EDGE TROPICAL BAR & KITCHEN

ALILA DIWA GOA

FOOD MENU

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GET STARTED !

- "stay Fit" Salad *(N)(G)(MT)(SD)* — 425
  168 Kcal
  Quinoa Salad, Mixed Beans, Sunflower Seed Broccoli, Carrot, Basil Vinaigrette

- Tomato, Burrata Salad *(N)(D)(SO)(SD)* — 425
  417 Kcal
  Pesto, Arugula, Sea Salt, 18-year-aged Balsamic

- Som Tam Salad *(N)(G)(SO)(SD)* — 425
  128 Kcal
  Raw Papaya, Tomatoes, Onions, Chilli, Peanuts

- Seafood Salad *(S)(F)(MT)* — 450
  300 Kcal
  Mesclun, Slow Poached Seafood, Oranges, Arugula, Fennel, Lemon Vinaigrette

- Shakarkhand Ki Chaat *(D)(G)* — 375
  318 Kcal
  Dahi, Sweet Chutney, Mint Chutney, Sev, Pomegranate, Coriander

- Guacamole N Chips *(D)(G)* — 395
  287 Kcal
  Fresh Avocado Guacamole, Basket Of Paprika Crisps

- Button Idli Chaat *(D)(G)(MT)* — 375
  195 Kcal
  Steamed Idli, Tamarind Chutney , Fried Curry Leaves, Onion, Sev

- Garlic Pesto Crisp *(N)(D)(G)* — 425
  525 Kcal
  Basil Pesto, Olive Oil, Chilli

- Rawa Fried Fish *(D)(G)(F)* — 565
  302 Kcal
  Semolina Coated Seasonal Fish Shallow Fried Curried Sriracha Mayo

VEGETARIAN NON-VEGETARIAN

(N) Nuts · (G) Gluten · (MT) Mustard · (SD) Sulphur Dioxide · (D) Dairy · (SO) Soya
(S) Shellfish · (F) Fish · (E) Eggs · (PO) Pork · (SE) Sesame

FOOD MENU

GET STARTED ! · CONTINUED

▲ Kerala Beef Fry *(G)(MT)* — 565
281 Kcal
Slow Cooked Tenderloin, Coin Paratha A Spice Studio Signature

▲ Prawn Podi Aop *(D)(G)(S)* — 595
135 Kcal
Prawn Oil, Dosa Podi, Garlic, Tamarind

● Truffle Mushroom Galouti *(N)(D)(G)* — 445
305 Kcal
Minced Smoked Mushroom Gallete,dahi Chutney,ulta Tawa Paratha

▲ Egg, Avocado Toast *(D)(G)(E)* — 395
264 Kcal
Fried Egg, Country Bread, Avocado, Arugula, Chilli Pesto Drizzle

DIMSUMS !

● Waterchestnut & Shitake *(G)(SO)* — 425
248 Kcal

● Vegetable Crystal Dumpling *(G)(SO)* — 425
290 Kcal

▲ Curried Chicken Dimsum *(G)(SO)* — 475
291 Kcal

▲ Prawn Ginger Suimai *(G)(S)(SO)* — 545
329 Kcal

▲ Open Bao Crispy Conjee Lamb *(D)(G)(E)(SO)* — 475
437 Kcal

● Open Bao Crispy Vegetable *(D)(G)* — 425
332 Kcal

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POEE SLIDERS !

- Paneer Ghee Roast *(D)(G)* — 445
  405 Kcal
- Jackfruit Sukkah *(D)(G)* — 445
  315 Kcal
- Chicken Caffreal *(D)(G)* — 525
  413 Kcal
- Beef And Caramelized Onion *(D)(G)(SO)(MT)* — 525
  315 Kcal

LET'S ROLL IT !

- Katsu Paneer Wrap *(D)(G)(SO)* — 475
  246 Kcal
  Desi Wheat Chapati, Katsu Paneer With Sriracha
- Mutton Seekh Wrap *(D)(G)* — 575
  335 Kcal
  Seekh Kebab, Rumali, Dahi Chutney, Laccha Onion

STICKS & SKEWERS !

- Mushroom & Broccoli *(G)(SO)* — 425
  123 Kcal
- Shammi Kebab On Sugarcane Stick *(N)(D)(G)* — 425
  384 Kcal
- Tofu Honey Chilli *(G)(SO)* — 425
  368 Kcal
- Chicken Satay *(N)(G)(S)(SO)* — 525
  252 Kcal
- Chicken & Leek Yakitori *(G)(SO)* — 525
  254 Kcal

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STICKS & SKEWERS ! · CONTINUED

▲ Bbq Pork Belly *(PO)(G)(SO)* 525
248 Kcal

▲ Thai Style Beef Flank *(G)(SO)* 525
282 Kcal

▲ Tiger Prawn *(N)(G)(S)* 525
194 Kcal

LETS BOWL !

● Malaysian Laksa (vegetable) *(N)(G)(SO)* 565
354 Kcal
Curry With Noodles/condiments

▲ Malaysian Laksa (chicken) *(N)(G)(S)(F)(SO)* 625
444 Kcal
Curry With Noodles/condiments

▲ Malaysian Laksa (seafood) *(N)(G)(S)(F)(SO)* 645
376 Kcal
Curry With Noodles/condiments

▲ Nasi Lemak *(N)(G)(E)(SO)* 625
429 Kcal
Fried Chicken, Coconut Rice, Boiled Egg Peanuts, Pickled Vegetable, Sambal

● Thai Green Curry (vegetable & Tofu) *(G)(SO)* 565
306 Kcal
Jasmine Rice

▲ Thai Green Chicken Curry *(G)(S)(SO)* 625
385 Kcal
Jasmine Rice

▲ Thai Green Prawn Curry *(G)(S)(SO)* 675
286 Kcal
Jasmine Rice

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FOOD MENU

LETS BOWL ! · CONTINUED

- Ramen Bowl (vegetable) *(G)(SO)(SE)* — 565
  308 Kcal
  Ramen Noodles, Scallion, Napa Cabbage, Sprouts, Pakchoy, Tofu, Mushroom, Nori, Boiled Egg

- Ramen Bowl (chicken) *(G)(E)(SO)* — 625
  323 Kcal
  Ramen Noodles, Scallion, Napa Cabbage, Sprouts, Pakchoy, Tofu, Mushroom, Nori, Boiled Egg

- Paneer Tikka Makhanwala ! *(N)(D)(G)* — 625
  447 Kcal
  Ghee Rice And Roasted Papad

- Chicken Tikka Makhanwala ! *(N)(D)(G)* — 695
  453 Kcal
  Ghee Rice And Roasted Papad

- Punjabi Chole *(G)* — 625
  290 Kcal
  All Time Favorite.....baked Kalonji Kulcha

- Goan Fish Curry *(N)(D)(F)(MT)* — 675
  374 Kcal
  Red Rice & Foogath

- Nihari Gosht *(D)(G)(MT)* — 725
  440 Kcal
  Mini Ladi Paav, Kachumber

- Oriental Greens With Quinoa *(D)(SD)* — 575
  257 Kcal
  Tossed Oriental Greens, Sesame Oil, Light Soya, Quinoa

- Braised Five Spiced Pork Belly *(PO)(G)(SO)* — 675
  539 Kcal
  Mini Ladi Paav, Kachumber

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FRESH FROM THE OVEN !

- Coriander Pesto, Eggplant, Burrata *(N)(D)(G)* — 525
  581 Kcal
- Charred Corn, Mushroom *(D)(G)* — 525
  598 Kcal
- Goan Chorizo *(PO)(D)(G)* — 575
  763 Kcal
- Pulled Curried Lamb *(D)(G)(SO)(MT)* — 575
  788 Kcal
- Chicken, Thai Basil, Chilli *(D)(G)(SO)* — 575
  612 Kcal

SWEET ENDINGS !

- Chocolate Mousse *(N)(D)(G)(E)(SD)* — 425
  468 Kcal
  Sour Cherry, Feuilletine, Dark Chocolate
- Classic Tiramisu *(N)(D)(G)(E)(SD)* — 425
  459 Kcal
  Mascarpone, Ladyfinger, Cocoa Dust
- 54% Gooey Chocolate Pudding *(D)(G)(E)(SD)* — 425
  624 Kcal
  Salted Caramel Gelato, Sugar Dust
- Feni Creme Brulee *(D)(E)(SD)* — 425
  312 Kcal
  Local Feni, Biscotti, Lemon Curd
- Banoffee Pie *(D)(SD)* — 425
  551 Kcal
  Potmanteau Of Banana And Toffee In Tart Shell

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