













SHACK ONE

















BREAKFAST 8 AM - 11 AM

-  **GOAN POIE & EGGS**   300
Classic poached eggs on freshly baked poie bread with Goan sausage
-  **CLASSIC PANCAKES**  300
Fluffy pancakes served with maple syrup and seasonal fruits
-  **AVOCADO & MULTIGRAIN TOAST**   350
Smashed avocado with cherry tomatoes, microgreens, and a sprinkle of sea salt
-  **SMOOTHIE BOWL**  350
Blended seasonal fruits topped with granola, coconut flakes, and berries.
-  **INDIAN BREAKFAST**  350
Puri Bhaji | Paratha | Dosa









SOUP

-  **ROASTED PUMPKIN SOUP**  300
Soup with a hint of coconut cream
-  **MULLIGATAWNY SOUP**  300
Indian - style lentil and vegetable broth
-  **GOAN PRAWN & COCONUT SOUP**  350
Fresh prawns in a coconut-based broth
-  **CHICKEN & MUSHROOM CONSOMMÉ**  350
A clear, aromatic soup with tender chicken and earthy mushrooms

SANDWICHES & BURGERS

-  **CAPRESE SANDWICH**  375
Mozzarella, tomato, basil, and pesto on bread
-  **FALAFEL BURGER**  425
Crispy falafel patty with tahini sauce
-  **GOAN FISH RECHEADO SANDWICH**   450
Spiced fish in Goan recheado masala
-  **CLASSIC CHICKEN SANDWICH**   450
Tender chicken with cheddar, crisp lettuce, and house-made.
-  **CLASSIC CHICKEN BURGER**   450
Juicy chicken patty topped with cheddar, lettuce, and house-made pickles.
-  **CLASSIC BEEF BURGER**   600
Served with cheddar, lettuce, and house-made pickles


SALAD

-  **GREEK SALAD**  400
Contains feta cheese, olives, cucumber, tomatoes, and lettuce
-  **QUINOA & AVOCADO SALAD**  400
Contains cherry tomatoes and lemon vinaigrette
-  **SHRIMP & MANGO SALAD**  450
Tropical twist with fresh shrimp and mango dressing
-  **SMOKED SALMON SALAD**  500
Fresh greens with smoked salmon and capers

APPETIZERS

-  **TRUFFLE MUSHROOM CROQUETTES**  400
Served with garlic aioli
-  **STUFFED JALAPENO POPPERS**  400
Cheese-filled jalapenos with Goan spices
-  **ZUCCHINI FRITTERS**   400
Served with a tangy yogurt dip
-  **SPICY GOAN SAUSAGE BITES**  450
Served with a house-made mustard sauce
-  **PANEER TIKKA SKEWERS**  450
Marinated in hung curd and spices
-  **CHICKEN CAFREAL WINGS**  450
Goan-style spiced wings
-  **CRISPY PRAWN TEMPURA**  500
Light batter with wasabi mayo dip
-  **CALAMARI RINGS**   500
Deep-fried calamari with tartar sauce
-  **GRILLED FISH SKEWERS**  550
Fresh catch with a drizzle of lemon butter
-  **BUTTER GARLIC PRAWNS**   550
Pan-tossed in a garlic-butter sauce











PIZZA

-  **MARGHERITA**  400
Classic pizza with mozzarella, tomato, and basil
-  **FOUR CHEESE**  475
Contains mozzarella, cheddar, gouda, and parmesan
-  **MEDITERRANEAN VEGGIE**   400
Bell peppers, olives, onions, and feta
-  **GOAN SAUSAGE & ONION**   500
Local sausage with red onions
-  **PEPPERONI**   550
Classic pepperoni with mozzarella
-  **SEAFOOD SPECIAL**    650
Prawns, calamari, and fresh herbs

MAINS

-  **GOAN VEG XACUTI**  400
Mixed vegetables in spiced coconut curry
-  **PANEER BUTTER MASALA**   450
Served with naan or rice
-  **PASTA ALFREDO**  475
Creamy sauce with Parmesan
-  **CHICKEN CAFREAL**   500
Goan green masala chicken with poie
-  **FISH & CHIPS**  500
Battered catch of the day with tartar sauce
-  **CHICKEN TIKKA MASALA**  500
Served with basmati rice or naan
-  **MUSHROOM RISOTTO**  550
Creamy risotto with wild mushrooms
-  **VEG THAI GREEN CURRY**  550
Served with jasmine rice
-  **STUFFED BELL PEPPERS**  550
Baked with a mix of quinoa and vegetables
-  **GOAN FISH THALI**  550
Complete meal with fish curry, rice, and accompaniments
-  **PRAWN CURRY RICE**   600
Traditional Goan prawn curry with steamed rice
-  **PASTA MARINARA WITH SEAFOOD**   650
Mixed seafood in tomato sauce
-  **BEEF STEAK**  750
Served with mashed potatoes and peppercorn sauce
-  **BUTTER GARLIC LOBSTER**   As per size
Seasonal lobster with butter garlic sauce






RICE AND BREADS

-  **TANDOORI ROTI**  90
-  **NAAN**   120 | 150 | 175
(Plain | Butter | Garlic)
-  **STEAMED BASMATI RICE** 250
-  **JEERA RICE** 275
-  **BIRYANI** 475 | 550 | 650
 Veg |  Chicken |  Mutton |  Seafood



DESSERT

-  **ICE CREAM SELECTION**  300
Vanilla | Chocolate | Mango | Coconut
-  **CHOCOLATE FONDANT**  350
Served with vanilla ice cream
-  **GOAN BEBINCA**  350
Traditional dessert with coconut ice cream
-  **TIRAMISU**  350
Classic Italian coffee-flavored dessert
-  **LEMON CHEESECAKE**  450
Served with berry compote

SHAKES

- BERRY BLISS**  350
Mixed berries and Greek yogurt
- GREEN MACHINE**  350
Spinach, apple, and banana
- CLASSIC VANILLA**  350
Smooth and creamy
- CHOCOLATE HAZELNUT**  400
Rich chocolate with a hint of hazelnut
- TROPICAL PARADISE**  400
Mango, pineapple, and coconut water

BEVERAGES

- WATER BOTTLE** 70
- COKE | SPRITE | SODA** 90
- DIET COKE** 100
- TONIC WATER** 100
- TEA**  120
- COFFEE**  125

ALLERGEN AND DIETARY INDICATORS



Please let us know if you're allergic to any ingredients. Prices are in Indian rupees and are exclusive of 18% GST. Service charge as applicable.