SPICE STUDIO

ALILA DIWA GOA

FOOD MENU

FOOD MENU

GRILLS*

Lobster* *(N)(D)(CR)(E)(MT)(SD)* — 5
68 Kcal
Local Lobster With The Choice Of Marinade Sauces/100 Gram- Asado/recheado/balchao 59kcal | Sukka- 72kcal | Karuvepillai Varuval- 49kcal | Butter Garlic 62kcal | Cafreal 42kcal. Curry- Ularthiyathu 52kcal | Mangalore Karie-72kcal | Mulagittu Vattichathu-62kcal | Traditional Goan Curry-59 Kcal.

Prawns* *(N)(D)(S)(E)(MT)(SD)* — ₹ 3.5
90 Kcal
Fresh Water/ Tiger With The Choice Of Marinade Sauces/100 Gram- Asado/recheado/balchao 59kcal | Sukka- 72kcal | Karuvepillai Varuval- 49kcal | Butter Garlic 62kcal | Cafreal 42kcal. Curry- Ularthiyathu 52kcal | Mangalore Karie-72 Kcal | Mulagittu Vattichathu-62 Kcal | Traditional Goan Curry-59 Kcal.

Pomfret* *(N)(D)(E)(F)(MT)(SD)* — 4
87 Kcal
Local Saltwater Fish With The Choice Of Marinade Sauces/100 Gram- Asado/recheado/balchao 59kcal | Sukka- 72kcal | Karuvepillai Varuval- 49kcal | Butter Garlic 62kcal | Cafreal 42kcal. Curry- Ularthiyathu 52kcal | Mangalore Karie-72 Kcal | Mulagittu Vattichathu-62 Kcal | Traditional Goan Curry-59 Kcal.

Snapper* *(N)(D)(E)(F)(MT)(SD)* — 3
104 Kcal
Local Saltwater Fish With The Choice Of Marinade Sauces/100 Gram- Asado/recheado/balchao 59kcal | Sukka- 72kcal | Karuvepillai Varuval- 49kcal | Butter Garlic 62kcal | Cafreal 42kcal. Curry- Ularthiyathu 52kcal | Mangalore Karie-72 Kcal | Mulagittu Vattichathu-62 Kcal | Traditional Goan Curry-59 Kcal.

SOUP

Yetti Sabbasige Bassaru *(D)(G)(S)(E)(MT)(SD)* — 450
120 Kcal
Prawn And Dill Leaves Soup, Tapioca String Hoppers, Pounded Spices Infused Prawn Quenelles, Southern Spiced Pinwheel Crisps. Serving Size- 300 Grams.

Kozhi Tulasi Chaaru *(D)(G)(E)(MT)(SD)* — 450
273 Kcal
Basil Leaves Scented Clear Extract Of Chicken, Tapioca String Hoppers, Pounded Spices Infused Chicken Quenelles, Southern Spiced Pinwheel Crisps. Serving Size- 300 Grams.

VEGETARIAN NON-VEGETARIAN

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

FOOD MENU

SOUP · CONTINUED

Muringakai Chutta Thakkali Rasam *(D)(G)(MT)(SD)* — 400
86 Kcal
Perfect Concoction Of Drumstick And Roasted Tomato, Tapioca String Hoppers, Cherry Tomato Confit, Southern Spiced Pinwheel Crisps. Serving Size- 300 Grams.

APPETIZER- NON VEG

Yetti Ghee Roast *(N)(D)(G)(S)(MT)(SD)* — 750
191 Kcal
Mangalorean Prawn Delicacy, Spicy Marinade. Serving Size- 240 Grams

Sungta Rissois *(D)(G)(S)(SD)* — 750
286 Kcal
Chef's Secret Spices Blended Tiger Prawn Parcels. Serving Size- 240 Grams

Rawa Fried Prawn *(G)(S)(E)(SD)* — 750
180 Kcal
Prawn Crumb Fried With Semolina. Serving Size- 240 Grams.

Rawa Fried Fish *(G)(E)(F)(SD)* — 600
283 Kcal
Fish Crumb Fried With Semolina. Serving Size- 240 Grams.

Rawa Fried Mussels *(G)(S)(E)(SD)* — 750
270 Kcal
Mussel's Crumb Fried With Semolina. Serving Size- 240 Grams.

Kallushappu Kakka Irachi Peralan *(G)(S)(MT)(SD)* — 750
154 Kcal
Clams Tossed With Shallots & Pounded Black Pepper, Serving Size- 240 Grams.

Modso Kothambari *(N)(D)(F)(MT)(SD)* — 700
162 Kcal
Lemon Fish Fillet Finished With Coriander-based Sauce. Serving Size- 240 Grams.

Chuttedutha Meen *(N)(D)(F)(MT)(SD)* — 700
163 Kcal
Garcinia Gummi Gutta Infused Banana Leaf Wrapped King Fish Fillet. Serving Size- 240 Grams.

VEGETARIAN NON-VEGETARIAN

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

FOOD MENU

APPETIZER- NON VEG · CONTINUED

▲ Kori Sukka *(N)(D)(G)(MT)(SD)* — 625
333 Kcal
Chicken, Mangalorean Spices And Coconut Shreds. Serving Size- 240 Grams.

▲ Pachakurumulagu Kandari Chicken *(D)(G)(E)(SD)* — 625
336 Kcal
Crispy Fried Fresh Green Pepper And Bird Chili Infused Chicken Morsels. Serving Size- 240 Grams.

▲ Attirachi Varattiyathu *(G)(MT)(SD)* — 750
269 Kcal
Authentic Roasted Lamb Chunks From Kerala. Serving Size- 240 Grams.

▲ Kurimari Mamsa Unde *(N)(D)(G)(E)(MT)(SD)* — 750
226 Kcal
Mangalorean Style Lamb Stuffed Potato Fritters. Serving Size- 240 Grams.

▲ Beef Thenga Kothu *(G)(MT)(SD)* — 700
251 Kcal
Kerala Beef Preparation, Coconut Slivers. Serving Size- 240 Grams.

▲ Goan Pork Rostie *(PO)(SD)* — 800
167 Kcal
Roasted Pork Belly Succulently Blended With Chorizo. Serving Size- 240 Grams.

APPETIZER- VEG

● Water Chestnut Rissoles *(N)(D)(SD)* — 450
208 Kcal
Shallow Fried Stuffed Water Chestnut Patties, Crunchy, Highly Recommended. Serving Size- 240 Grams.

● Anabe Unde Bhartad *(N)(D)(G)(MT)(SD)* — 450
86 Kcal
Button Mushroom Perfectly Blended With Broiled Spice, Dry Smoked, Shallow Fried. Serving Size- 240 Grams.

● Corn Cheese Rissois *(D)(G)(SD)* — 450
302 Kcal
Chef's Secret Spices Blended Sweet Corn And Cheese Parcels. Serving Size- 240 Grams.

● VEGETARIAN ▲ NON-VEGETARIAN

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

FOOD MENU

APPETIZER- VEG · CONTINUED

Poliogare Paneer Pops *(D)(G)(P)(SE)(SD)* 450
305 Kcal
Fresh Cottage Cheese With A Nutty Crust, Deep Fried, Topped With Tamarind Chili Sauce. Serving Size- 240 Grams.

Paneer Blossom *(D)(G)(MT)* 450
242 Kcal
Chili Marinade Enhanced Fresh Cottage Cheese With Spiced Gooseberry, Griddled On Hot Plate. Serving Size- 240 Grams.

Kelyachi Vadi *(D)(G)(MT)(SD)* 350
227 Kcal
Raw Banana And Split Bengal Gram Parcels. Serving Size- 240 Grams.

Coconut Rice Crunchies *(N)(D)(G)(MT)(SD)* 350
256 Kcal
Crispy Fried Stuffed Steamed Rice Cake. Serving Size- 240 Grams.

MAINS- SEAFOOD

Yetti Gassi *(N)(D)(S)(MT)* 900
229 Kcal
Tiger Prawns Gently Cooked With Ground Coconut And Fragrant Masala. Serving Size- 300 Grams.

Kallu Shappu Njandu Ularthu *(D)(CR)(MT)* 900
164 Kcal
Grandma's Village Style Recipe Of Crab. Serving Size- 300 Grams.

Traditional Goan Fish Curry *(D)(F)(SD)* 700
328 Kcal
Fish Chunks Simmered In Red Chili And Smoked Garcinia Indica Infused Mild Coconut Sauce. Serving Size- 300 Grams.

Traditional Goan Prawn Curry *(D)(S)(CR)(SD)* 900
229 Kcal
Prawn Chunks Simmered In Red Chili And Smoked Garcinia Indica Infused Mild Coconut Sauce. Serving Size- 300 Grams.

VEGETARIAN NON-VEGETARIAN

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

FOOD MENU

MAINS- SEAFOOD · CONTINUED

▲ Balchao Prawn *(S)(SD)* 900
212 Kcal
Prawn Cooked In A Spicy And Tangy Sauce With Dried Shrimps. Serving Size- 300 Grams.

▲ Balchao Fish *(F)(SD)* 800
303 Kcal
Fish Cooked In A Spicy And Tangy Sauce With Dried Shrimps. Serving Size- 300 Grams.

▲ Nadan Varutharacha Chemmeen Curry *(S)(MT)* 900
242 Kcal
Grandma's Village Style Recipe Of Prawns And Drumstick. Serving Size- 300 Grams.

▲ Alleppey Neymeen Curry *(D)(F)(MT)* 700
194 Kcal
King Fish Darned, Simmered In Coconut-based Gravy. Serving Size- 300 Grams.

▲ Shark Ambot Tik *(F)(MT)* 700
311 Kcal
Traditional Goan Style Preparation Of Fish With Chili And Vinegar. Serving Size- 300 Grams.

MAINS- NON VEG

▲ Kundapura Kori Karie *(N)(D)* 650
363 Kcal
Chicken Morsels Simmered In Broiled Ground Coconut, Fragranced With Cinnamon. Serving Size- 300 Grams.

▲ Nadan Kozhi Roast *(D)(MT)* 650
363 Kcal
Herbs And Spices Marinated Chicken Morsels Tossed With Spicy Onion And Tomato Blend. Serving Size- 300 Grams.

▲ Lamb Xacutti 850
244 Kcal
Prime Cuts Of Lamb Finished With Broiled Ground Coconut And Spices Enriched Gravy. Serving Size- 300 Grams.

▲ Chicken Xacutti 650
330 Kcal
Prime Cuts Of Chicken Finished With Broiled Ground Coconut And Spices Enriched Gravy. Serving Size- 300 Grams.

VEGETARIAN ▲ NON-VEGETARIAN

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

FOOD MENU

MAINS- NON VEG · CONTINUED

▲ Chicken Cafreal *(D)(SD)* — 650
247 Kcal
Classic Goan Preparation With Green Herbs Marinade. Serving Size- 300 Grams.

▲ Kuri Kalu Bafat *(N)(D)(MT)* — 850
268 Kcal
Lamb Shank Cooked To Perfection – From Mangalorean Catholic Cuisine. Serving Size- 300 Grams.

▲ Attirachi Pattai Malli Chaaru *(N)(D)(MT)* — 850
243 Kcal
Lamb Shank Cooked To Perfection – Typical Syrian Style Preparation. Serving Size- 300 Grams.

▲ Kandari Pothirachi Ularthu *(D)(MT)* — 650
214 Kcal
Beef Chunks Tossed With Bird Eye Chili & Coconut Slivers. Serving Size- 300 Grams.

▲ Payyoli Erachi Curry *(D)(MT)* — 650
196 Kcal
Beef Chunks Prepared With Shallots And Broiled Coconut. Serving Size- 300 Grams.

▲ Goan Pork Belly Ros *(PO)(SD)* — 750
205 Kcal
Pot Roast Pork Belly With Spicy Sauce. Serving Size- 300 Grams.

▲ Mutta Roast *(D)(E)(MT)* — 350
147 Kcal
Egg Tossed With Spicy Onion And Tomato Blend. Serving Size- 300 Grams.

MAINS- VEG

● Chutta Tharkari Nachina Unde Karie *(N)(D)(SD)* — 450
172 Kcal
Char-grilled Vegetable Dumplings Finished With Fiery Broiled Spices. Serving Size- 300 Grams.

● Alugadde Kadalekai Kara Pudi Roast *(D)(G)(P)(MT)(SE)* — 375
169 Kcal
Home-style Preparation Of Baby Potato. Serving Size- 300 Grams.

● VEGETARIAN ▲ NON-VEGETARIAN

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

FOOD MENU

MAINS- VEG · CONTINUED

- Vegetable Xacutti — 450
  213 Kcal
  Assorted Vegetables, Broiled Ground Coconut And Spices Enriched Gravy. Serving Size- 300 Grams.

- Mushroom Xacutti — 450
  232 Kcal
  Mushroom, Broiled Ground Coconut And Spices Enriched Gravy. Serving Size- 300 Grams.

- Paneer Cafreal *(D)(SD)* — 575
  261 Kcal
  Classic Goan Preparation With Green Herbs Marinade. Serving Size- 300 Grams.

- Ladies Finger Caldin *(D)(MT)(SD)* — 400
  149 Kcal
  Ladies Finger Simmered In A Coriander Enhanced Coconut Milk. Serving Size- 300 Grams.

- Vegetable Caldin *(D)(MT)(SD)* — 400
  167 Kcal
  Assorted Vegetables Simmered In A Coriander Enhanced Coconut Milk. Serving Size- 300 Grams.

- Pachakari Ishtoo *(D)(MT)* — 450
  115 Kcal
  Traditional Dish Of Summer Vegetables In Mildly Spiced Coconut Milk – Appam's Soul Mate! Serving Size- 300 Grams.

- Muringakai Thenga Pal Curry *(D)(MT)* — 450
  263 Kcal
  Drumstick Cooked In Coconut Milk With Herbs And Spices. Serving Size- 300 Grams.

- Vendakai Kappalandi Mezhikku Peratti *(P)(MT)* — 450
  84 Kcal
  Ladies Finger And Raw Peanut Tempered With Pounded Herbs And Spices. Serving Size- 300 Grams.

- Anabe Gassi *(N)(D)(MT)* — 450
  210 Kcal
  Button Mushrooms Simmered In Broiled Ground Coconut, Fragranced With Cinnamon. Serving Size- 300 Grams.

VEGETARIAN NON-VEGETARIAN

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

FOOD MENU

MAINS- VEG · CONTINUED

Vanpayaru Curry *(MT)* — 350
356 Kcal
Cow Eye Peas Preparation From Southern Kerala. Serving Size- 300 Grams.

GRAINS & BREADS

Goan Pork Chorizo Arroz *(PO)(D)(SD)* — 525
289 Kcal
Goa's Favorite Preparation Of Rice With Pork Chorizo. Serving Size- 300 Grams.

Goan Chicken Arroz *(D)(SD)* — 495
359 Kcal
Goa's Favorite Preparation Of Rice With Chicken. Serving Size- 300 Grams.

Goan Vegetable Arroz *(D)(SD)* — 425
269 Kcal
Goa's Favorite Preparation Of Rice With Vegetables. Serving Size- 300 Grams.

Ney Choru *(N)(D)(SD)* — 425
425 Kcal
Clarified Butter Enriched Jeera Samba Rice With Fried Onion And Cashew. Serving Size- 300 Grams.

Ukadem Xitt — 375
364 Kcal
Boiled Red Rice. Serving Size- 300 Grams.

Bhatkali Prawn Biryani *(N)(D)(S)(SD)* — 900
182 Kcal
Prawn And Long Grain Rice Cooked To Perfection - A Coastal Karnataka Delicacy. Serving Size- 300 Grams.

Thalassery Kozhi Biryani *(N)(D)(SD)* — 750
324 Kcal
Chicken Morsels Cooked Along With Jeera Samba Rice On Dum. Serving Size- 300 Grams.

Donne Biryani *(N)(D)(SD)* — 900
224 Kcal
Lamb Chunks And Jeera Samba Rice Cooked To Perfection - A Coastal Karnataka Delicacy. Serving Size- 300 Grams.

VEGETARIAN NON-VEGETARIAN

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

FOOD MENU

GRAINS & BREADS · CONTINUED

- Appam *(SD)* — 225
  345 Kcal
  Overnight Fermented Rice Pancake. Serving Size- 100 Grams.

- Poi *(G)(SD)* — 225
  283 Kcal
  Baked Whole Wheat Bread. Serving Size- 100 Grams.

- Pal Appam *(SD)* — 225
  364 Kcal
  Steamed Rice Cake. Serving Size- 100 Grams.

- Muringakai Parotha *(D)(G)(SD)* — 225
  181 Kcal
  Murin Gakai Paratha. Serving Size- 100 Grams.

- Nool Parotha *(D)(G)(SD)* — 225
  384 Kcal
  Flaky Pan Cooked Bread. Serving Size- 100 Grams.

DESSERT

- Coconut Panna Cotta *(D)(G)(SD)* — 425
  251 Kcal
  Luscious, Sweet Delicacy With Tender Coconut And Milk, Feni Sorbet, Spiced Crumble And Stewed Pineapple. Serving Size- 100 Grams.

- Karikku Blossom *(N)(D)(SO)(SD)* — 425
  127 Kcal
  A Tender Coconut Delicacy. Serving Size- 100 Grams.

- Palm Jaggery Banana Crumble *(D)(SD)* — 425
  312 Kcal
  Melt In The Mouth Dessert Made Of Palm Jaggery And Riped Banana. Serving Size- 100 Grams.

- Palada Souffle *(N)(D)(SD)* — 425
  183 Kcal
  Chef's Secret Recipe With Sun Dried Rice Flakes. Serving Size- 100 Grams.

VEGETARIAN NON-VEGETARIAN

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

FOOD MENU

DESSERT · CONTINUED

- Choice Of Kullad Kulfi *(D)(SD)* — 375
  72 Kcal
  Custard Apple/coffee Walnut/ Jamun/ Pan. Serving Size- 100 Grams.

- Choice Of Home-made Ice Cream *(AL)(D)(SD)* — 375
  59 Kcal
  Cashew Feni / Tender Coconut / Chili & Basil. Serving Size- 100 Grams.

VEGETARIAN NON-VEGETARIAN

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