

The Verandah Restaurant

GOA, goes back many centuries in history and was once the Rome of the East! A meeting point of East And West - a confluence of varied cultures, philosophies, religions and beliefs, where civilizations of the Occident mingled with those of the Orient.

A legacy of this vibrant past is Fontainhas - Asia's only Latin Quarter. Located in the capital city of Panaji, It's winding alleys and quant by lanes, old portals, run down houses and decaying mansions stand testimony to a grand era long gone by!

Having been part of this romantic Latin Quarter pantheon for well over a century, the Panjim Inn, Panjim Pousada and Panjim People's are three lovingly restored heritage hostelries which provide **old world Goan hospitality** for the discerning traveller with a desire to experience Goa's **history, culture, gastronomy and art.**

Hindu, Christian and Moor, Philosopher and Saint, Mariner and Buccaneer, Foot Soldier and General, Singer and Fiddler and so many others of the same ilk have passed our way leaving traces of their influences of Goa's culture and cuisine.

'The Verandah Restaurant' at the Panjim Inn invites you to sit back and take a sussegado moment to wander down memory lane and explore the myriad sweet, sour, bitter, tangy and pungent flavours of Goa's culinary culture.

Spirits & Wines

BY BOTTLE	PRICE
BIG BANYAN RED(Merlot/Shiraz).....	1350
SULA RED(Cabernet shiraz)	1300/800
BIG BANYAN WHITE(Chenin Blanc/Chardonnay)	1250
SULA WHITE(Chenin blanc).....	1200/700
CHAMPAGNE(Sula)	1950
PORT WINE (Vinicola)	600

WINE BY GLASS (150 ml)	PRICE
BIG BANYAN RED (Merlot/Shiraz)	380
BIG BANYAN WHITE (Chenin Blanc/Chardonnay)	370
SULA RED(Cabernet shiraz)	400
SULA WHITE(Chenin blanc).....	380
PORT WINE(Vinicola)	180

MALT / SCOTCH / WHISKY (30ML)

AMRUT FUSION (Single Malt Whisky).....	300
JOHNY WALKAR BLACK LABEL-12 YO (Scotch Whisky).....	400
SIGNATURE (Rare).....	130

RUM (30ML)

OLD MONK	150
BACARDI	160

VODKA (30 ML)

SMIRNOFF	180
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GIN (30ML)

GORDONS (London Dry Gin).....	150
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BRANDY (30 ML)

HONEY BEE	100
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LIQUEUR

FENI GINGER LIQUEUR (House Special).....	100
LEMONCELLO VODKA(House special).....	120
FENI	180/90

BEER

KINGFISHER LARGE (650ml).....	180
KINGFISHER PINT (330ml)	110
BIRA WHITE/BLONDE (330ml).....	150

BREEZER

CRANBERRY/ORANGE/LEMON	180
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COCKTAILS

PINA COLADA	400
(White Rum, Coconut cream & Pineapple Juice Blended With Ice)	
ISLAND TIME.....	250
(Cashew Feni, Pineapple Juice, Lemon Juice, Cinnamon Powder blended with Ice)	
DAZZILING GOA.....	250
(Cashew Feni, Lemon Juice, Soda, Cardamon Pods, Clove Flakes and Ginger with Ice)	
MOJITO (White Rum, Sugar, Lemon Slice, Mint Leaves, Soda).....	400

MOCKTAILS

PINK FLAMINGO (Strawberry Ice cream, Orange Juice, Pineapple Juice).....	230
TROPICAL DELIGHT	230
(Coconut Milk, Pineapple Juice, Mango Juice Blended with Banana)	

BEVERAGES

SERVICE OF DRINKING WATER.....	60
SERVICE OF COKE / SPRITE / FANTA.....	60
SERVICE OF SODA.....	60
SERVICE OF TONIC WATER.....	110
FRESH LIME SODA(Sweet/Salted/Mix).....	150
SERVICE OF DIET COKE.....	150
COFFEE POT (Large/Small).....	250/200
TEA POT (Large/Small).....	250/200

CAFÉ COFFEE DAY

CAPPUCCINO.....	150
AMERICANO / ESPRESSO.....	150
COLD CHOCOLATE / HOT CHOCOLATE / COLD COFFEE.....	200

FRESH JUICES

WATERMELON, PAPAYA, MIXED FRUITS.....	220
LASSI (SWEET/ SALTED/ BANANA/ PAPAYA).....	200

EGGS TO ORDER (WITH TOAST AND BUTTER)

• OMELETTE (PLAIN/ CHEESE/ MUSHROOM/ MASALA).....	190
• SCRAMBLED EGGS.....	190
• PORRIDGE.....	190
• • PANCAKE (BANANA, CHEESE, JAM & HONEY).....	180

BREAD & TOAST

• TOAST.....	80
• CHEESE / MUSHROOM ON TOAST.....	240
• FRENCH TOAST.....	240

SANDWICH (WITH FRENCH FRIES)

• • NON VEG. CLUB / VEG CLUB SANDWICH.....	390/380
(Ham, Chicken, Cheese, Lettuce / Tomato, Cucumber, Cheese, Lettuce)	
• TUNA SANDWICH (Plain / Grilled).....	400

STARTERS

• CALAMARI (Golden / Chilly Fry).....	450
• CRISPY CHICKEN.....	400
• • VEG SPRING ROLL/CHICKEN SPRING ROLL.....	350/390
• PRAWNS (Chilly Fry / Golden Fry).....	450
(Prawns cooked in a goan style with onions and chillies and capsicum)	
• VEG FINGERS.....	280
• FRENCH FRIES.....	240
• MASALA PAPAD.....	150

SOUPS

• CALDO VERDE.....	250
(A creamy Portuguese potato soup laced with spinach)	
• TOMATO SOUP.....	200
(A creamy soup made of fresh tomatoes topped with dash of cream)	
• VEGETABLE SOUP.....	210
(Soup with an assorted fresh vegetables)	
• SWEET CORN CHICKEN SOUP.....	240
(Soup with shredded chicken, egg and sweet corn)	

SALADS

- RUSSIAN SALAD.....250
(Assorted diced vegetables in mayonnaise)
- TUNA SALAD.....350
(Tuna served with lettuce, onions, tomatoes and olives with olive oil/ Vinaigrette Dressing)
- GREEN SALAD..... 250
(Onion, Tomato, Carrot, Cucumber, Iceberg Lettuce)
- GREEK SALAD 300
(Cucumber, Tomato, Green Bell Pepper, Red Onions, Olive & Cheese)
- CAESER SALAD..... 300
(Iceberg, lettuce, Croutons, Mayonnaise and cheese)

Main Course

GOAN CUISINE (NON-VEG)

- CURRY RICE (PRAWNS/ MACKEREL, WITH PAPAD AND RICE)470/350
(Prawns/Fish simmered in traditional Goan coconut curry and served rice)
- SAMBARACHI KODI (REGULAR PRAWNS WITH RICE & PAPAD)..... 470
(Traditional Goan curry with fresh prawns in a coconut milk extract and tamarind)
- PRAWN BALCHAO.....470
(A spicy Goan preparation with ginger, garlic, vinegar and red chillies)
- CHICKEN VINDALOO..... 450
(Diced chicken in a blend of spices flavored with caramelised onion in Goan vinegar)
- CHICKEN CAFREAL..... 450
(Chicken marinated in a paste of green coriander, mint and spices)
- GOAN CHICKEN CURRY (Served with rice and papad).....440
- FISH MASALA FRY (Price as per the choice of sea food)
(Fish marinated in ginger, garlic paste & Goan masala)
- EGG CURRY/MASALA (With papad and rice).....300
(Boiled eggs in traditional Goan curry)
- GOAN SAUSAGES470
(Goan sausage diced, onion, tomato, capsicum & boiled potatoes cooked with traditional Goan spices)

- PORK ROAST 460
- PORK VINDALOO 470
(Cubed pork in blend of spices flavoured with caramelised onion in Goan vinegar)
- PORK SORPOTEL (With Goan bread). 470
Small pieces of pork & liver fried onion & Goan spices)
- PORK CHILLI FRY..... 450
(Small pieces of pork cooked in Goan style with Onions, Chillies and kokum petals)
- DEEP FRIED PORK RIBS450
(Deep fried pork ribs marinated with goan masala)
- PORK CHOPS450
(Pan fried pork chops served with garlic and butter)
- VEG CALDIN (With Goan bread)..... 375

INDIAN CUISINE

VEG

- DAL FRY/DAL TADKA.....290
(Dal seasoned with fried spices)
- PALAK PANEER 380
(Cottage cheese in a creamy curry of blended spinach and fresh cream)
- ALOO GOBI/ALOO MUTTER 350
(Diced potato & cauliflower tossed in Indian gravy/Diced potato & peas tossed in gravy)
- VEGETABLE KADAI..... 340
(Sautéed mixed vegetables cooked with freshly ground spices and simmered in delicious Tomato gravy)
- VEGETABLE JALFREZI. 340
(A Semi dry dish with a blended with many vegetables and spices)
- STIR FRIED VEG 300
(Assorted vegetables stir fried in Vegetable Oil)
- DAL MAKHANI300
(Black lentil and red kidney beans simmered in a mildly spiced creamy curry)
- CAULIFLOWER BHAJI275
(Stir-fried cauliflower with onion and tomato)

- VEGETABLE BIRYANI 420
(A delightful blend of rice with curried vegetable)
- GOBI MANCHURIAN 300
(A Chinese vegetarian dish in a tangy garlic sauce made of deep fried cauliflower dumplings)

NON VEG.

- CHICKEN TIKKA MASALA 480
(Roasted chicken cooked in rich tomato base gravy with Indian spices)
- BUTTER CHICKEN 490
(Chicken pieces marinated in yoghurt & cooked in a rich tomato gravy)
- CHICKEN BIRYANI 480
(A delightful blend of rice with curried vegetables and chicken pieces)

CONTINENTAL

- FISH AND CHIPS (Price a per choice of fish)
(Grilled/ Fried fish served with chips)
- ROAST CHICKEN 480
(Boneless chicken roasted with potatoes and onion/ Choice of sauce)
- CHICKEN STEAK 480
(Boneless chicken cooked in mushroom brown sauce)
- BEEF STEAK 570
(Under-cut of beef cooked in pepper/ mushroom brown sauce)
- VEG. AU-GRATIN 380
(A baked dish of broccoli, carrot & beans topped with white sauce)
- ■ PASTA/ (PENNE/SPAGHETTI/MACARONI) 360

CHINESE CUISINE

- ■ FRIED RICE (NON VEG./ VEG/ MIX) 350/340/370
(Fried rice with chicken/ egg/ vegetables, vegetable and prawns)
- ■ NOODLES (NON VEG./ VEG/ MIX) 370/320/360

ACCOMPANIMENTS

- RICE (Steamed/ Jeera) 190/220
- CHAPPATI / BUTTER CHAPPATI 50/60
- ■ NAAN 80/90/160
(Plain Naan/ Butter Naan/ Garlic Naan/ Cheese garlic)

DESSERTS

- BEBINCA / WITH ICE CREAM (Goan traditional sweet) 250/280
(A traditional Goan Dessert made of layer of flour and coconut milk)
- SERRADURA 300
(A creamy delicious chilled Portuguese dessert layered with powder Marie biscuit)
- CREAME CARAMEL 240
- FRUIT SALAD/ WITH ICE CREAM 225/275
- ICE CREAM (Vanilla, Strawberry) 250

Outside Food and Drinks are not allowed