

# Morisco

Goan cuisine can be broadly classified into Saraswat cuisine and Catholic cuisine. Every Goan dish has four important elements: sweet, sour, spice and savoury to tantalize your taste buds.



The Hindu Goan cuisine can be quite different from Christian Goan cuisine, but it still contains these elements. The Hindu cuisine uses tamarind and kokum, while Christian cuisine is heavily influenced by the Portuguese and uses vinegar to get a tangy flavor. Rice, coconut milk and fish along with local spices are the basic ingredients of Goan cuisine; other ingredients widely used are Goan red chillies and cashews nuts. Seafood such as pomfret, prawns, crabs and lobsters are used to make soups, pickles and curries. Meats like pork, beef and chicken are staples of the Goan Christian community.

The well curated Goan Heritage vegetarian and non-vegetarian thalis available for lunch highlights some of Goa's traditional delicacies.

The Morisco menu reflects the talent of our chefs who have made use of traditional and modern styles to present authentic flavors, which promises to be a feast for the senses.




## SOUP

**Prawn Bisque**    550  
garlic crouton  
~120 ml | 154.56 kcal

**Sopa de Feijão Verde**   450  
greenbeans, baby spinach, extra virgin olive oil  
~ 120 ml | 169.74 kcal

## SALAD





**Crab & Pomelo**    750  
crab, jaggery, coriander & chili  
~ 155 gms | 324.62 kcal



**Prawn Cocktail**    750  
cocktail sauce, iceberg lettuce, avocado  
~ 156 gms | 296.27 kcal





## APPETIZER





**King Scallops**   1350  
green pea mousse, clam jus  
~ 150 gms | 302.95 kcal





**Crispy Soft Shell Crab**    1250  
garlic- sour cream dip  
~ 160 gms | 357.59 kcal

**Marinated Dill Salmon**     1200  
sweet mustard sauce, creamy potatoes  
~ 160 gms | 651.39 kcal





**Seabass Ceviche**   950  
coconut cream, lime, coriander & avocado  
~ 175 gms | 359.66 kcal



**Panfried Crab Cake**     950  
spicy tomato butter  
~ 180 gms | 349.16 kcal

**Tuna Fish Tataki**     950  
sesame dressing, roasted garlic  
~ 175 gms | 301.39 kcal

**Lamb Croquettes**     850  
crispy herbs, pickled onions  
~ 190 gms | 615.28 kcal



**Fried Squid**    850  
crispy fried, garlic mayo  
~ 200 gms | 420.28 kcal

**Prawns Rissois**     750  
cream cheese dip  
~ 190 gms | 546.87 kcal




**Filled Rice Paper Rolls**   650  
assorted vegetables, mint, coriander, peanut dip  
~ 150 gms | 238.29 kcal




**Vegetable Spring Roll**   650  
ginger oil, bbq sauce  
~ 180 gms | 245.38 kcal




## INTERNATIONAL MAIN COURSE

















**Whole Boiled Crab**   3000  
Goan mud crab, mayonnaise, lemon wedges  
~ 600 gms | 325.20 kcal

**Tandoori Crab**    3000  
onion seed kulcha  
~ 600 gms | 523.11 kcal

**Lobster Thermidor Revisited**    2200  
lobster, mushroom, cream sauce, rice  
~ 450 gms | 856.97 kcal

**Norwegian Butterfly Salmon Steak**    1450  
green pepper papaya relish, aragula  
~ 200 gms | 503.33 kcal

**Lamb Shank Sukhem**    1250  
lamb, dry spice blend, coconut, garlic butter poi  
~ 320 gms | 908.68 kcal

 Vegetarian  Non-Vegetarian  Vegan  
Milk  Nuts  Gluten  Mustard  Molluscs  Eggs   
Fish  Lupin  Soya  Peanuts  Sulphites   
Crustaceans  Sesame  Celery

All prices are in Indian Rupees. Government taxes are not included.  
Kindly let your order taker know if you are allergic to any ingredients  
An average active adult requires 2000 Kcal energy per day, however calorie needs may vary.



**Duck Breast Soba Noodles** 🍱 🌾 🥬  
hoisin, sesame, bok choy  
~ 280 gms | 373.98 kcal

**Spaghetti & Baby Clams** 🍱 🌾 🐟 🍷  
white wine, garlic  
~ 240 gms | 259.99 kcal

**Tofu, Black Bean** 🍱 🌱 🥬  
fried rice, pickled vegetables  
~ 250 gms | 448.49 kcal

## LOCALLY INSPIRED

**King Crab Xec-Xec** 🍱 🍷 🦀  
whole crab, dry coconut, Goan poi  
~ 450 gms | 424.89 kcal

**Camarao Cilantro** 🍱 🍷 🦐 🌿  
tiger prawns cooked in  
coriander sauce served with coriander rice  
~ 450 gms | 1406 kcal

**Pomfret Rechado** 🍱 🍷 🐟  
pomfret stuffed with peri peri masala,  
lemon rice, tossed vegetables  
~ 450 gms | 1005 kcal

1250

1200

750

3000

2100

1650

**Clay Oven Roasted Seabass** 🍱 🍷 🐟  
haldi chilli marinade, crispy greens  
~ 450 gms | 1039 kcal

**Goan Prawn Curry / Fish Curry** 🍱 🐟 🦀  
local Goan rice  
~ 250 gms | 456.39 / 826.59 kcal

**Cashew Mushroom Peas Xacutti** 🍱 🌱 🥬  
xacutti masala, sannas  
~ 250 gms | 351.73 kcal

**Bharwan Aloo, Korma Gravy** 🍱 🌱 🍷 🌾 🥬  
stuffed potato, cashew, masala kulcha  
~ 250 gms | 993.65 kcal

## DESSERT

**Bolo Gelado De Chocolate** 🍱 🌱 🍷 🌾 🥬  
Portuguese walnut truffle cake  
~ 150 gms | 1219.34 kcal

**Tender Coconut Pudding** 🍱 🍷 🌾 🥬  
baked young coconut  
~ 150 gms | 449.24 kcal

**Classic Vanilla Crème Brulee** 🍱 🍷 🥬  
pistachio biscotti  
~ 120 gms | 618.7 kcal

**Chocolate and Peri Peri Caramel** 🍱 🍷 🌾 🥬 🍌  
rich chocolate spicy fudge  
~ 150 gms | 1204.82 kcal

**Iced Profiterole** 🍱 🍷 🌾 🥬  
vanilla ice cream, chocolate fondue  
~ 150 gms | 462.97 kcal

## GOAN HERITAGE THALIS

from 12:30 hrs to 15:30 hrs

**Seafood Thali** 🍱 🍷 🌾 🥬 🐟 🦀 🍷

**Non Vegetarian Thali** 🍱 🍷 🌾 🥬

**Vegetarian Thali** 🍱 🌱 🍷 🌾 🥬

1350

1250

750

750

650

650

650

650

650

1750

1650

1450

🌱 Vegetarian 🍱 Non-Vegetarian 🌱 Vegan  
🥛 Milk 🌰 Nuts 🌾 Gluten 🌿 Mustard 🐌 Molluscs 🥚 Eggs  
🐟 Fish 🦀 Crustaceans 🌱 Sesame 🌿 Celery 🥜 Peanuts 🧂 Sulphites

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