



JARDIM A MAR

Palm Tree Garden Resort, Agonda Beach, Goa

menu

drinks

coffee *we use organic coffee beans*

black <i>served in a french press</i>	160
americano	150
cappuccino	200
latte macchiato	200
espresso	120
irish coffee/ carajillo <i>with whisky or brandy & whipped cream</i>	300
icepresso/ iced coffee	200
hot chocolate	150

lassies/milkshakes

plain/ sweet/ salty	150
strawberry & mint	200
mixed fruits	200
lemon & mint	200
cardamon & lemon	200
vanilla & coconut	200

homemade limonades

served in a 0,5l carafe

mint & lemon	250
lemon ice tea	230
ginger lemon honey	250
orange ginger lemon	250
cranberry lemon	230

tea

black	40
milk	80
masala	80
lemon	80
mint	80
assam organic	80
darjeeling organic	80
green tea organic	80
ginger lemon honey	90
hot ginger water	80

juices

250

a-b-c <i>apple-beetroot-carrot</i>
papaya-lemon
watermelon-lemon-mint
pinapple-ginger-orange
pinapple-mint
mixed fruits

soft drinks

bottled table water	30
soda/ coca cola/ fanta/ sprite/ maaza/ limca	30
diet coke	100
lemon soda	60
lemon mint soda	90
tonic water (schweppes)	100
apple fizz	100

breakfast

bread

baguette	100
toast (2 slices)	50
homemade brown bread (2 slices)	80
french toast (2 slices)	130

toppings

butter	40
homemade organic jam <i>seasonal</i>	60
honey or indian jam	40
peanut butter/nutella	60
crispy fried bacon	220
yak cheese	250
mozzarella & tomatoes	190

fruits & cereals

fruit salad	210
fruit salad w. coconut	220
fruit salad w. curd & honey	220
muesli w. fruits, curd & honey	250
cornflakes w. milk, banana & honey	200
0r Cacao	

set breakfasts

indian (baji & puri) <i>traditional indian breakfast w. peas and potatoes, served w. deep fried balloon bread</i>	250
english <i>mushrooms, big beans, grilled bacon & tomatoes, chicken sausage, egg dish of your choice</i>	390
Cheese <i>cheese omelette w. Fried onions grilled tomatoes and mushrooms served w. Toast, butter & honey</i>	350
swiss <i>potato rosty, topped w. melted cheese, crispy fried bacon, sour cream, fried eggs</i>	350
hash brown <i>fried potatoes w. grilled onions, peppers, tomatoes and chillies, fried eggs, toast, butter</i>	320

porridge

... plain	150
... w. banana	190
... w. coconut or cashews	220
... w. cinnamon & honey	190

rice pudding

...plain	150
... w. cardamom & cinnamon	180
... w. banana	180
... w. nuts & dried fruits	220
... w. coconut or cashews	220

pancakes

... plain	130
... w. lemon or cinnamon&honey	180
... w. nutella or coconut	220
... w. mixed fruits	220
... w banana	190

eggs

2 eggs, served w. white & brown bread & butter

boiled	150
fried	160
scrambled	200
omelette plain	160
... w. tomato & onion	200
...w. cheese or masala	220
... w. mushrooms or bacon	300
... greek omelette	300

snacks

grilled toasties /

baguette sandwiches

served w. french fries & salad

avocado, cucumber & tomato	200/ 300
cheese & grilled veg	190/ 280
cheese & olives	200/ 280
cheese & tomato	180/ 280
cheese & tuna	200/ 280
feta cheese, tomatoes & olives	220/ 300

club sandwich

380

w. crispy fried bacon, chicken breast & fried egg

beef burger

380

served in goan bread w. french fries & s

Chicken burger

320

served in goan bread w. french fries & s

finger chips

200

french fries w. ketchup or mayonnaise

chilli honey potatoes

250

potatoes slices, deepfried and cooked in

a spicy honey chilli sauce

bruschetta / with fried egg /

180 / 250

fata cheese olives/prawns

/300/300

onion

toasted bread w. chopped tomatoes, olive oil & basil

Peanut masala

250

w.onions, tomatoes, cucumber, chilli, coriander & lemon juice

Kurkure

Masala battered puffs

...chicken	300
...Calamari	350
...veg	280

manchurian...

crispy fried w. ginger-corinader-garlic-chilli topping

... chicken	300
... mushrooms	300
... prawns	350

pakorras

8 deep fried chickpeas flour-dumplings

... veg	200
... cheese	250
... paneer	250

chilli fried

garlic sweet and chilli fried w. onions & green peppers

... chicken	350
... calamari	360
... prawns	380

freedom fried

deep fried pieces marinated in a spicy barbeque pastry

... chicken	300
... calamari	350
... prawns	350

tempura

battered and deep fried item served with cocktail sauce

... prawns	350
... veg	300

Hummes

300

Home made w. Crispy fried garlic & lemon served w.plain naan

Avocado mousse

350

Home made w. Chopped tomatoes, lemon & fresh coriander served w. Plain naan

soups

tomato soup	180
green peas soups	200
chicken noodle soup	200
mushroom soup	200
Potato cheese soup	250
carrot ginger soup	220
hot & sour soup (veg/chicken)	200/210

salads

mixed <i>leaf lettuce w. onions, cucumber & tomatoes and peppers</i>	300
greek <i>mixed salad with feta cheese, & olives</i>	380
yam <i>sweet potatoes, capsicum, chopped tomatoes & onion, chickpeas, peanuts & cashews, olives & papaya on top</i>	400
tuna <i>leaf lettuce w. tuna, boiled eggs, tomatoes & olives, balsamico vinaigrette</i>	350
toasted paneer <i>roasted cashews, toasted indian cream cheese, tomatoes & cucumber</i>	380
prawns <i>leaf lettuce w. tomatoes, onions and grilled prawns w. garlic-lemon-oil</i>	380
calamari <i>leaf lettuce w. tomatoes, cucumbers and grilled calamari w. garlic-lemon-oil</i>	380
fresh tuna & avocado <i>sliced avocado w. tomatoes and grilled tuna marinated in garlic-mustard-lemon-oil</i>	400
melon & roasted chickenbreast <i>w. leaf lettuce and a fruity dressing</i>	350
avocado & spinach <i>(seasonal) blanched spinach w. avocado slices, tomatoes & pomegranate</i>	350
avocado & tomato <i>(seasonal) avocado slices & tomatoes</i>	350

pasta

penne or spaghetti

pesto *special homemade paste made of roasted cashews, garlic, parmesan cheese, olive oil & basil* 300

aglio e olio *olive oil, garlic, chillies and basil* 280

tomato sauce *fresh made fruity tomato sauce* 280

prawns *white wine sauce w. garlic, ginger & prawns, topped w. fresh coriander* 350

tuna *fruity tomato sauce w. garlic-fried tuna pieces* 300

kingfish *lemon-garlic fried kingfish pieces w. olive oil and parsley* 350

spinach *baby spinach w. garlic and olive oil, topped w. cheese* 280

caprese *olive oil and fried garlic w. fresh tomatoes and mozzarella cheese on top* 280

calamari *lemon garlic fried calamari w. olive oil and parsley* 350

White chicken *wheat flour garlic milk cheese sauce with chicken* 350

lasagne ...

... veg 250

... bolognese 350

... veg & chicken 300

... aubergine & tomato 300

momos...

10 nepalese dumplings, served deep fried, steamed or kothey (steamed and after fried at the bottom)

veg/ chicken/ seafood 280/300/350

jhol momos

10 nepalese dumplings, served deep fried or steamed in a delicious sour and spicy coconut sauce

veg/chicken/seafood 280/300/350

nepali noodles...

delicious medium spicy dish of fried thin noodles w. grated fried veg

veg/ chicken/ beef 250/280/320

stuffed chapati...

indian style enchilada, served w. salad

veg/ chicken/ fish 250/280/300

baked stuffed chapati...

indian style burrito filled w. kidney beans, sour cream, topped w. melted cheese, served w. salad

veg/ chicken/ fish 280/300/320

main courses

vegetarian

palak paneer <i>cream cheese cubes w. spinach</i>	300
okra masala <i>ladyfingers fried in a spicy coconut-tomato sauce</i>	280
dal <i>spicy lentils fried w. onions & garlic topped w. fresh coriander</i>	220
vegetable curry (mild or spicy) <i>mixed vegetable in a medium spicy sauce</i>	280
vegetable kholapuri <i>mixed vegetable in a dark brown spicy sauce</i>	300
paneer or tofu masala <i>cream cheese & vegetables in a spicy sauce</i>	320
mutter paneer <i>cream cheese & green peas in a spicy sauce</i>	320
vegetable kurma <i>boiled vegetables in a creamy sauce, topped w. coconut flakes</i>	300
mushroom masala <i>mushrooms in a spicy onion sauce</i>	300
malai kofta <i>paneer-potato-balls topped w. a fruity cashewnut sauce</i>	300
Kashmir dum aloo <i>Boiled baby potatoes, peanuts / cashews, tomatoes onions sweet & salty</i>	300
sharg ko tarkari <i>spinach cooked in homemade nepalese masala sauce, served w. rice, dal, papadam & salad</i>	390
bombay potatoes <i>fried potatoes w. onions, tomatos, chilli, turmeric & fresh herbs</i>	250

chicken

chicken cafriel		280
<i>chicken w. a spicy mint & coriander sauce</i>		
chicken curry		280
<i>chicken marinated in spices and cooked in a curry sauce</i>		
chicken kholapuri		300
<i>chicken marinated in homemade spices, cooked in a spicy curry sauce</i>		
chicken kurma		300
<i>chicken in a creamy sauce, topped w. coconut grates</i>		
chicken tikka masala		320
<i>chicken marinated in a special tandoori paste made of curd and spices cooked in a masala sauce</i>		
handi chicken		300
<i>chicken marinated in spices and cooked in a tomato, coriander sauce</i>		
chicken muglai		320
<i>chicken marinated in spices & cooked in garlic, onions & cashew nut paste</i>		
butter chicken		380
<i>In tomato cashew & onion gravy</i>		
chicken 69		320
<i>thin sliced chicken chilly fried w. garlic, onions & peppers, served w. sour cream & naan</i>		
lemon grilled chicken		380
<i>choice of breast and leg grilled w. a lemon garlic sauce</i>		
chicken schnitzel		350
<i>served w. french fries & salad</i>		
zeera kukhura		490
<i>nepalese thali, fried chicken in a medium spiced cumin sauce, served w. rice, dal, spinach, papadam & salad</i>		

biryani

*Fried rice with masala, cardamon
cinnamon, bayleaf*

vegetable	350
chicken	400
beef	400
Sea food	450

fried rice

Vegetable	250
Chicken	300
Seafood	350

beef

beef steak		550
<i>grilled beef steak prepared as you like, served with mashed potatoes/boiled vegetable & salad</i>		
beef 69		400
<i>thin sliced beef, chilly fried w. garlic, onions & pepper, served w. sour cream & roti</i>		
beef sandheko		490
<i>nepalese thali, beef cooked in a dry spice masala sauce, served w. rice, dal, spinach, papadam & salad</i>		

fish & seafood

catch of the day

we serve fish as you prefer: pan fried in olive oil w. garlic & lemon, grilled in the tandoori or steamed (look at our special tandoori menu)

price per size

fish kadai

fish cooked in a coconut masala sauce

350

fish vindaloo

choice of fresh fish w. a spicy sauce made of red chillies, tamarind & coconut

350

machi ki kadi

fish curry

350

prawns ki kadi

prawn curry

380

prawns vindaloo

prawns in a spicy sauce made of red chillies, tamarind & coconut flakes

380

bharvi calamari

stuffed calamari w. prawns, celery, garlic & butter, served in a spicy gravy

450

king fish steak

grilled king fish steak, plain or w. a butter-garlic-sauce, served w. french fries & salad

500

tuna steak

grilled tuna steak, plain or w. a butter-garlic-sauce, served w. french fries & salad

450

fish fingers

served w. french fries & salad

400

platter *served with a side dish of your choice*

...grilled prawns in a lemon butter garlic sauce

1000

...grilled calamari in a lemon butter garlic sauce

900

sizzler

grilled items in a meat sauce, served in a hot pan, served w. french fries & salad

... chicken 380

... fish 450

... seafood/ prawns 450

... beef 480

fajitas

items marinated in an orange sauce, served in a hot pan, served w. sour cream, fresh chillies, tomato-onion-chutney and naan

... chicken 380

... fish 450

... seafood/prawns 450

... beef 480

tandoori

served with french fries & salad

we serve the following items grilled from the barbeque or from the tandoori, the traditional indian clay oven

you can choose from our 3 different homemade tandoori marinades

... traditional red tandoori (*curd, chillies, special spices*)

... mint (*curd, mint, lemon, chillies, spices*)

... malai (*cashews, lemon, cream, spices*)

vegetable

...aloo bharwan <i>potatoe stuffed w. cottage cheese, dried fruits marinated in curd and aromatic spices</i>	350
... mushroom tikka <i>mushrooms, onions, tomatoes, capsicum, spiced curd</i>	350
... paneer tikka <i>cottage cheese, onions, tomatoes, capsicum, spiced curd</i>	400
... mixed vegetable tikka <i>marinated in 3 different marinades</i>	350

chicken

chicken (half/full)	400/700
chicken tikka	400

fish & seafood *price per size*

...ask for the catch of the day

specials

seafood platter <i>kingfish, calamari, tuna, red snapper, prawns, backed with the trad. tandoori marinade</i>	1200
tandoori platter <i>grilled veg, chicken & seafood, marinated in mint, malai and traditional</i>	1000
reshmi kebab (veg/chicken/seafood) <i>one of the above, marinated in an egg-sugar-cheese-cream</i>	350/380/400
irani kebab (veg/chicken/seafood) <i>one of the above, marinated in malai</i>	350/380/400
mint tikka (veg/chicken/seafood) <i>one of the above, marinated in a homemade mint sauce</i>	350/380/400
fish achari kebab <i>several fish pieces, marinated in a fresh lemon sauce w. local pickles & curd</i>	400
laffa (veg/chicken/fish) <i>naan bread, stuffed with one of the above, marinated in the traditional tandoori sauce</i>	350/380/400
hariali kebab (veg/chicken/seafood) <i>several vegetables, marinated in a homemade spinach sauce</i>	350/380/400

side dishes

plain rice	80	roti plain	30
rice w. coriander and chilli	100	roti butter garlic	40
zeera rice <i>rice w. cumin</i>	90	roti cheese	60
naan plain	60	potatoes mashed/roasted	150
naan butter garlic	90	french fries	150
naan cheese	150	boiled vegetables	150
amritsar naan	120	grilled vegetables	180
<i>stuffed w. potatoes & fenugreek</i>		olives	200
masala kulcha	120		
<i>stuffed w. veg. masala</i>			
Keema naan chicken/seafood			
<i>Stuffed with minced</i>	150/200		

dessert

hello to the queen	220
banana fritters	150
banana fritters w. honey & ice cream	180
rum flambé pineapple w. cinnamon	150
banoffie pie	150

dear guests. we do not serve fast food.
we serve fresh homemade food as fast as we can.

we wish you a pleasant stay and hope you enjoy your dish.

drinks

beer

kingfisher <i>small</i>	100
kingfisher <i>large</i>	200
tuborg <i>small</i>	100
budweiser <i>small</i>	150
kings <i>small</i>	150

local spirits *per 60 ml*

vodka romanove	120
gin blue riband	120
old monk (dark rum) 7 years	120

honey bee <i>brandy</i>	120
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whisky royal state blended	130
whisky blenders pride <i>blended</i>	150

whisky black & white <i>blended</i>	350
cashew fenny <i>local schnaps</i>	90
coconut fenny <i>local schnaps</i>	90

wine

we are pleased to introduce you to our selection of best indian wines.

due to the irregular supply we are unfortunately not able to present the full range daily.

please ask the waiter for the daily offers.

red *price per bottle*

la reserve (grover) <i>deeply ruby red wine with a full bouquet</i>	2000
merlot (big banyan) <i>with blackberry aromas - balanced, spicy</i>	1500
shiraz (big banyan) <i>fruity full bodied with a touch of red berries</i>	1500
cabernet sauvignon (big banyan) <i>deep ruby red dry full bodied, good structure & velvety tannins</i>	1500
cabernet sauvignon (sula) <i>deep ruby red dry full bodied, good structure and velvety tannins</i>	1800

rosé

rosa rossa (big banyan) <i>intense bouquet of berries and cherry, light bodied</i>	1800
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imported spirits *per 60 ml*

vodka smirnoff	180
vodka absolut	450
bacardi rum (white rum)	180
whisky teachers (blended)	350
whisky jameson (irish)	550
whisky jack daniels (scotch)	700
johnnie walker <i>red label/ black label</i>	400/700
gin bombay saphyr	450
tequila	400
baileys	500
sambuca	500

breezers barcadi cranberry, lemon, orange...	200
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champaign <i>price per bottle</i>	2500
brut méthode champagnoise (sula) <i>dry, well balanced champagnoise fits perfectly to seafood</i>	

white

sauvignon blanc (big banyan) <i>dry wine with a smooth finish</i>	1500
sauvignon blanc (sula) <i>highly aromatic, floral, dry wine with a touch of spices</i>	1800
chenin sauvignon blanc (sula mosaic)	1400
<i>fruity with a touch of grapefruit</i>	
la reserve blanc (grover) <i>rich & powerful with notes of honeysuckle, apricote & pineapple</i>	2000

screw driver	300
<i>fresh orange juice shaken with vodka & lemon</i>	
orange blossom	300
<i>fresh orange & lemon juice with gin</i>	
ladies delight	300
<i>dark rum & fresh pineapple juice</i>	
tequila sunrise	500
<i>fresh orange & pineapple juice, tequila and grenadine</i>	
mai tai	450
<i>tequila & dark rum, sour mixed with grenadine, orange & pineapple juice</i>	
mojito	350
<i>white rum with mint, brown sugar & lemon soda in crushed ice</i>	
long island ice tea	450
<i>white rum, tequila, vodka, gin, lime & coke</i>	
mountain ice tea	350
<i>dark rum, vodka, gin, lemon & coke</i>	
fig	350
<i>white rum, coconut rum, pineapple & cranberry juice</i>	
day at the beach	450
<i>triple sec, coconut rum, orange juice & grenadine</i>	
piña colada	350
<i>white rum, coconut milk, pineapple juice, crushed ice</i>	
sweet affair	350
<i>schnaps, cranberry, orange & soda water</i>	
tsunami	350
<i>dark rum, coconut rum, pineapple juice & grenadine</i>	
sex on the beach	350
<i>vodka, rum, grenadine & fresh orange juice</i>	
gin & tonic	250
<i>gin, tonic, ice cubes & lemon or cucumber</i>	
gin (bombay saphyr) & tonic	550
<i>gin bombay saphyr, tonic, ice cubes & lemon</i>	

cocktails & longdrinks

king jameson	700
<i>jameson, lemon juice, soda water, bitter, lemon wedge</i>	
ladies night	300
<i>peach schnaps, sprite, cranberry juice, orange juice</i>	
whiskey lemonade	350
<i>whiskey, sweet & sour, soda water</i>	
margarita	500
<i>tequila, triple sec and fresh lemon</i>	
blue margarita	450
<i>tequila, blue curacao, lime</i>	
grand blue	350
<i>cabo, peach schnaps, blue curacao, sweet & sour</i>	
la guna	300
<i>white rum, vodka, blue curacao, pineapple juice</i>	
mad hatter	400
<i>vodka, schnaps, sweet & sour, coconut rum</i>	
magic woman	350
<i>light rum, gin, blue curacao, lemon juice, sprite</i>	
coco barbie	300
<i>coconut rum, pineapple juice</i>	
espresso martini	500
<i>vodka, espresso, kahlua, crushed ice</i>	

mocktails

lemon mocktail	250
<i>lemon & orange juice</i>	
mango surprise	250
<i>mango & orange juice, grenadine</i>	
mc gorgan	250
<i>sprite & orange juice</i>	
sunset cloud	250
<i>fata & vanilla icecream</i>	
pink v. margarita	250
<i>banana, orange juice & strawberry syrup</i>	



JARDIM A MAR

Palm Tree Garden Resort, Agonda Beach, Goa