

Okra

Bar & Restaurant



LA ALPHONSO

MARINA RESORTS & SPA

MENU

BREAKFAST

Lemon & Green Tea / Masala Chai (Cup/Pot)	80/120
Black Coffee / Milk Coffee	100/120
Indian/Continental Breakfast	300/350
Choice Of Juice (<i>water melon, pineapple, orange</i>)	150
Fresh Cut Fruit (<i>watermelon / melon / pineapple</i>)	150
Choice Of Paratha (<i>aloo, paneer, gobi, mix</i>)	150
Choice Of Dosa (<i>plain, masala, mysore masala, rawa</i>)	100/130/160/160
Idli & Vada	150
Chole Bhature	170
Poori Bhaji	150
Choice Of Uttapam	150
Choice Of Eggs (<i>omelets / scrambled / boiled / fried</i>)	130
Pan Cakes	150
<i>(caramelised banana / mixed assorted berries / fresh fruit & maple)</i>	

SALAD

Mix Sprouts Salads	120
<i>(combinations of sprouts & lemon vinaigrette)</i>	
Classic Indian Green salad	120
<i>(mélange of onion, cucumber, tomato, carrot lemon and green chilli)</i>	
Som Tum Chae (<i>Spicy Green Papaya Salad</i>).	150
Greek Salad	300
<i>(sliced cucumbers, tomato, green bell pepper, onion, olives and feta cheese)</i>	
Kimchi Salad	150
<i>(Finely chopped cabbage and veggies tossed in special dressing)</i>	
Classic Caesar Salad Vegetable / Chicken	175/250
<i>(lettuce tossed in signature caesar dressing, basil croutons & parmesan cheese)</i>	
Larb Gai (<i>thai minced chicken salad</i>)	250
Yum Talay (<i>spicy seafood salad</i>)	250
Russian Salad	200
<i>(diced boiled potatoes, carrots, cucumber, green peas, eggs, celeriac, onion, diced boiled chicken and tart apple with salt, pepper mustard and mayonnaise to enhance the flavor)</i>	

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SOUPS

Tamatar Dhaniya Shorba <i>(traditional tomato soup)</i>	180
Roasted Tomato Basil Soup <i>(served with herb croutons)</i>	180
Minestrone Soup <i>(tomato, beans, root vegetable soup with Parmesan cheese)</i>	200
Cream of Chicken Soup <i>(topped with paprika & cream)</i>	220
Manchow Soup Veg / Chicken <i>(chinese traditional soup with fried noodles)</i>	180/220
Tom Yum Soup Veg/ Chicken/ Prawn. <i>(thai style hot and sour flavored with bird chilies, kaffir lime leaves and galangal)</i>	180/200/250
Coriander Clear Soup Veg/ Chicken/ Prawn <i>(aromatic clear soup with chinese greens)</i>	180/200/250

STARTERS

Crispy Fried American Corn <i>(american corn kernels, peppers, garlic, golden fried & tossed to perfection)</i>	175
Crispy Spicy Fries <i>(deep fried potato fries tossed in chefs masala)</i>	175
Thai Spring Rolls <i>(spring rolls - shredded vegetable or chicken in thai curry flavor)</i>	220/300
Chilly Mushroom/ Baby corn/ Paneer / Chicken <i>(classic mushroom/ baby corn paneer / chicken in chili & colored peppers)</i>	220/270
Nachos. <i>(corn chips, refried beans, sour cream, pico de gallo and flashed with cheese)</i>	300
Schezwan Pepper Tossed / Chicken / Prawns <i>(chicken cubes/ prawns delicately tossed with schezwan pepper)</i>	300/450
Chicken Lollipop <i>(a hot & spicy appetizer made with drumettes of chicken wings)</i>	250
Schezwan Chilly Chicken / Fish <i>(diced chicken/fish tossed with home ground Schezwan sauce)</i>	300/350
Crispy spiced Calamari <i>(tossed with ginger and cilantro; served with sweet chili sauce)</i>	400
French Fries	150
Veg Pakoras	180

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TANDOORI

Aloo ki Nazakat	250
Achari Paneer Tikka <i>(cottage cheese marinated with panchphoran spices & delicately cooked in tandoori)</i>	350
Tandoori Khumb / Malai Broccoli <i>(mushrooms/ broccoli marinated and cooked over charcoal)</i>	300
Murgh Malai Tikka/ <i>(succulent chicken cubes marinated in cheese & cream)</i>	450
Tandoori Murgh Tikka <i>(spring chicken yoghurt home ground spices / basil pesto yoghurt roasted in traditional clay oven)</i>	450
Mutton Seekh Kebab <i>(baby lamb minced spices skewered and finished in a tandoori)</i>	450
Tandoori Mahi Tikha <i>(fish marinated with yoghurt home ground spices / basil pesto yoghurt roasted in traditional clay oven)</i>	450
Veg / Non Veg Platter. <i>(mix paneer tikka, mushroom, broccoli and aloo ki nazakat / mix of chicken tikka, fish tikka and mutton sheek kebab (3 pieces each)</i>	450/600

CONTINENTAL & ITALIAN

Penne & Spaghetti <i>(Arabiata / Alfredo / Pesto)</i>	350
Mac & Cheese <i>(Vegetable/Chicken)</i>	300/350
Vegetable Au Gratin. <i>(Baked Vegetables)</i>	300
Grilled Chicken <i>(pomodoro / chicken bolognaise)</i>	400
Grilled Fish Fillet <i>(orange & tossed tomato salad in caper lemon butter)</i>	450
Cheese Sandwich <i>(Grilled Chicken Cheese , with Tomato and Cucumber)</i>	200
The Classic Club Sandwich <i>(crispy iceberg , roasted chicken, fried egg, chicken salami, tomato)</i>	250
Mediterranean Pan Seared <i>(Paneer / Chicken)</i>	320/350
Char Grilled <i>(Chicken/Prawns/Fish)</i>	350/400/400

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ORIENTAL

(Dry/Gravy)

Thai Red curry Veg / Chicken / Prawn	355/455/555
<i>(flavored with kaffir lime leaves & basil)</i>	
Thai Green curry Veg / Chicken / Prawn	355/455/555
<i>(flavored with lime leaves & basil)</i>	
Thai basil chicken.	375
<i>(wok-tossed chicken breast with basil leaves, yard long beans, chillies and kaffir lime leaves)</i>	
Hong Kong chicken.	375
<i>(chicken stir fried with bamboo shoots, shitake and flavored with chinese rice wine)</i>	
Ginger Fish	400
<i>(wok seared in a ginger sauce with shitake, burnt chillies & scallions)</i>	
Fire Prawns	As per size
<i>(wok fried & tossed with homemade pepper chili pepper sauce; served over broccoli and greens)</i>	
Singapore Chili Crab	As per size
<i>(crab stir fried with bell pepper in singapore chili sauce)</i>	
Lobster in XO sauce	As per size
Lobster and Red Onion Stir Fried with Homemade XO Sauce	

RICE AND NOODLES

Fried Rice Yang chow/ Schezwan/ Khao Pahd	255/305/395
Veg / Chicken / Sea Food	
Hakka Noodles / Dragon Noodles	255/305/395
Veg / Chicken / Sea food	
Singapore Rice Noodles with Fried Chicken	325
Burmese Pan-Fried Noodles with Seafood Curry Sauce.	400

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INDIAN FOOD

Egg Curry/Masala	300
Murgh Ragada Masala (<i>tawa roasted chicken finished in a juicy onion tomato gravy</i>)	350
Chicken Shahi Patiala (<i>succulent pieces of broiled chicken with spicy masala</i>)	400
Kadhai Murgh (<i>stir fried chicken, bell peppers, coriander & dry red chillies</i>)	350
Murgh Makhani (<i>chicken tikka, silky tomato gravy finished with butter & cream</i>)	350
Mutton Rogan Josh (<i>spicy traditional kashmiri mutton curry</i>)	500
Rara Gosht (<i>mince mutton & pieces mutton together, cooked in a gravy</i>)	500
Subz Keema (<i>mixed chopped vegetable cooked with onion tomato gravy</i>)	235
Makai Palak (<i>fresh spinach puree cooked home style with sweet corn</i>)	250
Subz Diwani Handi (<i>royal vegetable preparation cooked with cashew & onion gravy</i>)	250
Paneer Aapki Pasand (<i>lababdar, shahi, kadhai, butter masala, tikka masala , palak</i>)	300
Khumb Do Pyaza (<i>mushrooms cooked in onion gravy garnished with onion petals</i>)	320
Makai Mushroom Masala (<i>baby corn & mushroom finished with onion gravy</i>)	300
Malai Kofta / Methi Mutter Malai (<i>rich cashew nut gravy finished with cooking cream</i>)	350
Dal Makhani / Yellow Dal Tadka / Dal Kolhapuri / Dal Fry	250/180/250/180

GOAN STORIES

(served with steamed rice, goan poi, french fries & salad)

Goan Fish / Prawns Curry	350/450
Vegetable Caldeen / Foogath	320
Xacuti & Vindaloo (<i>Veg / Chicken</i>)	300/400
Prawn Balchao (<i>prawns simmered in hot & sour, spicy authentic gravy</i>)	500
Chicken Cafreal	400
Fish Rawa / Tawa Fry (<i>fried fish rawa masala / spicy goan masala</i>)	As per size
Prawn Rawa / Tawa Fry (<i>prawns shallow fried in rawa masala /spicy goan masala</i>)	As per size
Lobster	As Per Size
Grilled Crab	As Per Size

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RICE & ROTI

Steamed Rice / Jeera / Pulao / Mutter	150/170/200
Dal Khichadi.	200
Biryani (Veg / Egg / Chicken / Mutton / Prawns)	250/300/350/450
Tawa Roti (Plain / Butter) (2 pieces)	100/120
Missi Roti	120
Tandoori Roti (Plain / Butter) (2 pieces)	100/120
Laccha Paratha.	90
Plain Naan / Butter Naan	90/110
Garlic Naan / Cheese Garlic Naan.	120/150
Paneer Kulcha / Onion Kulcha / Amritsari Kulcha	150/170

DESSERTS

Gulab Jamun (2 pieces)	110
Ice Cream Scoop (Vanilla / Strawberry / Chocolate / Butter Scotch / Mango) (2 Scoop)	150
Seasonal Cut Fruit Platter	200
Moong Dal Halwa	180
Blueberry Cheese Cake	180
Banana Crumble	180
Kheer	120
Shahi Tukda (4 pieces).	200

***Good Food takes time,
All our meals are prepared freshly when ordered and will take up to 30 mins.***

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BAR MENU

SINGLE MALT

	30ml.	60ml.
Glen Morangie	350	650
Glen Fiddich	350	650
Glen Livet	350	650

PREMIUM SCOTCH

J W Red Label	300	600
J W Black Label	350	700
J W Gold Label	500	1000
Chivas Regal	450	900
Jim Beam White	280	560
Jack Daniel's	400	800

SCOTCH

Teachers Highland Cream	200	400
Teachers 50	300	600
100 Piper	250	500
Vat 69	200	400
Black Dog	250	500
Black & White	250	500
Ballantines	250	500

WHISKEY

Royal Stag	120	240
Royal Challenge	120	240
Signature	150	300
Antiquity	150	300
Antiquity Blue	180	360
Blenders Pride	150	300
Imperial Blue	150	300

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Bombay Sapphire	250	500
Blue Riband	120	240
Beefeater	200	400

BRANDY

Honey Bee		200
Mansion House	120	240

RUM

Old Monk	100	200
Bacardi	100	200
Malibu	250	500
Cabo	175	350

VODKA

Belvedere	400	800
Grey Goose	400	800
Absolut	200	400
Smirnoff-regular	150	300
Smirnoff - Flavoured	170	320
<i>(Lime/ Vanilla/ Green Apple/ Orange)</i>		
Romanov	100	200

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BAR MENU

LIQUEUR

	30ml.	60ml.
Baileys / Sambuca	300	600

BACARDI BREEZER (330ml.)

Bacardi Breezer	200
<i>(cranberry / passion / blackberry / blueberry / jamaican)</i>	

BEER (330ml.)

Carlsberg / Tuborg	170
Kingfisher Regular / Strong / Ultra	150/170/200
Budweiser / Magnum	170/200
Hoegaarden / Heineken	200
Corona	300
Kings	150
Bira Blonde / White	220/180

SPARKLING WINE

Moet & Chandon (Glass/Bottle)	2000	12000
Sula Brut (Glass / Bottle)	450	3000

WINES

Red Wine	450	3000
White Wine	450	3000

FENNY

Coconut	150
Cashew	150

COCKTAILS

Whiskey Sour / Mojito / Cosmopolitan / Margarita / Bloody Mary / Blue Lagoon / Screw Driver / Pina Colada	450
Long Island Ice Tea	550
Tequila Shot	400

MOCKTAILS

Exotic Fruit Punch/ Virgin Colada / Virgin Mojito / Blue Angel / Orange Tango / Goa Green	250
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ENERGY DRINKS / SOFT BEVERAGES

Juice Fresh	200
Juice Can (glass)	120
Fresh Lime Soda / Water	80 / 70
Aerated Drinks	80
Red Bull	200
Mineral Water	60

HOOKAH

Single / Mix / Special	1500/200//3000
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