



Fort Tiracol
Heritage Hotel

The Tavern

The Fort Tiracol “Tavern“ dining room, verandah and bar keeps the tradition of the old portuguese taverns but that is modern and welcoming and invites you for sharing Portuguese, Mediterranean, Goan and Indian flavours at the table. The signature menu, inspired and composed by **Chris Saleem** (Sublime, Morjim) is shaped by local, seasonal ingredients and contemporary flavours as well as traditional favorites and "petiscos" (Tapas/Snacks). The “Tavern“ invites patrons into a warm, celebratory gathering space that captures the spirit and energy of Fort Tiracol and Goa.

Enjoy a beautiful meal in a sophisticated and relaxed setting, a casual bite or a drink at the bar.



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Buon Appetite! *Your Tavern Team*
Tapas

The Board

Assortment of cheese's, pickled gurkins, marinated greek olives, roasted zucchini and eggplant, whole grain bread, boiled egg and potato salad

640

Smoked salted paprika almonds Veg

240

Bowl of marinated olives Veg

290

Cumin fried prawns with lemon-herb mayonnaise

520

Tortillia portugese with mixed salad Veg

320

Eggplant & Zucchini baked in tomato with Ricotta cheese filling Veg

350

Herbed Cous Cous with spiced chicken or beef kebabs on spears, served with Labane cheese

360

Fillet of fish baked with baby potato and peppers, cooked in olive oil and herbs and topped with pesto

390

Brown rice and chorizo stuffed peppers



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360

“Vitello Tonato”

Our version of classic, stewed beef fillets cut thin, capers, rocket greens and a light sauce of tuna

450

Selection of cold marinated grilled vegetables with olives peppers, zucchini, eggplant and asparagus Veg

370

Soups

Lentil soup with chicken & fresh cutted herbs from our garden and Lebane yoghurt

350

Caldo Verde “The Portuguese classic” Veg

380

Salads

Salad Niçoise with medium rare yellow fin tuna, boiled egg, potato salad, green beans, fresh greens and tomatoes tossed with our special dressing

450



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Roasted fig and rocket salad with goat cheese, honey and walnuts *Veg*

350

Torn Buffalo Mozzarella with cornishons, capers, cherry tomato and rocket greens, virgin olive oil and balsamic reduction *Veg*

380

Grated carrot salad with pomegranate, grape and dill, served with toasted almonds *Veg*

330

Seafood salad with clams, mussels, prawns, fish and calamari all mixed with tomatoes, fresh greens, white wine, garlic, parsley and bread

470

Pasta

Tagiatelli with anchovie, raisins, parmesan and almonds

510

Spaghetti with red chili, garlic and olive oil, topped with fresh herbs *Veg*

490

Spaghetti with 'Tiracol' clams "a la Vongule", with white wine and cherry tomatoes

530



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Mains

Beef medallions over french beans, baby potatoes and cherry tomato concase, served with a demi dace sauce
590

Walnut and mustard stuffed chicken roulade over cauliflower - potato gratin with broccoli
540

Goan Sorpotel “Tiracol”
560

Fillet of fresh fish (Catch of the day) with a Goan Chorizo crust on puree potato and spinach
610

Simple Kerala style prawn mole with basmati rice
610

Stuffed Zuchini ‘boats’ with Ratatouille served with a red wine reduction Veg
520

Goan fish Thali “Tiracol”
610

Mutton Patiala with boondi raitha, white rice and papad
650



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Dessert

Chocolate molten cake with ice cream and chocolate
sauce *Veg*
310

Bread and butter pudding with banana and toffee, served
with ice cream and a vanilla crème Anglaise *Veg*
330

Assortment of local produced cheese from the
Fromagerie “Happy Cow”
served with freshly baked Multigrain bread from
“Rare Republic”
390

Our additional bread selection in a basket

Poi Bread

50

Freshly baked French Baguette

150



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All taxes are included.