MORISCO

TAJ FORT AGUADA

À LA CARTE

Goan cuisine can be broadly classified into Saraswat cuisine and Catholic cuisine. Every Goan dish has four important elements: sweet, sour, spice and savoury to tantalize your taste buds. The Hindu Goan cuisine can be quite different from Christian Goan cuisine, but it still contains these elements. The Hindu cuisine uses tamarind and kokum, while Christian cuisine is heavily influenced by the Portuguese and uses vinegar to get a tangy flavor. Rice, coconut milk and fish along with local spices are the basic ingredients of Goan cuisine; other ingredients widely used are Goan red chillies and cashews nuts. Seafood such as pomfret, prawns, crabs and lobsters are used to make soups, pickles and curries. Meats like pork, beef and chicken are staples of the Goan Christian community. The well curated Goan Heritage vegetarian and non-vegetarian thalis available for lunch highlights some of Goa's traditional delicacies. The Morisco menu reflects the talent of our chefs who have made use of traditional and modern styles to present authentic flavors, which promises to be a feast for the senses.

MORISCO

Goan, continental, seafood

SOUP

▲ Prawn Bisque — 550
~120 ml | 154.56 kcal
garlic crouton

● Sopa de Feijão Verde — 450
~ 120 ml| 169.74 kcal
greenbeans, baby spinach, extra virgin olive oil

SALAD

▲ Crab & Pomelo — 750
~ 155 gms | 324.62 kcal
crab, jaggery, coriander & chili

▲ Prawn Cocktail — 750
~ 156 gms | 296.27 kcal
cocktail sauce, iceberg lettuce, avocado

APPETIZER

▲ King Scallops — 1350
~ 150 gms | 302.95 kcal
green pea mousse, clam jus

▲ Crispy Soft Shell Crab — 1250
~ 160 gms | 357.59 kcal
garlic- sour cream dip

▲ Marinated Dill Salmon — 1200
~ 160 gms | 651.39 kcal
sweet mustard sauce, creamy potatoes

▲ Seabass Ceviche — 950
~ 175 gms | 359.66 kcal
coconut cream, lime, coriander & avocado

● VEGETARIAN ▲ NON-VEGETARIAN

All prices are in Indian Rupees. Government taxes are not included.
Kindly let your order taker know if you are allergic to any ingredients.
An average active adult requires 2000 Kcal energy per day, however calorie needs may vary.

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APPETIZER · CONTINUED

▲ Panfried Crab Cake — 950
~ 180 gms | 349.16 kcal
spicy tomato butter

▲ Tuna Fish Tataki — 950
~ 175 gms | 301.39 kcal
sesame dressing, roasted garlic

▲ Lamb Croquettes — 850
~ 190 gms | 615.28 kcal
crispy herbs, pickled onions

▲ Fried Squid — 850
~ 200 gms | 420.28 kcal
crispy fried, garlic mayo

▲ Prawns Rissois — 750
~ 190 gms | 546.87 kcal
cream cheese dip

● Filled Rice Paper Rolls — 650
~ 150 gms | 238.29 kcal
assorted vegetables, mint, coriander, peanut dip

● Vegetable Spring Roll — 650
~ 180 gms | 245.38 kcal
ginger oil, bbq sauce

INTERNATIONAL MAIN COURSE

▲ Whole Boiled Crab — 3000
~ 600 gms | 325.20 kcal
Goan mud crab, mayonnaise, lemon wedges

▲ Tandoori Crab — 3000
~ 600 gms | 523.11 kcal
onion seed kulcha

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INTERNATIONAL MAIN COURSE · CONTINUED

▲ Lobster Thermidor Revisited — 2200
~ 450 gms | 856.97 kcal
lobster, mushroom, cream sauce, rice

▲ Norwegian Butterfly Salmon Steak — 1450
~ 200 gms | 503.33 kcal
green pepper papaya relish, aragula

▲ Lamb Shank Sukhem — 1250
~ 320 gms | 908.68 kcal
lamb, dry spice blend, coconut, garlic butter poi

▲ Duck Breast Soba Noodles — 1250
~ 280 gms | 373.98 kcal
hoisin, sesame, bok choy

▲ Spaghetti & Baby Clams — 1200
~ 240 gms | 259.99 kcal
white wine, garlic

● Tofu, Black Bean — 750
~ 250 gms | 448.49 kcal
fried rice, pickled vegetables

LOCALLY INSPIRED

▲ King Crab Xec-Xec — 3000
~ 450 gms | 424.89 kcal
whole crab, dry coconut, Goan poi

▲ Camarao Cilantro — 2100
~ 450 gms | 1406 kcal
tiger prawns cooked in coriander sauce served with coriander rice

▲ Pomfret Rechado — 1650
~ 450 gms | 1005 kcal
pomfret stuffed with peri peri masala, lemon rice, tossed vegetables

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LOCALLY INSPIRED · CONTINUED

▲ Clay Oven Roasted Seabass — 1350
~ 450 gms | 1039 kcal
haldi chilli marinade, crispy greens

▲ Goan Prawn Curry / Fish Curry — 1250
~ 250 gms | 456.39 / 826.59 kcal
local Goan rice

● Cashew Mushroom Peas Xacutti — 750
~ 250 gms | 351.73 kcal
xacutti masala, sannas

● Bharwan Aloo, Korma Gravy — 750
~ 250 gms | 993.65 kcal
stuffed potato, cashew, masala kulcha

DESSERT

● Bolo Gelado De Chocolate — 650
~ 150 gms | 1219.34 kcal
Portuguese walnut truffle cake

▲ Tender Coconut Pudding — 650
~ 150 gms | 449.24 kcal
baked young coconut

▲ Classic Vanilla Crème Brulee — 650
~ 120 gms | 618.7 kcal
pistachio biscotti

▲ Chocolate and Peri Peri Caramel — 650
~ 150 gms | 1204.82 kcal
rich chocolate spicy fudge

▲ Iced Profiterole — 650
~ 150 gms | 462.97 kcal
vanilla ice cream, chocolate fondue

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GOAN HERITAGE THALIS

FROM 12:30 HRS TO 15:30 HRS

▲ Seafood Thali	1750
▲ Non Vegetarian Thali	1650
⊙ Vegetarian Thali	1450

⊙ VEGETARIAN ▲ NON-VEGETARIAN

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