



# SIMROSE

EST.2000

HUTS - ROOMS - BAR - LOUNGE - RESTAURANT

[www.simrose-goa.com](http://www.simrose-goa.com)

# breakfast

## bread

baguette	80
toast (2 slices)	40
brown bread (2 slices)	80
french toast (2 slices)	90

## toppings

butter	10
homemade jam	50
honey	30
peanut butter	40
nutella	30
marmite	60
bacon/ ham	150
cheese (4 slices)	100
mozzarella & tomatoes	120

## fruits & cereals

fruit salad	100
fruit salad with coconut	110
fruit salad with curd & honey	140
muesli (crunchy) with milk	140
muesli (crunchy) with fruits, curd & honey	160
cornflakes with milk	80
cornflakes with milk, banana & honey	110
cornflakes with milk, banana & chocolate powder	140

## porridge

plain	70
with banana	90
with coconut/cashews	140
with cinnamon & honey	110

## milk rice pudding

plain	60
with banana/ cardamon & cinnamon	90
with nuts & dried fruits	150
with coconut/cashews	130

## pancakes

plain	60
with lemon/ cinnamon/ honey	80
with banana/nutella/coconut	120
with mixed fruits	150
with homemade jam	90
with cheese	120

## eggs (2 eggs, served with toast & butter)

boiled	100
fried	100
scrambled	120
omlette plain	100
with tomato/onion/cheese/masala	150
with mushrooms/bacon	220
with prawns	200

## indian breakfast

baji & puri	200
traditional indian breakfast with peas and potatoes, served with deep fried ballon bread	

## hashbrown breakfast

hashbrown potatoes, sclices of bread, egg dish of your choice, tea or coffee	230
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## english breakfast

hashbrown potatoes, fried eggs, fried tomatoes, bacon, fried beans, tea or coffee	290
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## poached breakfast

poached egg with toast, fried bacon, mushrooms, tea or coffee	240
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## cheese breakfast

four different cheeses, jam and butter, goan bread, tea or coffee	350
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# starters

## grilled toast

cheese tomato basil	150
avocado cucumber dill (seasonal)	180
tuna onion cucumber mayonnaise	200
prawns lettuce onions mayonnaise	200
fried egg onions tomato	120
spicy calamares fresh herbs	220

## baguette sandwiches

### served with chips and salad

chicken mushroom sandwich	220
cheese and chicken sandwich	240
tuna sandwich	230
egg sandwich	180
veg sandwich	190
mozzarella cheese sandwich	200

## snacks/starters

veg and seafood pakoras	230
cheese pakora	190
veg pakora	200
paneer pakora	190
honey prawns	
<i>breaded prawns with honey dip</i>	250
masala papdam	130
french fries	110
bruschetta	
* tomatoes and basil	160
* paprika, onions & feta	200
* tomatoes, onions & prawns	220
* tomatoes & olives	190
momos (dumplings served steamed, fried or kothe)	
* veg	220
* chicken	250
* seafood	290
avocado mousse (seasonal)	
<i>with garlic naan</i>	250
olives and feta (marinated in olive oil with herbs)	300
prawns cocktail	
<i>with toast</i>	200

## humus

<i>homemade with garlic naan</i>	210
falafel with humus, salad and naan	230
crispy calamares	
<i>with mayonnaise</i>	240
manchurian (deep fried crispy items, topped with ginger, coriander, garlic)	
*chicken	210
*mushrooms	180
*prawns	250
piri piri prawns	
<i>cooked in a chilli-tomato-onion sauce with toast</i>	260
chilli fried	
*chicken	250
*calamari	280
*prawns	300
*paneer	190

## soups

tomato soup	160
chicken noodle soup	180
wan tan soup	
* veg	150
* chicken	180
* seafood	210
onion soup	200
carrot ginger soup	190
momo soup	
* veg	190
* chicken	210
* seafood	250
hot & sour soup	
* veg	160
* chicken	200
* seafood	230

## salad

### mixed salad

*green salad with chopped tomatoes, onions, cucumbers, carrots with balsamic dressing*

200

### nicoise salad

*mixed leaf salad with potato, boiled egg, olives, green beans and tuna with lemon-mustard mayonnaise*

260

### avocado salad (seasonal)

*mixed leaf salad with croutons, tomatoes in a lemon-olive oil dressing*

290

### fresh prawns salad

*mixed leaf salad with lemon-olive oil-garlic dressing*

310

### spinach salad

*with mozzarella, sesam and papaya*

250

### feta water melon salad

*green salad with feta, water melon, olives with fruity dressing*

320

### greek salad

*feta, tomatoes, paprika, onions, olives and cucumbers with olive oil dressing*

300

### caesar's salad

*green salad with chicken and croutons in a parmesan cheese dressing*

290

### melon and roasted chicken breast salad

*with green salad and a fruity dressing*

280

### seafood salad

*fresh grilled seafood with mixed vegetables with lemon, garlic and olive oil dressing*

320

### caprese salad

*fresh mozzarella, tomatoes with basil*

250

### grilled chicken salad

*mix veg salad with tandoori grilled chicken tikka with yogurt dressing*

300

## main courses

### vegetarian

#### palak paneer

*spinach and creamcheese*

220

#### dal fry

*lentils cooked with onions, garlic, tomatoes and fresh herbs*

160

#### paneer butter masala

*cream cheese in a spicy sauce*

250

#### mixed veg masala

*fresh mixed vegetables cooked in spicy indian herbal sauce*

210

#### veg hydrabadi

*fresh vegetables cooked in indian medium spicy sauce with mint and spinach*

250

#### goan veg curry

*fresh vegetables cooked in fresh coconut spicy sauce*

220

#### malai kofta

*deep-fried paneer and dry fruits, served with cream and cashew sauce (medium spicy)*

280

#### veg khorma

*fried vegetables, served in cashew milk sauce and indian herbs topped with dry fruits*

260

#### aloo gobi

*potatoes and cauliflower cooked with garlic, ginger, tomatoes and herbs*

210

#### bombay potatoes

*cooked with tomatoes, onions, green chillies, tumeric and fresh herbs*

220

# main courses

## veg sagwala

vegetables with spinach leaves cooked with garlic and onion in indian spicy gravy topped with ginger

220

mix veg, pineapple with coconut curry

250

## special dishes: nepali set

\* veg

240

\* chicken

290

\* spinach, potatoes

200

\* seafood

300

## fresh fish & seafood

catch of the day

kingfish

red snapper

shark

king prawns

jumbo prawns

tuna

pomfred

## cooked as below - price per size

richardo

goan traditional masala, pan fried

poached

in white wine, onions, garlic and herbs

pan fried

in olive oil, lemon and herbs

deep fried

in oil and butter

grilled

with lemon, garlic, olive oil and fresh herbs

tandoori

\* traditional red masala paste

\* mint paste

\* cashew paste

\* coconut paste

## fish specials

fish and chips

breaded and deep-fried king fish, served with french fries & salad

300

calamari butter masala

fried calamari cooked in spicy indian herbal sauce

320

king fish filet

king fish filet cooked in brown sauce, served with boiled veg

350

tuna filet

tuna fish filet cooked in brown sauce, served with boiled veg

320

## chicken

butter chicken

baked tandoori chicken cooked in spicy tomato sauce

300

chicken xacuti

fresh boneless chicken cooked in coconut spicy sauce

310

chicken khorma

fresh boneless chicken fried on a pan with cashew, cream sauce

320

chicken masala

fresh chicken cubes cooked in spicy indian herbal sauce

280

chicken hydrabadi

fresh boneless chicken breast cooked with mint, spinach in an indian spicy sauce

300

# main courses

chicken tikka masala <i>chicken breast cooked in tandoori oven with tandoori medium spicy sauce</i>	300	garlic steak <i>steak cooked in garlic sauce, served with boiled veg</i>	430
chicken a la kiev <i>breaded deep-fried chicken breast stuffed with mushrooms, served with boiled veg and mashed potatoes</i>	300	cheese rum steak <i>steak cooked in rum, served with boiled veg</i>	480
stuffed chicken breast <i>chicken breast stuffed with dried tomatoes, mozzarella, garlic and celery served with salad and rot</i>	350	<b>tandoori specials</b> choose a tandoori paste	
chicken supreme <i>deep-fried chicken breast stuffed with cheese and mushrooms, served with boiled veg in ginger lemon sauce</i>	350	* traditional red masala paste	
chicken vindaloo <i>chicken cooked in very spicy red gravy</i>	290	* mint paste	
pan grilled chicken breast <i>chicken breast with vegetables cooked in balsamic vinegar topped with fresh mint</i>	330	* cashew paste (malai)	
chicken schnitzel <i>breaded and fried chicken breast served with french fries and salad</i>	340	* coconut paste	
<b>300 g steaks (raw, medium or well done)</b>		half chicken	320
flame steak <i>brandy flambéed steak, grilled with chopped mushrooms and onions, garlic, ginger</i>	450	full chicken	450
pepper steak <i>steak cooked in pepper sauce, served with boiled veg</i>	460	chicken tikka	290
fillet steak <i>fillet steak cooked in mushroom onion sauce, served with boiled veg</i>	480	fish tikka	300
		chicken malai tikka	320
		chicken tikka acharis <i>chicken pieces, marinated in a fresh lemon sauce with local pickles and curd, grilled in the tandoori oven, served with chips/rice and salad</i>	380
		chicken tikka laffa <i>naan bread, stuffed with grilled chicken, marinated in the traditional tandoori sauce, served with salad</i>	320
		fish tikka laffa <i>naan bread, stuffed with grilled fish marinated in the traditional tandoori sauce, served with salad</i>	350
		veg tikka laffa <i>naan bread, stuffed with grilled vegetables marinated in traditional tandoori sauce, served with salad</i>	270

# main courses

## **kababs (all kababs served with 2 side dishes)**

chicken kabab	370
fish kabab	390
paneer tikka	250
veg hariyali kabab	280
gobi tikka	220
beef kabab	440

## **seafood platter**

served with chips and salad	750
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## **pasta**

penne or spaghetti	
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fresh tomatoes	
garlic herb sauce	250

red wine	
tomato garlic basil sauce	280

white wine	
mushroom garlic herb sauce	290

cold chopped tomatoes	
olive oil garlic fresh herbs	270

spinach	
flakes of garlic, lemon olive oil sauce	270

fresh prawns	
white wine, olive oil lemon garlic sauce	350

spicy chilli prawns	
tomatoes pepper onions garlic fresh herbs	350

plain and simple	
mixed herbs, olive oil dash of butter, cheese	220

seafood	
in a white wine garlic sauce	360

## **burritos indian style**

spicy veg	280
chilli mushrooms	310
prawns tomatoes herbs	350

## **sizzler**

seafood sizzler	450
beef sizzler	450
chicken sizzler	380
vegetable sizzler	300

## **biryani / pulao**

veg biryani	
pan fried rice and dry fruits mixed with vegetables, served in medium spicy sauce and topped with coconut, mint and coriander	300

chicken biryani	
pan fried rice and dry fruits mixed with tender-cooked chicken, served in medium spicy sauce and topped with coconut, mint and coriander	320

prawns biryani	
pan-fried rice and dry fruits mixed with tender-cooked prawns, served in medium spicy sauce and topped with coconut, mint and coriander	350

veg pulao	
pan-fried butter rice with veg	190

kashmiri pulao	
pan-fried butter rice with fresh and dry fruits	200

### side dishes

plain rice  
zeera rice  
corinader-chilli rice  
plain naan  
butter garlic naan  
cheese naan  
plain roti  
butter roti  
plain paratha  
veg stuffed paratha  
kashmiri naan  
baguette bread half  
toast bread, 2 pc.  
veg raita  
fried onion raita

### deserts

60		
90	roasted pineapple flambéed with old monk and ice cream	150
120		
40		
80	apple fritter with ice cream	140
80		
20	banana fritter with ice cream	130
30		
80	hello to the queen	150
120		
150	banoffee pie with ice cream	140
80		
30	fruit salad with ice cream	160
120		
90	apple raisin nuts cake	200





# drinks

<b>tea</b>			cardamon & lemon	80
black	30		chocolate	100
milk	50		vanilla	120
masala	70		coffee	120
lemon	40		coconut	110
mint	50		vanilla & coconut	120
ginger lemon honey	80		cashew nut	150
<b>coffee</b>			<b>soft drinks</b>	
black	100		bottle table water	30
filter coffee	100		soda/ coca cola/ fanta/ sprite/ maaza/	
milk	160		limca	30
latte machiato	160		diet coke	80
cappuccino	100		lemon soda/ lemon mint soda	40
espresso	100		tonic water	60
irish coffee	120		<b>homemade limonades</b>	
(with whisky & whipped cream)			served in a 0,5 l carafe	
hot chocolate	120		mint & lemon	160
hot ginger water	70		lemon ice tea	120
			ginger lemon honey	130
<b>juices</b>			<b>beer</b>	
a-b-c (apple-beetroot-carrot)	140		kingfisher small	70
apple-carrot	120		kingfisher large	120
banana/ beetroot/ papaya/ tomato	120		tuborg small	70
carrot/ mango	100		budweiser small	80
orange/ pineapple	120		heineken small	130
orange-carrot	130			
watermelon	100		<b>breezers (bacardi)</b>	150
mixed fruits	150			
<b>lassies/milkshakes</b>				
plain/ sweet/ salty	90			
banana/ mango	110			
orange/ papaya/ pineapple/apple	120			
strawberry & mint	100			
mixed fruits	120			
lemon & mint	80			

# drinks

## spirits (prices per 60 ml)

vodka romanov	100
vodka reristoff	110
vodka smirnoff	130
vodka smirnoff orange/apple/chilly	150
vodka grey goose	600
vodka absolute	300
rum club havana	150
rum bacardi rum	150
rum mc white	110
rum cabo	140
rum old monk	100
brandy honey bee	100
brandy morpheus x.o.	180
whisky royal state (blended)	180
whisky signature (blended)	180
whisky imperial blue (blended scotch)	100
whisky vat 69	200
whisky black dog 8 years	220
whisky teachers highland	200
whisky jack daniels	500
whisky jameson	450
whisky jony walker	300
whisky red label	350
tequila	300
cashew fenny (local spirits)	90
coconut fenny (local spirits)	90
gin gordon	320
gin blue ribbon	110
gin bombay sapphire	400
gin beefeater london	300
baileys	350

## wines and sparkling wines (price per bottle)

<b>red</b>	
santa christina (italy)	3700
grover la reserve	1700
<i>deeply ruby red wine with a full bouquet, distinctive oaken flavor.</i>	

la piuma chianti (italy)	1300
paula malbec (argentina)	3000
yellow tail shiraz (australia)	2500
sula dindori reserve shiraz (india)	1850
<i>fragrant, elegant and smooth, with lush berry flavours and silky tannins. a full-bodied wine with flavours that excite your palate.</i>	
sula mosaic (india)	1050
<i>a fruity wine with soft tannins for everyday drinking.</i>	
big banyan cabernet sauvignon (india)	1350
<i>deep ruby red dry full bodied with a good structure and velvety tannins.</i>	
<b>rosé</b>	1400
sula zinfandel rosé (india)	
<i>fun and fruity, abounding with aromas of honeysuckle and fresh strawberries. lovely with poultry and spicy dishes.</i>	
sula mosaic (india)	1100
<i>a fruity wine with soft tannins for everyday drinking. pairs well with anything really, on a warm day.</i>	
big banyan rosa rossa zinfandel (india)	1450
<i>intense bouquet of berries &amp; cherry. light bodied, smooth with the right acidity on the palate. as an aperitif with snacks, soft cheeses, medium spicy preparations of fish &amp; white meat.</i>	
grover shiraz rosé (india)	1500
<i>fresh and fruity rosé - full bodied wine that fits perfectly to the spicy indian cuisine.</i>	

# drinks

## white

yellow tale chardonnay (australia)	2400
jacobs creek chardonnay (australia)	2500
trapiche pinot grigio (argentina)	2300
soledoro trebbiano rubicone (italy)	2000
sula sauvignon blanc (india) <i>goes well with fried food as well as rich, creamy dishes.</i>	1350
sula dindori reserve viognier (india) <i>floral, spicy and stunning. good as an aperitif and also with sea food as well as spicy dishes.</i>	1700
sula mosaic chenin sauvignon (india) <i>goes well with fish and summer salads.</i>	1100
donna (portugal)	3000
ricossa gavi (italy)	4000
candanzo pinot grigio (italy)	3000
big banyan sauvignon blanc (india) <i>dry wine with a smooth finish - goes well with fish &amp; as an aperitif.</i>	1400

## sparkling wines

martini asti (italy)	3000
prosecco luna argenta (italy)	3400
sula brut (india) <i>made in the true méthode champenoise style is a creamy, complex nectar that goes down like a dream. it is perfect as an aperitif. pair with tandoori/ fried dishes and seafood.</i>	2000

## vermouths

martini bianco (italy)	3000
martini rosso (italy)	3000



# drinks

## long drinks/ cocktails

screw driver	280	cuba libre	250
<i>fresh orange juice shaken with vodka &amp; lemon</i>		<i>dark &amp; white rum, lemon juice &amp; coke</i>	
ladies delight	250	brass monkey	250
<i>dark rum &amp; pineapple juice</i>		<i>vodka, dark rum, orange juice &amp; ice</i>	
tequila sunrise	390	pink lady	220
<i>orange &amp; pineapple juice, tequila and grenadine</i>		<i>vodka, pineapple &amp; lemon juice</i>	
annurock	280	rain killer	280
<i>dark rum with fresh lemon &amp; pineapple juice, honey &amp; crushed ice</i>		<i>dark &amp; white rum, honey, orange juice</i>	
mai tai	360	sea breeze	310
<i>tequila &amp; dark rum, sour mixed with grenadine, orange &amp; pineapple juice</i>		<i>vodka, cranberry &amp; grape juice</i>	
mojito	320	sex on the beach	300
<i>white rum with mint, brown sugar &amp; lemon soda in crushed ice</i>		<i>vodka, rum, grenadine &amp; orange juice</i>	
long island ice tea	390	sunset	320
<i>white rum, tequila, vodka, gin, lime &amp; coke</i>		<i>malibu, white rum, orange juice</i>	
mountain ice tea	320	caipiroska	290
<i>dark rum, vodka, gin, lemon &amp; coke</i>		<i>vodka, lime, sugar &amp; crushed ice</i>	
rum punch	300	simrose special	300
<i>white rum, pineapple &amp; orange juice, grenadine</i>		<i>vodka, cranberry juice, lemon juice and fresh mint</i>	
margarita	380	sangria	1600
<i>tequila, fresh lime &amp; orange juice, brown sugar in crushed ice</i>		<i>red / white / rose (1 picher)</i>	
piña colada	320	gin tonic	180
<i>white rum, coconut milk, pineapple juice, crushed ice</i>			