

SPICE GOA

SANGOLDA
FROM HOME & BEYOND

Home is where our heart has always belonged, but time has taught us that tradition isn't just about holding on—it's about evolving.

At Spice Goa Sangolda, we honour the roots that have shaped us while embracing new influences that inspire us.

Coastal favourites meet bold continental flavours, creating a menu that is both familiar yet unexpectedly fresh. Some dishes bring back memories while others spark new ones, but every bite is a tribute to where we've come from and where we're headed, home & beyond.

SOUPS

TRUFFLE MUSHROOM CAPPUCINO (v) ~ 325
thyme, porcini, crema foam

NALLI NIHARI ~ 345
lamb paya, mint, crispy onion

KOLAMBI RASAM ~ 345
roasted prawn, coriander roots, masala prawn dust, prawn papad

CRAB LEMON CORIANDER SOUP ~ 345
lemon zest, spring onion

HOT AND SOUR ~ 255 / 355
shredded tofu / chicken, spring onion, soy chilly broth

SALADS

KHAMANG KAKADI (v) ~ 225
local cucumber, crushed peanut, curry leaves

RATALOO & EDAMAME CHAAT (v) ~ 365
sweet potato, yoghurt, green chutney mayo, honey chilli dressing

BURRATA SALAD (v) ~ 495
pomelo, orange, arugula, edible flowers, cherry tomato, kokum pearls, charoli seeds, basil pesto, crostini

OLD SCHOOL PICNIC SALAD (v) ~ 365
arugula, watermelon, pineapple, red & green apple, pomegranate, rajgir chicki, tulsi-mint vinaigrette

CEASER SALAD (grilled chicken / shrimp) ~ 395/425
iceberg, romain, lolo lettuce, parmesan tuile, anchovy, crumb crouton, cress

KANI CRAB SALAD ~ 395
crab sticks, crispy tanoki, mix sesame seeds, ichimi

PAPAD PLATTER ~ 245
assorted papads



INDIAN

SMALL PLATES

LUCKNOWI MALAI PANEER SEEKH (v) ~ 455
stuffed with kasundi cheese sauce, chutney

TANDOORI PANEER TIKKA (v) ~ 455
cottage cheese, bellpeppers & onion, slaw

BASIL LEAF TAWA PANEER (v) ~ 455
cottage cheese wrapped in banana leaf

CHARCOAL BROCCOLI (v) ~ 485
malai marinated hari gobi, cheese, kansa sauce

MUSHROOM GALOUTI (v) ~ 465
cashew, cheese, cress

BEETROOT CHEESE KEBAB (v) ~ 425
hung curd, galouti spices

STUFFED MUSHROOM (v) ~ 425
baby spinach

TANDOORI CHICKEN TIKKA ~ 465
red chilli, chutney mayo, cress

PEPPER CHICKEN TIKKA ~ 495
malabar pepper, cashew & cream

YELLOW CHILLI CHICKEN TIKKA ~ 495
curry leaf, garlic

CHICKEN ROZALI ~ 525
chicken breast, stuffed cheese, mix cheese

MUTTON GALOUTI KEBAB ~ 595
galouti masala, sheermal roti

GILAFI MUTTON SHEEKH ~ 525
trio bellpeppers, lucknowi spices

AJWAINI FISH TIKKA ~ APS
chonak / kingfish, carom seeds, pink onion

TANDOORI JHINGA ~ APS
tiger prawns, burnt lemon, cress

HARA PAYAZ JHINGA ~ APS
prawns, chilli, spring onion, slaw

RECHADO TANDOORI POMFRET ~ APS
whole pomfret, goan spice, coriander

TANDOORI HALF / FULL ~ 355 / 625
chutney mayo, cress



LARGE PLATES

NEHRU PLACE PANEER MAKHANWALA (v) ~ 425
cottage cheese, onion, makhani gravy

LASOONI PALAK PANEER (v) ~ 425
cottage cheese, garlic, spinach, cream

PANEER LAZEEZ (v) ~ 425
cottage cheese, onion gravy, coriander

ADRAKI SHAHI ALOO (v) ~ 365
baby potato, onion gravy, cream

VEGETABLE DO PYAZA (v) ~ 395
hyderabadi spices, onion, mix vegetables

VEG METHI KOFTA (v) ~ 395
veggie & methi kofta rich gravy

LANGAR WALI KALI DAL (v) ~ 395
over-night soaked, smoked black lentils,
cooked with white butter & spices

DAL (v) ~ 285
tadka / fry

DELHI BUTTER CHICKEN ~ 485
slow cooked chicken, butter, makhani gravy

TARI WALA MURG ~ 465
slow cooked chicken, in spiced punjabi gravy

DHANIYA MURG ~ 485 chicken leg,
coriander masala, chicken stock

DUM KI NALLI CURRY ~ 595
baby lamb shank, coriander cress, chilli oil

RAJASTHANI LAL MASS ~ 595
baby lamb bone less, slow-cooked, spiced gravy

MIX VEG / PRAWN / FISH MOILEE ~ 345 / 525 / 625
raw mango, tomato, curry leaves

DUM BIRYANI ~ 425 / 485 / 595
veg / chicken / mutton

BREAD BASKET

TANDOORI ROTI ~ 50 / 60
plain / butter

TANDOORI NAAN ~ 95 / 175 / 175 / 175
butter / cheese / garlic / chilli

KULCHA ~ 95 / 155
aloo / paneer

LACHCHA CHUR PARATHA
onion / garlic / chilli / pudina

ASIAN

SMALL PLATES

EDAMAME PODS (v) ~ 365

truffle salted or spicy chilli bean

CRISPY WATER CHESTNUT & BABY POTATO ~ 425

chilli bean sauce

CRISPY LOTUS ROOT ~ 555

chilli garlic sauce, chives, sesame seed

KUNG PAO COTTAGE CHEESE (v) ~ 465

burned cashew, panda chilli, beans, zucchini

MAPO TOFU (v) ~ 445

sichuan, chilly sauce, scallion, cherry tomato

EXOTIC VEGETABLE BALLS (v) ~ 425

light soy, chilli sauce, coriander

STIR FRY - EXOTIC GREENS (v) ~ 425

butter garlic sauce

TEMPURA FRIED PRAWNS POP ~ 495

wasabi mayo & sriracha mayo

STIR FRY SALT PEPPER PRAWNS ~ 525

black pepper, trio peppers, butter

RED CRISPY PRAWNS ~ 525

chilly beans, pokchoy, cherry tomato, pepper

BURNT CHILLI POMFRET ~ APS

crispy chilli oil, white onion, peppers, scallion

SAMBAL FISH WRAP ~ APS

chonak, wrapped in banana leaf, homemade sambal

FISH CHILLI ~ APS

chanok, bell peppers, snow fish, scallion

FIVE SPICE CHICKEN ~ 465

beans, white onion, spices, cherry tomato

INDO-SHWZWAN CHICKEN ~ 465

chicken leg, snow peas, pepper

BLACK PEPPER CHICKEN ~ 465

green & yellow zucchini, scallion

KUNG PAO CHICKEN ~ 465

panda chilli, cashew, peppers, scallion

SICHUAN CHICKEN LOLLYPOP ~ 445

crispy chicken wings, sichuan sause, chives

STIR FRIED LOBSTER ~ APS

chilli garlic / black pepper sauce / butter garlic

SINGAPOREAN CRAB ~ APS

sichuan / sambal / butter garlic

WOK TOSSED

VEG / CHICKEN / PRAWNS / FISH ~ 365 / 465 / 595 / 595

thai basil sauce

singaporean black bean sauce

schezwan indo-chinese sauce

chilli oyster sauce

CURRIES

GREEN CURRY ~ 395 / 425 / 445 / 525

cottage cheese / tofu / chicken / prawns

BALINESE YELLOW CURRY ~ 425 / 465 / 495 / 725

cottage cheese / tofu / chicken / chonak

RICE & NOODLES

STEAMED JASMINE RICE (v) ~ 295

TRUFFLE MUSHROOM FRIED RICE (v) ~ 395

EDAMAME & EGG FRIED RICE ~ 395

FRIED RICE ~ 345 / 395 / 455

veg / chicken / prawn

XOX SHRIMP FRIED RICE ~ 455

STREET STYLE HAKKA NOODLE ~ 345 / 395 / 455

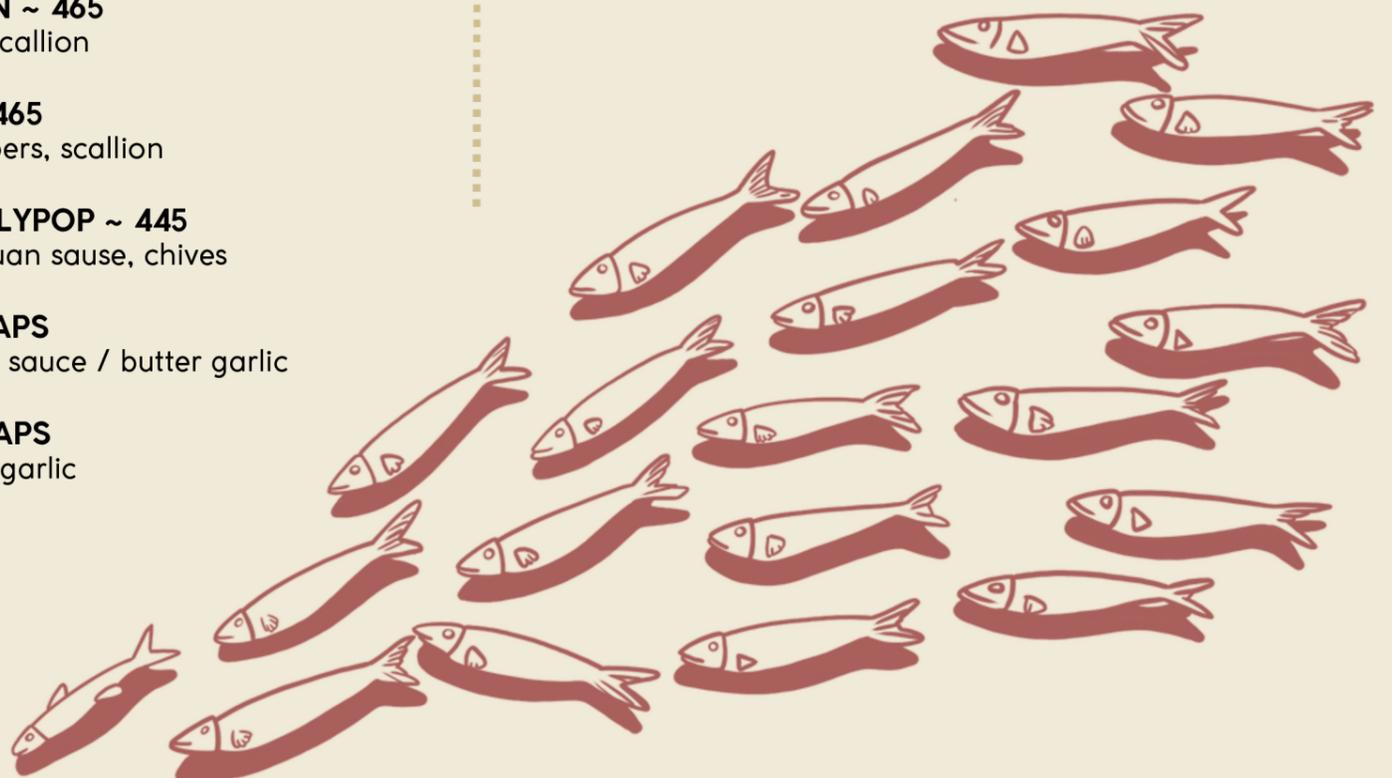
Veg / Chicken / Prawn

HONG KONG NOODLES ~ 385 / 415 / 455

Veg / Chicken / Prawn

MALAYSIAN NOODLES ~ 385 / 415 / 455

Veg / Chicken / Prawn



REST OF THE WORLD

SMALL PLATES

AVOCADO ON TOAST ~ 425

guacamole, cheese, sesame seed, sriracha, cress

BRUSCHETTA ~ 355

ricotta, tomato & olives
balsamic mushroom & cheese

MUSHROOM POPS ~ 425

marinated mushrooms, porcini dusk, spicy aioli mayo

ZUCCHINI & BELLPEPPER TACO ~ 425

crispy taco, sauted veggies, mayo, chives

FAJITA CHICKEN TACO ~ 495

crispy taco, fajita marinated chicken, chives

FRIED CALAMARI ~ APS

truffle tartar sauce, chilli, basil oil

KOREAN PRAWNS ~ APS

goji sauce, burnt lemon & cress

GRILLED CORIANDER LIME CHICKEN ~ 455

sliced chicken leg, house salad, cress

LARGE PLATES

PASTA – FUSSILI / PENNE / SPAGHETTI

BASIL PESTO SAUCE ~ 395 / 455 / 495

veg / chicken / prawns

AGLIO OLIO ~ 375 / 425 / 475

veg / chicken / prawns / clams / crab

ARABBIATA ~ 395 / 455 / 495

veg / chicken / prawns

PINK SAUCE ~ 375 / 425 / 475

veg / chicken / prawns

LAMB BOLOGNAISE ~ 595

HERB GRILLED CHICKEN ~ 495

zucchini & carrots, mash potato, pepper rosemary jus

IRISH STYLE LAMB SHANK ~ 625

saffron mash, green beans, mushrooms, shank,
red wine sauce

LOBSTER THERMIDOR ~ APS

saute mushrooms, mash, gratinated, lobster crème

FILLET OF GRILLED FISH ~ APS

chonak, broccoli, carrots, lemon &
caper sauce

DESSERTS

OG SERRADURA ~ 195

extra light mousse, maria cookies, condense milk sheets

SHITAPHAL PANACOTTA ~ 395

tender coconut ice cream

EAT ON MESS ~ 275

berry compote, meringue whipping, sponge jelly

CHOCO BROWNIE COMB SALTED CARAMEL ~ 395

molten chocolate, caramel ice-cream, walnut pralin

GAZAR HALWA MODAK ~ 395

carrot mousse, cardamom, pistachio sauce

PAAN KULFI ~ 200

betel leaf, vanilla cream, tutti - frutti

CARAMEL PUDDING ~ 225



We cook our food with the finest and freshest of catch, produce and ingredients. If after the first few bites, our food doesn't live upto your expectations, please call out to me or my manager and we will try and serve something that fulfils your palette.

~ DR FISH

www.spicegoa.in

We offer customised catering to make your special occasions more memorable. Please call Yash @+91 72639 06071 for details.

*GOVT TAXES AS APPLICABLE / APS - AS PER SIZE & SEASON
IN CASE OF ANY ALLERGY KINDLY INFORM US BEFOREHAND