



Alma Del Mar

at C'ROQUE RESORT GOA

All Day DINING



(3PM - 6PM)

CRISPY NIBBLES

FRENCH FRIES

PLAIN	100
PERI - PERI SPICE	150
CHILLI CORN CARNE AND CHEESE	200
BACON AND CHEESE	200

NACHOS

VEGETABLE NACHOS	150
CHICKEN NACHOS	180
NACHO CHEESE BAKE WITH	180
NACHOS CHILLY CORN CARNE & CHEESE	200

VEG SAMOSA (2PCS)	80
-------------------	----

PAKORA

VEG	130
ONION	150
CHEESE	150

PEANUT MASALA	150
---------------	-----

PRAWN WAFERS	100
--------------	-----

HOTDOGS

CHICKEN/PORK	(220/260)
--------------	-----------

AMERICAN HOT DOG

PORK/CHICKEN SAUSAGE GRILLED AND STUFFED WITH A HOT BUN WITH MUSTARD MAYO AND POTATO CHIPS

CACHORRO QUENTE (BRAZILLIAN STYLED HOT DOG)

PORK/CHICKEN SAUSAGE GRILLED SERVED IN A BUN WITH RICH MEAT SAUCE TOPPED WITH CRISPY POTATO SHOE STRINGS

CHORI PAN

PORK/CHICKEN SAUSAGES GRILLED SERVED WITH RICH CHIMICHURRI SAUCE (CHIMICHURRI IS ONION, TOMATO, BELL PEPPER, CHILLY, LEMON JUICE AND VINEGAR)

SANDWICHES

ALL SANDWICHES CAN BE PREPARED WITH EITHER SANDWICH BREAD OR TRADITIONAL GOAN POI

GRILLED VEG SANDWICH

150

GRILLED VEG MARINATED WITH HERBS AND BALSAMIC VINEGAR SERVED IN BREAD WITH PESTO SAUCE

CLASSIC CHEESE GRILLED SANDWICH

200

CHEESE, CHILLI, ONIONS, PEPPERS STUFFED WITH EXTRA CHEESE

GRILLED CHICKEN SANDWICH

200

GRILLED CHICKEN WITH MAYONNAISE AND SPECIAL SEASONING TOPPED WITH CHEESE AND SERVED IN SANDWICH BREAD

TUNA MELT

250

TUNA CHUNKS MARINATED IN OIL, ONION, TOMATO, BELL PEPPERS MIXED IN MAYONNAISE AND SERVED IN GRILLED

TRADITIONAL CLUB SANDWICH

280

GRILLED CHICKEN, BACON, FRIED EGGS, TOMATO AND CRISPY LETTUCE SERVED IN TOASTED BREAD

TRAMEZZINO

200

ITALIAN STYLE BEEF HAM AND CHEESE WITH MAYONNAISE

CHICKEN CAFREAL

200

CHICKEN BREAST COOKED IN GOAN CAFREAL SPICES AND SERVED IN TRADITIONAL GOAN POI

BEEF CUTLET BREAD

220

A TRADITIONAL EVENING SNACK, OFTEN FOUND AT YOUR LOCAL GAADA (FOOD TRUCK) A RAWA FRIED BEEF CUTLET STUFFED IN FRESH GOAN POI, SMOTHERED IN SAUCE



Alma Del Mar

at C'ROQUE RESORT GOA

Breakfast of CHAMPIONS



EGG TROLLEY

(8AM - 11AM)

ALL EGGS WILL BE COOKED AS PER YOUR PREFERENCE AND COME WITH A SIDE OF TOAST

EGGS 130

FRIED/ SCRAMBLED/ HARD BOILED/ OMELETTE WITH 3 TOPPINGS OF YOUR CHOICE

CHOICE OF TOPPINGS

(ONION / TOMATO / BELLPEPPER / CHILLY / HAM / BACON / CHEESE)

SPANISH OMELETTE 200

EGGS BENEDICT 250

ADD ONS

BACON / SAUSAGE / HASH BROWN / BAKED BEANS

INDIAN

CHOICE OF DOSA

(DOSAs ARE SAVORY RICE PANCAKES, EITHER PLAIN OR WITH A STUFFING, SERVED WITH CHUTNEYS)

PLAIN DOSA	70
MASALA DOSA	100
ONION UTTAPAM	120
EGG DOSA	150
CHEESE DOSA	180

IDLI 80

(2 SAVORY STEAMED RICE CAKES, SERVED WITH A LENTIL GRAVY AND CHUTNEY)
(AVAILABLE ONLY ON WEEKENDS)

PARATHA

(PLAIN OR STUFFED FLATBREAD SERVED WITH YOGURT AND PICKLE)

PARATHA	80
ALOO PARATHA	160
CHEESE PARATHA	180
ALOO CHEESE PARATHA	200

HEALTHY

CORNFLAKES / PORRIDGE / 120

MUSELI

WITH CURD OR MILK

FRUIT SALAD PLATTER 200

SERVED WITH CURD / NUTS / HONEY

PLAIN CURD 100

PREPLATED BREAKFASTS

ENGLISH BREAKFAST 400

SUNNY SIDE UP
SAUSAGE
BACON
SAUTEED MUSHROOMS
HASH BROWN
GRILLED TOMATO
BAKED BEANS
TOAST
TEA/COFFEE

HEALTHY BREAKFAST 350

SCRAMBELED EGGS
CHOICE OF CEREALS
FRUIT PLATTER
TENDER COCONUT

INDIAN BREAKFAST 250

MASALA OMELETTE / MASALA BHURJI
BHAJI PURI
TEA/COFFEE

SOUTH INDIAN 220

CHOICE OF DOSA
ONION UTTAPAM
TEA/COFFEE

PANCAKES/WAFFLES AND MORE

AMERICAN PANCAKES / BELGIAN WAFFLES 250

SERVED WITH Choice of CHOCOLATE SYRUP / MAPLE SYRUP / NUTELLA

ADDITIONAL SAUCE	40
ADD BACON	60

BANANA / PINEAPPLE FRITTERS 140

(SERVED WITH CHOCOLATE SAUCE OR MAPLE SYRUP)

VEGETABLE SANDWICH 200

FRESH VEGETABLES SERVED WITH GOAN MINT CHUTNEY AND CHEESE

HAM AND CHEESE SANDWICH 200

CHICKEN AND CHEESE SANDWICH 200



Alma Del Mar
at C'ROQUE RESORT GOA

BREEZY SIPS



MOCKTAILS

BLUE LAGOON 220
BLUE CURACAO, LIME JUICE, SPRITE

MICKY MOUSE 220
COKE & VANILLA ICE CREAM

VIRGIN MOJITO 220
SUGAR SYRUP, FRESH MINT, LIME SODA

VIRGIN COLADA 240
COCONUT CREAM, PINEAPPLE JUICE

SUNSET BY C'ROQUE 250
PINEAPPLE JUICE, ORANGE JUICE, DIET COKE,
STRAWBERRY SYRUP, LIME JUICE

SHIRLEY TEMPLE 220
STAWBERRY SYRUP LIME JUICE AND SPRITE ON TOP

WATERMELON AGUA FRESCA 220
FRESH WATERMELON JUICE TOPPED WITH A DASH
OF LIME JUICE & MINT.

STEAMULATORS

TEA	CUP	POT(SERVES 3)
BLACK TEA	40	100
MILK TEA	50	120
GINGER / LEMON MILK TEA	70	180
GREEN TEA	70	180
MASALA MILK TEA	70	180

COFFEE	
THE WAKE UP CALL	150
BLACK COFFEE	60
MILK COFFEE	70
SEPERATE MILK (300 ML)	80

LASSI

PLAIN / SWEET / PLAIN	80
FRUIT (ASK FOR FRESH AVAILABLE FRUIT)	40

MILKSHAKES

THE FAVOURITES 120
BANANA / CHOCOLATE / VANILLA / MANGO /
PAPAYA / COCONUT / NUTELLA / OREO / KITKAT

ADD ON ICE CREAM 30

FRESH JUICES

ASK FOR FRESH AVAILABLE FRUIT
MIX FRUIT JUICE
TENDER COCONUT WATER 120
FRESH LIME 100
SODA / WATER 50
50

SOFT DRINKS

PET BOTTLE 750 ML	80
(COKE,SPRITE, FANTA, LIMCA)	
SODA 750ML	40
TONIC WATER	100
DIET COKE	100
GINGER ALE	100
MINERAL WATER 1ltr	30
RED BULL 250ML	200

CANNED JUICES

ORANGE	110	80
PINEAPPLE	110	80
CRANBERRY	110	80

ICED TEA

LEMON	80
PEACH	80



Alma Del Mar

at C'ROQUE RESORT GOA

COCKTAIL O'CLOCK



SPIRITS

BRANDY	60ML
MANSION HOUSE	60
MORPHEUS	100

GIN	
GREATER THAN	170
HAPUSA	400

WHISKEY	
ROCKFORD	120
BLACK & WHITE	240
100 PIPERS REGULAR	240
JAMESON IRISH WHISKEY	320
100 PIPERS 12 YEARS	300
JOHNNIE WALKER RED RYE FINISH	300
JOHNNIE WALKER BLACK LABEL	520
CHIVAS REGAL 12	520
JIM BEAM (BOURBON)	220
JACK DANIELS (BOURBON)	550
PAUL JOHN (SINGLE MALT)	500
ENSO (JAPANESE WHISKY)	500

VODKA	
ARTIC	100
SMIRNOFF REGULAR	120
SMIRNOFF FLAVOURS	120
ABSOLUT	300

RUM	
OLD MONK	60
BACARDI WHITE	120
BACARDI BLACK	120
CABO	300

TEQUILA	
EL CHARRO	350
JOSE CUERVO / DON ANGEL	350

SHOOTERS	
JAGERMEISTER	500
(ADD 100 AND GET A JAGERBOMB)	
BAILEY'S (90 ML)	400

CAZULO FENI	
COCONUT	100
CASHEW	100

BEERS

KINGFISHER PREMIUM 330 ML	80
KINGFISHER ULTRA 330 ML	120
KINGFISHER STRONG 500ML CAN	150
BUDWEISER 330ML	120
BECK'S ICE 330ML	110
GOA KINGS 330ML	120
TUBORG 330ML	80
CORONA 330ML	220
HEINEKEN 330 ML	150

BREEZERS	
BACARDI (ASK FOR AVAILABLE FLAVOURS)	180

WINES

	750ML	375ML	150ML
KRSMA RED			
CARBERNET SAUVIGNON	3000	-	-
SYRAH	3000	-	-
KRSMA WHITE			
SAUVIGNON BLANC	1650	-	400
CHENNIN BLANC	1400	-	350
FRATELLI RED			
SHIRAZ	1000	-	-
CARBERNET SAUVIGNON	1200	700	-
FRATELLI WHITE			
CHARDONNAY	1200	700	300
CHENIN BLANC	1000	-	250
SPARKLING			
NOI SPARKLING	1200	700	-
PORT WINE			
VINICOLA	350	-	170
SANTA CRUZ	500	-	120

COCKTAILS

PINACOLADA	300
COCONUT CREAM, PINEAPPLE JUICE, COCONUT RUM	

MOJITO	300
SODA, SUGAR SYRUP, FRESH MINT, LIME, WHITE RUM	

GIN BASIL SMASH	300
FRESH BASIL, SWEET LIME, GIN AND TONIC WATER	

COCO JUMBO	250
CABO WITH TENDER COCONUT WATER	

LONG ISLAND ICED TEA	350
WHITE RUM, VODKA, TEQUILA, GIN, TRIPLE SEC, COKE, SWEET & SOUR MIX	

GIN FIZZ	280
GIN, SUGAR SYRUP, LIME JUICE, EGG WHITE, SODA ON TOP	

SUNSET BY C'ROQUE	350
VODKA, PINEAPPLE JUICE, ORANGE JUICE, DIET COKE, STRAWBERRY SYRUP, LIME JUICE	

WHISKY SOUR	300
WHISKY, SWEET LIME, DASH OF ORANGE JUICE, SWEET & SOUR MIX	

SWEET VIBES	350
BAILEYS, VODKA, CHOCOLATE SYRUP	

SANGRIA (RED / WHITE)	300/700 (GLASS/PITCHER)
------------------------------	----------------------------

Alma Del Mar

at C'ROQUE RESORT GOA

SALADS

GARDEN SALAD
ASSORTMENT OF GREEN VEGGIES THINLY SLICED AND DRESSED WITH SALT AND PEPPER

CAESAR SALAD
CAESAR SALAD IS A GREEN SALAD OF LETTUCE AND CROUTONS DRESSED WITH LEMON JUICE, MAYONNAISE, OLIVE OIL,PARMESAN CHEESE, AND BLACK PEPPER.

MIXED SEAFOOD SALAD
LETTUCE, BELL PEPPERS AND GRILLED PRAWNS, SQUID AND FISH DRESSED WITH BALSAMIC VINEGAR AND MUSTARD

GREEK SALAD
GREEN VEGGIES, BLACK OLIVES, FETA CHEESE DRESSED WITH OLIVE OIL

WATERMELON FETA SALAD
CREAMY FETA CHEESE SERVED WITH DICED WATERMELON DRESSED WITH BLACK PEPPER AND BALSAMIC VINEGAR. SOMETHING COOLING FOR THE HEATY WEATHER HERE.

SOUPS

(VEG / CHICKEN / PRAWNS / SEAFOOD)
120 / 140 / 160 / 200

ALMA DEL MAR SPECIAL SOUP SAFFRON & SPINACH
SPINACH OR SAFFRON PUREE COOKED WITH FRESH CREAM MIXED WITH SEAFOOD

HOT & SOUR
A SPICY AND SOUR CHINESE SOUP MADE WITH YOUR CHOICE OF VEGETABLE OR MEAT, SERVED HOT.

MANCHOW

CREAM OF TOMATO
RICH CREAMY TANGY TOMATO BROTH BLENDED WITH CREAM AND SERVED WITH CRUNCHY CROUTONS

CREAM OF MUSHROOM / CHICKEN
THICK CREAMY SOUP SERVED WITH CRUNCHY CROUTONS

CLEAR SOUP FOR THE SOUL
CLEAR, FLAVOURFUL BROTH MADE WITH VEGETABLE OR YOUR CHOICE OF PROTIEN

MINESTORENE
MADE FROM TOMATO BROTH WITH FRESH HERBS, VEGETABLES AND CROUTONS

RICE

PLAIN/LOCAL	70
JEERA / LEMON	120
IRANIAN / SAFFRON)	140

EXTRAS

GARLIC BREAD	100
MASHED POTATO	150
BOILED VEGETABLES SAUTED IN BUTTER & HERBS	150

STARTERS

GOBI MANCHURIAN
A CRUNCHY CAULIFLOWER DUMPLING TOSSED IN A MANCHURIAN SAUCE

POTATO CHIPS
CRISPY FRIED FINGER SIZED CUT OF POTATOES SERVED WITH TOMATO KETCHUP

CHEESE STICKS
CRUNCHY ON THE OUTSIDE, GOOEY ON THE INSDE, SERVED WITH A DIP, LOVED BY KIDS

STIR FRY (VEG / CHICKEN / PRAWNS)
CHOICE OF VEGETABLE OR PROTIEN, TOSSED IN VARIOUS CHINESE SAUCES

GOAN CHILLI FRY / CHINESE CHILLI FRY (VEG / CHICKEN / PRAWNS / BEEF / GOAN SAUSAGE)
CHOICE OF VEGETABLE OR PROTIEN TOSSED IN GOAN SPICES AND SERVED WITH POI

CHICKEN WINGS
HALF DOZEN / ONE DOZEN OF WINGS IN YOUR CHOICE OF SAUCES (BBQ / HONEY CHILLI)

CHICKEN LOLLIPOP
CHICKEN WINGLET WITH A CRUNCHY COATING SERVED WITH A SCHEZWAN DIP

CHINESE STYLE CRISPY (VEG / CHICKEN)
CHOICE OF VEGETABLE OR PROTIEN, FRIED AND TOSSED IN SCHEZWAN SAUCE, TOPPED WITH SESAME SEEDS AND FRESH SPRING ONION

CRUNCHY CHICKEN
CUTS OF CHICKEN, BATTERED IN BREAD CRUMBS, SERVED WITH A DIP OF CREAMY PEPPER SAUCE

BATTER FRIED / BUTTER GARLIC SQUID OR PRAWN
SQUID OR PRAWN, BATTERD IN TEMPURA FLOUR SERVED WITH A DIP OF TARTAR SAUCE. / SOFT CALMARI / PRAWN TOSSED IN A LIGHT CREAM BUTTER AND GARLIC SAUCE

FALAFEL WITH LEABANESE TARTAR SAUCE

HUMMUS WITH KUBOOS

CHICKEN FINGERS
FINGER SIZED CUT CHICKEN STRIPS, BATTERED WITH BREAD CRUMBS SERVED WITH A DIP OF TARTAR SAUCE

FISH FINGERS
FINGER SIZED CUT FISH STRIPS, BATTERED WITH BREAD CRUMBS SERVED WITH A DIP OF TARTAR SAUCE

BEEF TERIYAKI
STRIPS OF TENDER CUT BEEF, TOSSED IN A TERIYAKI MARINADE AND TOPPED WITH SESAME SEEDS AND FRESH SPRING ONION

NAAN

NAAN IS PREPARED FROM WHEAT FLOUR DOUGH USING YEAST, THAT DOUGH IS THEN ROLLED INTO FLATBREADS AND COOKED IN AN INDIAN OVEN, CALLED A TANDOOR.

PLAIN	100
BUTTER NAAN	120
GARLIC NAAN	120
CHEESE & GARLIC NAAN	180
SAUSAGE NAAN	220
CHEESE CHILLI NAAN	180
CHEESE NAAN	150

ROTI
WHOLE WHEAT FLOUR THAT'S KNEADED INTO A SOFT DOUGH, THEN ROLLED INTO THIN CIRCLES AND COOKED IN AN INDIAN OVEN

PLAIN / BUTTER ROTI

KULCHA
KULCHA IS A POPULAR SOFT LEAVENED NORTH INDIAN FLATBREAD THAT IS COOKED IN AN INDIAN OVEN

CHEESE / TOMATO / ONION

CHINESE

VEG/EGG/CHICKEN/PRAWN/MIXED
220 / 240 / 250 / 300 / 350

FRIED RICE
RICE, WOK TOSSED WITH YOUR CHOICE OF VEGETABLE OR PROTIEN WITH DIFFERENT CHINESE SAUCES

SCHEZWAN FRIED RICE
RICE, WOK TOSSED WITH YOUR CHOICE OF VEGETABLE OR PROTIEN, WITH A SCHEZWAN SAUCE

BURNT GARLIC RICE
GARLIC BURNT IN A WOK, TOSSED WITH RICE, CHOICE OF YOUR VEGETABLE OR PROTIEN

NOODLES (HAKKA / PANFRIED / SCHEZWAN)
NOODLES, WOK TOSSED WITH A CHOICE OF VEGETABLE OR PROTIEN WITH DIFFERENT CHINESE SAUCES

AMERICAN CHOPSUEY (MIXED)
CRUNCHY DEEP FRIED NOODLES, TOPPED WITH VEGETABLE OR PROTIEN, TOSSED IN A SWEET TANGY SAUCE, GARNISHED WITH A SUNNY SIDE FRIED EGG

GRAVIES
VEG / CHICKEN / PRAWN
220 / 250 / 300

(MANCHURIAN / CHILLI / GARLIC / BLACK BEAN / HOT & SOUR)
A TYPE OF DUMPLING, IN VEG OR PROTIEN, DEEP FRIED & TOSSED WITH ONIONS, BELL PEPPER, CHILLIES IN A CHINESE STYLE SAUCE OF YOUR CHOICE

INDIAN

RICE
(VEG / CHICKEN / PRAWNS / BEEF)
220 / 250 / 300 / 350

BIRYANI
BIRYANI IS A RICE DISH PREPARED BY SEVERAL LAYERS OF RICE, SPICED MEAT OR PROTEIN, SOME RICHNESS ADDED BY BUTTER AND YOGURT AND THEN SLOW COOKED TO PERFECTION

GRAVY
PANEER/CHICKEN (250/280)

(KADAI / PALAK / BUTTER / TIKKA MASALA)

KADAI IS A DISH CONSISTING OF A THICK GRAVY OF CREAM, TOMATOES AND INDIAN SPICES.
PALAK IS A DISH CONSISTING OF PANEER/CHICKEN IN A THICK PASTE MADE FROM PUREED SPINACH
BUTTER CHICKEN/PANEER IS A DISH IN A SPICED TOMATO, BUTTER AND CREAM
TIKKA MASALA IS A DISH WITH CHUNKS OF CHICKEN/PANEER GRAVY ROASTED AND MARINATED IN TIKKA MASALA

ALOO 250
SIMPLE AND HEALTHY ALOO PALAK/GOBI IS A INDIAN DISH WHERE SPINACH AND POTATOES ARE COOKED TOGETHER WITH SPICES (PALAK / GOBI)

MASALA
(GREEN PEAS / EGG/ PANEER / CHICKEN / BEEF / PRAWNS / MUTTON / KINGFISH)
240 / 250 / 280 / 350 / 400 / 500 / 400

KORMA
(VEG / CHICKEN) 250 / 280
COOKED IN ONION GRAVY AND FLAVOURED WITH CREAM, SPICES AND COCONUT

DAL
(FRY / TADKA / MAKHANI) 150 / 180 / 220
THE LENTILS ARE MIXED WITH WATER, TURMERIC, AND SALT, THEN COOKED TO PERFECTION AS PER YOUR CHOICE

Alma Del Mar

at C'ROQUE RESORT GOA

ARABIAN SEA DELICACIES

ASK OUR WAITERS ABOUT OUR CATCH OF THE DAY, CHOOSE FROM THE FRESHEST FISH AND DIFFERENT WAYS OF MAKING IT TO SUIT YOUR TASTEBUDS

FISH AS PER SIZE (RED SNAPPER/ POMFRET/ KINGFISH) PLAIN GRILLED/ BUTTER GARLIC/ RECHEADO MASALA/ TANDOORI/ RAWA FRIED/	
PRAWN AS PER SIZE (JUMBO / TIGER) PLAIN GRILLED/ BUTTER GARLIC/ RECHEADO MASALA/ TANDOORI/ RAWA FRIED/	
CRAB AS PER SIZE PLAIN GRILLED/ BUTTER GARLIC / RECHEADO MASALA/ TANDOORI	
LOBSTER AS PER SIZE PLAIN GRILLED/ BUTTER GARLIC / RECHEADO MASALA/ TANDOORI	

EAT GOAN

VEGETABLE XACUTI ASSORTMENT OF VEGETABLES TRADITIONALLY COOKED IN GOAN SPICES, COCONUT AND COCONUT MILK	220
PRAWN CURRY RICE PRAWNS COOKED IN TRADITIONAL GOAN CURRY FLAVOURED WITH COCONUT MILK AND GOAN SPICES, SERVED WITH RICE	320
KINGFISH 'RECHEADO' FILLET KINGFISH MARINATED IN GOAN RECHEADO SPICES PAN FRIED	450
RAWA FRIED KINGFISH KINGFISH MARINATED AND COATED WITH SERMOLINA, PAN FRIED	450
FISH CURRY RICE FISH COOKED IN TRADITIONAL GOAN CURRY FLAVOURED WITH COCONUT MILK AND GOAN SPICES, SERVED WITH RICE	350
SHARK AMBOTIK WITH RICE SHARK COOKED IN TANGY AND SPICY CURRY	350
CHICKEN XACUTI TENDER PIECES OF CHICKEN COOKED IN AUTHENTIC GOAN SPICES AND COCONUT	300
MUTTON XACUTI TENDER PIECES OF MUTTON COOKED IN AUTHENTIC GOAN SPICES AND COCONUT	450
BEEF ASSAD GOAN STYLE BEEF ROAST IN TRADITIONAL SPICE GRAVY	350
PORK VINDALOO PORK MARINATED AND COOKED IN GOAS AROMATIC GROUND SPICES AND VINEGAR	350
PORK SAUSAGE PULAV TRADIONAL GOAN PULAO PREPARED WITH PORK CHORIS	300
BASKET OF GOAN PAO 4 PCS OF GOAN PAO	50

TANDOOR

(VEG / CHICKEN / BEEF / FISH)
280 / 300 / 350 / 400

SHEEKH KEBAB	
TIKKA (CHICKEN / PANEER / FISH / MUSHROOM)	
HARYALI KEBAB	
MALAI TIKKA KEBAB	
CHICKEN TANDOORI (HALF / FULL) (250 / 400)	
GARLIC KEBAB	

PASTA

ALL PASTAS ARE SERVED WITH SIDES OF GARLIC BREAD

PENNE CARBONARA PENNE TOSSED IN GARLIC, BACON, HAM AND MUSHROOM FINISHED WITH EGGS AND PARMESAN AND SERVED CREAMY	350
SPAGHETTI BOLOGNESE SPAGHETTI SERVED WITH GROUND MEAT COOKED IN RICH TOMATO SAUCE AND HERBS	350
SPAGHETTI AGLIO OLIO ALDENT SPAGHETTI PASTA TOSSED IN GARLIC CHILLI FLAKES AND RICH OLIVE OIL	220
SPAGHETTI ARRIABITA OR MELANZANE FRITTO AL DENTE SPAGHETTI TOSSED IN A RICH SPICY TOMATO SAUCE TOPPED WITH CRISPY FRIED EGGPLANT	300
PENNE MARINARA PENNE PASTA TOSSED IN FRESH MIXED SEAFOOD AND FINISHED WITH A RICH TOMATO SAUCE	350
SPAGHETTI CON SALSA GAMBERONI E POMDORINI SPAGHETTI PASTA TOSSED IN SHRIMP AND CHERRY TOMATOES AND DEGLAZED WITH WHITE WINE	350

SIZZLERS AND STEAKS

VEG / CHICKEN / SEAFOOD / BEEF (280/300/350/400) ALL SIZZLERS COME WITH A SIDE OF RICE, BOILED VEGGIES & FRIES. STEAKS ALL STEAKS ALL SERVED WITH MASHED POTATO / POTATO CHIPS AND BOILED VEGGIES.	220
--	-----

BEEF A PORTION OF TERDALION BEEF MARINATED WITH SPICES AND HERBS WELL COOKED AND SERVED IN A MUSHROOM OR PEPPER SAUCE	320
FISH A PORTION OF FISH MARINATED WITH SPICES AND HERBS, WELL COOKED AND SERVED IN A LEMON BUTTER OR PEPPER SAUCE	450
CHICKEN A PORTION OF CHICKEN MARINATED WITH HERBS AND SPICES, WELL COOKED AND SERVED IN A LEMON BUTTER OR PEPPER SAUCE	450
	350

ALMA DEL MAR SPECIALS

CRAB XEC XEC CRAB COOKED IN ROASTED GROUND SPICES AND COCONUT. LOVED IN GOA	400
STUFFED CALAMARI SQUIDS STUFFED WITH PRAWNS & SQUIDS MARINATED WITH RECHEADO MASALA, SERVED WITH RICE OR GOAN POIE	400
ALMA DEL MAR SPECIAL PRAWNS PRAWNS STUFFED WITH FETA CHEESE AND GARLIC, BATTERED IN TEMPURA FLOUR SERVED WITH OUR SPECIAL HOUSE SRIRACHA SAUCE	400
HONEY GLAZED PORK RIBS SPARE RIBS GLAZED IN HONEY CHILLI SAUCE	450
LA CALYPSO A PORTION OF SNAPPER DEBONED AND MARINATED IN OUR IN HOUSE SECRET HERB RECIPE AND BAKED TO PERFECTION, SERVED WITH DEVILLED MASH POTATOES AND SAUTED VEGETABLES	850
TOURNEDOS BEEF STEAK CENTER CUT FILLET OF TENDERLOIN BEEF (400GMS) WITH MUSHROOM SAUCE & SIDES OF BOILED VEGETABLES AND MASHED POTATO	500
VENGOLLE CON SALSA VINO BIANCO (SEASONAL) FRESH CLAMS SAUTEED IN GARLIC OLIVE OIL, BUTTER, DEGLAZED WITH WHITE WINE AND SERVED WITH SPAGHETTI	350

PIZZA

MARGHERITA FRESH TOMATO, BASIL & MOZZARELLA CHEESE	400
CHICKEN TIKKA ONIONS, CHICKEN TIKKA & MOZARELLA CHEESE	500
CHICKEN & JALAPEÑO MORZELLA CHEESE, TOMATO SAUCE CHICKEN AND JALAPEÑOS	500
GOAN SAUSAGE - CHORIZO GOAN CHORIZO, BELL PEPPERS, ONIONS & TOMATO SAUCE	600
SEAFOOD SHRIMP, CALAMARI, FISH, BLACK OLIVES & MOZZARELLA CHEESE	600
MEAT LOVER BACON HAM PEPPERONI COCKTAIL SAUSSAGES	600

BURGERS AND MORE

DOUBLE CHEESE BURGER MEAT LOVERS BURGER A DOUBLE BEEF PATTY , DOUBLE CHEESE WITH SWEET AND SPICY ONIONS AND GARLIC RELISH	380
BACON HAM AND CHEESE BURGER FRESHLY GRILLED BEEF PATTY TOPPED WITH CHEESE GRILLED BACON AND HAM WITH GARLIC AIOLI	350
MAIZ FRIED CHICKEN BURGER CHICKEN BREAST BREADED WITH CORNFLAKES, SERVED WITH AURORA SAUCE AND SLICED TOMATO AND LETTUCE	300
VEGANO INDIANO BURGER CARROTS, FRENCH BEANS, CAULIFLOWER AND PEAS SAUTEED IN INDIAN SPICES SHAPED INTO A PATTY AND SERVED WITH CRISP LETTUCE , TOMATO AND CHUTNEY	250
BURRITTO TORTILLA FOLDED OVER GROUND MEAT WITH BEANS AND CHEDDAR CHEESE AND FRIED TO PERFECTION	300
CHICKEN QUESADILLAS TORTILLA SERVED WITH GRILLED CHICKEN , SAUTED VEG , CHEESE AND PAN FRIED	250

DESSERT

PINEAPPLE PUDDING	100
SERRADURA	100
ICE CREAM (KWALITY WALLS)	AS PER CHOICE
CROQUE DEEP FRIED TEMPURA ICE CREAM	
ASK WAITERS FOR SPECIAL DESSERT	