



C A T P R O[®]

By *Finish Desain*

CATPRO by Girish Desai is Chef Girish Desai's idea of offering a unique culinary experience to the people of Goa.

Since 2013, Catpro has been offering its services to a wide range of customers, from people who want Girish to cook a special meal for their romantic date, to couples who want him to provide a delectable dining experience for thousands of their loved ones on their wedding day. As Girish always puts it – Great food marks great occasions.

All-night dancing in Goa



CHEF GIRISH DESAI of Goa Seafood Curries restaurant says that the highlight of a Goan Christmas is the street dancing, where "the whole state dances... Hindus as well as Catholics".

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The fantasy holiday plumps up at dinner: Goose, baby goat or rabbit, veal, pork and venison, roasted or braised, accompanied by winter vegetables such as brussel sprouts, turnip, snow-peas, glazed chestnuts and dried beans.

One speciality — the breast of veal is stuffed with chestnuts, pistachios and chestnuts before it is roasted. The neck of a pig. Chef Weibel added, also makes a succulent roast when marinated with fresh herbs before it goes into the oven.

At Chef Weibel's dinner you start wine, an aperitif of hot red wine, made of herbs, lemon, orange, sugar and spice.

Goose liver, sausages, bacon, beef and ham, dried by the mountain air, make up the appetiser.

The main dish follows: Goose stuffed with chestnuts and herbs, browned to a golden hue by its own fat and roasted alongside carrots, celery, onion, rosemary and thyme.

This is served with a sauce made of white wine and tomato paste, and mashed potatoes that are light as foam.

feni, is made from the flesh of coconut or cashew fruit, mashed and strained to extract juice for brewing liquor.

Cashew fruit is not the nut in vacuum packs that we know. The fruit looks like an apple with a nut at the bottom of the red and sometimes yellow fruit.

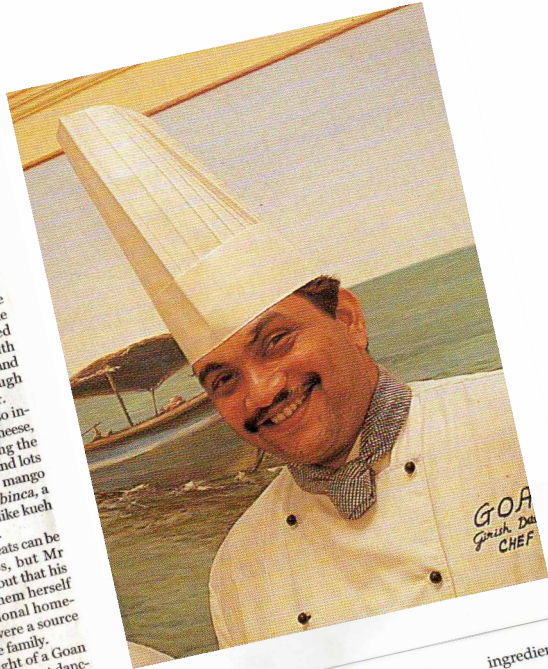
In Goa, Christmas is a time for visiting loved ones and receiving guests. Every home will serve the mandatory platter of Christmas sweets and cakes.

There are *dodol*, made from coconut and sugarcane juice; *neureo*, a deep-fried samosa pocket stuffed with coconut and cardamom; and *kolkol* or twisted dough sticks dusted with sugar.

The sweet treats also include *perad* or guava cheese, obtained from cooking the guava fruit in sugar and lots of ghee; *mangad*, its mango equivalent; and *behinca*, a layered cake much like *kuch lapis*, only sweeter.

These sweetmeats can be had at the shops, but Mr Pereira pointed out that his mother made them herself because traditional home-made sweets were a source of pride for the family.

The highlight of a Goan Christmas is the street dancing. According to Chef Desai,



as GOA as it gets

BY TOM RAO

SHAKESPEARE ONCE WROTE THAT IF WORDS ARE THE FOOD OF LOVE, READ ON. MAY I BE SO BOLD AS TO REWRITE THE BARD BY STATING THAT IF LOVE IS YOUR WORD FOR GOAN FOODS, READ ON.

Goa on the west coast of the Indian sub-continent, a Portuguese colony until it was liberated in 1961, is rightly regarded as the beach capital of India. No fewer than 50 are named on any Goan tourist map — not just little bays, but serious beaches, on the same scale as, say Bondi in Sydney and Kuta in Bali.

Thirty years ago, the five-mile continuous beach heading northward from the Fort Aguada Beach Resort referred to as Calangute (name after its largest village) was famous throughout the world as the last stop on the hippie trail. The most visible legacy of those times was the Goan beach shack. Until the first hippies arrived in the 1960s, no such thing existed. But the Goans, realising that



even hippies occasionally needed to be fed and protected from the sun, began to build makeshift shelters, usually with a conical, coconut-palm roof and a simple kitchen screened by Coca-Cola signs.

Over the years the shacks became increasingly elaborate, and there were, at one point, perhaps a hundred of them scattered along Goa's beaches. Before government bulldozers moved in and started to pull the shacks down in the winter of 1997-98, good individually cooked family food was the order of the day, since it was required that each shack be owned and operated by a single family.



having begun to take too much business from the big hotels. Whatever the real reasons, those who eat to live will want Goan food because it is wholesome, family-style cooking. And those who live to eat will love Goan food because it looks and smells as good as it tastes.

For those who have never been there, Goa now comes to you with the recent opening of GOA SEAFOOD CURRIES at the Golden Landmark Hotel on Victoria Street. It's a family-style restaurant that sits 200 diners comfortably. The interiors resemble a Portuguese *pousada* with a mosaic door, pastoral paintings and framed photographs of rustic lifestyle on the walls, and tiled floors.

THERE'RE PLENTY OF DISHES LISTED UNDER MAIN COURSE. BUT THAT'S THE WAY IT SHOULD BE AS GOAN FOODS ARE TO BE EATEN WITH STEAMED RICE, SAVOURED AND SHARED AMONG FAMILY AND FRIENDS. GOA SEAFOOD CURRIES IS ALSO FRIENDLY TO VEGETARIANS AS THERE ARE A GOOD SELECTION OF NON-MEAT DISHES ON THE MENU.

But you should not just visit GOA SEAFOOD CURRIES out of sheer curiosity. Come because it is the only place in town where you can taste authentic Goan cooking at its best.

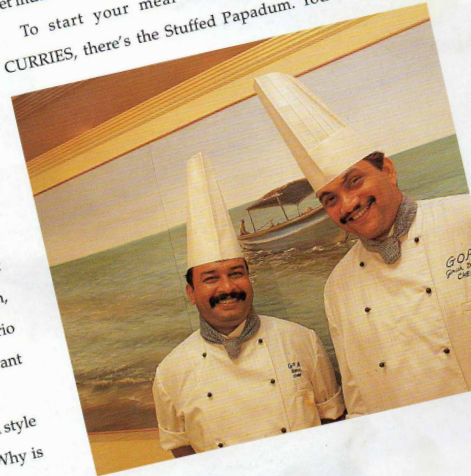
Former broadcast journalist and now restaurateur, David Gabriel, who co-owns GOA SEAFOOD CURRIES, goes to great lengths to bring authenticity. He 'head-hunted' a native Goan, Girish Desai, to be his executive chef and transferred Mario Nazareth, who also hails from Goa, from his other restaurant to manage GOA SEAFOOD CURRIES.

If you enjoy seafood, then sea-food cooked in a Goan style is to your eating pleasure. Why is it that all the right

ingredients such as *cocum* (dried skin of a Goan fruit) to spice up his Goan Fish Curry, Kashmiri chillies (quite different from the ones in our wet markets) to give that brilliant ruby-red colour to his Prawn Balchao and tefal (not the Italian brand of kitchen appliances but a native Goan spice) to flavour many of his curries and cooked vegetable dishes. North Indian cuisine prides itself for its tender tandoori and its oven-hot naan; the South for its rich *dosai* and super-hot curries. But it is the elaborate preparation in the kitchen — just like any traditional home cooking — that makes Goan food special.

Chef Girish says he spends hours to perfect his balchao, masala and sukhem by marinating them in native spices and pickle with coconut vinegar. As a result, Goan dishes are far more subtle than its Southern cousins, yet much more spicy than North Indian cuisine. To start your meal at GOA SEAFOOD CURRIES, there's the Stuffed Papadam. You've a

advertorial



SET MENUS VEGETARIAN

VEGETARIAN 1

ITEMS	11
2 VEG SALADS	
2 VEG MAIN COURSE	
1 DAL	
1 STEAMED RICE	
1 INDIAN BREAD	
1 DESSERT	
3 ACCOMPANIMENTS	

VEGETARIAN 2

ITEMS	18
1 VEG SOUP	
1 VEG STARTER	
2 VEG SALADS	
3 VEG MAIN COURSE	
1 DAL	
1 VEG PULAO or NOODLES	
1 STEAMED RICE	
2 INDIAN BREADS	
2 DESSERTS	
4 ACCOMPANIMENTS	

VEGETARIAN 3

ITEMS	23
1 VEG SOUP	
2 VEG STARTERS	
3 VEG SALADS	
4 VEG MAIN COURSE	
1 DAL	
1 VEG PULAO or NOODLES	
1 STEAMED RICE	
3 INDIAN BREADS	
3 DESSERTS	
4 ACCOMPANIMENTS	

Accompaniments include papads, pickles, chutneys, etc.

SET MENUS VEGETARIAN

VEGETARIAN 4

ITEMS **32**

- 1 VEG SOUP
- 3 VEG STARTERS
- 5 VEG SALADS
- 5 VEG MAIN COURSE
- 2 DAL
- 1 VEG PULAO or NOODLES
- 1 STEAMED RICE
- 5 INDIAN BREADS
- 4 DESSERTS
- 5 ACCOMPANIMENTS
- 2 LIVE COUNTERS

VEGETARIAN 5

ITEMS **34**

- 1 VEG SOUP
- 4 VEG STARTERS
- 6 VEG SALADS
- 6 VEG MAIN COURSE
- 2 DAL
- 2 VEG PULAO or NOODLES
- 1 STEAMED RICE
- 6 INDIAN BREADS
- 5 DESSERTS
- 5 ACCOMPANIMENTS
- 4 LIVE COUNTERS

VEGETARIAN 6

ITEMS **45**

- 2 VEG SOUP
- 6 VEG STARTERS
- 7 VEG SALADS
- 6 VEG MAIN COURSE
- 2 DAL
- 2 VEG PULAO or NOODLES
- 1 STEAMED RICE
- 8 INDIAN BREADS
- 5 DESSERTS
- 6 ACCOMPANIMENTS
- 7 LIVE COUNTERS

Accompaniments include papads, pickles, chutneys, etc.

SET MENUS NON-VEGETARIAN

NON-VEGETARIAN 1

ITEMS **18**

- 1 VEG SOUP
- 2 VEG SALADS
- 1 VEG MAIN COURSE
- 2 CHICKEN MAIN COURSE (bone)
- 1 FISH MAIN COURSE (curry,dry)
- 1 DAL
- 1 VEG PULAO or NOODLES
- 1 STEAMED RICE
- 2 INDIAN BREADS
- 2 DESSERTS
- 4 ACCOMPANIMENTS

NON-VEGETARIAN 2

ITEMS **22**

- 1 VEG SOUP
- 1 VEG STARTER
- 1 CHICKEN STARTER
- 2 VEG SALADS
- 2 VEG MAIN COURSE
- 2 CHICKEN MAIN COURSE (bone)
- 1 FISH MAIN COURSE (curry,dry)
- 1 DAL
- 1 VEG PULAO or NOODLES
- 1 STEAMED RICE
- 3 INDIAN BREADS
- 2 DESSERTS
- 4 ACCOMPANIMENTS

NON-VEGETARIAN 3

ITEMS **34**

- 1 VEG SOUP
- 2 VEG STARTERS
- 2 CHICKEN STARTERS
- 3 VEG SALADS
- 1 CHICKEN SALADS
- 3 VEG MAIN COURSE
- 2 CHICKEN MAIN COURSE (bone)
- 1 MUTTON MAIN COURSE (bone)
- 1 FISH MAIN COURSE (curry, dry)
- 1 DAL
- 1 VEG PULAO or NOODLES
- 1 STEAMED RICE
- 5 INDIAN BREADS
- 4 DESSERTS
- 5 ACCOMPANIMENTS
- 1 LIVE COUNTER

Accompaniments include papads, pickles, chutneys, etc.

SET MENUS NON VEGETARIAN

NON-VEGETARIAN 4

ITEMS **39**

- 1 VEG SOUP
- 1 CHICKEN SOUP
- 3 VEG STARTERS
- 3 CHICKEN STARTERS
- 3 VEG SALADS
- 3 CHICKEN SALADS
- 3 VEG MAIN COURSE
- 2 CHICKEN MAIN COURSE (bone)
- 1 MUTTON MAIN COURSE (bone)
- 2 FISH MAIN COURSE
- 1 DAL
- 1 VEG PULAO or NOODLES
- 1 STEAMED RICE
- 5 INDIAN BREADS
- 4 DESSERTS
- 5 ACCOMPANIMENTS
- 2 LIVE COUNTERS

NON-VEGETARIAN 5

ITEMS **44**

- 1 VEG SOUP
- 1 CHICKEN SOUP
- 3 VEG STARTERS
- 3 CHICKEN STARTERS
- 3 VEG SALADS
- 3 CHICKEN SALADS
- 3 VEG MAIN COURSE
- 2 CHICKEN MAIN COURSE (bone)
- 1 MUTTON MAIN COURSE (bone)
- 2 FISH MAIN COURSE
- 1 DAL
- 1 VEG PULAO or NOODLES
- 1 CHICKEN PULAO or NOODLES
- 1 STEAMED RICE
- 7 INDIAN BREADS
- 5 DESSERTS
- 6 ACCOMPANIMENTS
- 5 LIVE COUNTERS

BARBEQUE & BEER

ITEMS **38**

- 1 VEG SOUP
- 1 CHICKEN SOUP
- 5 VEG STARTERS (live)
- 3 CHICKEN STARTERS (live)
- 1 PRAWN STARTER (live)
- 1 FISH STARTER (live)
- 4 VEG SALADS
- 2 CHICKEN SALADS
- 1 VEG PULAO or NOODLES
- 1 CHICKEN PULAO or NOODLES
- 7 INDIAN BREADS
- 5 DESSERTS
- 6 ACCOMPANIMENTS

Accompaniments include papads, pickles, chutneys, etc.

SOUPS

VEGETARIAN

INDIAN

TOMATO SEV SOUP
RASAM
PALAK CHEESE KA SHORBA
BEETROOT RASAM
PALAK SOUP
THUKPA
TAMATAR DHANIYA SHORBA

GOAN PORTUGUESE

CALDO VERDE
BEAN & MACARONI

PAN ASIAN

LEMON CORIANDER
MANCHOW
SWEET CORN
HOT & SOUR
DRAGON
TOM YUM PHAK
TALUMEIN
WONTON

CONTINENTAL

CHEESY CHOWDER
CORN CILANTRO
MINESTRONE
MULLIGATAWNY
SPINACH
CLEAR
CREAM OF CELERY
CREAM OF MUSHROOM
CREAM OF TOMATO
CREAM OF SPINACH
TOMATO CILANTRO

NON VEGETARIAN

INDIAN

CHICKEN THUKPA
MUTTON DHANIYA SHORBA
MUTTON PAYA**

GOAN PORTUGUESE

SMOKED CHICKEN SAUSAGE
CHICKEN CANJA DE
GALINHA
SPINACH CHICKEN &
CHORIZO

PAN ASIAN

CHICKEN MANCHOW
CHICKEN SWEET CORN
CHICKEN HOT & SOUR
CHICKEN DRAGON
CHICKEN TALUMEIN
CHICKEN WONTON
TOM YUM GAI (chicken)
TOM YUM GOONG (prawn)
PRAWN TALUMEIN
SEAFOOD WONTON

,CRAB MEAT SOUP**
MIX TALUMEIN

CONTINENTAL

CHICKEN CLEAR
CREAM OF CHICKEN
MUTTON CLEAR
PRAWN CLEAR

SALADS

VEGETARIAN

INDIAN

GREEN
KACHUMBER
TOMATO ONION
FRESH SPROUTS
SLICED GARDEN GREENS
SPICED ANANAS
BEETROOT TADKA
CARROT TADKA
CUCUMBER TADKA
DAHI KOSHAMBEER
CORN TOMATO CHAAT
POTATO CHAAT

PAN ASIAN

ASIAN COLESLAW
SOM TAM TEING WANG (cucumber)
BEAN SPROUT CAPSICUM
KIMCHI
FRIED NOODLES
SOM TAM (raw papaya)

CONTINENTAL

MEXICAN
FRESH GREEK
GARDEN GREENS WITH CITRUS
SEGMENT
VEG FRUITY PASTA
WALDORF
MELON ROCCA
CARROT AND RAISIN WITH
ORANGE DRESSING
COLESLAW
TOSSED
FATTOUSH **
HUMMUS WITH PITA**
BABA GANOUSH**
LETTUCE BAR ** (5 dressings)
MOUTABAL**
HAWAIIAN
MEXICAN PASTA & PEPPER
CAESAR

NON VEGETARIAN

INDIAN

TANDOORI CHICKEN**

PAN ASIAN

FRIED NOODLES CHICKEN
LABKI (chicken)
YATAKHIR (prawns)**
FRIED NOODLES SEAFOOD

CONTINENTAL

CHICKEN HAWAIIAN
MEXICAN CHICKEN PASTA & PEPPER
CHICKEN CAESAR
TUNA (with, without mayo)*
FISH MAYO

STARTERS VEGETARIAN

INDIAN

JAMINDHARI ACHARI ALOO

IDLI FRY (chilly,schezwan)

TIKKI

aloo, beetroot, chowki, cheese, corn,
kalimiri, aloo kismis, pyaaz

POTLI

paneer, subz, mutter

TANDOORI

baby corn, gobi, mushroom, paneer,
vegetable

KEBAB

achari, ajawani, banjara, chakori,
haryali, jafari boti, malai, pahadi,
seekh, shahi, shami, sholay

GOBI KOLIWADA

AMRITSARI

Pakoda

gobi, corn, paneer ,potato, onion,
vegetable

GOAN PORTUGUESE

CAFREAL POTATO WEDGES**

MUSHROOM RAWA FRY

CAULIFLOWER DANGAR

VEG STUFFED PAPAD**

PAN ASIAN

SAUCE OF YOUR CHOICE

chilli, hot garlic, hot black, hunan,
manchurian, oyster, schezuan,
sweet & sour, xo**, black bean

gobi, mushroom, paneer, potato,
vegetable

SPRING ROLL

DRAGON ROLL

PEPPER FRY

baby corn, mushroom, paneer

THREE PEPPER

baby corn, mushroom, paneer

PAD GAENG PRIK

vegetable

POPEIYTHAUD (spring roll)

POPEIYSOD (rice roll)

MOMOS (steamed, fried)

THAI BASIL

vegetable, babycorn, paneer

CONTINENTAL

HERBED EGGPLANT BAKE

ONION RINGS

FRIES (smilies, french, wedges)

CHEESE BALLS

Plain, Onion

MIX VEGETABLE CROQUETTE

CANAPES

PANEER SHASHLIK

CHEESE CHILLI TOAST

NUGGETS

cheese, chilli, peanut, peas, potato

VEGETABLE TEMPURA

BRUSCHETTA

vegetable, cheese, tomato

ACCOMPANIMENTS

RAITA

BURANI
MIX VEGETABLE
ALOO
BOONDI
TOMATO
CUCUMBER
PINEAPPLE
MIX FRUIT
CARROT AND YOGHURT
DAHI
MAKHANA
PALAK
ANARDANA (seasonal)

PAPADS

URAD
MASALA
PUNJABI
KALI MIRCH
DANGAR
PLAIN
BABY PAPAD
METHI URAD
VADYO
SANDIGE

INDIAN BREADS

CHAPATI
PHULKA
VADA
LACCHA PARATHA
KERALA PARATHA
DHAKAI PARATHA
NAAN
butter, cheese, garlic, rogni,
Kashmiri
KULCHA
achari
PURI
methi, jeera, rogni
ROTI
missi, roomali, hari mirch, gud wali,
haldi pyaaz
STUFFED PARATHA**
aloo, gobi, muli, achari

BREADS

GOAN BREAD

DINNER ROLL
PAV
UNDE
POIE
KAKNA
SLICED BREAD
HARLEQUIN**
MULTIGRAIN BREAD**
5 SPICED BREAD**
WHEAT BREAD**

STARTERS NON VEGETARIAN

INDIAN

KEBAB

achari, ajawani, banjara, chakori, haryali, jafari boti, malai, mastana, pahadi, seekh, shahi, shami, sholay chicken, mutton, fish

CHICKEN TANDOORI

CHICKEN POTLI

CHICKEN PAKODA

CHICKEN SUKHA

CHICKEN KANJOONOR

,MUTTON PAKODA

MUTTON SUKHA

MUTTON KANJOONOR

PRAWN IN BANANA LEAF**

PRAWN AMRITSARI

PRAWN KOLIWADA

FISH AMRITSARI

FISH KOLIWADA

FISH TANDOORI

GOAN PORTUGUESE

CHICKEN CAFREAL**

CHICKEN RAWA FRY

CHICKEN STUFFED PAPAD**

CHICKEN CUTLET

CHICKEN CROQUETTE

CHICKEN RISSOIS

CHICKEN DRY FRY

CHICKEN GREEN MASALA

GOAN CHILLI CHICKEN

GOAN SOYA CHILLI CHICKEN

MUTTON DRY FRY

MUTTON GREEN MASALA

MUTTON CUTLET

PRAWN CAFREAL

PRAWN RAWA FRY

PRAWN STUFFED PAPAD**

PRAWN RECHEADO

PRAWN GREEN MASALA

PRAWN CUTLET

PRAWN RISSOIS

FISH RAWA FRY

FISH RECHEADO

FISH CUTLETS

FISH CROQUETTE

FISH ON TOAST

FISH GREEN MASALA

DANGAR

prawns, tisryo, bangdo

PAN ASIAN

SAUCE OF YOUR CHOICE:

chilli, hot garlic, hot black, hunan, manchurian, oyster, schezuan, sweet & sour, xo**, blackbean chicken, mutton, fish

CHICKEN SPRING ROLL

CHICKEN DRAGON ROLL

CHICKEN PEPPER FRY

CHICKEN THREE PEPPER

CHICKEN PHAD PRIK GAENG PHED

CHICKEN POPEIYTHAUD (spring roll)

CHICKEN POPEIYSOD (rice roll)

CHICKEN THADUMAN (fritters)

CHICKEN MOMOS (steamed, fried)

CHICKEN THAI BASIL

CHICKEN THAI CORIANDER

CHICKEN ORIENTAL POT ROAST

MUTTON PEPPER FRY

MUTTON THREE PEPPER

MUTTON ORIENTAL POT ROAST

PRAWN PEPPER FRY

PRAWN THREE PEPPER

PRAWN PAD GAENG PRIK



C A T P R O®

by *Enish Desai*

STARTERS NON VEGETARIAN

PRAWN POPEIYTHAUD (spring roll)
PRAWN POPEIYSOD (rice roll)
PRAWN THADUMAN (fritters)
PRAWN MOMOS (steamed, fried)
PRAWN THAI BASIL
PRAWN GOLDEN FRY
PRAWN THAI CORIANDER
FISH PHAD PRIK GAENG PHED
FISH POPEIYTHAUD (spring roll)
FISH POPEIYSOD (rice roll)
FISH THADUMAN (fritters)
FISH THAI BASIL
FISH GOLDEN FRY
FISH THAI CORIANDER
SEAFOOD SPRING ROLL

CONTINENTAL

CHICKEN WINGS: **
barbeque, buffalo, spiced
SPICED CHICKEN SAUSAGES
CHICKEN ROAST
CHICKEN CROQUETTE
CHICKEN CANAPES
CHICKEN SHASHLIK

CHICKEN TOAST
CHICKEN NUGGET
CHICKEN TEMPURA
CHICKEN BATTER FRIED
CHICKEN BRUSCHETTA
MUTTON BRUSCHETTA
PRAWN CANAPES
PRAWN SHASHLIK
PRAWN TEMPURA
PRAWN BATTER FRIED
PRAWN BUTTER GARLIC
FISH CROQUETTE
FISH CANAPES
FISH SHASHLIK
FISH BATTER FRIED
FISH FINGERS
FISH BUTTER GARLIC
SQUID BATTER FRIED
SQUID BUTTER GARLIC
SEAFOOD BRUSCHETTA

GOAN PORTUGUESE

CHICKEN XACUTI
CHICKEN VINDALOO
CHICKEN CAFREAL
CHICKEN SUKHA
MUTTON XACUTI
MUTTON VINDALOO
MUTTON CAFREAL
MUTTON SUKHA
PRAWN XACUTI
PRAWN UDDAMETHI
PRAWN TONDAK
PRAWN CALDIN
PRAWN VINDALOO
PRAWN BALCHAO
PRAWN AMBOT TIK
PRAWN SUKHE
TISRYO TONDAK
CRAB TONDAK
SQUID XEC-XEC
MACKEREL UDDAMETHI
KALWA TONDAK
CRAB SUKHE
FISH CALDIN
FISH XACUTI

MAINS NON-VEGETARIAN

FISH BALCHAO
FISH AMBOT TIK
FISH SUKHE
CURRY (tirfala, onion, drum sticks, raw mango, bimla, muli, bhendi)
fish, prawn, tisryo, bangdo, velli
KISMOOR
prawn, bangde, bombil, vodiyo

PAN ASIAN

THAI CURRY** (yellow , green, red)
chicken, prawn, fish
STIR FRY :
chilli, hot garlic, hot black, hunan, manchurian, oyster, schezuan, sweet & sour, xo**, blackbean
chicken, mutton, fish

CONTINENTAL

PASTA :
penne, fusilli, bow, macaroni
creamy white sauce, cheese, arrabiata, basil pesto, tomato pesto
chicken, seafood
GRILLED (mushroom pepper, barbeque, creamy cheese, red wine) chicken, prawn, squid

CHICKEN STEW
CHICKEN LASAGNA
CHICKEN STROGANOFF**
CHICKEN CRUMB FRIED
CHICKEN SHEPHERD'S PIE
CHICKEN IN HERBS
MUTTON STEW
MUTTON SHEPHERD'S PIE
MUTTON STROGANOFF
MUTTON IN HERBS
PRAWN CRUMB FRIED
SQUID CRUMB FRIED
FISH CRUMB FRIED
FISH FLORENTINE
FISH & CHIPS**
FISH IN HERBS
SEAFOOD LASAGNA

MAINS VEGETARIAN

INDIAN

SABZI PANCHMEL
ALOO BHINDI HARA PYAAZ
MUTTER AUR DINGRI KA SAAG
DUM ALOO PUNJABI
KHUMB HAARI MOTI
CORN & CAPSICUM MASALA
BHINDI MASALENDAR
ALOO MATAR
ALOO GOBI UDAIPURI
DAHI PAKODA
BHUTTA PALAK METHI
PINDI CHOLE
DESI RATAN SABZI HANDI
SABZI SHABNAMI KORMA
HARE MOTI MAKHANA SAAG
PADANGAN PALAK PANEER
ALOO GOBI MASALA
NILGIRI KORMA
LAHORI SUBZI
HANDI PUNJABI
POTATO STEW
VEGETABLE HANDI
VEGETABLE KADAI
VEGETABLE KASTURI BUTTER

VEGETABLE CHINGARI**
VEGETABLE SAAGWALA
VEGETABLE METHI MASALA
VEGETABLE ROGAN JOSH
VEGETABLE VARADI
VEGETABLE KOLHAPURI
VEGETABLE MASALA
VEGETABLE MUGHLAI
VEGETABLE ACHARI
VEGETABLE MUMTAZ**
VEGETABLE PALAK
VEGETABLE ADRAKI
VEGETABLE LABABDAR
VEGETABLE TARIWALA
VEGETABLE KARACHI HANDI
VEGETABLE HYDERABADI
VEGETABLE KORMA
VEGETABLE HARA MASALA
VEGETABLE HANDI PUNJABI
VEGETABLE STEW
PANEER PALAK
PANEER ADRAKI
PANEER LABABDAR
PANEER CURRY
PANEER KARACHI HANDI

PANEER HYDERABADI
PANEER HARA MASALA
PANEER MAKHNI
PANEER MUTTER MASALA
PANEER TIKKA MASALA
PANEER KASURI BUTTER
PANEER LAHORI
PANEER MUMTAZ**
PANEER HANDI
PANEER KADAI
PANEER CHINGARI**
PANEER METHI MASALA
PANEER SAAGWALA
PANEER ROGAN JOSH
PANEER WARADI
PANEER KOLHAPURI
PANEER MASALA
PANEER MUGHLAI
PANEER ACHARI

RICE VEGETARIAN

INDIAN

SABZI RANGILI BIRYANI

GHEE RICE

BISI BELE BATH

JEERA RICE

CORN PULAO

GREEN PEAS PULAO

JEERA PULAO

METHI PULAO

VEGETABLE PULAO

ZAFFRANI PULAO

COCONUT RICE

CURD RICE

LEMON RICE

SAMBAR RICE

TAMARIND RICE

VEGETBLE DUM BIRYANI

VEGETABLE AWADHI BIRYANI

VEGETABLE HYDERABADI BIRYANI

GOAN PORTUGUESE

STEAMED RICE

SAKHARBHAT

VEGETABLE PULAO

PAN ASIAN

FRIED RICE (plain, burnt galric,
burnt onion)

vegetable, mushroom

HAKKA NOODLES

vegetable, mushroom

SCHEZUAN RICE, NOODLES

vegetable, mushroom

THREE TREASURED FRIED RICE

vegetable, mushroom

THAI FRIED RICE, NOODLES

vegetable, mushroom

MEI FOO RICE, NOODLES

vegetable, mushroom

GUAY-TEOW – FLAT NOODLES

vegetable, mushroom

POT RICE

vegetable, mushroom

SINGAPORE RICE, NOODLE

vegetable, mushroom

HONK KONG RICE, NOODLE

vegetable, mushroom

SHANGHAI RICE, NOODLE

vegetable, mushroom

MAINS VEGETARIAN

GOAN PORTUGUESE

GREEN PEAS KAJU BHAJI

FRENCH BEANS FOOGATH

KHATKHATE

POTATO BHAJI

MOONGA GATHI

PAPDACHE TIVOL

VADYANCHE AAM

KADI

green chili, futi, coconut, dry red chilli,
garlic, ova, kokum

RAITA

karela, cashew nut, capsicum

FODI

potato, onion, lady finger, neer fanas, raw
banana

PAN ASIAN

THAI CURRY** (yellow, green, red)

vegetable

STIR FRY

chilli, hot garlic, hot black, hunan,
manchurian, oyster, schezuan,
sweet & sour, xo**, blackbean

vegetable, gobi, mushroom, paneer,
potato

CONTINENTAL

PASTA

penne, fusilli, bow, macaroni

creamy white sauce, cheese ,
arrabbiata, basil pesto, tomato
pesto

AU GRATIN

vegetable, corn & spinach, florentine

STEW

LASAGNA

HERBED

vegetable, mushroom

VEG STROGANOFF**

GRILLED (mushroom pepper,

barbeque, creamy cheese, red wine)

vegetable, mushroom

DAL

METHI

MAKHANI

BHOPARA

PANCHMEL

KOLHAPURI

MASOOR TADKA

KAPILA

PALAK TADKEWALI

ALOO TADKEWALI

LASOONI

DOUBLE TADKA

PALAK TADKA

KADHI (gujarati, punjabi)

DESSERTS

INDIAN

FALOODA**

SHAHI TUKRA**

SRIKHAND

AMRAKHAND**

RASMALAI**

BASUNDI**

RABDI**

JALEBI

KULFI

GULAB JAMUN

KALA JAMUN

LANCHA JAMUN

HALWA

beetroot, banana & acrod, cauliflower ,
gajar, moog dal, suji, acrod tawa

PHIRNI

banana, mango, rose, strawberry

KHEER

banana, sabudana, seviya, sweet potato

GOAN PORTUGUESE

MANGANE

ATWAL

BEBINCA

DODOL

DOS

GHOS

SERADURA**

PAN ASIAN

WUN (thai jelly)

CORN SAGO (sago & american corn in
sweet ginger coconut milk)

HONEY TOSSED NOODLES WITH ICE
CREAM

DEEP FRIED ICE CREAM

CONTINENTAL

CREME BRULEE**

FRESH CUT FRUITS

FRUITS CUSTARD

JELLY

fruits, plain

MAHALABIA

chocolate, mango, raspberry, strawberry

MOUSSE

banana, banana nougat, blueberry,
chocolate, date walnut, mango, pista,
strawberry

OMALI

PANCAKE

banana, chocolate, dates, nutella

PUDDING

bread, tender coconut

CREPES

georgette, suzette

CARAMEL PUDDING

ICE CREAM FLAVOUR OF YOUR
CHOICE



MAINS NON VEGETARIAN

INDIAN

CHICKEN TIKKA MASALA
CHICKEN KASURI
CHICKEN LAHORI
CHICKEN HANDI
CHICKEN KADAI
CHICKEN NILGIRI KORMA
CHICKEN CHINGARI**
CHICKEN METHI MASALA
CHICKEN SAAGWALA
CHICKEN ROGAN JOSH
CHICKEN WARADI
CHICKEN KOHLAPURI
CHICKEN MASALA
CHICKEN MUGHLAI
CHICKEN ACHARI
CHICKEN MUMTAZ**
CHICKEN PALAK
CHICKEN ADRAKI
CHICKEN LABABDAR
CHICKEN CURRY
CHICKEN KARACHI HANDI
CHICKEN HYDERABADI
CHICKEN KORMA

CHICKEN HARA MASALA
CHICKEN HANDI PUNJABI
CHICKEN KARACHI
CHICKEN STEW
MUTTON TIKKA MASALA
MUTTON KASURI
MUTTON LAHORI
MUTTON HANDI
MUTTON KADAI
MUTTON NILGIRI KORMA
MUTTON CHINGARI**
MUTTON METHI MASALA
MUTTON SAAGWALA
MUTTON ROGAN JOSH
MUTTON WARADI
MUTTON KOHLAPURI
MUTTON MASALA
MUTTON MUGHLAI
MUTTON ACHARI
MUTTON MUMTAZ**
MUTTON PALAK
MUTTON ADRAKI
MUTTON LABABDAR
MUTTON CURRY

MUTTON KARACHI HANDI
MUTTON HYDERABADI
MUTTON KORMA
MUTTON HARA MASALA
MUTTON HANDI PUNJABI
MUTTON KARACHI
MUTTON STEW
CURRY (kerala, manglori, indian,
malwani)
fish, prawn

SPECIAL MENU – MAHARASHTRIAN VEGETARIAN

MAIN

BHAJI

batata, bhogi chi mix, vaangi, batata

BHARLELI

bhendi, wangi

USAL

matki, kala vatana, valachi

AKKHA MASOOR

ZUNKA

METHI BESAN

ALOO FATFATE

VARAN VAANG DALIMBYA

FARSAN

WADI

aloo, kothimbir, surli, thapi

MINI BATATA WADA

BHAJI

kanda, palak

DAL

AAMTI

shevga, katachi, masoor, warnyachi

VARAN

KADHI

TOMATO SAAR

RICE

BHAT

masale, bramhni, pandhara, fodnichia

MASALA KHICHDI

ACCOMPANIMENTS

CHAPATI

PURI

BHAKRI

THALIPITH

MASALA POORI

ACCOMPANIMENTS

SWEET LEMON PICKLE

MANGO PICKLE

MAINMULLA PICKLE**

GARLIC PICKLE

NACHNICHE PAPAD

HANDI PAPAD

KURDUYA

THECHA

DANGAR

CHUTNEY

DAL KAIRI

peanut, korte, coconut, garlic

KOSHIMBIR

DAHI KANDA

GREEN SALAD

DESSERT

SHEERA

MATTHA JALEBI

GULAB JAMUN

BASUNDI

KHEER

gahu chi, shevya chi

SHRIKHAND

AAMRKHAND

RICE NON VEGETARIAN

INDIAN

EGG DUM BIRYANI
EGG AWADHI BIRYANI
EGG HYDERABADI BIRYANI
CHICKEN DUM BIRYANI
CHICKEN AWADHI BIRYANI
CHICKEN HYDERABADI BIRYANI
MUTTON DUM BIRYANI
MUTTON AWADHI BIRYANI
MUTTON HYDERABADI BIRYANI
PRAWN DUM BIRYANI**
PRAWN AWADHI BIRYANI**
PRAWN HYDERABADI BIRYANI**

GOAN PORTUGUESE

CHICKEN PULAO
MUTTON PULAO
PRAWN PULAO

PAN ASIAN

FRIED RICE (plain, burnt garlic ,
burnt onion)
egg, chicken, prawn, seafood, mix
HAKKA NOODLES

egg, chicken, prawn, seafood, mix
SCHEZUAN rice, noodles
egg, chicken, prawn, seafood, mix
THREE TREASURED FRIED RICE
egg, chicken, prawn, seafood, mix
THAI FRIED rice, noodles
egg, chicken, prawn, seafood, mix
MEI FOO rice, noodles
egg, chicken, prawn, seafood, mix
GUAY-TEOW- flat noodles
egg, chicken, prawn, seafood, mix
POT RICE
egg, chicken, prawn, seafood, mix
SINGAPORE rice, noodle
egg, chicken, prawn, seafood, mix
HONK KONG rice, noodle
egg, chicken, prawn, seafood, mix
SHANGHAI rice, noodle
egg, chicken, prawn, seafood, mix

LIVE COUNTERS

MAINS

DOSA

plain, masala, cheese, paper, chicken
kheema, mutton kheema

CHAATS

KUTCHII DABELI

KHEEMA PAO

KAATI TAWA

LAHORI TAWA TAKA TAK

vegetarian, non vegetarian

KAATHI KEBAB

chicken, mutton

CALCUTTA ROLL

filling of your choice

KEBAB CORNER

BAIDA ROTI

INDIAN BREAD STATION

indian breads of your choice

VADA PAO & KAPPA

RASA OMELETTE GADO

FISH FRY

cajun, rawa, masala, rechado, butter
garlic, cafreal, plain grilled

CHINESE STIR FRY

make your own bowl

MONGOLIAN BUFFET

make your own bowl

CREPES STATION (sweet, savoury)

gorgette, suzette

ITALIAN COUNTER

make your own pasta

ITALIAN MINI PIZZERIA

topping of your choice

BARBEQUE, GRILLS

meat of your choice

SHAWARMA

shawarma of your choice

ROYAL OUZI

lamb, chicken

MEXICAN COUNTER

burritos, enchiladas, quesadillas

TACO CART

FONDUE

cheese, chocolate, fruit, pav bhaji

DESSERTS

CHOCOLATE FOUNTAIN

fresh fruits skewers, marshmallows skewers,
waffles

FRESH CUT FRUITS

exotic fruits served with different toppings
and ice cream

JALEBI RABDI

ROLLER KULFIS

ICE GOLA

SUGAR CANDY FLOSS

BENARASI PAAN COUNTER

COFFEE SHOP

SPECIAL MENU – BREAKFAST

INDIAN

UTTAPAM

CHILLA

PURI

BUNS

PAV ,UNDO

KICHDI

BATATA VADA

POHA

bread, masala, milk

SHEERA

UPIT

rava, sevaya

DALIA

sweet, savoury

IDLY SAMBAR CHUTNEY

fried, pickled, rice

DOSA

plain, masala, cheese, paper,

BHAJI

chana, kurma, mushroom, potato, patal,
tomat, usal, salad

BHAKRI

cucumber, doodhi, onion, rice

PARATHAS

aloo, gobi, muli, kheema

BHAJJI

kapa, kanda, mirchi

SAMOSAS

goan, mushroom, punjabi, chicken, mutton

NAMKEEN

shev, chivda, murrukku

FARSAN

dhokla, kandvi, kandva, kachori, bread
sandwich

CONTINENTAL

BREADS

EGGS TO ORDER

BEANS

MASHED POTATO

SAUSAGES

GRILLED TOMATO

FRENCH TOAST

COOKIES

MUFFINS

ECLAIRS

SLIDERS

PIZZAS

CHEESE CAKES

PANCAKES

american, french

CREPES

georgette, suzette

CEREAL

corn, wheat, choco

FRUITS

cut, juices

PUFFS

vegetable, paneer, prawn, chicken,
mutton

CALZONES

vegetable, paneer, prawn, chicken,
mutton

HORNS

vegetable, paneer, prawn, chicken,
mutton

SANDWICHES

bread, filling, style

FINGER ROLLS

vegetable, paneer, prawn, chicken,
mutton

PASTRIES

fresh cream, butter cream

BEVERAGES

Milkshakes

TEA

masala chai, black, green, lemon, ginger,
darjeeling, assam



C A T P R O®

by *Spish Desai*

SPECIAL MENU – GOAN VEGETARIAN

MAIN

GREEN PEAS KAJU BHAJI

FRENCH BEANS FOOGATH

KHATKHATE

POTATO BHAJI

MOOGA GATHI

USAL

alsande, chanya, moong, peas

SHAAK (seasonal)

gosale, jack fruit, kel ful, pumpkin, vaal,
yam

VAINGE BHARTA

MUSHROOM XACUTI

UDDAMEHTI AMADE, AMLI

vegetable

TONDAK

alsande, chana, cashew, mushroom,
masoor, peas, potato, tomato

RICE

STEAMED RICE

SAKHARBHAT

PULAO

DESSERTS

FRESH CUT FRUITS

FRUITS CUSTARD

JELLY (FRUITS, PLAIN)

MANGANE

ATWAL

ICE CREAM

FALOODA

SHAHI TUKDA

SRIKHAND

AMRAKHAND

RASMALAI

BASUNDI

RABDI

JALEBI

KULFI

JAMUN

gulab , kala , lancha

HALWA

beetroot, banana & acrod, cauliflower,
gajar, moogdal, suji

PHIRNI

banana, mango, rose, strawberry

KHEER

banana, sabudana, seviya, sweet potato

STARTERS

FRENCH FRIES

POTATO SMILEYS, WEDGES

SANDWICHES

POP CORN

POP CORN CHICKEN

CRUMB FRIED CHICKEN

LOLLYPOP ON STICKS

NUGGETS

vegetable, cheese, corn, chicken

CROQUETTES

vegetable, cheese, corn, chicken

FINGER ROLLS

vegetable, cheese, corn, chicken

PIZZAS

vegetable, cheese, corn, chicken

ROLLS

vegetable, cheese, corn, chicken

SLIDERS

vegetable, cheese, corn, chicken

PIES

vegetable, cheese, corn, chicken

BISCUIT CANAPES

vegetable, cheese, corn, chicken

SHAWARMA

chicken

SPECIAL MENU – KIDS

MAINS

BUTTER CHICKEN

MUMTAZ CHICKEN

HAKA NOODLES

vegetable, egg, chicken

FRIED RICE

vegetable, egg, chicken

PASTAS

creamy, cheese, arabiatta

STROGANOFF

vegetable, chicken

ROAST CHICKEN

DESSERTS

CHEESE CAKES

DONUTS

CRONUTS

FRUIT FONDUE

COOKIES

KULFI

CHOCOLATE FOUNTAIN

WAFFLE

CHEESE CHERRY PINEAPPLE

MARZIPAN COOKIES

CHOCOLATE MUD PIE PUDDING

PASTRIES

COTTON CANDY

BANOFEE PIE

CUPCAKES

frosting of your choice

ECLAIRS

chocolate, fruit

ICE CREAM

strawberry, mango, chocolate, salted
caramel

CROISSANT

almond, chocolate, fruit

BROWNIE

chocolate, toffee coffee – sauce

BEVERAGES

DRINKS

SHAKES

MOCKTAILS