



**Fort Tiracol**  
Heritage Hotel  
Goa

# *The Tavern*

**DINING ROOM, VERANDAH & BAR**

**LUNCH & DINNER MENU**



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## LUNCH & DINNER MENU

Fort Tiracol's The Tavern dining room, verandah and bar keeps alive the tradition of the old Portuguese taverns but with a modern twist. We invite you to share Portuguese, French, Italian and Goan cuisines at the table, with a hint of Mediterranean & Indian, shaped by local, fresh, seasonal ingredients and contemporary flavours as well as traditional favorites and "Petiscos" (Tapas/Snacks). The Tavern welcomes its patrons into a warm, celebratory gathering space that captures the spirit and energy of Fort Tiracol and Goa.

### Bon Appétit!

- The Tavern Team

#### TAPAS

<b>Smoked Salted Paprika Almonds (V)</b>	300
<b>Bowl Of Marinated Olives (V)</b>	350
<b>Eggplant &amp; Zucchini (V)</b>	380
<i>Baked in tomato with ricotta cheese</i>	
<b>Sashimi Paneer (V)</b>	550
<i>Fresh cottage cheese with bell peppers and onions tossed in an Indonesian spice mix</i>	
<b>Tortilla Portuguese With Mixed Salad (E)</b>	410
<b>Herbed Cous Cous</b>	500 600
<i>With spiced chicken or beef kebabs on spears, served with Labaneh cheese</i>	
<b>Baked Fish Fillet</b>	450
<i>With baby potato and peppers, cooked in olive oil with herbs and topped with pesto</i>	
<b>Vitello Tonato</b>	650
<i>Our version of the classic, stewed beef fillets cut thin, capers and a light sauce of tuna</i>	
<b>Cumin Fried Prawns</b>	850
<i>With lemon-herb mayonnaise</i>	

#### SALADS

<b>Grated Salad (V)</b>	350
<i>Freshly picked carrot with pomegranate, grape and dill, topped with toasted almonds</i>	
<b>Roasted Fig and Rocket Salad (V)</b>	600
<i>With goat cheese, honey and walnuts</i>	
<b>Torn Buffalo Mozzarella (V)</b>	650
<i>With cornichons, capers, cherry tomato and rocket greens, virgin olive oil &amp; balsamic reduction</i>	
<b>Spinach and Quinoa Salad (VE)</b>	450
<i>A super food vegan salad made with spinach, tomato, lemon, olive oil &amp; quinoa</i>	
<b>Salad Niçoise</b>	510
<i>With rare medium tuna, boiled egg, potato salad, green beans, fresh greens and tomatoes tossed with our special dressing</i>	
<b>Seafood Salad</b>	950
<i>With clams, prawns, fish and calamari - all mixed with tomatoes, fresh greens, white wine, garlic, parsley &amp; bread</i>	
<b>Caesar Salad</b>	550 600
<b>(Veg Chicken Prawns)</b>	1100
<i>Mix salad with cherry tomato, parmesan cheese with Caesar dressing</i>	

Please let us know if you're allergic to any ingredients. We levy 6% service charge. Prices are in Indian rupees and are exclusive of applicable government taxes.

V: Vegetarian | E: Contains Egg | VE: Vegan





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## SOUPS

<b>Caldo Verde (V)</b>	390
<i>Traditional Portuguese soup, lightly flavoured yet hearty</i>	
<b>Chicken Lentil Soup</b>	430
<i>Lentil soup with chicken &amp; fresh cut herbs from our garden and Lebaneh yoghurt</i>	

## PASTAS

<b>Aglio E Olio (V)</b>	490
<i>Tossed with garlic, olive oil &amp; chili flakes</i>	
<b>Marinara (V)</b>	490
<i>Spaghetti in a rich tomato-based sauce</i>	
<b>Potato Gnocchi with Sauteed Vegetables (V)</b>	490
<i>Small lumps of dough composed of semolina, wheat flour, potato, tossed in tomato sauce &amp; butter</i>	
<b>Tagliatelle</b>	600
<i>With anchovies, raisins, parmesan and almonds</i>	
<b>Chicken Mornay</b>	540
<i>Spaghetti tossed with seared slices of tender chicken in a rich parmigiana infused bechamel sauce</i>	
<b>Spaghetti 'Tiracol' Clams</b>	620
<i>Spaghetti served with fresh local clams cooked in a white wine sauce &amp; cherry tomatoes</i>	

## MORE TO LOVE

<b>Dal Tadka (V)</b>	400
<i>Yellow dal served with rice</i>	
<b>Kadai Paneer (V)</b>	550
<i>Mildly spiced tomato-based north Indian curry with cottage cheese</i>	
<b>Vegetable Xacuti (V)</b>	500
<i>Aromatic coconut curry with local vegetables</i>	
<b>Chicken Xacuti</b>	550
<i>Aromatic coconut chicken curry</i>	

<b>Prawn Balchão</b>	1000
<i>Fresh prawns cooked in a spicy tangy tomato-chilli sauce</i>	

<b>Fish Curry with Tisreo Kismoor</b>	950
<i>Spicy sour coconut and fish curry with clam salad</i>	

## MAINS

<b>Cabbage Dolma in Pomodoro Sauce (VE)</b>	450
<i>A vegan preparation made with cabbage leaves rolled with rice and veggies</i>	

<b>Zucchini Boats (V)</b>	600
<i>Baked zucchini filled with flavoursome ratatouille and parmigiana slices on a bed of creamy mash with a red wine reduction</i>	

<b>Chicken Roulade</b>	700
<i>Tender rolled chicken breast stuffed with a mixture of crushed walnuts and fresh herbs served on a bed of creamy mash with sautéed French beans and white wine sauce</i>	

<b>Prawns Moilee</b>	1000
<i>Simple Kerala style prawn moilee with basmati rice</i>	

<b>Goan Sorpotel 'Tiracol'</b>	600
<i>Goan style pork curry</i>	

<b>Beef Medallions</b>	700
<i>Cooked as you wish over French beans, baby potatoes and cherry tomato, served with a demi-glace sauce</i>	

<b>Mediterranean Voyage</b>	850
<i>Fillet of fresh fish stuffed with olives, capers and herbs, served with golden potatoes, sautéed beans and white wine sauce</i>	

<b>Mutton Patiala</b>	1000
<i>Tender chunks of mutton cooked in a traditional Punjabi spiced gravy</i>	

<b>Tiracol's Surf 'n' Turf</b>	1000
<i>Fillet of fresh fish with a chorizo crust along with spinach, creamy potato and red wine reduction</i>	

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## BREADS

Poi (V)	50
French Baguette (V)	120

## DESSERTS

### Crème Caramel (E) 250

*Classic custard dessert with rich caramel sauce*

### Molten Mania (E) 280

*Rich molten chocolate cake served with ice cream and chocolate sauce*

### Bread and Butter Pudding (E) 290

*Bread and butter pudding topped with banana and dark chocolate, served with ice cream*

## COFFEE & MORE

Coke  Sprite   Limca	70
Diet Coke	100
Chilled Juices (Canned)	130
Fresh Lime Water   Soda	130
Espresso	200
Cappuccino  Cafe Latte   Americano	220
Pot of Masala Tea	150
Chocolate Shake   Vanilla Shake	230
Fresh Juice (Watermelon or Pineapple)	230
Kelzai Volcanic Water & Service	375
Veen Natural Mineral Water & Service	240

*Ask your server for the chef's special of the day!*

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