





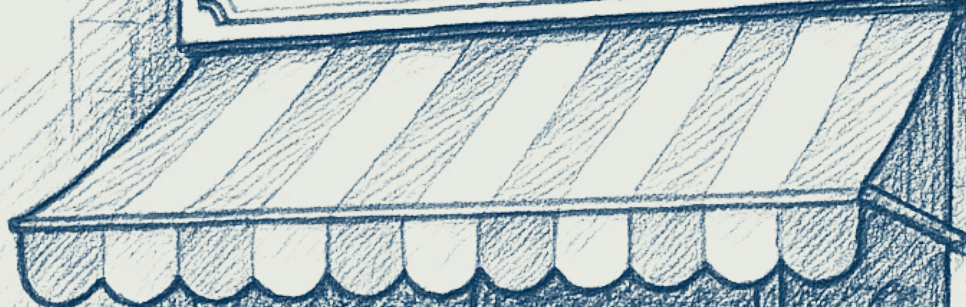
# Pão de Goa

R E S T A U R A N T

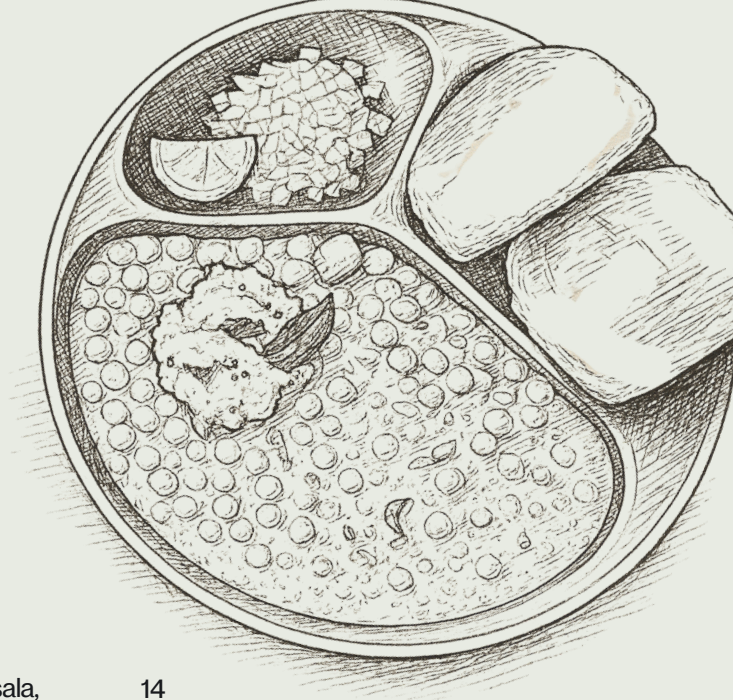
*“At Pão de Goa, authenticity is at the heart of everything we do. Our recipes are rooted in Goan tradition, and many of our key ingredients are lovingly sourced straight from Goa to preserve the true flavors we grew up with. Each dish is prepared with care, carrying with it the warmth of home and the spirit of togetherness. We hope every bite brings you closer to Goa, no matter how far you are.”*

*The Pao de Goa Family*

PÃO de GOA



# Breakfast



## PATAL BHAJI

A hearty white pea curry in coconut masala, served with two of our in-house baked Goan paos.

14

## POTATO BHAJI

Spiced Goan-style potato curry served hot with two crisp, golden puris.

14

## MIX BHAJI

A wholesome Goan-style mixed curry, served with two of our freshly baked paos.

16

## ROS OMLETTE

A fluffy omelette drenched in spicy Goan ros curry, served with two fresh paos.

18

## KHEEMA PARATHA

Flaky paratha stuffed with spiced minced meat, served hot off the pan.

5

## ALOO PARATHA

Golden pan-fried paratha filled with a spiced potato mash, served hot and comforting.

4

## PAV BHAJI

Mumbai's street-food favorite: a spiced vegetable mash served with butter-toasted pav.

16

## KHEEMA PAO

Mumbai's street-food favorite: a spiced vegetable mash served with butter-toasted pav.

18

# Paos & Poes

## CHICKEN CUTLET POIE

Spiced chicken cutlet tucked into freshly baked Goan póie, served tavern-style.

15

## BEEF CUTLET POIE

Juicy spiced beef cutlet layered inside soft Goan póie, a true street-side favorite.

15

## TONGUE ROAST POIE

Slices of tender, spiced tongue roast tucked into warm Goan póie, a tavern staple.

15

## CHICKEN CAFREAL PAO

Juicy cafreal chicken packed into fresh Goan pão, bursting with green spice and flavor.

15

## BEEF CHILLI FRY PAO

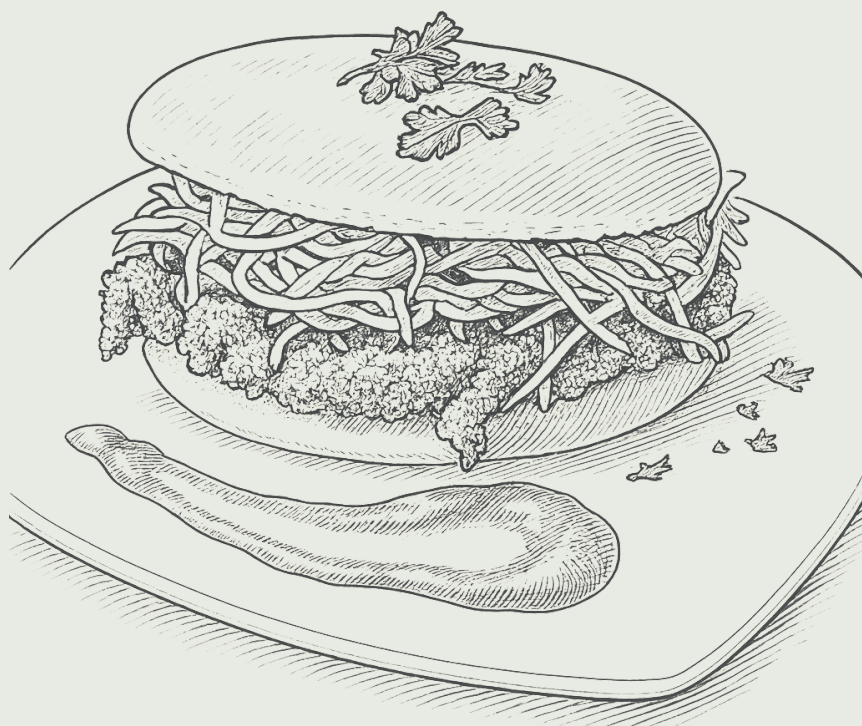
Spicy Goan beef chilli fry tucked into soft pão, a perfect street-side favorite.

15

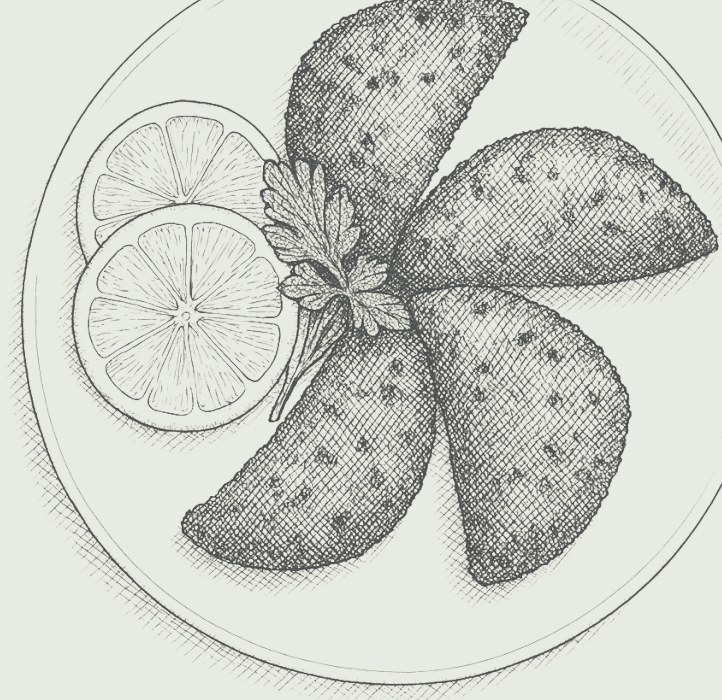
## VADA PAV

Mumbai's iconic spiced potato fritter, served in a soft pav with chutneys and a chili kick.

6



# Goan Starters



## CUTLETS [CHK/ FISH/ PRAWN]

Crisp golden cutlets made with spiced meat and herbs, shallow-fried to perfection.

20/ 20/ 25

## POTATO CHOPS [CHK/ BEEF/ PRAWN/ EGG]

Golden potato patties stuffed with a spiced meat filling, deep-fried Goan style.

12

## BEEF CROQUETTES

Minced beef blended with spices, coated in breadcrumbs, and fried crisp – a true Goan favorite.

20

## PRAWN RISSOIS

Delicate Goan-Portuguese pastries stuffed with a creamy prawn filling, crumb-fried till golden.

20

## STUFFED SQUIDS



Tender squids filled with a spiced Goan masala, slow-cooked in a thick, rich, tangy gravy.

40

## TISREO RAVA FRY

Fresh clams coated in spiced semolina and shallow-fried till golden and crisp.

25

## CRISPY CALAMARI

Tender rings of calamari lightly spiced, battered, and fried golden – a Goan coastal favorite.

25

## GARLIC BUTTER PRAWNS

Juicy prawns tossed in a rich garlic butter sauce with a hint of fresh herbs.

35

# Chinese Soups & Starters



## SWEET CORN SOUP

A classic Indo-Chinese favorite, with sweet corn and silky broth served hot and comforting.

16

## HOT & SOUR SOUP [VEG / CHK]

A bold Indo-Chinese classic with a perfect balance of spicy heat and tangy flavors.

16

## MANCHOW SOUP [VEG / CHK]

A spicy, tangy Indo-Chinese soup loaded with vegetables and topped with crisp fried noodles.

16

## CHICKEN LOLLIPOPS

Juicy chicken wings shaped into lollipops, battered and fried crisp, served with a spicy tangy sauce.

24

## DRUMS OF HEAVEN

Chicken lollipops tossed in a fiery Indo-Chinese gravy, bursting with bold flavors.

26

## STEAMED WANTONS [VEG / CHK]

Soft dumplings filled with spiced chicken or vegetables, gently steamed and served with dipping sauce.

16/ 18

## CHICKEN CRISPY

Thin strips of chicken fried till crunchy, tossed in a spicy garlic-chili sauce with peppers.

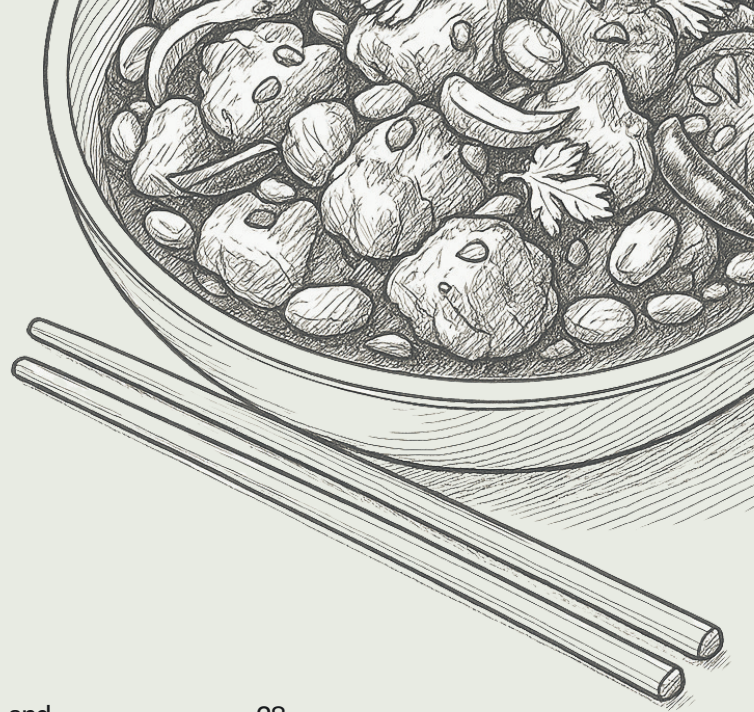
28

## SPICY CHICKEN WINGS

Juicy wings marinated in fiery spices, fried crisp and tossed in a hot chili sauce.

28

# Mains - Chinese



## CHILLI CHICKEN

Fried chicken tossed with onions, peppers, and chilies in a spicy Indo-Chinese sauce.

28

## SCHEZWAN CHICKEN

Spicy chicken stir-fried with peppers and onions in a bold, fiery Schezwan sauce.

28

## CHICKEN MANCHURIAN

Crispy chicken tossed in a tangy, soy-garlic sauce with spring onions, a true Indo-Chinese classic.

28

## KUNG PAO CHICKEN

A spicy stir-fry with chicken, dried red chilies, and roasted peanuts in a flavorful sauce.

28

## DOUBLE DRAGON CHICKEN

Crispy fried chicken tossed in a fiery blend of chilies, garlic, and spicy sauce for a double kick of flavor.

28

## DOUBLE DRAGON PRAWNS

Crispy prawns tossed in a spicy garlic-chili sauce with a bold double hit of heat and flavor.

30

## VEG MANCHURIAN

Golden vegetable balls tossed in a tangy soy-garlic sauce with spring onions, an Indo-Chinese favorite.

26

# Signature Thalis

## CHICKEN THALI

A hearty Goan thali with chicken curry and marinated fried chicken, served with white rice, seasonal vegetable, sol kadi, dessert, homemade pickle, fresh salad, and dal. 24

## SARDINE THALI

A traditional Goan thali with sardine curry and fried sardines, served with white rice, seasonal vegetable, sol kadi, dessert, homemade pickle, and traditional accompaniments. 16

## MACKEREL THALI

A Goan feast with fried mackerel, served alongside white rice, prawn coconut curry, seasonal vegetable, sol kadi, dessert, homemade pickle, and traditional accompaniments. 22

## CHONAK THALI

A wholesome Goan thali with chonok (Arabian Sea Bass) rava fry served with white rice, prawn coconut curry, seasonal vegetable, sol kadi, dessert, homemade pickle, and traditional accompaniments. 32

## KINGFISH THALI

A classic Goan thali with kingfish rava fry, served with white rice, prawn coconut curry, seasonal vegetable, sol kadi, dessert, homemade pickle, and traditional accompaniments. 32

## PRAWN THALI

A Goan favorite with rava fried prawns served with white rice, prawn coconut curry, seasonal vegetable, sol kadi, dessert, homemade pickle, and traditional accompaniments. 28

## POMFRET THALI

A coastal Goan delicacy with pomfret rava fry, served with white rice, prawn coconut curry, seasonal vegetable, sol kadi, dessert, homemade pickle, and traditional accompaniments. 30

## MIX SEAFOOD THALI

A grand Goan spread featuring a variety of fried fish and extra seafood delights, served with white rice, prawn coconut curry, seasonal vegetable, sol kadi, dessert, homemade pickle, and traditional accompaniments. 40

## VEG THALI

A wholesome vegetarian platter featuring crispy papad, fluffy steamed rice, warm roti, two seasonal vegetable bhajis, comforting dal, tangy pickle, and a refreshing fresh salad. 15

# Mains - Seafood

## FISH RAVA/ TAVA FRY

Sardines/ Mackerel/ Chonak/ Kingfish/  
Bombil/ Pomfret/ Prawns

16/ 16/ 18/ 18/ 22/ 25/ 28

## FISH RECHEADO FRY

Mackerel/ Chonak/ Kingfish/ Bombil/  
Pomfret/ Prawns

18/ 20/ 20/ 24/ 28/ 30

## FISH GREEN MASALA FRY

Mackerel/ Chonak/ Kingfish/ Bombil/  
Pomfret/ Prawns

18/ 20/ 20/ 24/ 28/ 30

## COCONUT CURRY

Sardine/ Mackerel/ Prawn/ Pomfret/ Kingfish

18/ 24/ 28/ 30/ 32

## PRAWN CHILLI FRY

Juicy prawns sautéed with onions, chilies,  
and Goan spices for a spicy, tangy favorite.

28

## PRAWN BALCHAO



Succulent prawns cooked in a fiery,  
tangy Goan-Portuguese pickled masala.

32

## TISREO SUKHEM

A traditional Goan dry curry of clams cooked  
with grated coconut, chilies, and spices.

28

## DRY PRAWNS KISMUR

A classic Goan side of sundried prawns  
tossed with onions, coconut, and chilies.

12

## KINGFISH MOELHO



Kingfish simmered in a tangy Goan-  
Portuguese vinegar masala, with a perfect  
balance of spice and sourness.

35

## PRAWN SAMARACHI KODI

A traditional Goan curry of dried & fresh  
prawns cooked in roasted coconut masala,  
prepared especially during the monsoons.

28

## SQUIDS RECHEADO MASALA FRY



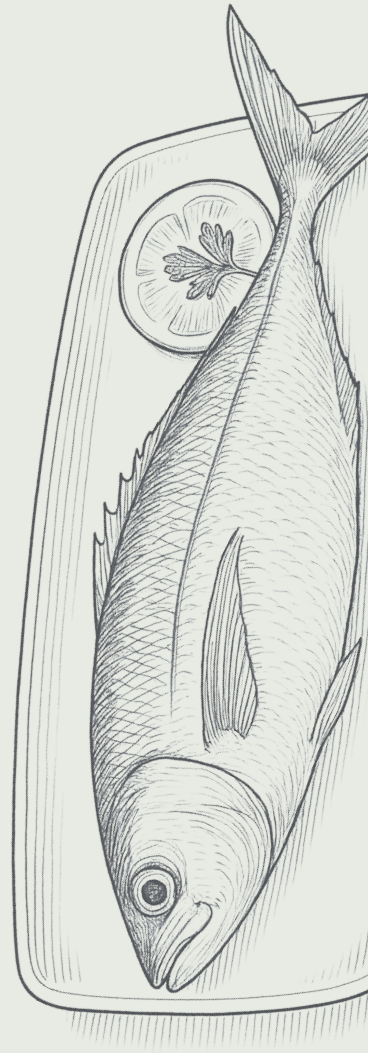
Squid rings pan-cooked in a tangy,  
spicy Goan recheado masala.

40

## CRAB XEC XEC

Fresh crab simmered in a thick roasted  
coconut gravy with Goan spices.

35



# Mains - Non Veg

## CHICKEN XACUTI



Tender chicken cooked in a rich Goan curry of roasted coconut, and aromatic spices.

28

## CHICKEN CAFREAL

A Goan-Portuguese classic of chicken marinated in green masala with fresh coriander, chilies, and spices, then pan-roasted to perfection.

28

## CHICKEN VINDALOO



A Goan-Portuguese favorite of chicken slow-cooked in a tangy, spicy vinegar-based masala.

28

## BEEF XACUTI



Slow-cooked beef in a rich Goan curry of roasted coconut, and aromatic spices.

30

## BEEF GREEN CURRY

Tender beef simmered in a fresh coriander and green chili masala, a Goan tavern-style favorite.

30

## BEEF CHILLI FRY

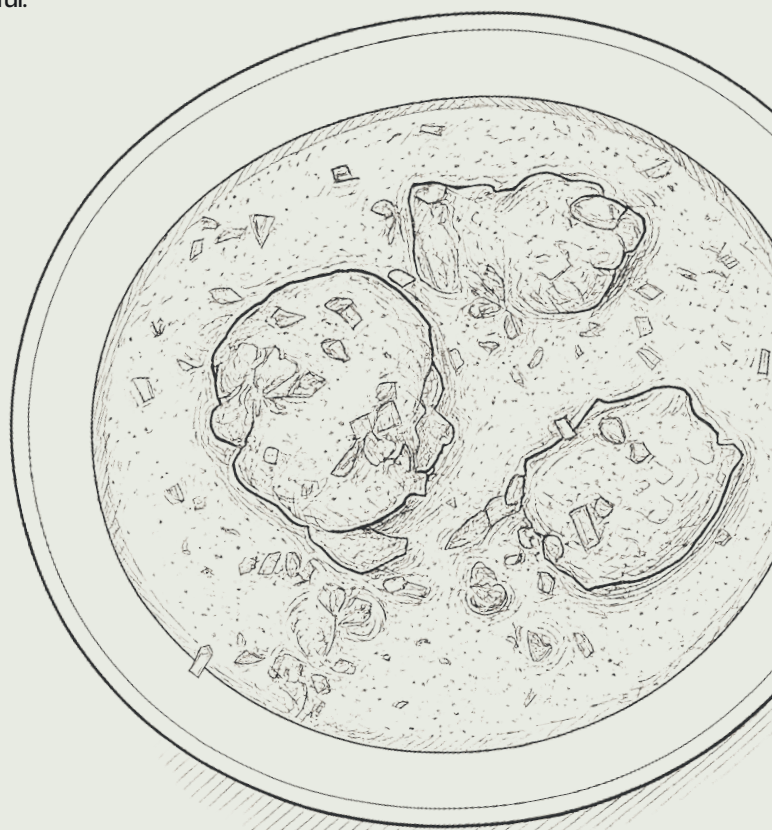
Sautéed beef with onions, green chilies, and Goan spices, a spicy and tangy favorite.

32

## BEEF TONGUE ROAST

Slow-roasted beef tongue cooked with Goan spices, served tender and flavorful.

32



# Rice & Breads

## PAO

Our in-house baked Goan bread, soft inside with a crisp crust – perfect with every curry.

1.5

## POIE

Traditional Goan whole wheat bread with a soft, fluffy center and rustic crust, baked fresh in-house.

2

## CHAPATHI

Soft, home-style whole wheat flatbread, served fresh off the pan.

1.5

## PURI

Golden, puffed Indian bread, fried crisp and served hot.

2

## STEAMED WHITE RICE

Fragrant, fluffy white rice steamed to perfection.

7

## PLAIN PULAO

Fragrant basmati rice lightly spiced and sautéed, served as a simple and flavorful accompaniment.

20

## PRAWN PULAO

Fragrant Goan-style rice cooked with spiced prawns and a touch of whole spices.

25

## FRIED RICE

Veg/ Egg/ Chicken/ Prawn/ Mix

16/ 18/ 20/ 22/ 25

## SCHEZWAN FRIED RICE

Veg/ Egg/ Chicken/ Prawn/ Mix

18/ 20/ 22/ 24/ 28

## BURNT GARLIC FRIED RICE

Aromatic fried rice tossed with golden burnt garlic for a smoky, flavorful twist.

22

## HAKKA NOODLES

Veg/ Egg/ Chicken/ Prawn/ Mix

20/ 22/ 24/ 26/ 28

## SCHEZWAN NOODLES

Veg/ Egg/ Chicken/ Prawn/ Mix

22/ 24/ 26/ 28/ 30

## BIRYANI

Chicken Dum/ Mutton Dum/ Prawn

22/ 25/ 28



# Drinks & Dessert

## SOFT DRINKS

Pepsi, Diet Pepsi, Mountain Dew, 7 Up, Fanta 3

## SWEET LASSI

A chilled, creamy yogurt drink sweetened to perfection. 12

## MANGO LASSI

A smooth yogurt drink blended with sweet mango for a tropical twist. 14

## FRESH LIME SODA

Refreshing soda with fresh lime and mint, served sweet, salted, or mixed. 12

## COLD COFFEE

Chilled, frothy coffee blended with milk and ice, served refreshing and smooth. 12

## FRESH JUICE

Orange/ Pineapple/ Watermelon 12

## MILKSHAKES

Avocado/ Tender Coconut/ Chikoo/ Mango 14

## TEA

Black Tea/ Karak/ Fresh Milk Tea/ Green Tea 1.5/ 1.5/ 2/ 2

## SERRA DURA

A beloved Portuguese-Goan dessert of whipped cream layered with finely crushed biscuits. 10

## BREAD PUDDING

A classic Goan dessert of soft baked bread layered with eggs, milk, and caramelized sweetness. 10

## FRESH FRUIT SALAD

A refreshing mix of seasonal fruits topped with a scoop of creamy ice cream. 12

## ICE CREAM SCOOP

Vanilla/ Strawberry/ Mango/ Chocolate 5



