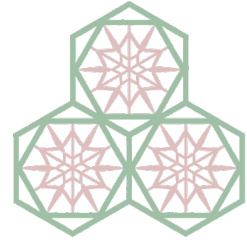


CASA JAALI



BREAKFAST

(Served till 5pm)

We bake all our breads and cakes ourselves. Gluten-free is available, please ask your server.

Please alert your server to any food allergies you may have.

Fruit Board 390

An assortment of seasonal fruits served with curd (g-f)

Homemade Granola with fruit 370

A bowl of Jaali signature granola served with fresh curd and seasonal fruit (g-f)

add almond milk 400 (vegan)

Fluffy pancakes 370 (served till 1 pm)

Served with a berry coulis, maple syrup and cream

French toast 370

Made with our home-baked brioche bread served with fresh fruit, syrup and cream

Buckwheat Porridge 400

Served with banana, walnuts and milk

Almond/coconut milk add 50

EGGS

We use happy eggs (no antibiotics, no hormones, veg fed) in all our egg dishes.

If you would like Free Range Organic eggs please add 80

Eggs to order 250

Served with home baked toasted bread and butter

Choose from our sourdough, multigrain or gluten-free breads

Fried eggs on garlic spinach 330

Served on toasted sourdough with chilli jam

Our prices are exclusive of GST and VAT

There is no Service Charge, tips are welcomed

INDIAN

Pao Bhaji 220

A soft white bread roll served with a spicy tomato vegetable curry (vegan)

Chickpea pancakes 310

Served with yoghurt mango pickle, leaf & herb salad (g-f)

Add fried eggs 350

Stuffed paranthas 240

Wheat flour flatbreads stuffed with veg of the day

Ghee Dosa 190 (served till 1 pm)

Served with sambar and a trio of chutneys (g-f)

Ros Omelette 310

Omelette with Goan chicken curry gravy, served with pao

Chole Bhature 250

Chickpea masala and deep fried flatbread

LUNCH AND DINNER

SOUP

Roasted Pumpkin Soup 280

Hearty soup with a hint of nutmeg, served with garlic toast

Mushroom Capuccino 280

Silken mushroom, served with garlic toast

Prawn Bisque 390

Prawns, tomato, cream, served with garlic toast

SALAD

Middle Eastern Chopped Salad 220

Diced cucumber, tomatoes, onion with lemon juice & olive oil (g-f, vegan)

Cucumber & coconut salad 270

Diced cucumber, toasted coconut & peanuts, cumin & mustard seed tarka, fresh coriander (g-f, vegan)

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Watermelon Spinach Salad 490/390

Prawn or paneer or tofu with watermelon, spinach, cashew, pickled watermelon rind (g-f)

Beetroot and Whipped Feta Salad 390

With orange slices, pistachio and a citrus dressing

Green papaya salad 300

With almonds, rice vinegar, maple, soya dressing

PANINIS

Choose sourdough or gluten-free bread, served with potato wedges & salad

Mediterranean 440

Mozzarella, sundried-tomato pesto, tomato, kalamata olives

Spicy bacon 600

Bacon, cheddar, cream cheese, jalapeno

no bacon 500

Grilled veg and mozzarella 490

Grilled zucchini, eggplant, red bell pepper, mozzarella, pesto

Chicken tikka 450

With tomato, onion and mint chutney

Grilled paneer or tofu 400

With cucumber, tomato and chilli jam

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TO START

Hummus 290

served with fresh poi bread

Spiced fried okra 280

Served with a ginger & caramelised onion & coriander raita (g-f)

Blackened paneer or tofu 310

Sautéed with spring onion, ginger, soy & black pepper

Crispy chilli potato wedges 280

Batter fried potato wedges, tossed with sesame, chilli, spring onions

Cauliflower tahini 300

Fried cauliflower & spring onion, tossed in tahini & herb sauce (g-f)

Paneer curry leaf dry ghee roast 340

Served with mint and yoghurt dip

Prawn Koliwada 490

Crispy garlic, curry leaf & seared lime with aubergine & tamarind chutney (g-f)

Fish Goujons 420

Fish fingers coated with crumbs, served with pickled vegetables and tartare sauce

Mangalorean Chicken Roast 330

Chicken pieces marinated in Mangalorean spices, served with mint and yoghurt dip

Prawn and fish cake 490

With lemongrass, chilli and coconut cream

Buffalo Wings 380

Crispy chicken wings tossed in Buffalo sauce

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MAIN COURSE

Gujarati moong dal 490

*With coconut, cashew & red onion rice, sambharo (hot sweet & sour salad),
mint & lime raita, lasan chutney*

Rajma Chawal 530

A favourite North Indian red kidney beans curry with jeera rice, raita and salad

Paneer Malai 530

Served with Ghee rice, papad and chaat

Creamy lemon zucchini pasta 490

A summer spaghetti with a little kick of red chilli, fresh herbs and plenty of parmesan cheese

Ramen Noodles 430

With poached egg, bok choy and mushrooms

Seafood Fettuccine 770

Chunks of kingfish, calamari & prawns, tomato, red chilli, white wine served with a parsley chilli oil

Goan fish curry 720

Kingfish curry with coconut rice, chopped salad & kokum water

Kerala Prawn Curry 720

Served with steamed rice and papad & chaat

Tamil spiced fish in banana leaf 720

*Served with cashew & red onion rice, puli pachati (eggplant, drumstick & okra)
& tamarind chopped salad*

Chicken Malai 530

Served with Ghee rice, papad and chaat

Chicken Fettuccine 610

Basil, spinach, cream, lime and parmesan cheese

Chicken schnitzel 580

Seasonal steamed greens, potato wedges, yoghurt tahini sauce

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Middle Eastern chicken burger 660

Sumac yoghurt, Chilli jam, pickled onions, tomato, lettuce, leaf & herb salad, potato wedges

Middle Eastern beef burger 730

Sriracha mayo, pickled onions, lettuce, mint, leaf & herb salad, potato wedges

Arayes 530

Spiced ground beef in a grilled pita, served with potato wedges, tahini and salad

DESSERTS

Banana Cake 300

Chocolate Raspberry Brownie 390

Mango Cheesecake 380

Basque Cheesecake 320

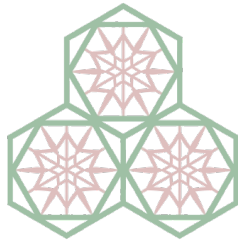
Chocolate Eclair 140

Mango Serradura 300

Lemon Lavender Cupcakes 280 (vegan)

Add a scoop of Olala gelato to any dessert for 90

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&



GELATO

Flavours (*subject to availability*)

- Organic Vanilla
- 65% Chocolate & Chocolate chips
- Home-made Cookies in Fior di Latte
- Cinnamon & Cashew Crunch
- Mango Sorbet
- Lime Sorbet
- Creamy Kokum (*Casa Jaali exclusive flavour
done in collaboration with Olala Gelato - Recommended*)

One scoop any flavour 90

Small tub (100g) 170

Big tub (250g) 390

AFFOGATO

A scoop of Vanilla gelato with a single espresso poured over 270

GELATO COCKTAILS

Ginato – *Limes Sorbet, Greater Than Gin* 490

West Indies' Six – *Vanilla Gelato, Makazai Gold Rum, Kahlúa* 490

Fear & Loathing in Goa – *Cinnamon & Cashew Crunch Gelato, Cashew Feni* 490

Olala is a local, Canacona, Goa based artisan gelato maker, started in 2023 by a French couple who settled in India in 2012. Johanne, their chef, trained in Italy, Bologna, learning from the experts. They take care to use only Indian products in their recipes and they are made without additives or preservatives. The result is pure Italian Gelato, made in India ... with French flair!

Olala!

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BAR MENU

ICED

Elderflower, cucumber, lime, mint, soda 240

Citrus Ginger spritzer 210

Iced butterfly pea flower lemonade 250

Lime soda 90

Limonana 240

FRESHLY SQUEEZED JUICES

Our juices are made on a slow juicer to extract all the extra goodness from the fruit and veg.

This means they do take a little longer to prepare. Thank you for your patience.

Orange 270

Papaya & lime 220

Pineapple 220

Watermelon 200

MIXED JUICES

Carrot, beetroot, apple, ginger 270

Spinach, green capsicum, cucumber, apple, green chili, lime 270

Apple, pineapple, spinach 270

Watermelon, pineapple, orange 270

SMOOTHIES

Spirulina, wheatgrass, pineapple, orange, mint 320

Banana, date, tahini, toasted cashew & sesame seeds, cacao nibs, coconut milk, soya milk 350

Apple, banana, ginger, date, chia seeds, cinnamon, soya milk 300

Add for 50:

Spirulina OR Hemp seeds OR Wheatgrass OR Chia seeds OR Moringa

LASSI

Salted Lassi 140

Sweet Lassi 140

Banana Lassi 160

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Iced lemongrass tea 220
Iced rose & hibiscus tea 240
Iced chai latté (dairy/almond milk) 290/360
Frozen coffee (dairy/soya/almond/coconut) 270/310/360/390

Maverick & Farmer Cold Brews

Light & bright 200

Dark & fruity 200

STEAMING

Masala chai 110

Espresso single or double 110 /150

Espresso Macchiato 170

Caffé Americano 140

Cappuccino 170

Caffé Latte 190

with almond/coconut milk + 60/90

in a latte + 90/150

Maverick & Farmer Coffees - add 90

Parama – rich chocolate caramel

Tall, Dark, Handsome – smokey, intense

Zed blend – intense chocolate, caramel

TEAS BY THE CUP/POT

Earl Grey/Assam/English Breakfast 90/160

Chamomile 130/250

Rose chamomile/Hibiscus green tea 190/330

Rose Oolong tea 240/420

Spearmint green tea 190/330

Marigold green tea 190/330

Butterfly pea flower tea 190/330

Fresh lemongrass tea 130/200

Fresh mint tea 90/160

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INTOXICATING COCKTAILS

THE CLASSICS

- Classic Dry Martini – *Hapusa gin/Absolut vodka, Martini dry vermouth, orange bitters, lime twist* 720
- Dirty Martini – *Tamras gin/Absolut vodka, Martini dry vermouth, olive brine, olives* 750
- Old Fashioned – *Jim Beam bourbon, bitters, sugar, orange twist* 490
- Whisky Sour – *Yaksha Goan whisky, lime juice, simple syrup, egg white, bitters* 660
- Daiquiri – *Makazai white rum, lime juice, demerara syrup, lime twist* 600
- Negroni – *Hapusa gin, Campari, Cinzano vermouth rosso* 720

MARGARITAS

- Classic – *Tequila, triple sec, lime, sugar* 490
- Spicy Classic – *Chilli-infused tequila, triple sec, lime, sugar* 490
- Frozen Classic – *Tequila, triple sec, lime, sugar, ice* 490
- Blackberry Sage – *Tequila, triple sec, lime, sage syrup, blackberry* 550
- Pineapple Passionfruit – *Tequila, triple sec, pineapple juice, passionfruit syrup, lime* 550
- Hibiscus & Rose – *Tequila, triple sec, hibiscus rose tea, lime, sugar* 490

If you aren't a tequila fan you can substitute with vodka

MARTINIS AND MORE

- Spicy Guava Martini – *Vodka/gin, pink guava, lime, green chilli* 500
- Curry Leaf & Ginger Martini – *Vodka/gin, lime, ginger, curry leaf, sugar* 500
- Lemongrass Martini – *Vodka/gin, lemongrass, basil, lime, sugar* 500
- Salted Caramel Espresso Martini – *Vodka, espresso, kahlua, salted caramel* 500
- Butterfly Martini – *Gin, triple sec, butterfly pea flower, elderflower, lime* 500
- Basil Pineapple Daiquiri – *White rum, pineapple, rocket, lime, sugar, triple sec* 500
- Chilli Cucumber Gin – *Gin, lime, cucumber juice, splash of cucumber tonic, chilli salt rim* 500
- Goa Junglebird – *Campari, gold rum, pineapple, passionfruit, lime* 600
- Watermelon Mint Mojito – *White rum, watermelon, mint, lime, sugar* 500
- Chilli Basil Mojito – *Chilli-infused rum, basil, lime, sugar, soda* 500
- Watermelon Coconut Feni – *Coconut feni, watermelon, lime, sugar, tabasco, tender coconut water* 500
- Pickled Bloody Mary/Maria – *Vodka/tequila, tomato juice, olive brine, pickle juice, worcestershire sauce, tabasco, salt, cracked pepper* 500
- Jaggery Old Fashioned – *Whisky, jaggery, orange bitters* 500

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BEER

Kingfisher 150
Kingfisher Ultra 190
Budweiser 200
Heineken 220
Corona 240
Bira White 240
People's Lager 240
Susegado English Pale Ale 240
Susegado Kölsch 240

RED WINE

a glass holds 180 ml

Big Banyan Cabernet Sauvignon
glass 500 / bottle 1950
Big Banyan Merlot bottle 1950
Big Banyan Shiraz bottle 1950
Grover La Reservé bottle 2200
Five's Reserve Pinotage (South Africa)
bottle 3300
Castillo De Monseran Garnacha (Spain)
bottle 3300

WHITE WINE

Sula Sauvignon Blanc glass 500 / bottle 1950
Sula Riesling bottle 1950
Big Banyan Chardonnay bottle 1950
Five's Reserve Chenin Blanc (South Africa)
bottle 3300
Trapiche Pinot Grigio bottle 3400
Woodbridge Sauvignon Blanc (California)
bottle 4850
Sula Brut sparkling bottle 2400

ROSÉ WINE

Le Grand Noir Rosé (France) bottle 3300
Mannara Pinot Grigio Rosé (Italy) bottle 3500

GINS & TONICS

Vaum tonic 160
Pink gin & tonic 420
Indian Craft Gins
Greater Than 270
Stranger & Sons 350
Samsara 350
Hapusa 480
Perry Road Peru 480
Tamras 480

SPIRITS

Jaali Limoncello 220
Jaali Sambuca 220
Jaali Kahlua 220
Smirnoff Vodka 220
Absolut Vodka 480
Ketel One 520
Grey Goose 770
Cazulo Coconut Feni 220
Cazulo Cashew Feni 220
Goenchi Coconut Feni 330
Goenchi Cashew Feni 330
Rockford Whisky 220
Teachers Scotch Whisky 330
Yaksha Whisky 330
Woodburns Whisky 400
Glenfiddich Single Malt 1200
Jim Beam Bourbon 330
Baudin Brandy 220
Old Monk Rum 170
Johnny Walker Black 1100
Bacardi White Rum 220
Makazai Gold Rum 220
Jägermeister 770
Desmondji 51% 220
Camino Tequila 420

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There is no Service Charge, tips are welcomed