

Miguel Arcanjo





Voyager Trails










The Signature Restaurant of Taj Exotica is named after the legendary - Chef Miguel Arcanjo Mascarenhas. The award winning restaurant has been recreated with flavours and specials from the Voyages of the Legendary Sea traveler Vasco da Gama.

The team of chefs exhume delicacies from his journey through Lisbon-Portugal, Cape Verde-East Africa, Cape of Good Hope-South Africa, Mozambique & Port Malindi in West Africa and Calicut & Goa-India, and dish out some of the most delectable voyages influenced specials.

SOUPS & SALADS

- **Caldo Verde**  500
258 Kcal Creamed potatoes and spinach soup, onion bread
- ▲ **Fisherman's Broth**  600
282 Kcal Local shrimps, local sea bass, clams, celery, tomatoes, corn bread
- **Pears And Rocket Salad**  700
202 Kcal Walnut, blue cheese, palm jaggery and kokum dressing
- ▲ **Piri - Piri Chicken Salad**  700
421 Kcal Chilli vinaigrette, pearl onion, roasted peppers

SMALL PLATES

- **Corn And Cheese Rissóis**  700
465 Kcal Semolina crusted, cheese, corn, pickled chili dip
- **Balchao Chops**  700
357 Kcal Potato cakes, pickling spice
- ▲ **Chicken Jirem Mirem** 800
357 Kcal Cumin, green mango - coriander salsa
- ▲ **Chicken Sosaties**  800
572 Kcal Coconut cream, cashews, hand cut fries
- ▲ **Stuffed Calamari**  900
308 Kcal Prawns, arugula, lemon butter
- ▲ **Rissóis De Camarão**  900
409 Kcal Prawn turn overs, sweet peri peri, house greens
- ▲ **Tellicherry Shrimps**  1200
311 Kcal Pepper spice, ginger, garlic, tamarind
- ▲ **Malabar Plantain Fish**  1200
426 Kcal Sea bass fillet, sautéed shallots, curry leaves, virgin coconut oil

ALLERGEN INDICATORS



■ Vegetarian
 ▲ Non-Vegetarian
 ✓ Vegan

" An average active adult requires 2000Kcal energy per day, however calorie needs may vary."

Average portion Size—Soup 200- 220 gms, Salad – 250-280gms,
 Starters 180-200gms, Main Course 470-490gms, Desserts – 200-240gms

BIG PLATES






-  **Lobster Peri-peri**   **2400**
253 Kcal Chilli-vinegar marinade, garlic potatoes
-  **Steak Trinchado**   **1500**
995 Kcal Grilled onions, slap chips, fried egg, red wine
-  **Fish / Prawn Curry**   **1500**
 Goan soul food with spiced coconut curry
810 Kcal Fish Curry
743 Kcal Prawn Curry
-  **Bobotie**      **1500**
1182 Kcal Curried lamb mince, egg custard, pine nuts, yellow pilaf
-  **Vindaloo And Sannas** **1300**
192 Kcal Pot braised pork ,chilies, local vinegar, potatoes, red wine , steamed rice cake
-  **Kingfish Fry**   **1300**
363 Kcal Cumin, pickled chilies, toddy vinegar, piri-piri fries
-  **Iddiappams And Malabar Curry**   **1100**
518 Kcal Steamed rice hoppers, seasonal vegetable and coconut curry
-  **Cafreal Roast** **1300**
518 Kcal Chicken, green chili, coriander, potato wedges
-  **Chourizo Pao**  **1100**
343 Kcal Local sausages, bran bread, pickled onions
-  **Vegetable Hommand**   **1100**
873 Kcal Coconut curry, chillies, spices, seasonal vegetable and brown rice
-  **Xacuti**   **1100**
532 Kcal Seasonal vegetables, cashew nuts, roasted spices and pulao

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- **BABY POTATO BANASTARI**  800
385 Kcal New potatoes, mustard seeds, asafetida, pea nuts
- **DAL VARAN**  800
500 Kcal Yellow lentil, mustard, garlic, ginger, curry leaves, chilies, ghee
- **VEGETABLE FOOGATH**  800
277 Kcal Seasonal Vegetable, fresh coconut, mustard seeds
- **COASTAL PULAO**  400
469 Kcal Rice with vegetable
- **BROWN RICE**  400
222 Kcal

SWEET PLATES

- **Serradura**  600
207 Kcal Cookie crumb, condensed milk, whipped cream
- ▲ **Bebinca**  600
526 Kcal Seven layer cake, tender coconut ice cream
- ▲ **Melkert**  600
349 Kcal Custard tart, cinnamon dust
- ▲ **Caramel Walnut Cake**  600
666 Kcal Served warm with pears, brandy custard
- **Warm Banana Halwa**  600
891 Kcal Cardamom, almond slivers

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The discovery of Goa



The history of Goa is rich and has resulted in its multi-cultural aesthetics. It has gone through continual transformations which have left an imperishable impact on its socio-economic developments.

In 1510, the defeat of the ruling Sultan and the return of Albuquerque heralded the advent of Portuguese rule in Goa. They entered in the form of huge fleets and made Velha their permanent settlement. The capital was shifted to Panaji afterward. The Portuguese had kept Goa under their thumb for 4 centuries.

Vasco Da Gama and other Portuguese adventurers explored the sea routes to Goa and created a huge impact on the history of Goa as seen with multiple attractions existing in the state today. To hold lucrative control over the spice trade, the Portuguese made Goa their center. The state was found to be ideal for seafaring. Separate streets were assigned for the sale of different things such as spices, corals, pearls, and silk.

Vasco da Gama



Vasco da Gama is one of the most famous and celebrated explorers from the Age of Discovery. As much as anyone after Henry the Navigator, he was responsible for Portugal's success as an early colonising power. Beside the fact of the first voyage itself, it was his astute mix of politics and war on the other side of the world that placed Portugal in a prominent position in Indian Ocean trade.

The flavours of Portugal intermingled with Goa



450 years of Portuguese rule in Goa has resulted in a lip-smacking assortment of flavours, styles and culinary techniques.

The Goan food scene is heavily influenced by an exotic blend of sea, spices and foreign invaders. Even though the Portuguese culinary styles and cuisine were often 'Indianised' by Goans to suit their tastes. There is no doubt that the Portuguese contributed to the emergence of Goan cuisine, both by holding onto their old culinary techniques as well as enabling a fusion of recipes that originated in their other colonies. Don't miss out on some great culinary favourites during your dining experience at **Miguel Arcanjo**.

The Portuguese influence on Goa

The Homes, the Cuisine, the Culture

