triple Matured in Oak & Sherry Casks; Guaranteed Luxury in Every Bottle

Chivas Regal 12 Years Old

300

Ballantines Finest

220

100 Pipers 12 Years Old

270

REGULAR SCOTCH

Black & White

160

Exceptionally Warm & Smooth. Taste best when Shared

Black Dog Black Reserve

150

Superior Scotch Whisky Blended with Malts from various Region of Scotland

Vat 69

120

Experience This Accessible & Rugged Blended Scotch Whisky

100 Pipers

150

BLENDED MALT WHISKY

Copper Dog

320

A combination of eight single malts, Copper Dog is deliciously fruity with a hint of honey and spice

AMERICAN / IRISH WHISKY

RC American Pride

110

Jack Daniels

300

Jameson

250

PREMIUM WHISKY

30ml

Antiquity Blue

110

Whisky made in Timeless Traditions – Blended with Scotch Distilled in Authentic Copper Pot Still

Signature Premier

110

Only Indian Grain Whisky Blended with 8 Year Aged Scotch

Signature Rare

110

A Smooth Blend of Imported Scotch & 100% Aged Indian Malts, Created by our Master Blender in Scotland Caroline Martin

Blender's Pride

110

VODKA

Cîroc

300

Ultra Premium Vodka

Ketel One

220

Recommended By World's best bartenders

Smirnoff

110

World's No. 1 Vodka, Best Enjoyed with Cola or Soda

Smirnoff Flavours

110

Romanov Vodka

80

Triple Distilled Vodka

Absolut

220

Grey Goose

300

RUM

McDowell's No. 1 Celebration

80

Old Monk Rum

80

Bacardi White

120

Bacardi Lemon

120

Bacardi Black

90

GIN

Tanqueray

250

Gordon's

150

World's Best Selling Gin Made With Finest Botanicals

Blue Riband

80

Bombay Sapphire

220

BRANDY/COGNAC

30ml

McDowell's No.1 VSOP

90

Honey Bee

80

Mansion House

90

Hennessy VS

300

LIQUEURS

Bailey's Irish Cream

220

Enjoy this unique marriage of fresh dairy cream,

Irish whiskey, finest spirits & natural flavours

Cointreau

230

Kahlua

200

San Andre Triple Sec

90

San Andre Chocolate

90

San Andre Coffee

90

BEER

Pint

Corona

290

Heineken

160

Budweiser

130

Kingfisher Ultra

150

Tuborg

120

Kingfisher Premium

110

FENI

Big Boss Cashew

80

Big Boss Coconut

80

TEQUILA

Camino

220

Desmondji

120

ALCOPOPS

275ml

Breezer

190

WINES

	Bottle
Sula Sparkling	2200
Sula Cabernet Shiraz Blanc	1800
Sula Sauvignon Blanc	1500
Sula Rose	1400
San Andre Port Wine (By Glass)	100

COCKTAILS

Long Island Ice Tea (Smirnoff Vodka, White Rum, Gin, Tequila, Cointreau Topped With Cola)	450
Strawberry Fields (Smirnoff Vodka, Cointreau With Strawberry Puree & Lime)	450
Pinacolada (White Rum, Pineapple Juice With Coconut Cream)	400
Planter's Punch (Dark Rum With Pineapple Juice & Orange Juice)	400
Mojito (White Rum, Mint, Lime Wedges Topped With Soda)	400
Caipiroska (Smirnoff Vodka, Mint, Lime Wedges Topped With Soda)	400
Kamakazi (Smirnoff Vodka, Triple Sec With Lime Juice)	400
B - 52 (Triple Sec, Kahlua With Bailey's Irish Cream)	400

MOCKTAILS

Fruit Punch 300
(Orange, Pineapple, Mango Juice & Fresh Cream)

Virgin Colada 300
(Pineapple Juice With Coconut Cream)

Blue Pina 300
(Pineapple Juice, Blue Curacao, Lime, Sprite & Soda)

Florida 300
(Orange, Pineapple Juice, Lime Juice & Grenadine)

Lone Ranger 300
(Apple Juice With Coconut Cream & Strawberry Crush)

STAY SOBER

Red Bull 200

Chilled Packaged Juice 150
(Orange / Mango / Pineapple / Mixed Fruit)

Diet Coke Pepsi 90

Tonic Water 150

Soft Drinks 60

Fresh Lime Soda 60

Fresh Lime Water 60

Still Water 40

Sparkling Water 40



SOUPS VEGETARIAN ●

- Veg Clear ● 150
(Clear vegetable soup with mild soothing flavors)
- Caldo Verde ● 150
(Potato puree and spinach soup)
- Veg Minestrone ● 150
(Italian soup made with vegetables & pasta)
- Cream of Mushroom / Spinach / Tomato ● 150
(Rich and creamy soup with the mentioned choices)
- Veg Hot & Sour ● 150
(Flavourful Chinese hot & sour soup with vegetables)
- Veg Manchow ● 150
(A blend of Chinese flavours and vegetables with crispy noodles)

SOUPS NON - VEGETARIAN ●

- Cream of Chicken ● 195
(Rich and creamy broth with bits of chicken)
- Hot & Sour Chicken / Prawns ● 195
(Chinese aromatic hot & sour chicken / prawns Soup)
- Chicken / Prawn Manchow ● 195
(A blend of Chinese flavors with chicken / prawns served with crispy noodles)
- Tom Yum Chicken / Prawn ● 195
(Spicy clear Thai soup with chicken / prawns, chillies and other aromas)
- Crab & Asparagus ● 250
(A creamy soup with crab meat and asparagus)
- Seafood Chowder ● 250
(Creamy seafood soup with a tinge of tomato)

STARTERS - VEGETARIAN ●

Green Salad ●	145
Roasted Cashewnut ●	250
Caesar Salad ● (Crispy lettuce with mayo and croutons)	250
Goan Chilli Fry - Paneer / Mushroom ● (Paneer or mushrooms stir fried with chillies and spices)	295
Peri Peri - Bhendi / Paneer / Mushroom ● (Cooked with traditional red chilli paste)	295
Stuffed Mushroom ● (Crumb fried mushrooms stuffed with cheese)	295
Cheesy Rice Dumplings ● (Cheese stuffed special rice dumplings)	250
Rawa Fried - Potato / Brinjal ● (Marinated with masala, coated with semolina and pan fried)	250
Potato Recheado ● (Potato wedges sauteed with Goan chilli vinegar paste)	250
French Fries ● (An all time classic)	225
Stuffed Veg Papad ● (Papad stuffed with vegetarian minced mix)	225

STARTERS - NON VEGETARIAN ●

Caesar Salad ● (Crispy lettuce with mayo, chicken and croutons)	375
Chicken Samosa ● (Chicken mince stuffed in traditional Indian samosa)	325
Crumb Fried Chicken ● (Marinated chicken fillet crumb fried to perfection)	375

STARTERS - NON VEGETARIAN ●

- Chicken Sukha ● / Chicken Chilly ● 400
(Chicken cooked with Goan spices and fresh coconut / chicken sauteed with green chillies and other spices)
- Mutton Sukha ● 550
(Mutton chunks with bone cooked with host of traditional Goan spices and fresh coconut)
- King Fish Rawa Fry / Recheado / Butter Garlic ● 650
(King fish marinated with masala, coated with semolina and fried / Marinated with Recheado masala and pan fried / Pan fried with butter garlic flavours)
- Stuffed Crab ● 500
(Crab shell stuffed with crab meet flavoured with Goan spices)
- Baked Crab ● 500
(Crab shell stuffed with cheese & crab meat)
- Prawns Rissois ● 350
(Crescent patties with a creamy filling of cheese and prawns)
- Prawns - Batter Fry / Rawa Fry / Chilli Fry ● 475
(Prawns - Dipped in corn flour batter and deep fried / Marinated with light spices, coated with semolina and fried / Stir fried with green chillies and spices)
- Stuffed Papad With Prawns ● 390
(Papad stuffed with a spicy prawns filling)
- Squids - Batter Fry / Rawa Fry / Chilli Fry ● 500
(Squids - Dipped in corn flour batter and deep fried / Marinated with light spices, coated with semolina and fried / Stir fried with green chillies and spices)
- Stuffed Squids ● 500
(Whole squids stuffed with Goan masala & spiced squid meat)

STARTERS - NON VEGETARIAN ●

- Tisryo Sukhe ● 400
(Traditional Goan style clams cooked with spices and fresh coconut)
- Bombil Rawa Fry ● 350
(Bombay Duck marinated with masala, coated with semolina and fried)
- Beef Chilly Fry ● 425
(Shredded beef fillets stir fried with chillies, capsicum and spices)
- Beef Tongue Roasted / Pepper Garlic ● 425
(Tongue, cooked in Goan spices / Stir fried with black pepper and garlic)
- Pork Sausage In Poi ● 400
(Traditionally pickled Pork sausages served in Goan poi)

MAIN COURSE - VEGETARIAN ●

- Xacuti - Mix Veg / Mushroom / Mushroom & Cashew ● 325
(A preparation of ground roasted spices and fresh ground coconut)
- Mushroom Amsol ● 325
(Mushroom gravy with dried kokum)
- Alsande Tondak ● 300
(White kidney beans cooked in a coconut and Goan spice blend)
- Moonga Gathi ● 300
(Traditional Goan sprouted green lentils prepared with local spices, fresh ground coconut and curry leaves)
- Foogath - Cabbage / Bhendi / Mix Vegetable ● 290
(Authentic dry vegetable preparation with mustard seeds and fresh coconut)

MAIN COURSE - NON VEGETARIAN ●

Catch Of The Day ● APS

Ask for availability and your own choice of preparation

Lobster ● APS

Grilled / Tandoori / Masala / Thermidor

Tiger Prawns ● APS

Grilled / Tandoori / Masala / Thermidor

King Prawns ● APS

Grilled / Tandoori / Masala / Thermidor

Pomfret ●

Grilled / Recheado / Rawa Fry APS

Prawns ●

Curry : 490 / Caldeen : 490 / Balchao : 490 / Peri Peri : 490
(Prawns cooked in Goan coconut curry / Thin coconut, green chilly and coriander curry / Pickled onion and chilli sauce / Spicy Peri Peri red chilli sauce)

King Fish Curry ● / Chonok Curry ● 650

(King Fish / Chonok cooked in an authentic Goan coconut curry)

Crab Xec Xec ● APS

(Crabs cooked with mixed Goan spices and fresh coconut)

Chicken Cafreal With French Fries And Poi ● 490

(A special signature preparation of O'Coqueiro)

Roasted Chicken ● 450

(Chicken roasted with pepper, red wine and mushroom sauce)

Chicken - Xacuti / Vindaloo ● 390

(Chicken prepared with ground roasted spices and coconut / Chicken prepared in red chilli and vinegar sauce)

Chicken Steak ● 450

(Chicken fillet grilled and served with pepper / mushroom sauce)

MAIN COURSE - NON VEGETARIAN ●

Mutton - Xacuti / Vindaloo ● 550

(Mutton prepared with ground roasted spices and coconut gravy / Mutton prepared in red chilli and vinegar sauce)

Mutton - Rogan Josh / Rara Gosht ● 550

(Flavored mutton prepared with ginger, garlic and aromatic spices / Rich preparation with mutton chunks and mutton kheema)

Beef O'coqueiro ● 490

(Grilled beef steak cooked as per your choice Rare / Medium / Well done)

Beef - Xacuti / Vindaloo ● 475

(Beef prepared with ground roasted spices and coconut gravy / Beef cooked in red chili and vinegar sauce)

Pork - Roast / Amsol / Vindaloo ● 450

(Pork roasted with ginger garlic / Pork roasted with dried kokum / Pork cooked in red chilli and vinegar sauce)

Pork Chops Grilled ● 550

(Marinated pork chops grilled and served with barbeque sauce)

INDIAN - VEGETARIAN ●

Paneer - Tikka / Pahadi ● 325

(Cottage cheese - Marinated with tandoori paste / mint paste and cooked in a clay oven)

Mushroom - Tikka / Malai ● 325

(Mushrooms - Marinated with red tandoori paste / rich yoghurt and cream paste and cooked in a clay oven)

Veg Seekh Kabab ● 325

(Marinated vegetable mince cooked on the skewer in a clay oven)

INDIAN - VEGETARIAN ●

- Tandoori Aloo ●** 275
(Potatoes marinated in tandoori masala and cooked in a clay oven)
- Tandoori Gobhi ●** 275
(Florets of cauliflower cooked in a clay oven with red tandoori paste)
- Malai Broccoli ●** 350
(Broccoli marinated in rich yogurt and cream paste and cooked in a clay oven)
- Paneer - Tikka Masala / Makhani / Palak / Mutter ●** 350
(Cooked in a - Spicy Indian Gravy / Rich creamy palak / Creamy palak gravy / With green peas in a creamy gravy)
- Aloo - Palak / Mutter / Rasila / Jeera ●** 325
(Potato cooked in a - Creamy spinach gravy / With green peas in a creamy gravy / In a sweet and sour tomato gravy / With spices and cumin seeds)
- Bhindi Do Pyaza ●** 325
(Okra cooked with Indian spices and onion)
- Methi Mutter Malai ●** 325
(Green peas cooked with a rich creamy sauce and fenugreek leaves)
- Veg - Kadai / Jalfrezi ●** 290
(Traditional preparation in kadai masala / Dry vegetarian preparation with Indian masala and bell peppers)
- Makai Kumbh Masala ●** 325
(Mushrooms and corn blended with a rich Indian masala)
- Dal Makhani ●** 300
(Rich and authentic Punjabi black lentil preparation with butter, tomato and cream)
- Dal - Tadka / Methi / Palak ●** 245
(Yellow lentil preparations with above mentioned choices)

INDIAN - NON VEGETARIAN ●

- Murgh - Tikka / Malai / Pahadi ● 395
(Chunks of Chicken cooked in a clay oven with above mentioned choices)
- Tandoori Murgh ● 400
(Chicken marinated with yoghurt and Indian spices and roasted over charcoal in a traditional clay oven)
- Chicken Seekh Kabab ● 375
(Marinated chicken mince cooked on a skewer in a clay oven)
- Butter Chicken / Chicken Tikka Masala ● 395
(A rich boneless chicken preparation in tomato butter gravy / Spicy boneless chicken preparation in rich tomato gravy)

PAN ASIAN - VEGETARIAN ●

- Veg Manchurian ● 295
(Vegetable dumplings tossed in a Manchurian sauce)
- Vegetable Szechwan ● 295
(Assorted vegetables tossed in a Szechwan sauce)
- Cottage Cheese Chilli ● 325
(Paneer stir fried with chillies and peppers)
- Paneer Satay ● 350
(Paneer skewered and grilled with aromatic spices)
- Threaded Crispy Paneer ● 325
(Paneer marinated in hot sauce, covered in shredded filo dough and deep fried)

PAN ASIAN - NON VEGETARIAN ●

Chicken Manchurian ● 395
(Chicken stir fried and tossed in a Manchurian sauce)

Chicken Lollipop ● 395
(Chicken drum sticks dipped in aromatic batter and fried to perfection)

Szechwan Chicken ● 395
(Chicken stir fried and tossed in a Szechwan sauce)

Indonesian Chicken Satay ● 395
(Chicken fillet marinated with Thai spices and grilled on wooden skewers)

Hunan Chicken ● 395
(Chicken stir fried and tossed in a dark Hunan sauce)

Thai Roast Chicken ● 395
(Chicken roasted with Thai aromas)

Golden Fried Prawns ● 475
(Batter fried prawns served with hot garlic sauce)

Szechwan Prawns ● 475
(Prawns fried and tossed in a Szechwan sauce)

RICE / NOODLES / PASTA

Goan Boiled Rice ● 175

Plain Steamed Rice ● 160

Flavoured Rice Jeera / Lemon Butter / Curd ● 195

Pulao - Peas / Veg ● 275

Biryani - Vegetable ● / Chicken ● / Mutton ● 295/360/550

Fried Rice

Vegetable ● / Chicken ● / Prawns ● / Mix ● 295/350/395/395

Noodles

Vegetable ● / Chicken ● / Prawns ● / Mix ● 295/350/395/395

Pasta Choices

Spaghetti / Penne

Veg Pasta ● - Tomato Sauce / Cheese Sauce / Arrabiata 350

Non Veg - Chicken ● / Mutton ● / Seafood ● 375/550/500

DESSERTS

Flambéed Bebinca ● (Bebinca flambéed with cashew Feni and served)	175
Cream Caramel ● (Baked custard made with milk, eggs, sugar and flavouring)	175
Serra Durra ● (Mouth-watering mix of condensed milk, cream and crushed biscuits)	175
Bebinca Cheesecake ● (Chefs special secret cheese mix layered between Bebinca slices)	200
Alle Belle ● (Crepes filled with coconut and jaggery mixture)	200
Dodol ● (Goan coconut jaggery pudding)	175
Icecream ●	150
Fruit Salad ●	200

ACCOMPANIMENTS

Goan Pao - 2 Nos ●	40
Garlic Toast ●	60
Tandoori Roti ●	35
Naan ●	40
Butter Naan ●	50
Garlic Naan / Cheese Garlic Naan ●	60/80
Sol Kadi ● (Traditional Goan appetizing drink made with coconut extract, garlic and kokum)	125
Kismur ● (Traditional dry shrimps preparation with fresh coconut)	200
Fish Parra ● (A Goan special preparation with dry fish)	200

ALL DAY FAVOURITES

12:00 to 23:00 Hrs

Fresh Juice ●	150
Lassi - Sweet / Salted / Mango / Rose ●	150
Cold Coffee ●	150
Milk Shake - Chocolate / Vanilla / Banana / Mango ●	150

Sandwich

Veg ● / Chicken ● (Plain / Toasted / Grilled)	225/325
Club Sandwich - Veg ● / Non Veg ●	250/325

All Chicken Boneless Item Rs 50/- Extra
All Lamb/Mutton Boneless Item Rs 90/- Extra



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