

VIVANTA
FORT AGUADA GOA
BY TAJ

latitude

vegetarian non-vegetarian

It is our endeavour to take special care of all our guests. If you or anyone in your party is allergic to any ingredient, please inform your server before you order your meal and they would assist in ordering food items to suit you.

All prices are in Indian rupees and exclusive of any applicable taxes.



BREAKFAST

- **Choice of proprietary cereals** 400
corn flakes, wheat flakes, chocos, honey loops or muesli, accompanied with hot or cold milk
- **Choice of homemade cereals** 350
oat meal porridge or broken wheat stewed in milk, accompanied with honey
- **Breakfast breads (choice of any three)** 350
croissants, brioche, danish pastries, doughnuts, assorted muffins, whole-wheat rolls, multi-grain bread or white bread, accompanied with butter and preserves
- **Eggs cooked to order** 450
fried, boiled, scrambled or poached omelette or akuri, accompanied with grilled bacon or sausage, hash brown, sauteed spinach in olive oil and grilled tomatoes
- **Cold meats** 450
choose from salami or mortadella
- **French toast** 400
raisin brioche slice bread, accompanied with honey, butter and maple syrup
- **Waffles** 425
accompanied with a melted butter, honey and maple syrup
- **Breakfast pancakes** 425
with a choice of cinnamon, banana or plain, accompanied with honey, melted butter and maple syrup

<ul style="list-style-type: none"> Baked beans a classical baked bean with a flavour of tomato, accompanied with toast 	250
<ul style="list-style-type: none"> Tawa parathas whole-wheat parathas with choice of fillings - potato, cauliflower, cottage cheese or plain 	400
<ul style="list-style-type: none"> Poori bhaji whole-wheat poori with mild spiced potato curry 	425
<ul style="list-style-type: none"> Dosa fermented rice pancake with choice of fillings - potato masala or plain, accompanied with sambhar and chutney 	425
<ul style="list-style-type: none"> Uttappam fermented rice pancake with a topping of tomato and onion, accompanied with sambhar and chutney 	425
<ul style="list-style-type: none"> Idli steamed rice and lentil dumplings, accompanied with sambhar and chutney 	425
<ul style="list-style-type: none"> Medu vada deep-fried lentil doughnuts, accompanied with sambhar and chutney 	425
<ul style="list-style-type: none"> Sabudana khichdi delicately tempered sago pearls with mustard, cumin, curry leaves and green chilli with a hint of ghee 	425

Healthier Options

<ul style="list-style-type: none"> Freshly squeezed seasonal vegetable or fruit juices papaya, carrot, tomato or cucumber 	250
<ul style="list-style-type: none"> Breakfast salad of homegrown sprouts fresh greens and semi-dried tomato 	325
<ul style="list-style-type: none"> All-bran cereals served with low-fat yoghurt or skimmed milk 	350
<ul style="list-style-type: none"> Multi-grain, rye or whole-wheat bread toasted or plain with low-fat butter and preserves 	300
<ul style="list-style-type: none"> Egg white omelette served with whole-wheat toast 	500



COMFORT FOOD

Soups

- ▣ ▣ **Italian minestrone** 500
as popular as the country itself, the 'big soup' is an ensemble of vegetables or lamb; served as a soup with the addition of pasta or rice
- ▣ ▣ **Shorba** 500
originating in india, a thick flavoursome soup prepared from vegetables or lamb and garnished with herbs

Main Course

Non-Vegetarian

- ▣ **Spaghetti carbonara** 800
classic italian pasta preparation cooked in a rich creamy sauce with egg yolk and freshly cracked black pepper
- ▣ **Goan fish curry** 900
a spicy indian sea food gravy made with red chillies, ginger, peppercorn and vinegar; served with steamed rice
- ▣ **Butter chicken** 850
chicken morsels cooked in a clay oven and finished in a creamy fenugreek flavoured tomato gravy and served with naan
- ▣ **Kheema pao** 850
a popular delicacy from mumbai, minced lamb simmered with spices and red chilli, served with indian breads

Vegetarian

- **Pan-grilled paneer (with indian spices)** 625
a popular appetiser across the country, soft cottage cheese grilled on a bed of indian spices and served in an ensemble of vegetables
- **Dal makhani** 675
known for its generous portions of cream, this treasured staple dish of the north consists of whole black lentils and kidney beans slow cooked with herbs and spices, served with a choice of steamed rice or naan
- **Vegetable stew** 625
a combination of various vegetables cooked and seasoned with herbs, slow cooked in tempered coconut milk and served with steamed rice
- **Bhelpuri and dahi bhalla** 600
presenting two of the most popular savoury snacks, served originally on the streets of india and pakistan – the delicious and complex flavours will have you asking for more

Desserts

- **Crème brûlée (sugar free)** 450
literally known as 'burnt cream', it is a rich custard base topped with layers of hard caramel
- **Phirni (sugar free)** 450
a traditional south asian dessert, prepared from rice, sweetened milk and flavoured cardamom, saffron and almonds
- **Chocolate mud pie / brownie** 450
absolutely sinful, with a gooey chocolate filling on top of a crumbly chocolate crust



SALADS AND SOUPS

- ▣ **Salade niçoise** 575
tuna, boiled egg, potato, green beans, tomatoes and french vinaigrette
- ▣ **Tangy prawn cocktail** 575
fresh shrimps with tangy cocktail sauce
- ▣ **Aguada salad** 450
sliced pears, walnuts, crumbled blue cheese and organic greens drizzled with balsamic vinaigrette
- ▣ **Salata horiatiki** 550
traditional greek salad with greens, vegetables, feta cheese and olives

- ▣ **Combine your own salad** 450 / 500
 - ▣ **ingredients:** lettuce, cucumber, cherry tomatoes, olives, potatoes, bean sprouts, carrots, beetroot and spring onion
 - ▣ **with choice of dressings:** yoghurt, honey, pepper, mustard, italian, french or thousand island
 - ▣ ▣ **with choice of toppings:** roasted chicken, boiled shrimps, marinated peppers or grilled zucchini

<ul style="list-style-type: none"> Cheesy potato wedges crisp potato wedges topped with cheese and paprika 	450
<ul style="list-style-type: none"> Vegetable spring roll filled with stir-fried vegetables 	500
<ul style="list-style-type: none"> Samosa indian savoury snack filled with tangy potato, accompanied with tamarind and mint chutney 	425
<ul style="list-style-type: none"> Vegetable pakoda seasoned gram flour, batter-fried chosen vegetables, accompanied with a tamarind chutney 	425
<ul style="list-style-type: none"> Tandoori paneer pakoda seasoned gram flour, batter-fried cottage cheese, accompanied with tamarind and mint chutney 	425
<ul style="list-style-type: none"> Pao bhaji vegetables cooked with potatoes and spices, accompanied with leavened white bread 	450
<ul style="list-style-type: none"> Norwegian smoked salmon accompanied with lemon, capers and cream cheese toast 	850
<ul style="list-style-type: none"> Phad phak kai stir-fried chicken with bell peppers and mushroom 	575
<ul style="list-style-type: none"> Malaysian chicken satay tender chicken morsels spiked with lemongrass and lesser ginger 	575

<ul style="list-style-type: none"> Tomato and red pepper soup slow cooked plum tomato and red pepper soup 	425
<ul style="list-style-type: none"> Wild mushroom soup creamy mushroom soup 	425
<ul style="list-style-type: none"> Sweet corn vegetable soup 	400
<ul style="list-style-type: none"> Cream of chicken soup 	450
<ul style="list-style-type: none"> Caldo sinquerim hearty goan seafood broth 	500
<ul style="list-style-type: none"> Tom yum traditional thai spicy clear soup 	
<ul style="list-style-type: none"> Phak (vegetable) 	325
<ul style="list-style-type: none"> Kai (chicken) 	450
<ul style="list-style-type: none"> Goong (prawn) 	500
<ul style="list-style-type: none"> Rasam 	425



SANDWICHES, BURGERS AND WRAPS

- ▣ ▣ **Design your sandwich** 550 / 625
plain, grilled or toasted
- ▣ ▣ **Choice of bread**
white, brown, multi-grain or croissant
- With a choice of filling:**
 - ▣ roasted aubergine and olive
 - ▣ lettuce, cottage cheese and caramelised onion
 - ▣ chicken and cheese
 - ▣ bacon, lettuce and tomato
- ▣ **Aguada vegetable club sandwich** 600
with marinated mushroom, grilled vegetable and topped with sliced cheese
- ▣ **Cornucopia** 525
with grilled zucchini and artichokes, black olive pesto with shavings of fontina cheese
- ▣ **Tomato, mozzarella crostini** 500
with lettuce and garlic paste

- Aguada club sandwich** 675
 choice of chicken, roasted tenderloin or tuna with bacon, lettuce, tomato, fried egg and mayonnaise in a triple decker of white or brown toast
- Ham and cheddar cheese sandwich** 625
- Smoked salmon and cream cheese sandwich** 625
- Pan bagnet** 625
 tuna flakes, tomato, egg slice, green pepper, onion rings and olive preserves in french baguette
- Chicken tikka sandwich in focaccia** 625
 spicy roasted chicken sandwich
- Chicken croissant sandwich** 625
- Chicken shawarma** 625
 with garlic aioli
- Steak sandwich** 625
 with peppered cheddar and caramelised onion

- Jumbo hot dog with choice of pork or chicken** 625
 served with french fries, relishes and red onion
- Design your burger** 600 / 700
 vegetable, chicken or tenderloin with bacon, cheese, fried egg, sauteed onions or grilled peppers, mustard mayonnaise
- Paneer khurchan kathi roll** 525
 shredded cottage cheese and bell pepper wrapped in flat bread
- Tandoori chicken wrap** 700
 grilled chicken and bell pepper wrapped in flat bread



INDIAN FAVOURITES

Main Course

Goan Flavours

All recipes in this section are contributions made by individuals passionate about goan food. We have paid humble tribute to them by naming some of the dishes in their appreciation.

- ▣ **Cashew nut, mushroom and peas xacuti — from the farms of valpoi** 525
whole cashew nut, button mushroom and green peas cooked in roasted and spiced coconut gravy
- ▣ **Bhindi sol** 525
okra flavoured with green chilli, fresh grated coconut and kokum
- ▣ **Baby potato coriander** 525
young potatoes tempered with cashew nuts, yoghurt and spices
- ▣ **Cashew nut and sprouted moong ussal** 525
sprouted lentils cooked with roasted spices, cashew nut and flavoured with jaggery and tamarind

 	Chef rego's goan okra, fish or prawn curry traditional goan curry flavoured with kokum and coconut, best had with goan rice	500 / 825 / 900
	Pomfret rechado whole grilled pomfret marinated and encased with goan spices	1150
	Aunty maria's pork vindaloo a traditional goan pork preparation with baby potato and pearl onion	750
	Chef santan's cafreal spiced chicken green chilli and coriander, marinated grilled chicken, served with pan-seared potatoes	750
	Chicken xacuti chicken cooked in roasted spices and coconut	800
	Chicken jirem mirem chicken sauteed with crushed goan whole spices	800
	Prawn balchao or coriander a traditional goan prawn preparation to your choice	900
	Mutton sukha tender cubes of mutton simmered in roasted coconut gravy	800
	Chorizo poie goan pork sausage chilli fry, served along with poie – a goan whole-wheat bread	750
	Chorizo pulao rice cooked with goan pork sausages	750
 	Chef's special – vegetable or prawn karwari	625 / 900

Rest of India

	Salakho wala paneer chunks of cottage cheese with onion, tomato and capsicum cubes prepared in a clay oven	625
	Dahi ki galouti shallow-fried thickened yoghurt patties	625
	Bharwan tandoori aloo cottage cheese, peas and nuts filled potato barrels cooked in a clay oven	625
	Vegetable shikampuri kebab vegetables and lentil patties, accompanied with mint chutney	625
	Murg sharmili kebab beetroot flavoured chicken chunks cooked in a clay oven	800
	Tandoori murg spring chicken spiced with indian spices	800
	Tawe ki masaledaar macchi fish marinated in indian spices and cooked on a griddle	850
	Teekhi tandoori pomfret pomfret marinated in yoghurt and blend of spices and charred in a clay oven	1150
	Tandoori chicken tikka or malai tikka chicken morsels marinated with hung curd and indian spices cooked in a clay oven	800
	Mutton seekh kebab lamb mince skewered and cooked in a clay oven	800

Curries

- **Paneer palak, lababdar, makhani, kadhai or butter masala** 700
cubes of cottage cheese cooked to your choice of gravy
- **Subz miloni** 700
chosen vegetables cooked with whole indian spices
- **Bharali vangi** 700
baby brinjal simmered in roasted spices
- **Vilayati subzi** 700
exotic vegetables simmered in lahori gravy
- **Hing jeere ke aloo** 700
potatoes tossed along with cumin and asafoetida
- **Gobhi aloo adaraki** 700
cauliflower and potato tossed with a hint of ginger
- **Kadhai jhinga** 850
king prawns simmered in roasted whole spices
- **Chicken chettinad** 800
chicken morsels simmered in chettinad spices
- **Kombdi rassa** 800
chicken morsels simmered in roasted maharashtrian spices
- **Dhaniya murg** 800
chicken cooked along in coriander-chilli gravy
- **Murg tikka masala** 800
chicken morsels simmered in indian spices
- **Murg awadhi korma** 800
tender chicken slowly cooked in a thick cashew nut-based gravy
- **Gosht saagwala** 850
mutton cooked along with garlic-flavoured spinach
- **Bhuna gosht** 850
tender lamb cubes finished with onion, tomato and dry whole spices
- **Gosht nehari** 850
lucknowi speciality of lamb simmered in yoghurt, potali spices

Jain Specialities

- **Jalpari paneer tikka** 700
tandoori cottage cheese parcels with crushed nuts
- **Paneer methi makhani, bhurjee, kaju malai** 700
diced cottage cheese cooked to your choice
- **Patta gobi mutter** 700
cabbage and tomatoes tempered with mustard seeds, curry leaves and chillies
- **Amchuri bhindi** 700
deep-fried okra flavoured with mango powder
- **Makai palak** 700
young corn pearls simmered in spinach puree
- **Singhada mutter ki subzi** 700
unique jain preparation
- **Kadhai subzi** 700
mixed vegetables cooked in assorted indian spices

Rice and Lentils

Biryani

our style of basmati rice cooked with yoghurt, mint, saffron, onion and tomato masala

Available in a choice of:

- Vegetable 700
- Chicken 850
- Lamb 900
- Prawn 900
- **Moong dal khichdi** 375
lentils and rice simmered together and tempered with mild spices with vegetables or masala
- **Pulao** 425
choice of peas or vegetables cooked with rice
- **Dahi bhaat** 425
curd rice tempered with curry leaves and mustard seeds
- **Yellow dal tadka** 450
tempered yellow dal
- **Steamed rice** 275
basmati or unpolished goan red rice
- **Green salad** 300
freshly sliced green vegetables
- **Raita** 250
with a choice of boondi and mixed vegetables



INDIAN BREADS

Indian Breads

two pieces per portion

- **Plain naan, butter naan** 175
- **Garlic naan, cheese naan** 200
leavened bread cooked in clay oven
- **Roti - with butter or plain** 175
whole-wheat bread cooked in clay oven
- **Pudina paratha or lachha paratha** 200
- **Tawa paratha, tandoori paratha** 400
with choice of fillings - potato, cottage cheese or cauliflower
- **Malabari paratha** 200
a flaky south indian bread made from refined flour and pan-griddled
- **Tandoori kulcha** 400
with choice of fillings - cheese, onion or masala



INTERNATIONAL SELECTION

- **Vegetable au gratin** 700
gratinated vegetables with cheesy crust
- **Grilled vegetable platter** 700
with oregano, balsamic and buffalo mozzarella
- **Spinach, corn and sun-blushed tomato risotto drizzled with olive oil** 700
- **Grilled whole pomfret** 1150
accompanied with citrus mash and balsamic glazed vegetables
- **Fish 'n' chips** 800
traditional fried fish, accompanied with chips and tartar sauce
- **Grilled john dory** 850
accompanied with citrus mash, sauteed spinach and balsamic glazed vegetables
- **Grilled arabian red snapper** 1000
accompanied with baby potatoes and tomato butter sauce
- **Beer batter fried king prawns** 800
accompanied with homemade tomato sauce
- **Pan-seared atlantic salmon** 1200
accompanied with herbed potato mash, topped with sauteed tomato, spinach and mushroom
- **Rosemary and lemon crusted chicken** 900
accompanied with steamed vegetables
- **Yakitori** 800
teriyaki marinated grilled breast of chicken with soba noodles
- **Nam prik pao – fish or chicken** 800
tossed with roasted chilli basil sauce
- **Grilled prime tenderloin steak** 900
accompanied with mashed potato and bell peppers
- **Grilled new zealand lamb chops** 1600
accompanied with jacket potato and minted greens
- **Grilled lobster tail** 1950
accompanied with herb tossed vegetables and garlic crushed potato
- **Paprika and garlic marinated grilled tiger prawns** 1600
accompanied with mashed potato and lemon beurre blanc



ORIENTAL SELECTION

Choose a sauce base with the respective vegetarian or non-vegetarian addition.
Kindly ask your server for the best possible combination.

Sauces

- Thai green or red curry
- Szechuan
- Hot garlic
- Soya chilli
- Hot bean
- Oyster

with a choice of:

- | | |
|------------------------------------|-----|
| <input type="checkbox"/> Vegetable | 700 |
| <input type="checkbox"/> Chicken | 800 |
| <input type="checkbox"/> Prawns | 850 |
| <input type="checkbox"/> Fish | 800 |

Noodles or rice of your choice:

- | | |
|--|-----------|
| <input type="checkbox"/> <input type="checkbox"/> Vegetarian or non-vegetarian
hakka or szechuan or burnt chilli garlic | 550 / 575 |
| <input type="checkbox"/> Five treasure stir-fried vegetable | 700 |



KIDS' SELECTION

Little Cub Portion

(up to eight years old)

☑	Steamed banana puree with milk	275
☑	Warm vegetable puree - carrot, potato and peas	275
☑	Spinach khichdi with ghee or butter	375
☑	Fries	375
☑	Cheesy mac - macaroni with cheese	400
☑	Fettuccine with cheese or tomato basil sauce	425
☑ ☐	Finger sandwiches (vegetable or chicken)	300 / 400
☑	Chicken nuggets	425
☑	Bone builders rice and chicken porridge	400

Desserts

☑	Banana split junior	325
☑	Warm brownie with vanilla ice cream	325
☑	Caramel custard with nutty ice cream	325



WELLNESS CUISINE

Appetisers

- ▣ Char-grilled vegetables with marinated fresh corn 600
- ▣ Poached egg salad 600
iceberg lettuce, tomatoes, sprouted beans, croutons and parmesan shavings topped with poached egg and drizzled with extra virgin olive oil

Main Course

- ▣ Wok-tossed spring vegetables 700
- ▣ Whole-wheat pasta with olive oil, vegetables and freshly plucked herbs 700
- ▣ Steamed fish on a bed of stir-fried vegetables 800
- ▣ Rosemary, mint and garlic-rubbed grilled chicken 900

Dessert

- ▣ Honey-marinated orange salad 425
- ▣ Yoghurt and blueberry terrine 425



DESSERTS

- **Green tea panna cotta with hazelnut macaroon** 450
green tea infused single cream on the bed of green soil with hazelnut flavour macaroon
- **Passion fruit cheese cake** 450
ginger based passion fruit cheese cake, accompanied with espresso ice cream, popping candy and gold leaf
- **Angoori rabadi** 450
cottage cheese dumplings in saffron flavour milk reduction
- **Pista gulab jamun** 450
soft milk dumplings filled with pista
- **Ice cream** 400
choice of vanilla, chocolate, strawberry, alphonso mango, butterscotch or coffee
- **Matka kulfi** 450
a traditional indian dessert, served in a clay pot
- **Fresh cut fruit platter** 450
exotic cut fruit platter
- **Chocolate decadence** 450
vanilla flavour cream infused in chocolate cake, accompanied with wild berry ragout and mango ice cream
- **Vanilla cream brulee with pistachio biscotti** 450
macedonia of fruits with sugar coated pistachio biscotti
- **Goan dessert platter** 450
a slice of bebinca, dodol, pinag and doce, served with homemade coconut ice cream
- **Banoffee slice with nut crunch ice cream** 450
accompanied with cointreau caramel sauce



BEVERAGES

- **Seasonal fresh juices** 250
sweet lime, watermelon, pineapple, bitter gourd (karela), tomato, cucumber, beetroot, carrot or celery
- **Cold coffee** 250
with or without ice cream
- **Choice of milkshake** 250
vanilla, chocolate, strawberry, mango or banana
- **Tender coconut water** 250
- **Lassi or buttermilk (chaas)** 250
served plain, sweet or salted
- **Jal jeera** 250
non-alcoholic aperitif with cumin, lemon and mint
- **Coffee** 250
- **Tea** 225
darjeeling, assam, herbal or flavoured
- **Bournvita, horlicks or hot chocolate** 250
- **Decaffeinated coffee** 250