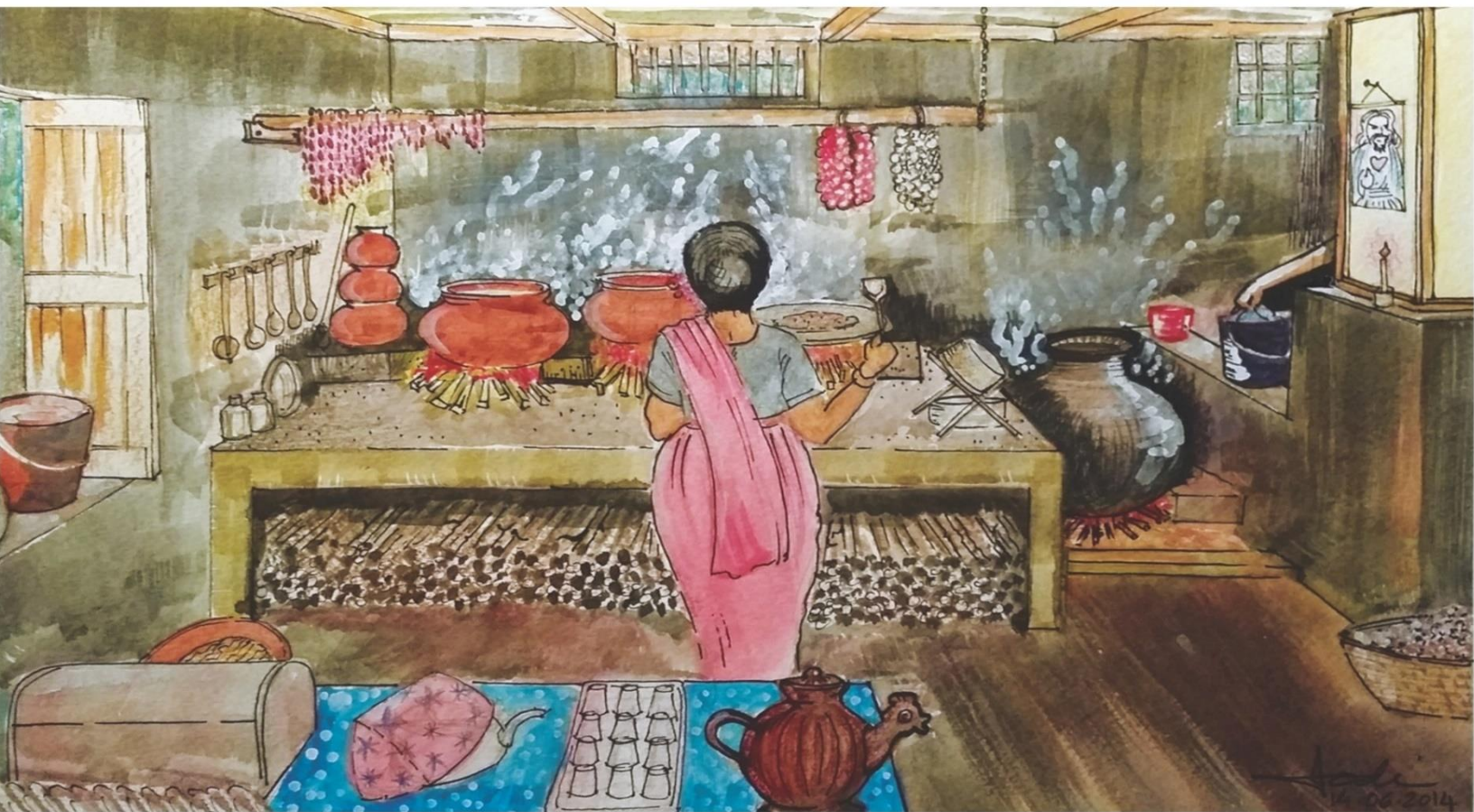


It took two years of hard work and passion for Chef Eric to turn Indian Table into a full-fledged Goa cuisine restaurant that diners have accepted.

That did not stop Chef Eric from digging deeper into the culinary history of his home state of Goa.

After two trips to his home state of Goa post-pandemic, Chef Eric is now pushing the boundaries to present dishes that directly connect with and influence the Portuguese colonial era. While a part of Goan cuisine was lost over time as cuisines from other states became the norm to accommodate the influx of tourists and some that were lost via a generational gap.

For Winter Restaurant Week 2024, chef Eric presents "GOAN JOVHAN" which is a blend of classic Portuguese-Goan dishes paired with traditional Goan home-style cooking in a three-course dining spread that includes an appetizer course, an entree course served in a traditional platter with various condiments and sides, and a dessert course. Also available is a special cocktail and a mocktail menu for your pairing.



RESTAURANT WEEK DINNER

A TASTE OF TRADITIONAL GOA: JHOVAN



Choice of One

Balchao De Camarão | Head on Key West Pink shrimp cooked w/ toddy vinegar, chili masala, sundried dry shrimp paste

Rissóis de Camarão | Half-moon Goan-Portuguese festive spice seasoned creamy shrimp turnovers

Croquetas De Bacalhao | salted creamy Cod croquettes. A legacy of Portuguese influence on modern Goan cuisine

Brito's Peri Peri | Steamed chicken meatballs tossed in a roasted Portuguese Peri Peri pepper paste w/ roasted garlic, lemon zest sauce.

Short Ribs Swaddle | St Louis pork slow-cooked pulled confit, filled in mini whole wheat bread: radish, lime, cilantro, devil's chutney.

Willie's Eggroll | A popular appetizer served in Goa's bars and Feni taverns. Traditional shredded vegetable roll

Caitan's Ros Omelette | Masala omelette with herbs, spices, onion, and xacuti gravy,

Forminhas | Savory tart filled with diced pineapple, apple, peas, French beans, potato, and carrot finished with mayonnaise.

Choice of One (Traditional Goan Platter -Jhovan)

Fish | Sunday Fish Curry 'KODI', Clams suké Tisreo, and traditional masala pan seared fish "Kingfish steak" kismor.

Galinha | Chicken Xacuti and dry Bone in chicken GUISADO

Pork | The OG Pork Vindalho, Assado De Leitao (Pork belly roast), Goan Feijoada, Sanna, (steamed rice cake)

Bief | Beef Jeerem Meerem, (roasted cumin and black pepper curry) Portuguese influenced Beef Roast Assado, & Beef Cutlet

Vegetable | Monsoon season green pumpkin curry SORAK, mashed white pea PATOL BHAJI, diced beetroot & coconut SUKHE BHAJI

Each Jhovan Platter is served with Goan red rice "XEET", Vode (Bread), Indian Mangosteen 'Kokum' coconut-cumin cooler "solan koddii," Goan style cabbage slaw, eggplant pickle, and Rice Poppadum

Choice of One

Pasteis De Nata | Portuguese-inspired custard tart puff pastry filled with egg custard, cream scone, and crystal cherry

Sita phal Ice cream | homemade, fresh custard apple ice cream, vanilla bean, shaved chocolate.

\$45 Beverage, Tax, and Gratuity is additional

Cocktails

Vasco Gama | Vodka Ciroc Coconut, rip jackfruit, pineapple Tepache, Ancho Rey Chili liqueur, Saline Solution. \$16

Madgaon Express | Red Dragon fruit, Rum Dragon berry, Aperol, Hibiscus, French Vanilla foam, Apple Dust. \$16

Zero Proof

Nariyal Pani | fresh young coconut water served in the nutshell \$12

Food Allergies and Intolerances, please speak to our staff about your dietary restrictions.

Executive Chef –Eric McCarthy