



Salads

CHICKPEA SALAD 108 (V) 🌿

Chickpeas, cucumbers, peppers
onions with vinaigrette & feta

GREEN KACHUMBAR SALAD 88 (V) 🌿

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

DIP PLATTER 128 (V) 🌿 --->

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

HUMMUS 98 (V) 🌿

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

BEETROOT SALAD 108 🌿 --->

Beets tossed in vinegar and oil
with yogurt sauce

GUACAMOLE DIP & CHIPS 108 (V) 🌿

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

Bar Snacks

ONION FRITTERS 88 (V) 🌿

Golden fried onion fritters with mango
chutney

GOA NIGHTS NACHOS 128 🌿 --->

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 158

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 (3pcs)

SPINACH CHEESE CROQUETTE 98 🌿

Crisp exterior with a cheesy and creamy spinach filling

FALAFEL WITH HUMMUS 78 (V) 🌿

Chickpeas & parsley balls served with hummus

TRUFFLE FRIES 88 (V) 🌿

French fries with hints of black truffle

SPINACH CHAAT 98 🌿

Tempura style spinach leaves with hung yogurt tamarind chutney & green chutney

GRILLED CORN ON THE COB 78 🌿

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



GAULATI KEBAB ON WARKI PARANTHA 128

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

GOA NIGHTS CLAMS 138

Clams sautéed with Recheado masala and mango subtly spicy & tangy

BATTER FRIED RECHEADO SHRIMPS 128

Golden fried shrimps marinated in Recheado sauce





VINDALOO CHICKEN WINGS 98
Crispy chicken wings with vindaloo masala

BARBECUE PORK RIBS 148
Goan style grilled pork ribs

Tandoor

CHICKEN TIKKA 148
Marinated boneless thighs in tandoori spices
and grilled in the clay oven

TANDOORI CAULIFLOWER 88  
Roasted cauliflower topped with parmesan

LAMB SEEKH KEBAB 148
Savoury and spiced ground lamb cooked
on skewers in the tandoor oven



LAMB CHOPS 248
Juicy lamb chops marinated with our special
secret spices on a bed of spinach
potato puree



BEEF TENDERLOIN 198
Succulent beef pieces rubbed with our special
secret spices

TANDOORI SEABASS 198
A full fish marinated with Indian
spices and yogurt and roasted to
perfection in our clay oven

Plates

PULLED PORK VINDALOO BAO 148

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



PORK SORPOTEL 158

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 148

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 148

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



GOAN CURRY 148

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

Choice of fish or prawns

Khichdi 128 (V) 🌱

A popular Indian dish made from rice & lentils. The English call it “salty porridge” but our variation includes spinach, beans, carrots & tempered mild spices for a light hearty meal.

Breads

NAAN 48

Butter / Garlic / Chorizo

KULCHA 68

Spinach Cheese / Goat Cheese Arugula

AFGAANI NAAN 68 (V) 🌱

Afghaani Naan with Zatar served with rock salt & olive oil

Dessert

BEBINCA 58

Classic layered Goan dessert

CREME CAMEL 58

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

THIRD EDITION COCKTAILS

Pineapple Affair \$118

All the goodness of pineapple in syrup form paired with tequila's smokey tasting cousin Mezcal.

This cocktail is made even better with hints of lime and Cointreau liqueur.



The Breakfast Cocktail \$118

A "nutty" cocktail made with peanut butter infused dark rum, hazel nuts, honey and coffee.





Casual-tea \$118

A butterfly pea tea infused tequila cocktail with hints of home made peppermint syrup Dom Benedictine and cardamom bitters.



Hola from Mexico \$118

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



Hierba de Limon \$118

A refreshing and easy-going cocktail made with Lemongrass infused vodka, lime, banana liqueur and Peychaud's bitters.

Drink responsibly.

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

“VASCO DA GAMA VOYAGE”

Lisbon \$118

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

Style: Straight up
Taste: Fruity bitters
Strength: Potent



Cape Verde \$118

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

Style: Swizzle
Taste: Fruity
Strength: Easy



St. Helena Bay \$118

Vodka with pickled cucumber

Style: Straight up
Taste: Sweet pickle
Strength: Easy

*This cocktail is subject to availability.





Mozambique \$118

Whisky, blueberry, red wine syrup
egg white

Style: On the rock

Taste: Sour

Strength: Potent



Mombasa \$118

Tequila, grapefruit syrup, grapefruit
salt

Style: Straight up

Taste: Strong

Strength: Potent



Goa \$118

Bourban wash with chorizo fat, creme de cassis
and Peychauds

Style: On the rock

Taste: Savoury

Strength: Potent

Drink responsibly.

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

ICONIC PLACES: GOA | MACAU

Curlies \$118

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 \$118

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 \$118

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 \$118

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 \$118

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 \$118

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 \$108

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
Balvenie 12 Years	\$98
Glenfarcas 12 Years	\$98
Glenfiddich 15 Years	\$108
Laphroaig 10 Years	\$108
Balvenie 14 Years	\$118
Singleton 18 Years	\$178
Auchentoshan !8 Years	\$188

American

Jack Daniels	\$68
Jim Beam	\$68
Makers Mark	\$78
Gentleman Jack	\$78
Tincup	\$108
Woodford Reserve	\$128
Pinhook	\$128
Buffalo Trace	\$128
Michter's Rye	\$138
Michter's Bourbon	\$138

Irish

Jameson	\$78
Teeling (Small Batch)	\$88
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
Greater Than	\$98
Plymouth	\$108
Opihr	\$108
Caorunn	\$108
Roku	\$118
Brooklyn	\$118
Napue Gin	\$128
Le Tribute	\$128
Koskue Gin	\$168
Monkey 47	\$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

Rum

Cachaca 51	\$68
Malibu Rum	\$68
Bacardi	\$68
Plantation (white/dark)	\$88
Bacardi Black	\$78
Appleton	\$88
Dictador 12 Years	\$88
Kraken	\$98
Boukman Botanical Rhum	\$118

House Wines \$88

Beers

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

Cognac

Remy Martin	\$128
Courvoiser X0	\$208

Buzz-free Drinks

Champagne

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

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

Liqueurs

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

White Wines

Torresella Prosecco, Italy	\$88 \$308
Quinta da Lagoalva, Portugal	\$88 \$308
Macanita Branco 2019, Douro, Portugal	\$338
Planalto, Portugal	\$348
Craggy Range Sauvignon Blanc, New Zealand	\$438
Valle Pradinhos Branco Reserva, Portugal	\$418
Schloss Johannisburg Reisling, Germany	\$588

Red Wines

Dona Maria Tinto 2016 Alentejo, Portugal	\$318
Bila Haut M. Chapoutier, France	\$358
Valle Pradinhos Tinto Reserva, Portugal	\$388

