



Our Story

Goa Nights opened its doors in 2018 pulsating with the energy of Goa's laidback days and buzzing evenings with a cocktail bar that offers superb craft cocktails made from scratch and small and large plates of classic and modern interpretation of Indian food.

Our cocktail journey started with tracing the voyage of Vasco da Gama from Lisbon to Goa, introducing our best-seller cocktails like Lisbon and Cape Verde.

Today we continue our cocktail journey with new inspiration that comes from the iconic places found in both Goa and Macau.

Since our opening, we have been recognised and awarded Best Bar in Macau by the Bar Awards in 2019 as an independent establishment not affiliated with any of the hotel properties. We got listed as one of the best restaurants by Tatler Dining Hong Kong and made it to the list of best 100 bars in Asia in 2021.

We look forward to continuing to craft specialty cocktails and serving an innovative menu inspired by our travels globally.

Cocktails

**All our signature cocktails are priced at PHP 480 and classic cocktails priced at PHP 420. Please ask our mixologists for your favourite classic cocktail.*

OLD TAIPA VILLAGE

This is “the cocktail” that represents the logo of Goa Nights, a palm tree that has become our symbol in the whole of Taipa Village.

This cocktail is made with whiskey sous vide, caramelized banana elder flower liqueur and cinnamon.

PINEAPPLE AFFAIR

All the goodness of pineapple paired with tequila’s smokey tasting cousin Mezcal.

LISBON

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

HIERBA DE LIMON

A refreshing and easy going cocktail made with lemongrass infused vodka, lime, banana liqueur and Peychaud’s.

HOLA FROM MEXICO

Lime, coconut water, Malibu rum a dash of tequila for that kick, home made guava syrup and a raw mango powder garnish with a hint of salt for an interesting mix.

CAPE VERDE

Fruity and refreshing dark rum coconut rum with banana liqueur and in-house crafted pineapple syrup.

PUNCH OF THE WEEK

Our cocktail of the week. If you want to try something new, go ahead and ask our mixologists for this week’s special.

Salads and Dips

CHICKPEA SALAD | PHP 450

A mix of chickpeas, cucumbers, peppers onion with vinaigrette and feta. 🌱

BEETROOT SALAD | PHP 450

Beets tossed in vinegar and oil with yogurt sauce. 🌱 (V)

DIP PLATTER | PHP 850

A trio dip of hummus, babaganoush (egg plant) and tzatziki served with our Afghaani naan. 🌱

HUMMUS | PHP 450

Dip made from chickpeas and sesame seeds, olive oil, lemon and garlic served with vegetable sticks. 🌱 (V)

Bar Snacks

ONION FRITTERS | PHP 450

Golden fried onion fritters with mango chutney. 🌱 (V)

GOA NIGHTS NACHOS | PHP 750

Our signature bar snack made with nacho tortilla chips, tikka masala, chicken tikka bits pickled onions, labneh topped with mint tandori mayo and goat cheese.

FALAFEL SLIDER | PHP 750

Flattened falafel with parsley topped with hummus and pickled vegetables (3 pcs) 🌱 (V)

GRILLED CORN ON THE

COB | PHP 300

Roasted corn with garlic butter, lime red chili powder, cumin and chaat masala topped with parmesan. 🌱

CHICKEN TIKKA SLIDER | PHP 750

Slider with chicken tikka, caramelised onions tandoori mayo. (3 pcs)

GOA NIGHTS CLAMS | PHP 650

Clams sauteed with Recheado masala and mango bits, subtly spicy and tangy.

GAULATI KEBAB ON WARKI
PARATHA | PHP 650
Melt-in-the mouth lamb kebab
on crisp layered bread. (3 pcs)

FALAFEL WITH HUMMUS | PHP 450
Middle Eastern patty shaped fritters made
from chickpeas and parsley served with
our hummus dip. (3 pcs) 🌱 ⑤

SPINACH & CHEESE
CROQUETTE | PHP 450
Crisp exterior with a cheesy and
creamy spinach filling. 🌱

Tandoori

TANDOORI CAULIFLOWER | PHP 450
Tandoori roasted cauliflower topped
with parmesan. 🌱

CHICKEN TIKKA | PHP 850
Marinated boneless thighs grilled
in our clay oven and served with
our special mint sauce. A must try. 🍲

LAMB SEEKH KEBAB | PHP 950
Savoury and spiced ground lamb
cooked on skewers in the tandoor.

LAMB CHOPS | PHP 1250
Juicy lamb chops marinated with our
special secret spice served on a bed
of creamy potato puree.

BEEF TENDERLOIN | PHP 1350
Succulent beef pieces Madeira style rubbed
with special spices and served with bread.

TANDOORI TIGER PRAWNS | PHP 1250
Six pieces marinated tandoori tiger prawns
cooked in our clay oven.

Plates

PORK SORPOTEL | PHP 850
A traditional dish found in almost every Goan
household, it is a flavourful dish made with
sauteed diced pork that is cooked again
a second time in a spicy and vinegary sauce.
This dish is served with brioche bread. 🍲

CHICKEN TIKKA MASALA | PHP 950
Call it CTM for short, this dish is popular amongst Indians and Indian food lovers alike.

CTM is made with tandoori grilled chicken tikka pieces cooked in a tangy tomato and cream gravy.
Served with rice. Contains nuts.

CHANA MASALA | PHP 750
If you're vegetarian, then dish is for you.

This dish is made with chickpeas (chana) cooked in a flavourful tomato and onion gravy best paired with our Indian breads. 🌿 (V) 🌶️
This dish comes along with jasmine rice.

SAAG CORN | PHP 850
Sweet corn cooked in a spinach and cream gravy with subtle hints of cumin and ginger. 🌿
This dish comes along with jasmine rice.

GOAN CURRY | PHP 1150
Fish and prawns cooked in a slightly spiced and tangy coconut based gravy served along jasmine rice.

CHICKEN BIRYANI | PHP 1050
A traditional Hyderabadi rice dish made with marinated chicken pieces cooked together with basmati rice.
Good for sharing (2 to 3)

Breads

NAAN | PHP 250
Butter | Garlic 🌿 (V)

KULCHA | PHP 450
Spinach Cheese | Feta 🌿

AFGHAANI NAAN | PHP 350
Our favourite Afghaani naan with Zatar rock salt and olive oil. 🌿 (V)

Extras

Basmati Rice | PHP 100
Jasmine Rice | PHP 80

Dessert

CREME CARAMEL | PHP 35o

A custard dessert with a soft layer of
caramel on top and orange zest.

GULAB JAMUN | PHP 35o

Soft Indian dessert made from milk solids
that are shaped into round balls, lightly scented
with cardamom and soaked in sugar syrup. (4 pcs)

**Please inform our staff for any allergies
or dietary restrictions*

 *Vegetarian*

 *Vegan*

 *Spicy*

Our Wines

**All our wines are priced per bottle except for our house pours*

WHITE

Muros Antigos Escolha | House White
Vinho Verde, Portugal | PHP 420 | PHP 1600

Tasting Notes: Floral and fruity aroma. Fresh and fruity with good structure and well balanced. Pairs well with shellfish, vegan, vegetarian and appetizers or light snacks.

Soalheira Allo
Loureiro Alvarinho, Portugal | PHP 1600

Tasting Notes: Contrasts between tropical fruity and floral and delicate resulting in a lively yet elegant white wine. Goes well with seafood and salads.

Soalheira Alvarinho
Portugual | PHP 2200

Tasting Notes: Intense tropical and mineral notes that balances perfectly with the acidity. Goes well with seafood, vegetarian dishes and salads.

Soalheira Rose
Mineral Rose, Portugal | PHP 2200

Tasting Notes: Delicate light pink colour. On the nose, it is both fruity and fresh. Crisp with mineral notes. Goes well with shellfish, appetizers and cured meats.

Vadio Bruto
Bairrada Doc, Portugal | PHP 2800

Tasting Notes: Sparkling. Complex aroma, nutty with notes of crystallized fruit and slight salinity. Creamy and rich, balanced acidity. Great with seafood and appetizers.

Soalheira Reserva
Portugal | PHP 2800

Tasting Notes: Tropical fruits, citrus oak wood, butter and vanilla. Pairs well with seafood, vegetarian and salads.

Soalheira
Pet Nat | PHP 3600

Tasting Notes: A light and youthful sparkling wine. Fresh with a smooth after taste.

Grey Wacke
Reisling, New Zealand | PHP 3600

Tasting Notes: Lemon zest, lime sorbet apple and white floral notes. Good with shellfish and poultry.

Schloss Johannisberg
Reisling, Germany | PHP 4200

Tasting Notes: Tropical fruits, citrus oak wood, butter and vanilla. Pairs well with salads and chicken.

RED

Quinta dos Roques Colheita | House Red Tinto, Portugal | PHP 450 | PHP 1800

Tasting Notes: Clear and fresh with hints of white floral, lemon and lime bouquet with notes of pear, grapefruit and ginger. This wine is fruit focused but with great structure and acidity. Pairs well with slightly seasoned seafood such as fish or prawns.

Andeluna

Malbec, Argentina | PHP 2400

*Tasting Notes: Fresh and smooth with floral notes red plum and strawberry fruit characters.
Goes well with pork.*

Vinha Grande

Tinto, Portugal | PHP 3600

Tasting Notes: Intense aromas of flowers, strawberry and raspberry fruit, a touch of black pepper. Velvety tannins delicate minerality and notes of red berries. Pairs wonderfully with meat dishes such as grilled meats.

Beers and Buzz-free Drinks

San Miguel Beer Light PHP 250
San Miguel Beer Pilsen PHP 250

Aqua Panna PHP 350
San Pellegrino PHP 350

Coca-Cola Regular PHP 120
Coca-Cola Lite PHP 120
Sprite PHP 120

Espresso PHP 160
Americano PHP 160
Cafe Latte PHP 180
Capuccino PHP 180

Our House Specials

Mocktails PHP 350
Ask our mixologists to prepare you one based on your preference.

Mango Lassi PHP 350
A creamy yogurt based drink blended with fresh mango.

Plain Lassi PHP 350
A traditional yogurt based drink that can be prepared either sweet or salted.

Masala Chai (Tea Pot) PHP 250
Brewed black tea with milk, aromatic herbs and spices.

All Day Menu

**Our all day dining is from 12:00 nn to 5:00 pm daily except Sundays.*

POTATO SOUP | PHP 220

Savoury potato soup with coriander pesto and yogurt. 🌿

SHAKSHUKA | PHP 460

Shakshuka with poached eggs, sour cream and coriander served with a side of toasted sourdough bread.

SUNNY SIDE UP EGGS | PHP 460

Fried eggs on hung yogurt with burnt butter garlic and chilli flakes with toasted sourdough bread.

KATHI ROLL | PHP 460

Can be made with either chicken tikka or roasted vegetables with red onions, capsicums labneh and our special mint sauce.

NAAN PIZZA | PHP 480

Naan pizza topped with chicken bits, mozzarella, roasted onions, capsicum and cherry tomatoes.

VEGGIE NAAN PIZZA | PHP 440

Naan pizza topped with roasted corn, mozzarella roasted onions, capsicum and cherry tomatoes. 🌿🌶️

Pasta and Rice Dishes

CHICKEN PULAO | PHP 520

Chicken and seasonal vegetables pulao rice with caramelized onions and fresh coriander.

GOAN PRAWN CARBONARA | PHP 480

Carbonara with a Goan twist. Spaghetti pasta with prawns and bacon in coconut curry cream sauce

PORK AND MUSHROOM

SORPOTEL PENNE | PHP 540

Flavourful blend of pork and mushroom sorpotel style rigatoni topped with Parmesan. 🌶️

SET LUNCH THALI PHP 640 | PHP 680

A traditional Indian Thali that comes with dal, seasonal vegetable pickles, jasmine rice paratha bread and kachumbar salad along with our vegetarian or non-vegetarian dish of the day.

**Our dish of the day varies every day
Please inquire with our team for today's offering.*

Sweet Treats

CHEESE CAKE | PHP 380
Our own baked cheesecake with spiced pumpkin jam.

SEASONAL FRUITS | PHP 320
Skewered seasonal fruits with burnt milk cream.

Beers and Buzz-free Drinks

San Miguel Beer Light PHP 250
San Miguel Beer Pilsen PHP 250

Aqua Panna PHP 350
San Pellegrino PHP 350

Coca-Cola Regular PHP 120
Coca-Cola Lite PHP 120
Sprite PHP 120

Espresso PHP 160
Americano PHP 160
Cafe Latte PHP 180
Capuccino PHP 180

Our House Specials

Mocktails PHP 350
Ask our mixologists to prepare you one based on your preference.

Mango Lassi PHP 350
A creamy yogurt based drink blended with fresh mango.

Plain Lassi PHP 350
A traditional yogurt based drink that can be prepared either sweet or salted.

Masala Chai (Tea Pot) PHP 250
Brewed black tea with milk, aromatic herbs and spices.