

The Tavern

DINING ROOM, VERANDAH & BAR

LUNCH & DINNER MENU





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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

۱P	AC	
11	AD	

Smoked Salted Paprika Almonds (V)	300
Bowl Of Marinated Olives (V)	350
Eggplant & Zucchini (V)	380
Baked in tomato with ricotta cheese	
Sashimi Paneer (V)	550
Fresh cottage cheese with bell peppers and onions tossed in an Indonesian spice mix	
Tortilla Portuguese With Mixed Salad (E)	410
Herbed Cous Cous	500 600
With spiced chicken or beef kebabs on spears, served with Labaneh cheese	7 A
Baked Fish Fillet	450
With baby potato and peppers, cooked in olive oil with herbs and topped with pesto	
Vitello Tonato	650
Our version of the classic, stewed beef fillets cut thin, capers and a light sauce of tuna	
Cumin Fried Prawns	850
With lemon-herb mayonnaise	

SALADS

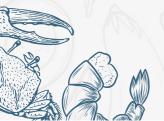
	SHERES	
	Grated Salad (V)	350
	Freshly picked carrot with pomegranate, grape and dill, topped with toasted almonds	
	Roasted Fig and Rocket Salad (V)	600
	With goat cheese, honey and walnuts	
	Torn Buffalo Mozzarella (V)	650
	With cornichons, capers, cherry tomato	
)	and rocket greens, virgin olive oil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

(Veg|Chicken|Prawns)

cheese with Caesar dressing

Mix salad with cherry tomato, parmesan

1100

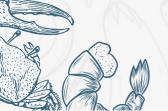


Please let us know if you're allergic to any ingredients. We levy 6% service charge. Prices are in Indian rupees and are exclusive of applicable government taxes.





SOUPS		Prawn Balchão	1000
Caldo Verde (V) Traditional Portuguese soup, lightly flavoure	390	Fresh prawns cooked in a spicy tangy tomato-chilli sauce	
yet hearty		Fish Curry with Tisreo Kismoor	950
Chicken Lentil Soup Lentil soup with chicken & fresh cut herbs	430	Spicy sour coconut and fish curry with clam salad	
from our garden and Lebaneh yoghurt		MAINS	
PASTAS		Cabbage Dolma in Pomodoro	450
Aglio E Olio (V)	490	Sauce (VE)	
Tossed with garlic, olive oil & chili flakes	470	A vegan preparation made with cabbage	
Marinara (V)	490	leaves rolled with rice and veggies	
Spaghetti in a rich tomato-based sauce	1	Zucchini Boats (V)	600
Potato Gnocchi with Sauteed	490	Baked zucchini filled with flavoursome	
Vegetables (V)		ratatouille and parmigiana slices on a bed of creamy mash with a red wine reduction	
Small lumps of dough composed of semolina, wheat flour, potato, tossed in		Chicken Roulade	700
tomato sauce & butter		Tender rolled chicken breast stuffed with	700
Tagliatelle	600	a mixture of crushed walnuts and fresh	
With anchovies, raisins, parmesan and		herbs served on a bed of creamy mash	
almonds	540	with sautéed French beans and white	
Chicken Mornay Spaghetti tossed with seared slices of	540	wine sauce Prawns Moilee	1000
tender chicken in a rich parmigiana		Simple Kerala style prawn moilee with	1000
infused bechamel sauce		basmati rice	
Spaghetti 'Tiracol' Clams	620	Goan Sorpotel 'Tiracol'	600
Spaghetti served with fresh local clams		Goan style pork curry	
cooked in a white wine sauce & cherry		Beef Medallions	700
tomatoes		Cooked as you wish over French beans,	
		baby potatoes and cherry tomato, served	
MORE TO LOVE		with a demi-glace sauce	777
WORL TO LOVE		Mediterranean Voyage	850
Dal Tadka (V)	400	Fillet of fresh fish stuffed with olives,	
Yellow dal served with rice	400	capers and herbs, served with golden potatoes, sautéed beans and white wine	
Kadai Paneer (V)	550	sauce	
Mildly spiced tomato-based north Indian	330	Mutton Patiala	1000
curry with cottage cheese		Tender chunks of mutton cooked in a	
Vegetable Xacuti (V)	500	traditional Punjabi spiced gravy	
Aromatic coconut curry with local vegetables		Tiracol's Surf 'n' Turf	1000
Chicken Xacuti		Fillet of fresh fish with a chorizo crust	
Aromatic coconut chicken curry	550	along with spinach, creamy potato and	
7. S. Mario Goodhat Gillokell Gully		red wine reduction	4





BREADS		COFFEE & MORE	
Poi (V)	50	Coke Sprite Limca	70
French Baguette (V)	120	Diet Coke	100
DESSERTS		Chilled Juices (Canned) Fresh Lime Water Soda	130 130
Crème Caramel (E) Classic custard dessert with rich caramel sauce	250	Espresso Cappuccino Cafe Latte Americano	200 220
Molten Mania (E) Rich molten chocolate cake served with ice cream and chocolate sauce	280	Pot of Masala Tea Chocolate Shake Vanilla Shake Fresh Juice (Watermelon or Pineapple)	150 230 230
Bread and Butter Pudding (E) Bread and butter pudding topped with banana and dark chocolate, served with ice cream	290	Kelzai Volcanic Water & Service Veen Natural Mineral Water & Service	375 240

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