



# Morisco

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.

## SOUP

### Prawn Bisque

garlic crouton  
~120 ml | 154.56 kcal

550

### Sopa de Feijão Verde

greenbeans, baby spinach, extra virgin olive oil  
~ 120 ml | 169.74 kcal

450

### Prawns Rissois

cream cheese dip  
~ 190 gms | 546.87 kcal

750

### Filled Rice Paper Rolls

assorted vegetables, mint, coriander, peanut dip  
~ 150 gms | 238.29 kcal

650

### Vegetable Spring Roll

ginger oil, bbq sauce  
~ 180 gms | 245.38 kcal

650

## SALAD

### Crab & Pomelo

crab, jaggery, coriander & chili  
~ 155 gms | 324.62 kcal

750

### Prawn Cocktail

cocktail sauce, iceberg lettuce, avocado  
~ 156 gms | 296.27 kcal

750

## INTERNATIONAL MAIN COURSE

## APPETIZER

### King Scallops

green pea mousse, clam jus  
~ 150 gms | 302.95 kcal

1350

### Crispy Soft Shell Crab

garlic- sour cream dip  
~ 160 gms | 357.59 kcal

1250

### Marinated Dill Salmon

sweet mustard sauce, creamy potatoes  
~ 160 gms | 651.39 kcal

1200

### Seabass Ceviche

coconut cream, lime, coriander & avocado  
~ 175 gms | 359.66 kcal

950

### Panfried Crab Cake

spicy tomato butter  
~ 180 gms | 349.16 kcal

950

### Tuna Fish Tataki

sesame dressing, roasted garlic  
~ 175 gms | 301.39 kcal

950

### Lamb Croquettes

crispy herbs, pickled onions  
~ 190 gms | 615.28 kcal

850

### Fried Squid

crispy fried, garlic mayo  
~ 200 gms | 420.28 kcal

850

### Whole Boiled Crab

Goan mud crab, mayonnaise, lemon wedges  
~ 600 gms | 325.20 kcal

3000

### Tandoori Crab

onion seed kulcha  
~ 600 gms | 523.11 kcal

3000

### Lobster Thermidor Revisited

lobster, mushroom, cream sauce, rice  
~ 450 gms | 856.97 kcal

2200

### Norwegian Butterfly Salmon Steak

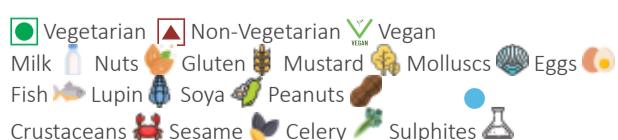
green pepper papaya relish, aragula  
~ 200 gms | 503.33 kcal

1450

### Lamb Shank Sukhem

lamb, dry spice blend, coconut, garlic butter poi  
~ 320 gms | 908.68 kcal

1250



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.

# Morisco



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

1250

Spaghetti & Baby Clams ▲ 🍽️ 🍖 🐚  
white wine, garlic  
~ 240 gms | 259.99 kcal

1200

Tofu, Black Bean □ 🍽️  
fried rice, pickled vegetables  
~ 250 gms | 448.49 kcal

750

## LOCALLY INSPIRED

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

3000

Camarao Cilantro ▲ 🍔 🍒 🦀  
tiger prawns cooked in  
coriander sauce served with coriander rice  
~ 450 gms | 1406 kcal

2100

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

1650

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

1350

Goan Prawn Curry / Fish Curry ▲ 🐟 🦀 🦀  
local Goan rice  
~ 250 gms | 456.39 / 826.59 kcal

1250

Cashew Mushroom Peas Xacutti □ 🍔 🍔 🍒  
xacutti masala, sannas  
~ 250 gms | 351.73 kcal

750

Bharwan Aloo, Korma Gravy □ 🍔 🍞 🍒  
stuffed potato, cashew, masala kulcha  
~ 250 gms | 993.65 kcal

750

## DESSERT

Bolo Gelado De Chocolate □ 🍔 🍞 🍒  
Portuguese walnut truffle cake  
~ 150 gms | 1219.34 kcal

650

Tender Coconut Pudding ▲ 🍔 🍞 🍒  
baked young coconut  
~ 150 gms | 449.24 kcal

650

Classic Vanilla Crème Brûlée ▲ 🍔 🍒  
pistachio biscotti  
~ 120 gms | 618.7 kcal

650

Chocolate and Peri Peri Caramel ▲ 🍔 🍞 🍒  
rich chocolate spicy fudge  
~ 150 gms | 1204.82 kcal

650

Iced Profiterole ▲ 🍔 🍞 🍒  
vanilla ice cream, chocolate fondue  
~ 150 gms | 462.97 kcal

650

## GOAN HERITAGE THALIS

from 12:30 hrs to 15:30 hrs

Seafood Thali ▲ 🍔 🍞 🍒 🐦 🦀 🐚

1750

Non Vegetarian Thali ▲ 🍔 🍞 🍒

1650

Vegetarian Thali □ 🍔 🍞 🍒

1450

Milk 🥛 Nuts 🌰 Gluten 🌾 Mustard 🌿 Molluscs 🐚 Eggs 🍋  
Fish 🐟 Lupin 🌱 Soya 🌱 Peanuts 🌱  
Crustaceans 🦀 Sesame 🌱 Celery 🌱 Sulphites 🌱

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