

CIARANS

Welcome to the restaurant at Ciaran. We specialized in local fish and shellfish, which we buy from Goa's largest fish market daily.

We have good selection of seafood, meat and vegetarian's dishes cooked o order in our traditional Indian tandoor, or on our barbeque. And if you fancy something different, our new Tapas restaurant next door at The Grove offers a delicious selection of authentic Spanish small plates, ideal for sharing.

Our chefs use only fresh, local ingredients to prepare our food and most of our dishes are made from scratch. So at busy times, you may have to wait a little while for your food. All our drinks are served with mineral water ice.

Breakfast 8.30am to 10.30am

Lunch 12pm to 4.00pm (last order)

Dinner 6pm to 10.30pm (last order)

Please note table reservations only at 7.00pm

Please ask our waiting staff if you have any questions about our menu and do let us know if you have any comments about our service. Enjoy!

BREAKFAST@CIARANS

Fresh Fruit Salad Rs 70 (Rs80 with yogurt)

Cornflakes with hot or cold milk Rs 80

Muesli Rs 90

Porridge Rs 90 (with banana and honey)

Poached/ Boiled/ Scrambled or fried Eggs served with local bread roll Rs 70

Local baked bread, butter & homemade jam Rs 30

Pancakes (Choice of filling fresh fruits / stir fried vegetables) Rs 110

REFRESHMENTS

Tea Rs 30

Nescafe Rs 40

Masala chai Rs 40

Freshly Brewed Coffee Rs. 70 (S) Rs. 130 (L) cafeteria

Iced Coffee Rs 60

Freshly Squeezed pineapple or watermelon juice Rs 100

Sunshine smoothie (mixed fruit and yogurt) Rs 110

Banana or papaya Lassi Rs 80

Mint and Ginger Iced Tea Rs 40

Mineral Water Rs 30

Single/Double espresso Rs 50/80

Cappuccino Rs 110

Latte Rs 90

APPETISERS

Spicy Fish cakes served with a coriander dipping sauce tomato salsa Rs 180

Goan Sausage Salad a spicy chorizo -like sausage served with a cooling mixed salad Rs. 150

Tikka Taster fish chicken or paneer infused with garlic line and hint of chili cooked in the tandoor along with seasonal vegetable served with salsa and sweet chili sauce

Fish Rs.150 chicken Rs.140 Paneer Rs.150
Mixed (all three) Rs.210

Mixed Momos steamed seafood and vegetable dumplings with coriander dipping sauce Rs.180

Stuffed Crab: crab meat sautéed with aromatics and drizzled with cheese Rs.210

Chicken Satay: tender chicken marinated in oriental spice and served with peanut sauce Rs.140

Hara Bhara Pakora paneer, spinach and herbs golden fried with a coriander or sweet chilli dipping sauce Rs 180

Onion Pakora with a coriander or sweet chilli dipping sauce Rs 150

SOUP & SALAD

Homemade soup of the day served with local bread please ask your waiter Rs .120

Tomato Basil Soup Cream of tomato soup infused with basil Rs 120

Sopa de Camarao clear shrimp broth with seasonal garden vegetables Rs140

Sweet Corn Chicken Soup Rs 140

Feta Cheese, Tomato and Sweet Red Onion Salad with tangy lemon vinaigrette Rs 210

Spiced Lentil Salad with mint yogurt dressing Rs 130 with prawns Rs 210

Green Papaya Salad a tangy salad tossed in a fresh mint, lime and sweet red chili dressing Rs 160 with chicken Rs 210

Fresh Tuna Salad chunks of tuna served on a green salad with tomato and sweet red onion Rs 190

Mixed Green Salad crisp leaves, cool cucumber and spring onions simply dressed and served with local bread Rs 110

Prawns Salad crisp leaves, cucumber, tomato & prawns with Marie rose sauce Rs. 210

Mediterranean Chickpea Salad: fresh garden vegetables and chickpeas tossed in olive oil Rs.160

SOMETHING LIGHT

Spicy Goan Sausage and Tomato wrap Rs 150

Chargrilled Steak & Sautéed Red Onion wraps Rs 180

Homemade Houmus & Salad wrap Rs 130

Cheese/ Cheese Tomato/ Cheese & Onion wrap All Rs 120

Cheese/ Cheese Tomato/ Cheese & Onion toasties All Rs 110

Omelette with Cheese, Tomato & Spinach served with a side salad and local bread Rs 140

SEAFOOD

Golden Fried/Butter Garlic/Masala Fried Calamari squid rings in a light batter/butter garlic tossed/recheado masala fried Rs.180

Skewered Prawns marinated in garlic and served with sweet chilly dipping sauce Rs.210

Spicy Fishcakes with a coriander dipping sauce tomato salsa Rs 180

Spaghetti with Prawns lightly dressed with garlic and sweet red chilly butter
Rs.240

Ciaran's Seafood Platter a generous serving of prime seafood including tiger prawn fish fillet spicy cakes and calamari Rs.720

Traditional Lobster simply cooked in a light lemon & garlic butter and served with or without cheese subject to availability market price - please ask your waiter

Oregano Grilled Fish succulent filet of fish grilled to perfection and served with spaghetti and salad Rs.290

Patrani Macchi filet of white snapper marinated in cilantro chutney and steamed in a banana leaf, served with rice Rs.320

Barbequed fish kebab with fresh herb salad generous chunks of meaty white fish in a zesty lime marinade cooked to perfection Rs. 290

Beer battered fish & Chips prime fillets of white fish in a light crispy batter, served with tar tare sauce Rs.260

Fish Tikka masala cooked in the clay oven then gently stirred through a fragrant sauce with pulav rice, and mini naan Rs.320

Seafood Pie prawns tuna white fish & hard-boiled egg backed in a white sauce topped with mashed potato & cheese Rs.280

Fish of the Day: filet or whole fish cooked to your choice - butter garlic / masala fried / semolina (rava fried) subject to availability market price - please ask your waiter

GOAN SPECIALITIES

Goan lobster fresh lobster gently cooked in a local aromatic masala with a cucumber and lime saylad subject to availability market price -please ask your waiter

Fish Rechade your choice of fish stuffed with an aromatic Goan masala paste and cooked on our charcoal barbeque.

Market price please - please ask your waiter

Prawn curry a light and fragrant Goan curry with a hint of coconut and cumin served with steamed rice, a must try Rs.290

Special Fish Curry Rice Goa's favorite dinner with fish in a spicy red curry served with steamed rice, poppadum and a tangy pickle Rs.260

Steak and Chips tender cut of beef marinated and grilled with sweet red onion served with steamed vegetable chunky chips and mushroom/ pepper sauce Rs.350

Chick Steak tender chicken breast served with mushroom / pepper sauce Rs. 350

Barbequed chicken Kebab boneless chicken breast simply marinated in a light garlic olive oil skewered with seasonal vegetable and cooked on our charcoal barbeque served with chips and salad Rs.240

Chicken Xacuti a traditional Goan dish Breast of chicken cooked in a toasted coconut masala served with pulav rice and naan Rs.290

Butter chicken marinated chunks of chicken cooked with delicious Indian gravy served with pulav rice and naan Rs.290.

Chicken or Beef chili fry served with pulav rice and naan Rs.290

VEGETARIANS DISHES

Indian Thali a vegetarian delight with two seasonal curried vegetables, steamed rice, raita, pickle, salad, chapatti and poppadum Rs 240

Palak Paneer a delicious combination of soft cheese and fresh spinach, mildly flavored with garlic & lemon. Served with pulav rice & naan Rs 250

Fresh Tomato & basil Spaghetti drizzled with olive oil & lemon and cooked with garlic infused tomatoes Rs 200

Veg Jaipuri mixed seasonal vegetables cooked in a spicy Indian masala with pulav rice and naan Rs 230

Egg Fried Rice steamed rice with fried egg & mixed vegetables, served with soya sauce and vinaigrette Rs 130

Paneer butter masala Paneer cheese cooked in a delicious India gray served with pulav rice & naan Rs.250

Malai Kofta Paneer cheese stuffed with local nuts in a masala served with pulav rice & naan Rs.280

NON – VEG DISHES

Prawn Fried Rice steamed rice with mixed vegetables and prawns, served with soya sauce & vinaigrette Rs 210

Chicken Fried Rice steamed rice with shredded chicken & mixed vegetables, served with soya sauce and vinaigrette Rs 180

Mixed Fried Rice steamed rice with mixed vegetables prawns, chicken & fried egg, served with soya sauce & vinaigrette Rs 220

Fish or Chicken Tikka Masala cooked in the clay oven with a fragrant sauce. Served with pulav rice & naan Rs 320/Rs 260

Dum Biryani fragrant basmati rice pressure cooked with aromatic spices:
Chicken Rs.290 Prawns Rs.320 Veg Rs.220

TANDOORI SPECIALITIES

Tandoori food is tenderized in a traditional marinade with gentle heat from a hint of red chili before baked in the clay oven

The Dishes

Served with chips or rice, salad and either sweet chili or mint sauce

Catch of the Day Whole fish or Jumbo prawns Availability changes daily but can include snapper, Pompret, kingfish, Shark, Coconut fish and Tiger prawns, Market Price- Please ask your waiter.

Chicken Kebab Succulent breast of chicken skewered with seasonal vegetables Rs 260

Shae Chicken Kebab Succulent breast of chicken in a cashew nut and cardamom marinade with seasonal vegetables Rs 310

Tandoori Specialities

Beef Kebab Tenderized pieces of fillet steak skewered with seasonal vegetables Rs 290

Fish Kebab chunks of white fish skewered with seasonal vegetables Rs 310

Vegetarian

Tandoori Gobi skewered cauliflower florets, tenderized in a blend of yogurt & spices Rs 190

Paneer Tikka skewered soft cheese infused with garlic, lime & a hint of red chilli Rs 250

Mushroom Tikka clay baked mushrooms infused with garlic, lime & a hint of red chilli Rs 230.

Ciaran's Tandoori Veg Platter a selection of tandoori gobi, Paneer tikka & mushroom Tikka Rs 290.

Tikka Specialities

Tenderized in our traditional tandoori marinade then baked. Served with chips or rice, salad and either sweet chili mint coriander dipping or tartare sauce.

King Tandoori Platter, quarter chicken, chicken Tikka, beef kebab, fish Tikka Tandoori prawn R.s 690

Chicken Tikka succulent breast of chicken cooked to perfection Rs 210

Fish Tikka Chunks of firm white fish backed on skewers Rs 280

Tandoori Chicken whole or half chicken, tenderized then baked in the clay oven **Whole** Rs 360 **Half** Rs 210

Chicken Tangaria two chunky succulent leg pieces, tenderized then backed in the clay oven Rs 260

ACCOMPANIMENTS

Naan Bread	Rs 40	Pulav Rice	Rs 40
Cheese Naan	Rs 60	Steamed Rice	Rs 30
Cheese garlic Naan	Rs 70	Steamed Veg	Rs 60
Garlic Naan	Rs 60	Chips	Rs 60

<i>Aloo Paratha</i>	Rs 60	<i>Salad</i>	Rs 40
<i>Mint Paratha</i>	Rs 40	<i>Chappati</i>	Rs 40
<i>Chicken Paratha</i>	Rs 80	<i>Onion Kulcha</i>	Rs 50
<i>Fried Rice</i>		<i>Veg Kulcha</i>	Rs 60
<i>Vegetable: Rs.120 Egg: Rs.130 Chicken: Rs.210 Mixed Rs.290</i>			

DESSERTS

Bebinca Goa's favorite dessert, lovingly baked by John's sister petu Topped with toasted coconut Rs.200

Banoffee Pie made fresh Daily Served chilled Rs.180

Pineapple Or banana Tempura in sweet Batter, drizzled with local honey Rs.160

Cake Slice a generous [portion of freshly backed cake Rs.120

Ice cream delicious ice cream scoops please ask the waiter for the Flavor of the day Rs.60

Cheeseboard a delicious selection of handmade cheeses with onion & red wine chutney Rs.300

Tropical Fruit Salad seasonal fruit topped with grated coconut & honey then sprinkled with peanuts Rs 150

LIQUEURS & COFFEE

Chocolate Liqueur Rs. 180

Mango Liqueur Rs.180

Coffee Liqueur Rs. 180

Cherry Liqueur Rs.180

Ciaran's special coffee - filter coffee with a shot of creamy coffee liqueur Rs.210

Irish Coffee - creamy dark Coffee with whisky and topped with whipped cream Rs.210

Jamaican Coffee : Rastafarian brew with a shot of rum Rs. 210

All Liqueur are 60ml measured

Filter coffee Rs.70/130(Small/large cafetiere)

Single/double Espresso Rs 50/80

Lavazzo Cappuchino Rs.110

Lavazzo latte Rs.90

DRINKS @CIARAN'S

Beers

Tuborg Rs. 60

Kingfisher Rs. 60

Wines By the glass

House Wine (white) Rs. 180

House Wine (red) Rs. 180

Madera Rose Rs. 180

Castelinho White Rs. 210

Castelinho red Rs. 210

Please see wine list for Full selection

Spirits

Smirnoff Vodka Rs. 100

Romanov Vodka Rs. 80

Blue Riband gin Rs. 80

Royal treasure Rs. 80

Bacardi rum Rs. 100

Bacardi Breezer Rs. 90

Old monk Rum Rs. 80

Honey bee brandy Rs. 80

Royal Stag whisky Rs. 100

Royal challenge Rs. 110

Signature whisky Rs. 150

Coconut feni Rs. 50

All our measures are 60ml

We are open for drinks from 11 am to 11 pm serving a range of imported and local beverage. Our ice are made from filtered water please note that the bar is counter service unless you are dinning with us.

COCKTAILS @ CIARAN'S

Pina colada Bacardi rum fresh cream, pineapple juice and a dash of goa's coconut feni Rs 270

Banana Colada Bacardi rum coconut milk fresh cream banana & pineapple shake and a dash of Goa's coconut feni Rs.270

Soft Drink

Soda Water Rs. 20

Lime soda Rs. 30

Bottled Water Rs. 30

Diet coke Rs. 70

Coke Rs. 30

Limca Rs. 30

7-up Rs. 30

Schwepps tonic Rs. 70

Red Bull Rs.170

Fruit juices Rs. 90

Mojito Bacardi rum and lime juice blended with sugar syrup and fresh mint
Rs.270

Margarita Tequila Triple sec & load of lime juice Rs.310

Frozen Daiquiri Bacardi rum and lime juice blended with sugar syrup and load of crushed ice Rs. 250

Long Island Iced Tea Tequila triple sec white rum gin and peach schnapps topped up with pepsi Rs.350

Black Russian Dark rum coffee liqueur, vodka and pepsi Rs.250

White Russian dark rum liqueur vodka and fresh cream Rs.250

Bloody mary vodka tomato juices Tobasco lime seasoned with salt and peppers a perfect drink for the morning after! Rs.260

Feni Fantasy Coconut Feni Mango juice ice and soda water Rs.180

Shots:

-**Lemon Drop** - vodka lime and lots of cheers Rs.200

-**B-51** - kalua irish cream Cointreau Rs. 200

-**Barracuda** - whisky, vodka, triple sec Rs.200

-**Tequila** - Rs. 200

WINES & CHAMPAGNE

Sula Brut Champagne crisp and creamy this refreshing blend of Chardonnay Pinot Noir and Ugni Blanc grapes is the first award - winning method Champenoise in India and rightly so. Rs.1800

WHITE WINES

Madera NV, India a balanced easy drinking dry white from the Nashik valley Rs.800

Kandara, India a fresh medium white aromas of mixed fruit and flavors of apple melon pear and lime with a hint of vanilla and honey Taste great on its own or with cheese Rs.980

Big banyan 2009 Italy a dry with aromas of citrus and lime and a smooth finish Excellent with seafood cheese and white meat Rs.1200

Grover Viogner India a fragrant medium dry white from the Nandi hills with notes of peach and apricot well-rounded great with seafood and chicken Rs.1100

Bohemia Chenin Blanc Chardonnay 2007, South Africa a well-rounded medium dry white with note of pineapple and melon great with seafood Rs.1200

Sula Viogner, India a floral and spicy stunning white from the altitude vineyards with a hint of peach goes well with seafood chicken and cheese Rs.1250

RED WINES

Madera NV, India a Balanced easy drinking red from the Nashik valley Rs.800

Satori Merlot India a rounded well balanced dark red with soft fruity taste and hint of spice. Ideal with meat dished or on its own Rs. 950

Kandara Shiraz India an award-winning red from the caves a well balanced red with rich plum flavors and hints of cloves and pepper good with spicy food Rs. 980

Grover Cabernet Shiraz, India full - bodied red a rich bouquet and lingering taste this India red spicy food meat and cheese Rs.980

Big Banyan Cabernet Sauvignon 2009 Italy full bodied with velvet tannins and fragrant scent of oak Excellent with red meats and cheese Rs.1200

Bohemia Pinot age 2007 South Africa a sweet opulent ruby red with aromas of ripe fruit flavored with sweet berry. Grate with steak and other meats Rs.1200

Sula Shiraz India a fragrant and smooth dark red with ripe red berry flavors and silky tannins goes well with white meat and cheese Rs.1400

Please see our drinks list for wines available by the glass.