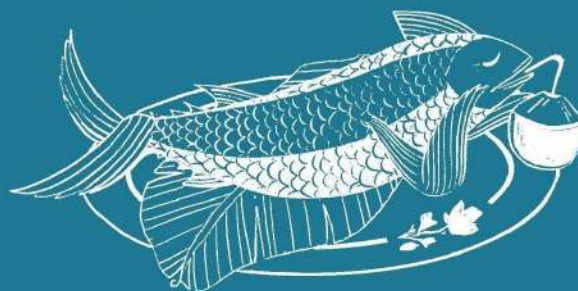


CARE FOR A GOAN FEAST?



O PEDRO



UP NEXT: SIESTA!

PATRÓN.
TEQUILA

SHORT
STORY

Dewar's
WHISKY
SHORT ANTIPOLO
BLANCO 12 YEAR

TEQUILA
TEQUILA
TEQUILA

HALF PLATES



GARLICKY POTATO CHIPS
300
Crispy potato wafers,
chilli-garlic oil

MUSHROOM GEVICHE
650
Pickled oyster mushrooms,
lima bean mousse,
crispy tempura

O PEDRO'S CAESAR SALAD
650
House mix,
toddly vinegar emulsion,
roasted peppers,
smoked cashew cheese,
candied cashew
Add Ons
Egg 100 | Chicken 200

BURRATA SALAD
670
Spicy green tomato purée,
tomatoes, smoked corn,
melon seed granola

ROASTED CORN
650
Portuguese-style with
confit red peppers,
fermented chillies,
roasted pumpkin seeds,
aged pepper cheese

GREEN PEA MALASADA
720
Portuguese doughnuts,
goat cheese cream

SWEET POTATO DANGOAR
660
Crumb fried cutlets,
raw mango chutney, salsa

CHAR-GRILLED PUMPKIN
690
Lemon stracciatella,
burnt chilli & garlic oil,
pumpkin seed granola

MUSHROOM XACUTI SKEWER
575
Crispy poee, pickled shimeji

JACKFRUIT VINDALOO QUESADILLA
675
Rice bhakri, string cheese,
raisas

LOTUS ROOT CHILLI FRY
675
Fresh green chillies,
garlic, kokum

TENDER COCONUT KISMUR
650
Spicy coconut masala,
tamarind chilli glaze,
curry leaves

SWEET POTATO FLAT-BREAD

**SHISHITO PEPPERS, ONION JAM,
STRACCIATELLA** 750

**BRIE CHUNKS, CONFIT GARLIC,
GREEN GARLIC BUTTER** 750

**"CHEESE BURGER",
PORT WINE BUTTER, ARUGULA** 900

WOOD • FIRED • ROASTS
WHOLE FISH
Catch of the Day
2950
LARGE PRAWNS
Per Piece
520
CHOOSE YOUR PREPARATION
Recheado + Cofreol +
Pedro's Hot Sauce +
Portuguese Chilli Garlic Oil

HOUSE-BAKED SOURDOUGH POEE

Served with a choice of

BALCHOW BUTTER 275 **CHORIZO BUTTER** 300

**HERB & CONFIT
GARLIC BUTTER** 275 **ALL THREE
BUTTERS** 550

PEDRO'S FAVOURITES

Our biggest hits, curated as a tasting experience
that demands a siesta afterwards!

Vegetarian 3250 Non-vegetarian 3600 Non-vegetarian with Wood-fired Roast 3800

Vegetarian Non-vegetarian

The above prices are exclusive of applicable government taxes.

HALF PLATES



PEDRO'S CEVICHE 725
Cured fish, tamarind dressing,
Bhavmagri chilli salsa

PRAWN "CALDO VERDE" 730
Cured prawns, chilled coconut &
cilantro broth, crispy spinach

CHORIZO CHILLI TACO 675
Rice bhakri, shoestring fries,
tomato aioli

**CARDOZ'S CHICKEN
CHILLI FRY** 700
Fresh green chillies, garlic,
kokum

**GRILLED CHICKEN
PERI PERI** 940
Chilli sambal,
corn & onion salsa,
butterhead lettuce

NISHTE RAWA FRY 840
Catch of the day, thecha aioli,
pickled cabbage

PRAWN BALCHOW 725
Red chilli, toddly vinegar,
prawn oil

SQUID MASALA 700
Spicy coconut &
cilantro marinade,
pickled onions

CRAB 'ROS OMLETTE' 825
Steamed masala egg,
spicy crab curry

PORK & BACON AMSOL 750
Kokum-chilli masala,
confit yolk, crispy garlic,
lettuce wraps

LAMB ASSADO SKEWERS 600
Green chilli &
toddly vinegar butter,
rice bhakri

ROASTED LAMB CHOP 1050
Recheado masala,
mustard cream, pickled pear

BONE MARROW AADMAAS 825
Charred chilli-tamarind gravy,
pickles, crusty poee

**BOSCO'S SUNDAY
MINCE PLATE** 750
Soy kheema,
spicy tomato masala,
garlic poee

**SMOKED
JACKFRUIT PILAF** 750
Indrayani rice,
caramelised onion masala,
crispy jackfruit chips

**PANJI GREEN WATANA
RASSA WITH 'BJATARA'** 750
Spicy fennel-mustard curry,
fried savoury banana bread

**AUNTY BORKAR'S
TIKHALE** 750
Stuffed chickpea tufu,
charred chilli &
tamarind curry

**VEGETABLE SHTEW
KHATKHATE** 700
Cauliflower, field beans,
pumpkin, coconut milk,
tirphal curry

BEKYL'S FISH CURRY 990
Dried mango, kokum,
coconut curry

PRAWN HOOMAN 990
Tangy turmeric-
coconut curry, okra,
tirphal oil

CHICKEN RAFTAD CURRY 900
Grilled chicken, red chillies,
peppercorns

LAMB XACUTI 1050
Slow braised lamb
with tamarind, star anise,
ginger, mace

CHORIZO FRIED RICE 990
Smoked bacon, shrimps,
dirty-fried egg

SIDES

To complement &
soak up every last
drop of curry!

RICE BHAKRI 190
SWEET BUN 209
GOAN BROWN RICE 200
BASMATI RICE 200

Vegetarian Non-vegetarian

All food items are cooked in refined sunflower, mustard & coconut oil

The above prices are exclusive of applicable government taxes.

FULL PLATES

LUNCH PLATES

Monday - Friday • 12pm - 3:30pm

Q Panji Green Watana Rassa	625
Spicy fennel-mustard curry	
Q Aunty Borkar's Tikhale	625
Stuffed chickpea tofu, charred chilli & tamarind curry	
Q Vegetable Shtew Khatkhate	600
Cauliflower, field beans, pumpkin, coconut milk, tirphal	
Q Bosco's Sunday Mince Plate	600
Soy kheema, spicy tomato masala, garlic poee	
Beryl's Fish Curry	720
Dried mango & kokum-coconut curry	
Prawn Hooman	720
Tangy turmeric-coconut curry, okra, tirphal oil	
Chicken Baffad Curry	675
Grilled chicken, red chillies, peppercorns	



Q Vegetarian

The above prices are exclusive of applicable government taxes.

HOT COFFEE

MAKE IT
ICED +30

DOUBLE ESPRESSO A balanced double shot, brewed hot	260
AMERICANO Made by pouring hot water over a double espresso	275
CAPPUCCINO Double espresso, equal parts of steamed milk & foam	300
CAFE LATTE Double espresso with steamed milk & a thin layer of foam	300
SPANISH LATTE Double espresso, condensed milk, cinnamon, milk	330
CORTADO / PICCOLO Double espresso with 60 ml milk	275
FLAT WHITE Double espresso with microfoam milk	300
CAFE MOCHA Double espresso with chocolate sauce & textured milk	350

COLD COFFEE

VERONICA'S ICED LATTE Double espresso, milk, jaggery	330
VIETNAMESE COFFEE Double espresso, condensed milk	360
VERONICA'S COLD COFFEE Double espresso, oat milk, date syrup	380
ICED ALMOND MATCHA LATTE Ceremonial grade matcha, almond milk, vanilla	420

Medium-dark roast bean used in all coffees

The above prices are exclusive of applicable government taxes.

DESSERTS

AUNTY LI'S SERRADURA 620
Condensed milk, whipped cream,
toasted biscuit crumble, orange caramel,
orange segments

 **LISBOA PASTEL DE NATA** 620
Warm egg custard tarts

 **PEDRO'S CHOCOLATE MOUSSE** 720
Dark chocolate, whipped mascarpone cream,
olive oil, Goan salt

 **ESPRESSO & CASHEW BEBINCA** 720
Dark chocolate ganache, cashew ice cream

 **COCONUT BREAD PUDDING** 650
Coconut jam, red rice anglaise,
pineapple ice cream



 **Contains Egg**

The above prices are exclusive of applicable government taxes.

• FOOD •

... **SMALL PLATES** ...
BIG SIESTA!

-  **Pedro's Pancakes** 720
Fermented Chilli Butter,
String Cheese, Sour Cream
-  **Avocado & Burrata Flatbread** 740
Kokum Salsa, Roasted Peppers
- Skillet Eggs** 825
Choriz Masala, Cilantro Gremolata,
Shoestring Fries
- Pork & Bacon Vindaloo Benedict** 770
Smoked Bacon Hollandaise
- Fried Chicken Waffles** 740
Hot Sauce, Jaggery Caramel, Pickles
- Posh Lobster Puffs** 940
Recheado Butter,
Confit Garlic, Pumpkin
- Shack-style B**f Chilli Fry** 870
Kokum Chilli Masala,
Bhavnagri Chillies, Curry Leaves
- Floyd's Sunday Roast Chicken** 1050
Kokum Jus, Glazed Carrots,
Potato Puree

... **SWEETER** ...
SUNDAYS!

**"Alle Belle"
Crepe Cake**
Black Jaggery Caramel,
Coconut Custard,
Vanilla Ice Cream

690

 Vegetarian  Non-vegetarian

The above prices are exclusive of applicable government taxes.

• DRINKS •

... **VIVA LA** ...
SPRITZ!

- Cucumber & Chill** 900
Lillet Blanc,
Cucumber & Basil Cordial, Soda
- Guava Blush** 1050
Lillet Rosé, Rum,
Guava, Mint, Prosecco
- White Negroni** 970
Lillet Blanc, Gin,
Bitter Bianco
- Inverted Miami Vice** 900
Pandan-infused Rum,
Pineapple, Strawberry
- Rhubarb Rita** 1650
Tequila, Aperol,
Grapefruit & Rhubarb Cordial
-  **Choriz Gibson** 860
Choriz-infused Gin, Orange Bitters,
Dill Pickle Brine, Tomato Water

 Vegetarian  Non-vegetarian

The above prices are exclusive of applicable government taxes.

POEE SANDWICHES

Monday - Friday • 12pm - 7pm

	Burrata & Avocado Pickled onions & basil dressing	650
	Sweet Potato Dangar Crumb fried cutlets, raw mango chutney, salsa	600
	Chicken Masala Pooe Spicy coconut masala, pickled cucumbers	650
	Rawa Fried Fish Green chilli chutney, pickled cabbage	680
	Good Ol' Choriz Chilli Fry Caramelised onions, tomatoes, fried egg	650



 **Vegetarian**

The above prices are exclusive of applicable government taxes.

3:30 PM

HAPPIEST HOURS

6:30 PM

PITCHERS

Pedro's Mojito Short Story Rum, Yuzu Jam, Pineapple, Mint, Soda	4400
Jungle Bird Plantation Dark, Campari, Pineapple, Demerara Syrup, Lime	4950
Margarita Camino Tequila, Triple Sec, Lime Juice, Salt Rim	4850
Sangria Red/White Wine, Brandy, Triple Sec, Orange Juice, Fresh Fruits	3100



WINES

	<i>Bottle</i>
Chandon Brut	4300
	<i>Glass/Carafe</i>
The Source, Rosé, India	625/1500
The Source, Sauvignon Blanc, India	625/1500
The Source, Cabernet Sauvignon, India	625/1500

SHOTS

Goan Pickle Back Bourbon Whiskey, Pickle Juice	560
Viva Goa Camino Real Blanco, Pineapple, Chilli, Salt	700
Kokum Kamikaze The Goan way!	500



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