

ROUTE 66

SMOKE HOUSE AND GRILL



P.H.D.

After this threesome
of a Cocktail, you will
be come back for more

DARK VADOR

the new burger on our menu
not for the weak hearted

WHATSZATT

Know your food better
with our food dictionary pg. 8

HEALTHGASMS

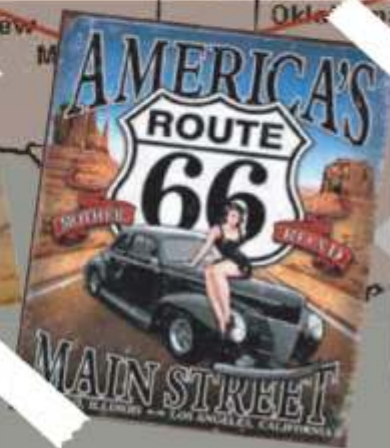
light on your tummy and pocket
perfect lunch for a working day
keeps you energetic & active.

Sunday Special DRUNCH MENU

Eat your heart out, Drink to your fill
irresistible menu for lazy Sundays

NEW CHECK OUT Biz Menu FOR LUNCH





ROUTE 66
{SMOKE HOUSE & GRILL}
MEAT - FIRE - BEER
An all American experience

TIN TIN's GASTRO PUB
"A PUB WITH A HEART OF A DINER"

A Gastro pub is a bar & a restaurant that serves high end beer and food. Taking Pubbing to whole era of sophistication and still being simple

Chef Xavs Norr's Philosophy is sheer love for the business and everything that comes with it. That includes delicious, quality food and drink, good service, and a great atmosphere. Restaurants should be an experience, not just somewhere to just grab a quick meal and move on. Going out for a meal should be an opportunity to forget all of our worries, almost like visiting a sanctuary; somewhere to escape for special occasions or simply to unwind after a long stressful day. No matter whether it's a diner, pub, or fine dining establishment, there is a professional attitude needed to run the business; everyone deserves to be treated like a VIP!

I believe in using local products whenever possible. I believe in cooking what people want to eat and any way they like it; there's no ego involved. While travelling coast to coast, I've immersed myself in a variety of cooking styles: classic Italian and French have a special place in my heart, but then I've fallen in love with middle-eastern and Mediterranean cuisine as well. Oh yes American, Asian & Indian too. My love for these cuisines has been so immense, that I did hone my skills with some of the best Master Chefs in the bulz

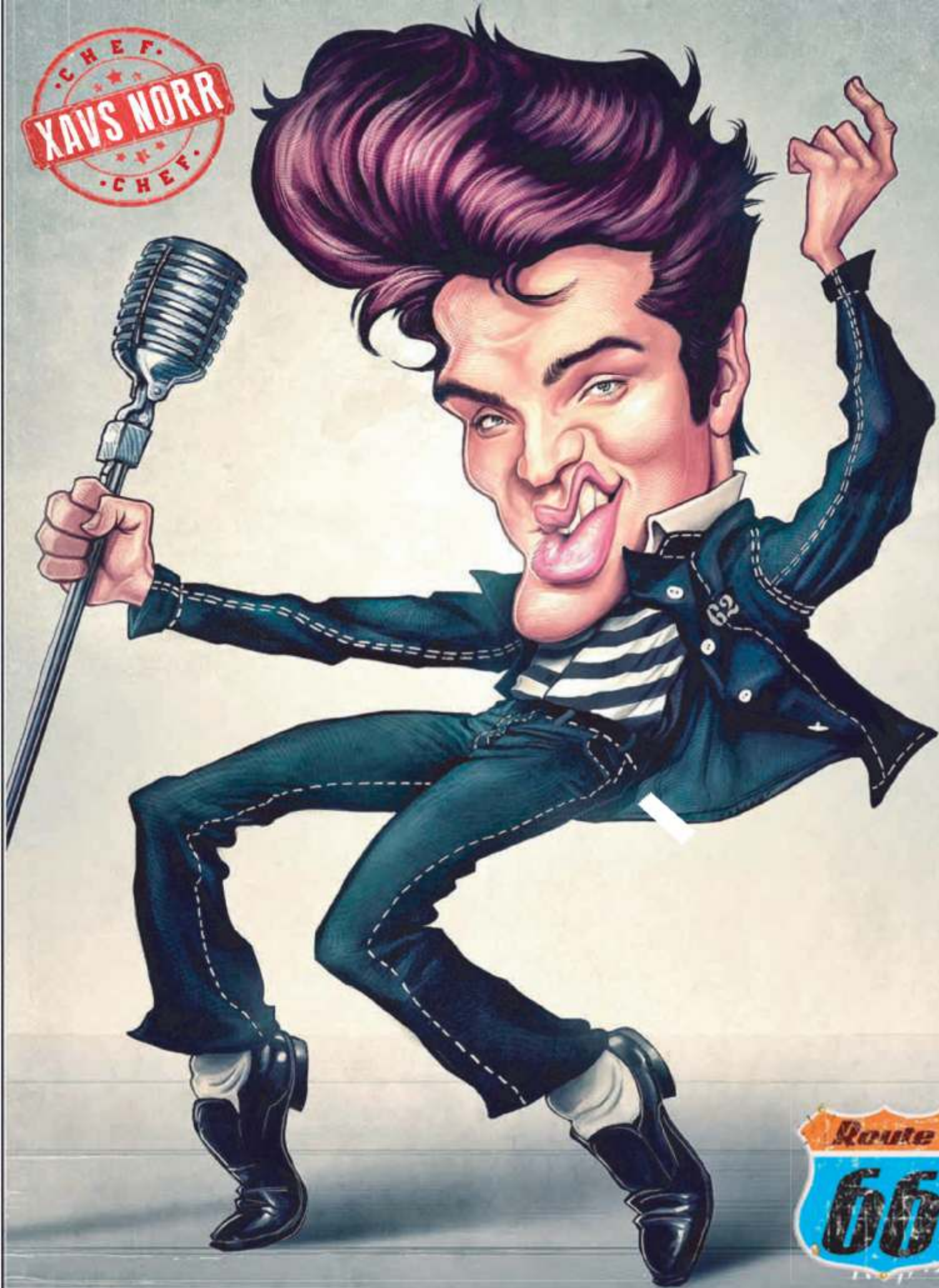
Cooking doesn't need to be complicated, either. Take simple dishes, use the right ingredients and techniques, add your personal spin off, and deliver amazing food! Pair it with the right wine, beer, or cocktail and it's a beautiful thing. I believe you need to travel to suppliers and learn about the products you'll use, experience its beginning and production stages, and then learn how it's delivered to you. This includes all my staff & leaders. Last, but not least, I believe in being proactive in supporting other small business, trades people, and my community whenever and wherever possible.

Local Food Philosophy -We serve locally sourced food and beer is our next priority to work with a local brewery, and our wine lists feature wines made in India. Doing this helps support local farms and businesses while providing customers with the best quality and value. We aim to be part of the Slow Food movement, embracing the philosophy wherever possible. The concept was founded in 1989 to counter the unhealthy trend of fast food, the disappearance of local food traditions, and a dwindling interest in what we eat. It's about learning where food comes from, how it's supposed to taste, and how our choices affect the world. The majority of our ingredients are purchased locally, and if it's not possible to source products locally, we seek suppliers who have fair trade or sustainable business ethics. I humbly welcome you to our Diner & Gastro Pub, wish you a wonderful time.



Happy Eating,
Xavs Norr
Chef Owner / Restaurateur







AMERICAN DINER SMOKE HOUSE & GRILL

BEER BATTERED PRAWNS (CONTAINS ALCOHOL) Rs. 399

Prawns coated with beer batter, golden fried & served with wasabi Mayo



SHRIMP COCKTAIL (MEDIUM CHILLI HOT) Rs. 349

Grilled shrimp, mesquite smoked & served with chipotle chile cocktail sauce



DRUMS OF HELL (HELL HOT) Rs. 349

Deep fried chicken wings tossed in our home made HELL sauce.
"tastes like heaven burns like hell."

GRILLED CHICKEN QUESADILLA Rs. 349

Grilled chicken tossed in our Mexican spices with melted Jack cheese and stuffed in our home made flour tortilla. Served with salsa and sour cream.



ROUTE 66 NACHOS (MEDIUM CHILLI HOT) Rs. 339

Homemade Corn tortilla chips piled high with ChilliConcarne, pico de gallo and topped with Jack and Cheddar cheese, Jalapenos & baked served with sour cream and a side of fresh Salsa.

Ask your server for options of Chicken or Veg



CHEEZY CHILLI FRIES (MEDIUM CHILLI HOT) Rs. 299

Crisp Potato wedges, topped with jalapenos, diced onion & smothered with melted cheddar cheese. Add ChilliConcarne Rs.40

GARLIC CHEESE BREAD Rs. 219

Crushed garlic, oregano, butter & Cajun spice

Add Cajun Chicken Rs.69

Add Bourbon Pulled Pork Rs.69

Add Sauteed Mushrooms Rs.49

Add Chilli Concarne & Nachos Rs.69

POTATO SKINS Rs. 329

Large potato shells, fried golden brown, filled with Jack and Cheddar cheeses, crisp seasoned bacon, diced grilled chicken and green onions. Served with a side of sour cream

**PLS ASK YOUR SERVER TO INCREASE OR DECREASE
THE AMOUNT OF HEAT YOU CAN HANDLE**



REWARD (\$5,000.00)

Reward for the capture, dead or alive, of one Wm. Wright, better known as

"BILLY THE KID"

Age, 28. Height, 5 feet, 8 inches. Weight, 150 lbs. Light hair, blue eyes and even features. He is the leader of the most band of desperadoes the Territory has ever had to deal with. The above reward will be paid for his capture or positive proof of his death.

JIM DALTON, Sheriff



**DEAD OR ALIVE!
"BILLY THE KID"**

Extra Hot

Hot

Medium

**Lemon
& Herb**



SALADS

CAESAR SALAD

Add Grilled Chicken / Grilled Prawns



Rs. 269/399

AMERICAN COBB SALAD

The classic American chopped salad, the Cobb was created in Los Angeles' & now served at 66- bacon, tomato, chicken, hard-boiled egg, lettuce and Gouda cheese (contains pork)

Rs. 399

GREEK SALAD

Fresh mixed greens mixed with sliced red onions, Bell peppers, Feta cheese, cherry tomatoes, Kalamata olives, watermelon and fresh cucumber slices. All tossed in Oregano vinaigrette..

Rs. 389

PASTA SALAD WITH GRILLED VEGETABLES (pure veg)

Fusilli pasta, grilled zucchini, artichoke, bell peppers, button mushrooms olives tossed with a vibrant piquant Mediterranean vinaigrette

Rs. 399



Ladies and gentlemen make your way to Route 66 Smoke House N Grill, where you may now gorge on unbeatable burgers in the heart of Panjim city. The recently opened 10 table eatery has replaced 'Avanti' the traditional Goan restaurant of yore. Its new avatar is reminiscent of a cozy deli with indoor and outdoor seating, where your senses are engulfed in all kinds of delicious aromas. We welcomed with refreshing cold towels, the perfect respite from the killing summer heat. We settled down outside only to be seduced by the site of the chef churning out decadent, freshly baked buns bursting with hand ground burger patties, laden with estatic sauces and loads of other delicious things. The man behind this newly opened joint is Chef Xavs Norr (Also the man behind Tin Tin Vagator) This biking enthusiast has always dreamt of his hog down Route 66, hence the name. What better way to feed bikers adrenaline with a nice fat juicy burger!

The best route out of hunger

- Vijaya Pals

Xavs has been nurturing his dream of opening Route 66 for eight long years and luckily his dream has been realized in the form of a chilled out joint for us hungry folks to come together for a full power binge, accompanied by drinks from the well stocked bar.

The USP at Route 66 is the fact that Xavs has managed to take the humble burger and give it a gourmet twist, while still keeping it affordable. The lap favorites here are the 'SOB' where a fresh 4oz beef patty meets a 4oz patty basted with sauce, cheese onions and a whole load of other goodness.



WO GOA

'The wolverine' which is grilled beef patty, topped with crisp bacon, grilled hot dog, chillies & jalepenos and the legendary signature Route 66 burger which is hickory BBQ bacon cheese burger basted with special sauces, caramelized onions and topped with smoked bacon and melted cheese.

Vegetarians need not despair cause there is plenty of fare to feed you too, the MCB and Jolie are great veggie stomach stuffers. If your cravings call for more than just a burger. Xavs has plenty more than just a burger, Xavs has plenty more options on the menu in the form of some fantastic entrees, pizzas, pastas, salads, sandwiches, hotdogs and desserts. The seafood on the menu is sauced from the Indian Ocean so expect to find the distant exotic relatives of our local catch, in the form of Mahi Mahi, Himalayan trout, Sand lobsters and langoustines!

WICHES

HICKORY SMOKED PULLED-PORK WICH

Rs. 379

Braised pork, hand-pulled, so tender, succulent & juicy. Served Hickory BBQ sauce and topped with marinated slaw& shaved onions. Served with seasoned fries, and homemade coleslaw.

CALIFORNIAN CHICKEN BUN CLUB WICH

Rs. 379

Grilled Chicken, crispy bacon, , tomato, egg mimosa, ham, mayo and lettuce on toasted homemade bun.

BLT

Rs. 399

Bacon, Lettuce, tomato, packed in a buttered toasted bun, a spread of our home-made mayo & chards of iceberg lettuce, crispy smoked bacon, slices of blush ripe tomatoes. A classic I love & enjoy this for lunch at all times.

GRILLED CAJUN CHICKEN SANDWICH

Rs. 399

Cajun marinated Grilled chicken breast with melted cheese served on a butter-toasted roll with honey Mustard mayo, lettuce, tomato & pickles. Medium heat

PHILLY STEAK SANDWICH

Rs. 449

Grilled slices of beef, topped with caramelized onions, Gouda cheese & sautéed mushrooms

DOGGS

TEX MEX HOT DOG

Rs. 379

Grilled hot dog tucked in a generous squeeze of mayo & American mustard, then topped with Mexicana house salsa, smothered with cheese

CONNY ISLAND DOG

Rs. 379

Grilled hot dog tucked in a generous squeeze of mayo & American mustard, topped with chilli con carne, melted cheese& diced onions

BALTIMORE 1 FOOT- HOT DOG

Rs. 599

A meter long hot dog packed generously with cheezy chilli con carne, salsa, diced onions, jalapenos & pickles. (Check for Availability, as we bake 6 of this meter Roll buns fresh every day)



Our hot dogs are made from Pork meat
We use freshly baked Tiger Torpedo bread
Our Wiches n Doggs are served with house seasoned Cajun fries & coleslaw



BURGERS

ORIGINAL HAMBURGER

Rs. 379

4 oz of Classic Hamburger on a grilled bun, with pickles, ice berg lettuce, tomato & onions

BIG CHEEZZ

Rs. 519

4 Oz of grilled Beef hamburger smothered with 1 oz of Cheddar cheeses.

SUN BURN

Rs. 579

Breakie Burger- My personal favorite, Grilled burger smothered with cheezz, topped with sunny side egg, crisp bacon, grilled sausage. A breakfast you will enjoy anytime

DOUBLE CHEEZZ

Rs. 599

2 grilled Double 4Oz Patty's smothered with 2 oz of Cheddar cheeses

BIG BOSS

Rs. 559

Our 4 oz burger smothered with cheezz. Piled with rashes of smoked bacon

ROUTE 66 "HICKORY BBQ BACON CHEEZZ" Rs. 559

Our Legendary signature 4 oz barbeque burger basted with our special BBQ sauce and smothered with caramelized onions. Topped with smoked bacon and melted cheese.

LSD

Rs. 639

Grilled beef patty, Smothered with our Chipotle chille sauce BBQ sauce, pickled jalapenos, Cajun spice, crispy bacon & finally topped with succulently pulled hickory BBQ pork ribs

HELL BOY

Rs. 559

Grilled beef patty, Smothered with our Hell sauce, pickled jalapenos, Cajun spice, topped with crisp onion rings, " This Boy is Flaming hot"

WOLVERINE

Rs. 559

Grilled beef patty, topped with crisp bacon, grilled hot dog, chipotle chilles, adobo sauce & jalapenos.

You could create a Double W – if you wanna bring the Wolverine outta you- Add Rs.319

M.C.B -

Rs. 559

MUSHROOM AND CHEESE BURGER. Grilled Beef Patty Smothered with sautéed mushrooms and topped with melted cheese

S.O.B.

Rs. 649

A fresh 4oz grilled Beef patty & 4of Pork patty basted with one layer of hell sauce melted cheese, crisp onion rings and 2nd layer with hickory bbq sauce, crisp bacon. Topped with Monterey Jack Cheese. Served on a buttered-toasted bun with grilled Onions

ROXETTE

Rs.469

Grilled chicken patty, seasoned with Cajun spice topped with melted cheese

JOLIE

Rs. 499

VEGGIE BURGER A double "burger" patty made of vegetables and spices, topped with Monterey jack cheezz, Served on a toasted bun



DARK VADOR**Rs.999**

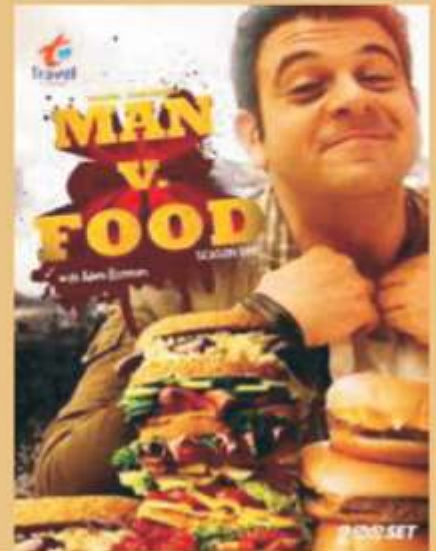
A triple decker killer – grilled beef patty smothered with blue cheese Cajun spice, Grilled Pork patty with monterey jack cheese , pepperoni topped with the burning hell sauce from the hells pit& the Chicken Patty to be topped with crispy bacon, with chilli con carne n nachos.

**TOP GUN****Rs. 449**

Crispy sesame coated chickpea fritter, tucked in a torpedo bun, a good drizzle of tahini sauce, garlic Mayo & home made pickles

FAT BOY**Rs.499**

4 Oz Grilled Pork Patty topped with crisp bacon, fried onion rings, melted cheese & hell sauce



All our buns are freshly baked & are served with house seasoned fries & coleslaw



Beyond all the properties described above, the FXRG leather jacket is packed with innovative, useful features. A built-in (removable) back support belt wards off back pain on those all-day rides.

NON SCRATCH and that removable liner doubles as a lightweight windbreaker when you remove it from the main jacket. The lined with non-scratch material for storing glasses or sunglasses



Notwithstanding its good looks, the FXRG jacket is a very functional piece of protective gear. Beneath the leather you will find flexible but sturdy impact armor in the elbows, shoulders, and back. The jacket also features an attachment system to zip on to the matching FXRG pants, giving the option of building a complete protective system.

One thing you should know about the FXRG leather jacket is that it isn't what one would call 'warm weather apparel'. Although there are two zip-down vents running vertically down each breast, and a large zip-open exhaust vent crossing the lower back, this wouldn't be my first choice for weather over 80 degrees (fahrenheit). Below that line, however, the FXRG jacket is quite flexible. With both vents open, it's comfortable at 75 degrees, while snapping in the removable, quilted Primaloft liner and zipping up the vents makes it warm enough for, well, as cold as it gets here in Southern California.

PASTA A.K.A 66

PENNE ARABIATA (veg)

Rs. 369

Penne pasta, cooked in our aromatic tomato sauce, mozzarella & mildly flavored with red chilli flakes, olive oil, garnished with parmesan cheese & fresh basil.

Add Chicken- Rs. 129 | Add Prawns- Rs. 219 | Add Grilled Veg- Rs. 129

LASAGNA

Rs. 529

Minced bolognaise meat, béchamel sauce, mozzarella cheese, parmesan cheese, layered with sheets of pasta, baked in the oven & served with pesto. (Contains beef)

SPAGHETTI BOLOGNAISE

Rs. 469

Spaghetti cooked with bolognaise meat, parmesan cheese, garnished with finely grated parmesan cheese. (Contains beef)

SPAGHETTI & MEAT BALLS

Rs. 469

The classic favorite & loved by all- Pork sausage meat & beef mince all mixed in aromatic herbs n spices, slow cooked in our home made pomodoro sauce served on a bed of spaghetti.

PESTO FUSSILI GAMBARI

Rs. 469

Fussili cooked with white wine, béchamel sauce, garlic, prawns, butter & pesto



Helmet Cameras

The GoPro Side Mount enables a forward facing view on the side of the helmet - an additional way to capture you in action

The Hero4 Black, GoPro's top-of-the-range model, is the only camera in the new line-up able to shoot in ultra-high resolution 4K. Its predecessor also offered 4K video, but only at 15 frames per second, while the new model works at the standard frame rate of 30fps.

"In other words," says Pocket Lint, "if you want the most ultra, highest-quality footage of your stunts - you should go with the GoPro HD Hero4 Black Edition".

The Hero4 Black also has built-in wi-fi and Bluetooth for connecting the camera to a phone or a GoPro remote to review your images. Wi-fi is a "welcome new feature", Tech Radar says, which will "give the camera great options for connecting to

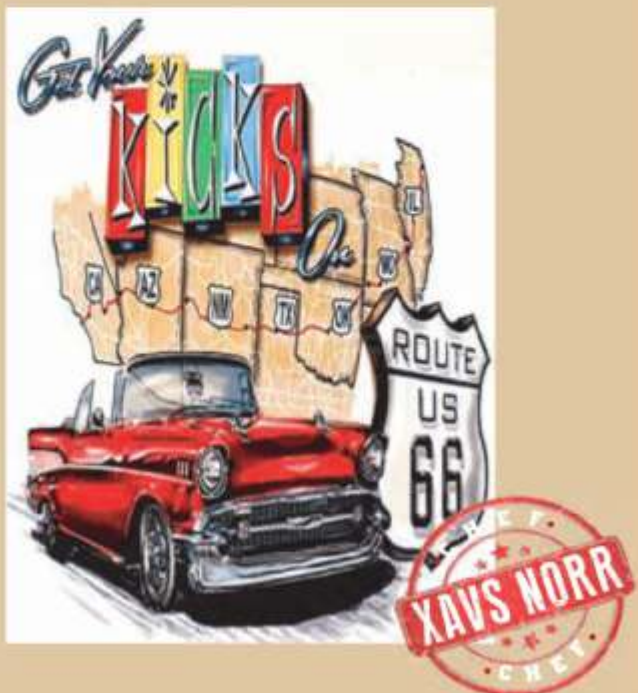
Attach GoPro HD HERO cameras to side of helmet. Includes mount and helmet attachment Compatible with all HD HERO cameras

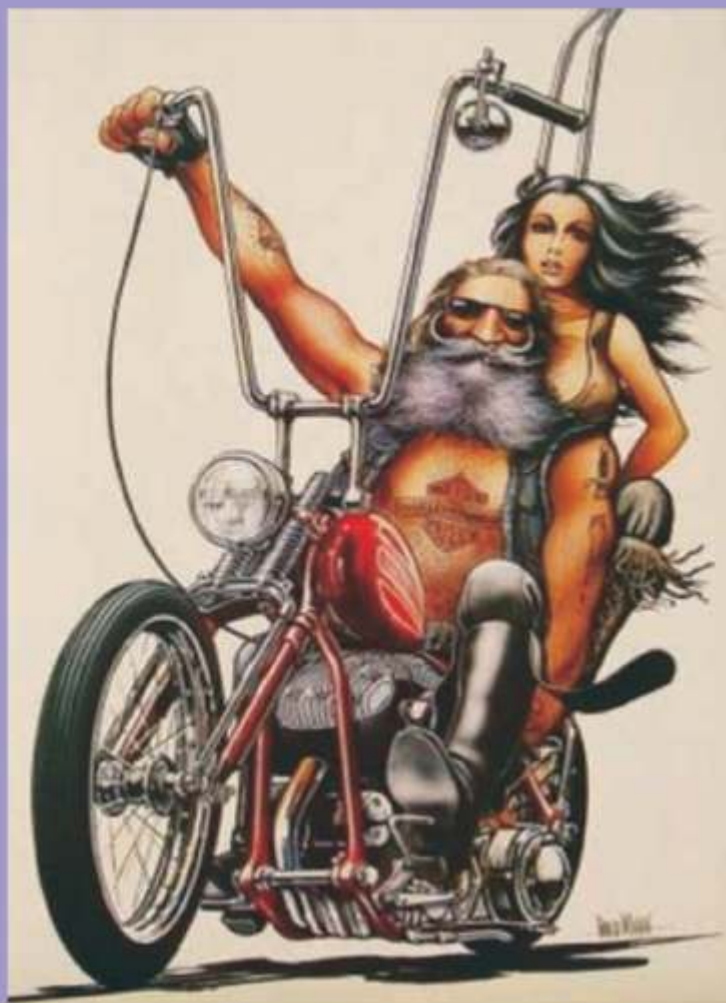
BOYTOYS Hero4 Black Edition

Radar says, which will "give the camera great options for connecting to mobile devices for taking remote control and viewing both movies and stills".

GoPro also claims that it has also improved the sound quality on the camera, so it should offer better audio, providing it's not wrapped in a waterproof case, Wired notes, "in which case it's still limited to clicks and rumbles".

The Hero4 Black Edition "allows you to shoot in full HD and then slow it way the hell down and it will still look buttery smooth".



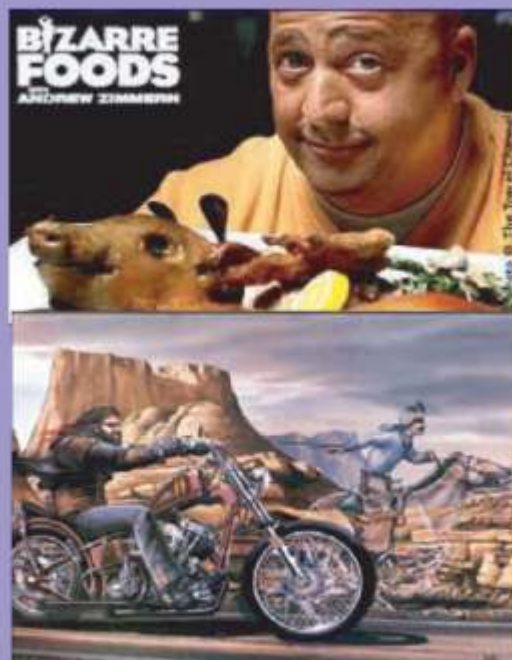


The meat was served with a side of your choice of gravy and mashed potatoes. The filet mignon was so tender and juicy that we didn't feel the need to reach for the gravy and completely ignored the side of mashed potatoes, until the plate had been wiped clean.

The burgers are the house speciality. Route 66 might well be the road to a meat lover's Mecca, but it isn't necessarily a vegetarian's path to heaven. They have two vegetarian choices, and one chicken option. All the others have beef or pork, which for many a Goan is no issue at all. We decided to try the much written about, wolverine burger. It was a humongous burger! Packed with bacon, sausages, beef patty, and dripping with gooey sauces, one might be tempted to ogle at the burger much the same way one ogles at Hugh Jackman as Wolverine.

The secret though to the runaway success of these burgers lies in the buns. These bread buns I am informed, are made in house, and meticulously measured out to perfection. They sometimes sell breads and buns too at route 66. Well if they ever open a bakery then it's going to be a resounding success because no matter what filling you put between these buns, it's going to taste great. These burgers came with a side of potato fries and they were so great that I would recommend a side of fries if nothing else to my vegetarian readers.

The service is personal and personable. Keep in mind that even though the food they serve falls in the realm of 'fast food', it takes time to do it properly, and the service may seem to be a tad slow.



This place like the iconic road 'route 66' is like a slice of America itself. Ever heard a vegetarian visiting American diner? You'll hear these stricken words from Indians visiting abroad, "there was nothing to eat!" To be fair guys at route 66 have a few pizzas and pastas on the menu where the vegetarian options taste just as good as the meat ones. We tried the classic margarita pizza. These pizzas again are rolled out in house on their stone oven but they do have a lovely wood fired taste. They have a rustic charm about them. In fact Italians and Americans have a long history together, think of the Godfather series.

They have a small selection of desserts, which is kind of unfortunate because a meal like this deserves a grand finale. The mud pie was a bit dense, and there isn't much to write about vanilla ice cream. In all honesty not many would be able to have a dessert after a meal at route 66.

Robust flavours, and large servings, a dedication to high quality produce and a whimsical touch in the menu card, these are all a winning combination for this little eatery which opened a few months back in Panjim. Their flagship restaurant 'tin tin' enjoys immense popularity in Morjim. The décor and pace of Tin Tin is much different than route 66 but the food is essentially worth an encore visit.

All roads lead to Panjim. There were the people from 'wok and roll' and 'lorange' fame bringing the Asian eatery Tao, and now another well known eatery from the northern more touristy destinations of Goa have decided that the locals of Goa deserve a taste of the international cuisine. These are exciting times for the culinary scene in Goa.



APPETIZERS

ROUTE 66 NACHOS (MEDIUM CHILLI HOT) Rs. 339

Homemade Corn tortilla chips piled high with sautéed seasonal vegetables, pico de gallo and topped with Jack and Cheddar cheese, Jalapenos & baked served with sour cream and a side of fresh Salsa.

CHEEZY CHILLI FRIES (MEDIUM CHILLI HOT) Rs. 299

Crisp Potato wedges, topped with jalapenos, diced onion & smothered with melted cheddar cheese

GARLIC CHEESE BREAD

Crushed garlic, oregano, butter & Cajun spice, Add Sauteed Mushrooms **Rs. 49**

POTATO SKINS

Large potato shells, fried golden brown, filled with Jack and Cheddar cheeses, sautéed veggies and green onions. Served with a side of sour cream



SALADS

GREEK SALAD

Fresh mixed greens mixed with sliced red onions, Bell peppers, Feta cheese, cherry tomatoes, Kalamataolives , watermelon and fresh cucumber slices. All tossed in Oregano vinaigrette..

PASTA SALAD WITH GRILLED VEGETABLES

Fussili pasta, grilled zucchini, artichoke, bell peppers, button mushrooms olives tossed with a vibrant piquant Mediterranean vinaigrette

Rs. 389

Rs. 399



VEGETARIAN PETA



■ BURGERS

JOLIE

Rs. 499

A double "burger" patty made of vegetables and spices, topped with Monterey jack cheezz Served on a toasted bun

TOP GUN

Rs. 449

Crispy sesame coated chickpea fritter, tucked in a torpedo bun, a good drizzle of tahini sauce, garlic Mayo & home-made pickles

■ PASTA A.K.A 66

PENNE ARABIATA

Rs. 349

Penne pasta, cooked in our aromatic tomato sauce, mozzarella & mildly flavored with red chilli flakes, olive oil, garnished with parmesan cheese & fresh basil

PESTO FUSSILI

Rs. 469

Fussili cooked with white wine, béchamel sauce, garlic, grilled vegetable & pesto

■ NEW YORK STYLE PIZZAS

MARGHERITA

Rs. 369

Tomato sauce, shredded Mozzarella cheezz, fresh basil

FUNGHI

Rs. 399

Freshly sliced mushrooms, Tomato sauce, shredded mozzarella, fresh basil

MEXICAN

Rs. 449

Bell peppers, Corn kernels, mushrooms, Tomato sauce, shredded mozzarella, Oregano, jalapeno, Green chilli, Oregano & cilantro

PRIMAVERA

Rs. 419

Tomato sauce, shredded Mozzarella cheezz, fresh basil with Roasted bell peppers, grilled eggplant, zucchini, artichokes, olives, corn kernels and mushrooms



SUPERBOWL REUBEN

639

66 BURG SAUCE

BURG SET

SAUERKRAUT

PASTRAMI

BACON

MONTEREY JACK CHEESE

MONTEREY JACK CHEESE

210GMS BEEF PATTY

RYE CARAWAY BUN

GHOST RIDER

759

BURG SET

DEVILS BLOOD



JALAPENOS

MEAT BALLS

BACON

MONTEREY JACK CHEESE

PORK PATTY

66 BUN

ANGELS & DEMONS

759

CHILLI CON CARNE



JALAPENO / DEVIL BLOOD

PORK CURLIES

ONION RINGS

BACON

BEEF PATTY

GHERKINS

RYE CARAWAY BUN



LSD

759

BBQ PORK RIB



JALAPENO

BACON

CHIPOTLE

CHEESE

BEEF PATTY

CHIPOTLE

66 BUN

CORDON BLEU



SUNNY EGG
CORDON BLEU
ROMMAINE LETTUCE
PICKLES
CHIPOTLE SAUCE

599

SURF N TURF



WASABI MAYO
BEER BATTER CALAMARI

BACON
JALLAPENO
BIG CHEESE BEEF PATTY
BURGER SET

699



BURNOUT



JALAPENOS
CHEESE
CAJUN CHIX PATTY
DEVIL'S BLOOD
FRIED PICKLE
CHEESE
CAJUN CHIX PATTY

699

66 STEAK BURGER



BACON
FRICASSEE OF MUSHROOMS
BIG CHEESE BEEF STEAK PATTY
ROCKET LETTUCE

759

FAST N FURIOUS

759

HELL SAUCE
JALAPENO
HOT DOG
ONION RINGS
CHEESE
DOUBLE BEEF PATTY
CHIPOTLE SAUCE

BACON
BURGER SET
BACON

66 BUN



WILD HOG



BURG SET
FRIED PICKLES
BBQ PORK RIB
CHEEZY PORK PATTY
FRIED ONION RINGS

BACON
MONTEREY JACK CHEESE
PORK PATTY
CHIPOTLE SAUCE

759

WTF

759

KASEKREINER
ONION RINGS
HELL SAUCE
CHEESE PORK PATTY
DOUBLE DOSE OF BACON
BBQ SAUCE
CHEESE PORK PATTY

66 BUN

SCARLETT

639

SAUTEED MUSHROOM
HAM
BACON
CORN TORTILLA
CHEESE
CAJUN CHIX PATTY

66 BUN

LETHAL WEAPON

649

PICKLED RED ONION
SWISS CHEESE
66 PATTY MELT (PORK+BEEF)
PICKLES

POTATO BACON BREAD



NEW YORK STYLE PIZZAS

All Pizzas are hand baked in a Stone Oven and are hand crafted, we use the finest & the freshest seasonal ingredients & are 14 inches Rectangles

VEG PIZZAS

MARGHERITA

Rs. 429

Tomato sauce, shredded Mozzarella cheezz, fresh basil

FUNGI

Rs. 469

Freshly sliced mushrooms, Tomato sauce, shredded mozzarella, fresh basil

MEXICAN

Rs. 499

Bell peppers, Corn kernels, mushrooms, Tomato sauce, shredded mozzarella, Oregano, jalapeno, Green chilli, Oregano & cilantro

CHICKEN PIZZAS

CAESAR SALAD WITH CHICKEN

Rs. 499

Hearts of romaine lettuce with croutons, Parmesan cheezz and our homemade Caesar dressing with Grilled Chicken all dressed up on a Pizza Margharita

BARBEQUE CHICKEN

Rs. 519

BBQ Chicken, Caramelized onions, Cajun spice, homemade barbeque sauce, Oregano, cilantro & shredded Mozzarella cheese

CAJUN CHICKEN

Rs. 539

Grilled Cajun chicken, Bell peppers, Corn kernels, sliced mushrooms, Tomato sauce, shredded mozzarella, Oregano, Cajun spice

MEAT PIZZAS

PEPPERONI

Rs. 599

Pepperoni, shredded mozzarella, Tomato sauce

HAWAIIAN

Rs. 599

Smoked Ham, Pineapple, shredded mozzarella, Tomato sauce

MEAT BLAST

Rs. 599

Pepperoni, Hot dog, burger meat, salami, diced onions, Cajun spice, oregano, shredded Mozzarella cheezz & Tomato sauce

SEX MEX

Rs. 599

BBQ Chicken, Caramelized onions, Cajun spice, homemade barbeque sauce, chilli con carne, nachos, jalapenos, cilantro, Oregano & shredded Mozzarella cheese.

A creation made in the 66 kitchen, the flavors of this pizza was so mind blowing, that sure gave me killer foodgasm. Go for it & you will back to it again, asking for more.



ENTRÉE

All steaks are 12 days aged

BOURBON BBQ SMOKED PORK RIBS quarter /half / **WHOLE** Rs. 599 / 999 / 1,899

Slow smoke braised BBQ Pork ribs, Served with sautéed seasonal vegetables & fresh coleslaw

IRON MAN

Rs. 1,119

A classis old Texan Steak. A 220 gms cut of home aged beef, In French the cuts called Chateau Briand and is the head of the fillet. Cooked to your choice, topped with a sunny side egg, crispy bacon, Cheezz sauce, mushroom gravy, sautéed Cajun veggies, French fries..Served on a hand crafted sizzling iron plate. At last a steak to beat the mother of all steaks., made for an IRON MAN.

FILLET OF BEEF

Rs. 759

220 gms of House aged fillet of buffalo TENDERLOIN, grilled to your choice

FLAMBE OF FILLET MIGNON

Rs. 819

220 Gms of 220 Gms of House aged fillet of buffalo, grilled to your choice, flambéed with brandy at your table, that sure will orchestrate your flaming meal

GRILLED TEQUILA MARINATED CHICKEN

Rs. 819

½ half chicken marinated for 12 hours in Tequila& rubbed in 16 spices, then slowly oven roasted to order. A free shot of tequila on the house. (please tell your waiter if you don't wanna have Tequila!!)

PARMESAN CHICKEN

Rs. 759

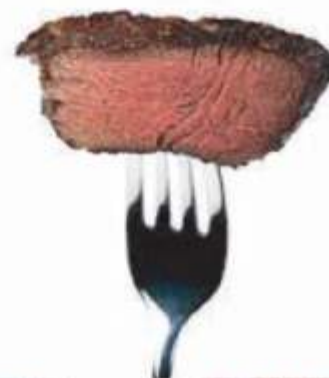
A old classic recipe & still a favorite in countless Diners. Pan roasted Chicken breaded with parmesan & bread crusmbbs, cooked to a perfect Golden. Layered with sauce alfredo & pomodoro sauce



All Entrée are Served with sautéed seasonal veggies.
Select your 1 favorite starch accompaniments to your dishes - Creamy mash potato, French fries

Sauces- Red Wine sauce, 3 pepper corn sauce, Mushroom gravy, Lemon butter sauce (seafood only)

All our mains need a good 30 mins to cook & serve





To truly understand Route 66, you have to know just a little bit about Xavs Norr and the passions of his life. Xavs is a world-class chef, an aficionado of Harley Davidsons and an unapologetic lover of American food. It shouldn't come as a major surprise that he and his wife Nicole decided to name their latest restaurant Route 66 – one of the original highways in the U.S. Highway System (it's a legendary road, as evidenced by the hit song 'Get Your Kicks On Route 66').

If you've dined at their Vagator restaurant Tin Tin, you know the couple takes their food seriously. Very seriously. And that's something of an irony, considering the ambience in both joints which, with its laid-back air, no-pretense décor and quiet simplicity, is not exactly 'serious.'

Why dine at Route 66? For starters, there's no better place in the state to get a true American fix (As an American myself, I know!). These aren't just any old burgers. These are mouth-watering flavour bombs, meaty creations stacked high with bacon and sausages and patties and cheese and spicy Mexican peppers. Take the Wolverine, for example, a hamburger dish featuring a grilled beef patty topped with crisp bacon, grilled hot dog, chipotle chillies, adobo sauce and jalapenos. Prepared in full view on an open fire on the restaurant's terrace, this is just about as good as any



Burgers, Steaks, Pasta, Pizza and Other Slices of America

To truly understand Route 66, you The same goes for my wife Marisha's S.O.B., featuring a grilled beef patty, a pork patty basted with a layer of 'hell sauce', with melted cheese, onion rings, hickory BBQ sauce, bacon, more cheese – all served on a toasted bun with grilled onions. The 'wow' factor comes not just from the extraordinary flavours, but also the price, which, at Rs 399 per burger, is something akin to the bargain of the century, if you consider the copious amounts of meat and cheese. (Why the terms 'S.O.B.' and 'hell sauce'? Not sure, but it must have something to do with the 'bad-ass' portions and taste!) Let's rewind just for a moment. When I dined at Tin Tin with my two sons a while back, we were very pleased with the Beer Battered Prawns (golden fried and served with wasabi mayo). So Marisha and I ordered them again at Route 66, and again, they did not disappoint. Other noteworthy offerings at Route 66 include a nice selection of pastas (Penne Arrabiata and Pesto Penne, to name two), some lovely salads (American Cobb Salad, to name one), a whole range of wood-fired pizzas and some exceptional entrees including Blackened Mahi Mahi, BBQ Smoked Pork Ribs, Flambe of Fillet Mignon and Himalayan Trout Grilled on a Cedar Plank. And for dessert, there's Mud Cake (with vanilla ice cream), Belgian Waffles (with strawberry compote and vanilla ice cream) and an Americana Sundae (with waffles and ice cream).

GOA STREETS

Route 66 has been open only a few weeks, but it's already crowded. Word has travelled fast about the culinary power couple Xavs and Nicole. As an executive chef at major restaurants, 5-star hotels and cruise lines, Xavs has cooked for presidents and celebrities the world over, including the Middle East, Europe and the U.S. His German wife Nicole is currently the pastry chef (note I said THE pastry chef, not A pastry chef) at the Grand Hyatt Goa. Need I say more?

Isn't it wonderful how so many great new eating joints are opening up in Panjim? Of these, Route 66 is one of the best.

The Food: World-Class, American

- The Ambience: Simple and pleasant
 - The Service: Food this good takes time to cook, so be patient
 - The price: Savio and Nicole are writing the book on value for money. Gigantic burgers range from Rs 159 to Rs 399, pizzas are in the Rs 200 and Rs 300 range (except for the Meat Blast, which weighs in at Rs 419) and the entrees are mostly in the Rs 400 range
 - Something Special: The cocktail list is also worth checking out, from the Bull Frog to the Walking Zombie to the Tin Tin Mojito. Also check out the Shooters. Great fun!
- Where: Rua De Ourem, Old Patto Bridge, Near Hotel Sona
(+91) 96 23922796, (+91) 88 05389714,

DESSERTS

MUD CAKE

Rs.269

Warm Rich chocolate Mud cake with vanilla ice-cream

NEW YORK CHEESE CAKE

Rs.349

Bringing to you the mother of all cheese cakes, a classic baked cheese cake, a creamy smooth texture, served with a berry compote

BELGIAN WAFFLES

Rs.349

With berry compote & vanilla ice cream

CAFÉ BRULEE

Rs.299

Creamy coffe flavored custard, slow baked & bruleed

BANANA SPLIT

Rs.299

ice cream sundae with banana and chocolate sauce

AMERICANA SUNDAE

Rs.299

Homemade crisp waffle, scoops of ice cream

Check the availability



MILK SHAKES

Mocha Caramel

Rs.289

Frozen coffee frappe to beat the proclaimed *bucks, the home made caramel sauce, n vanilla ice cream, brings this back on the shelf
Add (30 MI) Kahlua- Rs 180

Vanilla Coconut

Rs.289

A simple Vanilla Milkshake, with coconut cream & bounty choco coconut bar & milk

Add (30 MI) Cobo Rs 99

Add (30 MI) Malibu Rs 119

Mint N Chocolate

Rs.289

Chocolate Ice cream, Milk, After eight...(u all knw this 1), Crème de menthe, chocolate ganache.... Wooo HOOO

Peanut Butter & Banana with Marsh mallows

Rs.289

Bang on – all the ingredients mentioned as the name with Vanilla ice cream, milk & your Snicker bar, topped with marshmallows

Add (30 MI) Jim Beam Rs 150

Chocolate brownie Milkshake

Rs.299

An indulgent flavour made wuth homemade brownie, vanilla ice cream & chocolate syrup

The Classic choice - Vanilla, Chocolate or Strawberry

Rs.269

BUSINESS GOA

Re-creating American comfort Food from delicious burgers and hotdogs to steaks cooked to perfection and a well stocked bar, Route 66 does bring a bit of America to goa, says Rachel Fernandes

It was the promise of American styled diner food that initially caught our attention and drew us to the newly opened Route 66 on the banks of Panjim Ourem Creek. As we walk up the flight of stairs the first sound to greet us is that of our favourite retro tracks. With the likes of Deff Leppard, Aerosmith and Led Zeppelin for company. It was a gut feeling that this was going to be a pleasant and memorable meal. Quaint looking yet absolutely modern, the restaurant has a limited seating capacity but the pace of service ensures that the wait for a table, if you have to, its not long at all.

We start off our much anticipated afternoon meal browsing intently through the eye catching menu which is divided into sections namely appetizers, wiches and dogs, salads, burgers, pastas. New York styled pizzas, entres and deserts. The bar menu meanwhile offers a choice of beers,



cocktails mocktails, whiskey and scotch, vodka, rum, feni, cognac, wines, shooters and even a choice of milkshakes made using only Baskin n Robins ice cream.

Our afternoon started off with a promise of good old American styled diner food in the comfort of good old Ponje and overlooking the Ourem creek. The beer batter prawns were the first to arrive and we were hungry enough to dig in even though they were visibly smoking hot. The crunch of the beer batter perfectly complimented the juciness of succulent prawns. Though I felt that both the batter and the prawns could have done

with a pinch of seasoning, the preperation was an ideal teaser for what was to follow. Next up on our table was fillet mignon. We asked for medium rare and that's exctly what we got. Our afternoon started off with a promise A brilliant change from the overcooked and rubbery steaks that we usually have to bear up with. Adding a dash of drama to the dish owner, Chef Savio Noronha flambeed it right on our table with a well trimmed sit back to enjoy warning. Enjoy we did, both the show and the steak. Accompanied with a creamy melt-in-your-mouth potato mash. A tasty red wine sauce and a side of crunchy sauteed veggies, we savoured the generous sized steak down to the last bite. The cheesy chilli potato wedges with their generously melted stringy cheese and diced onions and jalapenos were a delight to eat though the cheese being stuck on the paper they served on did leave us a tad dissappointed about having to let go off the best part. We were pleasantly full and unaimously decided to give the dessert a skip, more than anything else to savour the lingering taste of a delicious lunch. We promised ourselves though that we would head back often enough to try out all the tasty delights on the menu.

Mocktails

Apple & Ginger Twist Rs.239

Fresh Apple & ginger ale tingles your palette, you will love this mocktail

Virgin Pinacolada Rs.299

Fresh Pineapple juice, Coconut cream, lime juice blended with ice

Bugs Bunnny Rs.239

Fresh juicy Carrot, Ginger & Apple

Vagator Tropical Punch Rs.299

Goan tropical fruits Pineapple, Mango, Passion & coconut, shaken and served on ice

Lychee Peach Martini Rs.299

Lychee & Peach shaken with crushed ice

Mojito Mint Rs.239

A refreshing drink made with Muddled lime & mint with sugar, topped with carbonated water

ROUTE 66 WATTS ZATT



Cocktails



Martini

Rs. 369

A subtle mix of Bombay Sapphire Gin & Martini dry Vermouth shaken on Ice & garnished with an Olive

Pina Colada

Rs. 369

A tropical favorite, fresh pineapple juice, Malibu, Bacardi & coconut milk

Mojito

Rs. 369

A Cuban signature- Muddled fresh mint leaves & lime, crushed ice, Bacardi white rum topped with sparkling water

Tin Tin Mojito

Rs. 369

Our House Signature- Muddled fresh mint leaves & lime, crushed ice, Caribbean dark spiced rum topped with cola

Long Island Iced Tea

Rs. 399

Pleasantly intoxicating. An elaborate concoction of Vodka, Tequila, White rum, Gin, lime juice & a splash of cola

Cosmopolitan

Rs. 369

A trendsetter, an inviting & visually stunning drink of Vodka, Cranberry juice, a drizzle of lime & a touch of Cointreau

Strawberry Daiquiri

Rs. 369

Again a Cuban quinner, entices your senses with a mix of Bacardi white rum, lime juice and a flavor strawberry

Margarita

Rs. 369

Frozen & Simply stylish. A composition of Tequila, Cointreau & lime juice served in a glass rimmed with a frosting of salt

Capriojka

Rs. 369

A Brazilian recipe. Crushed ice placed over wedges of muddled lime, with sugar in an old fashioned glass topped with Smirnoff Vodka

Tequila Sunrise

Rs. 369

A drink of Passion. An Exhilarating combination of Tequila & Orange juice



Beverages

Beer

BEER PINT BOTTLE

Kingfisher Ultra	Rs. 169
Kingfisher Premium	Rs. 139
Budweiser	Rs. 189
Corona	Rs. 239
Hoegaarden	Rs. 239
BIRA White	Rs. 219

Whisky & Scotch

BLENDED SCOTCH

Blenders Pride	Rs. 179
Vat 69	Rs. 229
Black & White	Rs. 299
Teachers50	Rs. 299
J&B Rare	Rs. 329
Black Dog Reserve	Rs. 289
Chivas regal 12 YEARS	Rs. 519
JW Black label	Rs. 519

TENNESSEE/ BOURBON/ IRISH

Jameson	Rs. 369
JIM BEAM	Rs. 369
Jack Daniel	Rs. 666

Single Malt

The Glenlivet 12 YEARS	Rs. 759
Glenfiddich 12 YEARS	Rs. 759
Talisker	Rs. 759
Monkey Shoulder	Rs. 759

Vodka

Smirnoff	Rs. 229
Absolut	Rs. 349
Absolut Flavours	Rs. 399
(Citron/Mandarin/ Peppar)	
Absolut Elyx	Rs. 559

Rum

Old Monk	Rs. 149
Bacardi	Rs. 239
Captain Morgan	Rs. 239

Gin

Greater Than	Rs. 149
Hapusa	Rs. 379
Stranger & Sons	Rs. 299
Pumori	Rs. 319
Samsara	Rs. 259
Jaishalmer	Rs. 669
Gordon	Rs. 249
Beefeater	Rs. 399
Bombay Sapphire	Rs. 499
Tanqueray	Rs. 499

Brandy/ Cognac

Morpheus	Rs. 169
Honey Bee	Rs. 139
Mansion House	Rs. 139
Hennessy VS	Rs. 799

Feni- Our Own Goan Alcohol

Big Boss Cashew / Coconut	Rs. 149
Cazulo Cashew / Coconut	Rs. 199
Local Cashew Feni	Rs. 159

Shooters

Tequila "CAMINO GOLD"- A Mexican Spirit	Rs.379
Sambuca - An Anise seed Flavored Liqueur	Rs.379
Kamikaze - Vodka, Cointreau & Lime juice	Rs.439
B- 52 - Kahlua, Irish cream , Cointreau	Rs.439
Bazooka - Sambuca & Irish cream Liqueur	Rs.439
JagerBomB	Rs.649

Liqueurs

Baileys	Rs.449
Cointreau	Rs.599
Kahlua	Rs.449
Jagermeister	Rs.579

Wines By the Glass

WHITE	
Santa Rita 120	Rs.449
'Savignon Blanc'	
Fratelli 'Chenin Blanc'	Rs.549
RED	
Grover 'Reserve'	Rs.449
Fratelli 'Sanjiovese'	Rs.549

Non - Alcoholic

Mineral Water	Rs.89
Iced Tea	Rs.169
Coke/Sprite	Rs.79
Soda	Rs.49
Diet Coke	Rs.139
Lime soda	Rs.139
Ginger Ale	Rs.139
Tonic Water	Rs.139
Red Bull	Rs.219
Juices (TROPICANA)	Rs.199

Coffee

Espresso	Rs. 169
Cappuccino	Rs. 249
French Press	Rs. 199

All Peg Measure 60ml



On All Alcohol Drinks 22% Vat Applicable

Slippery Nipple

Rs.429

A cocktail so slippery n creamy with the richness of Irish cream Baileys, tropical flavors of pink Guava juice, crushed Ice. You won't stop at 1 till you scream 1 more.

Appletini

Rs.339

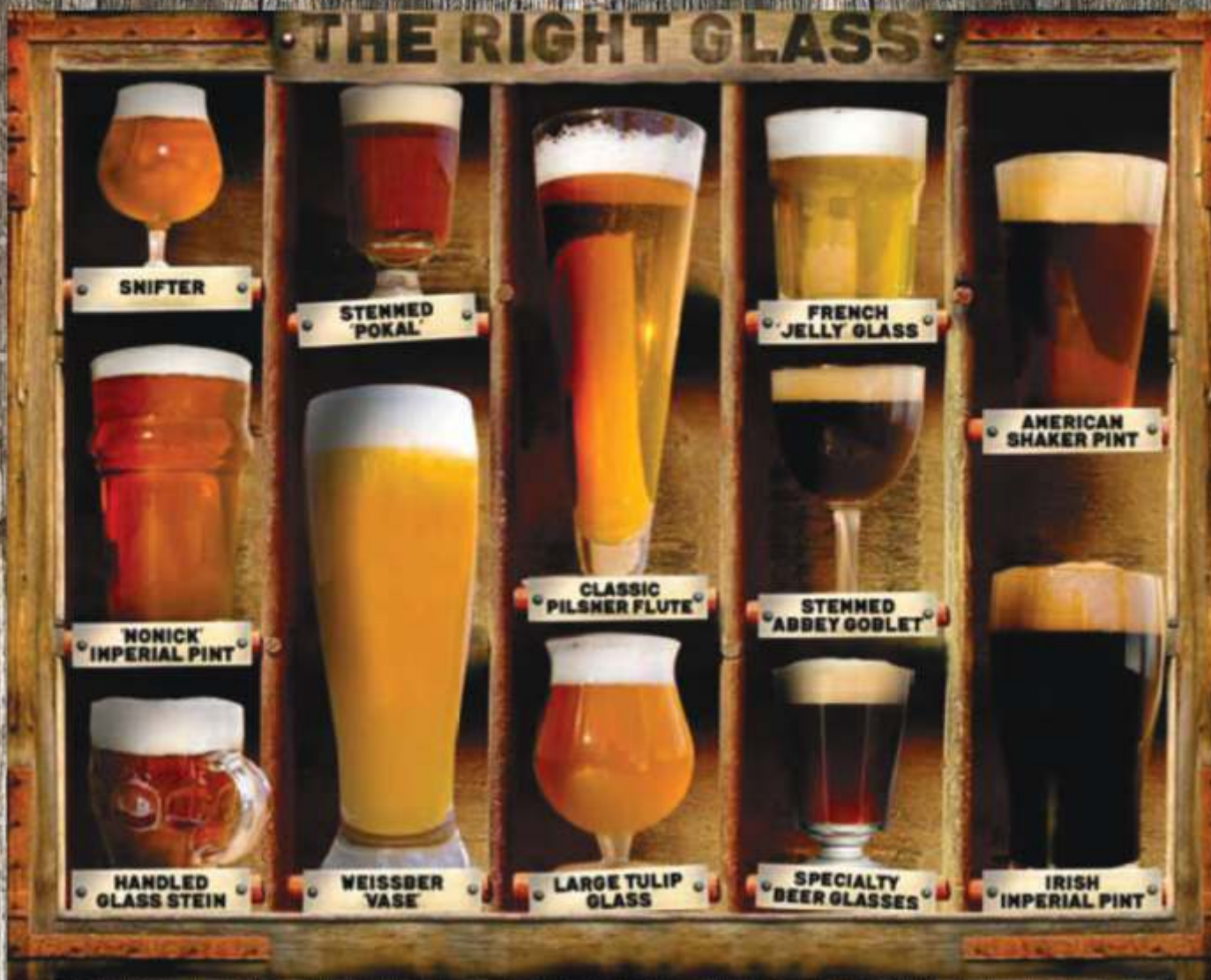
Apple flavored Vodka, crushed ice, splash of Apple juice, club soda, lime juice

Alcohol used at
Route 66 are
made from
branded and the
best

Smirnoff / Bacardi
/ Desmondji
Tequila / Baileys /
Bombay Sapphire,
Martini, Cabo
Fresh Berries /
Fresh Juices

I'VE SPENT
A LOT OF TIME
BEHIND
BARS!





CocaCola's bottles over the years

A história da Coca Cola





FRATELLI "SANGIOVESE" INDIA

Rs.1199

Made in traditional Tuscan way with sanjiovese grapes. the wine has a light but elegant oaky aroma, perfect fusion of acidity with a natural impression of sweetness & elegant tannins

Food Pairings- Route 66 Burger, SOB, Wolverine, Flambe steak, pasta

CAMPO VIEGO "TEMPRANILLO" SPAIN

Rs 1999

Its is perfumed, soft and fresh with a long finish with notes of fruits, vanilla and cocoa

Food Pairings- pasta, poultry and fresh light cheeses, grilled chicken, small bites (light cheese, grilled vegetables)

PAULA "MALBEC" ARGENTINA

Rs 2199

A typical violet-red color; its aromas fresh red and black fruits, berries, spices announce a smooth and round bodied wine

Food Pairings- Tomahawk Steak, Wild Hog, LSD, Pepperoni Pizza, Wolverine, Tequila Chicken

MANNARA "MERLOT" ITALY

Rs 1699

A full bodied wine , rounded off with an elegant & harmonious finish, pairs well with pasta & poultry

Food Pairings- Lasagna, Penne Arabiata, Grilled Tequila Chicken, Chicken Parmagiana, Spaghetti Bolognese & Meatballs

NIEL JOUBERT "PINOTAGE" SOUTH AFRICA

Rs 1699

Fine lively tannins in a long finish, smooth on the palette , with distinct delicate aromas .

An excellent food accompaniment but also delicious as it is

Food Pairings- BLT, Conny Island Dog, Griiled Cajun Chicken wich, S.O.B,

JACOBS CREEK "SHIRAZ CABERNET" AUSTRALIA

Rs 1799

A complex flavour of mulberry, plum, chocolate & spics with excellent fruity notes

Food Pairings- Flambe steak, Sex Mex Pizza, Philly Steak Sandwich, Pulled Pork Sandwich, Tomahawk Steak, Bourbon Pork Ribs

GROVER RESERVE

Rs 1600

A big brooding boisterous red, the kind that makes steaks melt. The fruit is present but sits beneath the oak which impart rich chocolate-coffee-toasty primary notes. With a name like Chêne (French for oak) one wouldn't expect anything else.

Food Pairings- All our Aged Steaks & Ribs - Tomahawk Steak, Fillet of beef, BBQ Smoked Ribs, Flambe Fillet mignon, Iron Man, 66 Steak burger, LSD Burger, WTF





WHITE WINE

FRATELLI "CHENIN BLANC" INDIA

Rs 1119

Pale yellow in colour with a bouquet of fresh tropical aromas. On the palate the wine offers smooth and elegant acidity. The contact of French oak enhances this wine's elegance while adding to its mineral structure and thus making for a complex wine.

Food Pairings: Pesto Fussili, Top Gun, Club Wich, Black Widow, Gambari Pizza, Penne Arabiata, Drums of Hell, Salads, All poultry & Seafood Dishes

SANTA RITA 120 "SAVIGNON BLANC" CHILE

Rs 1449

A clear, bright pale to medium yellow color a citrus taste overall, and lightly sweet as well.

Food Pairings: Shrimp Cocktail, Chicken Quesadilla, Greek Salad, Pulled Wiches, Club wich, BLT, Sheikh burger, Dark knight, Chicken Parmagiana

MANNARA "PINOT GRIGIO" ITALY

Rs 1699

A dry easy drinking Sicilian white wine with a floral aroma and flavours of citrus, apple, pear, vanilla and almonds.

Food Pairings: Potato skins, Beer battered Prawns, Cobb Salad, Grilled veg/ pasta Salad, Pizza Primavera, Sex Mex Pizza, Top Gun, Tequila chicken & buffalo steak

CAMPO VIEGO TEMPRABILLO BLANCO SPAIN

Rs 2199

A highly aromatic wine – combining floral and white fruit aromas from the Viura with bright citrus characters shows high levels of acidity of tempranillo.

Food Pairings: Perfect on its own or with chicken, fish and salad dishes

JACOBS CREEK CHARDONAY AUSTRALIA

Rs 1999

This medium bodied Chardonnay has an attractive lemon, ripe peach, melon & subtle oak flavours.

Food Pairings: Greek Salad, Caesar salad, Pizzas, Pastas, Hot flaming appetizers, Burgers, Top Gun & Seafood dishes

FRATELLI SANGIOVESE BIANCO INDIA

Rs 1499

A first for any Indian brand. On the palate hints of vanilla and violets along with a light body characterizes this rare white wine.

Food Pairings: Shrimp Cocktail, Drums of Hell, Wolverine, S.O.B, Wolverine, Grilled veg/Pasta salad, Chicken Parmagiana, Tequila chicken, Bourbon Pork Ribs



