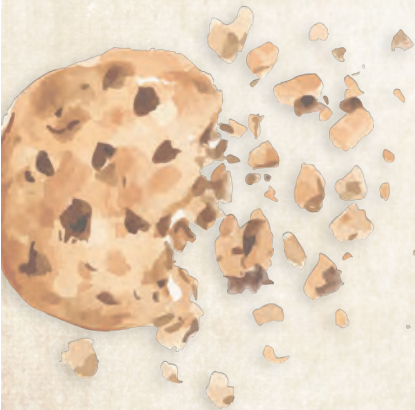




INDUS

Cafe'24.7

FOOD MENU





Delicious Breakfast | Savoury Dishes
Italian Delights | Oriental Fiesta | Indian Flavours
Sinful Desserts | Hot & Cold Beverages
And Much More.



BREAKFAST SELECTIONS

7am-12pm

CONTINENTAL BREAKFAST 🇮🇳	400
White/Brown Toast Served with 2 Eggs done your way, Hashbrowns, Bacon/Chicken Sausage, and Grilled Tomato	
FRESH CUT FRUIT BOWL 🇮🇳	350
Selection of Fresh Fruits - Apple, Orange, Banana, Papaya, and Pineapple	
CHOICE OF BREAKFAST CEREALS WITH HOT OR COLD MILK 🇮🇳	300
Corn Flakes, Choco Flakes or Muesli	
HOUSE BAKED BREAD BASKET 🇮🇳	300
Croissant, Muffin, Doughnut - Served with Butter and Preserves	
THREE EGGS COOKED YOUR WAY 🇮🇳	350
Poached, Fried, Omelet or Scrambled - Served with Toast, Butter and Grilled Tomato	
GOAN POI OMELET 🇮🇳	300
Masala/ Plain Omelet Served with Poi Bread	
BREAKFAST SMOOTHIE BOWL 🇮🇳	400
Berry Smoothie with Fresh Fruits	







BREAKFAST SELECTIONS

7am-12pm

MUSHROOMS ON TOAST 	300
Classic Three Mushroom Ragout served on Home-Baked Brioche Bread	
Add on: Sunny-Side Up - 50 	
AVOCADO ON TOAST 	400
Home-Baked Multigrain bread topped with Guacamole	
Add on: Sunny-Side Up - 50 	
CLASSIC PANCAKE/ WAFFLE 	300
Served with Melted Butter, Maple Syrup and Chocolate Sauce & Chocolate Chips	
FRENCH TOAST 	300
Served with Melted Butter, Maple Syrup	
PARATHA - ALOO/ PANEER 	300
A favourite from Punjab with spicy stuffing - served with Yoghurt and Pickle	
POHA 	300
Beaten Rice Roasted with Spices, Herbs & Peanuts - served with Indian Sev	
POORI BHAJI 	300
Flavoured Potato Curry Served with Fluffy Deep-fried Bread	
CHOLEY BHATURE 	300
Spicy & Tangy Chickpeas with Fluffy Deep Fried Bread - A North Indian Favourite	

ALL DAY DINING

11am-11pm

SOUPS

ROASTED TOMATO BASIL SOUP 🇮🇳 300
Fresh Basil Leaves Added To Roasted Tomatoes Infused with Garlic

CREAM OF - BROCCOLI/ MUSHROOM/ CHICKEN 🇮🇳🇮🇳 300/300/325
Thick and Creamy Soup

MANCHOW SOUP 🇮🇳🇮🇳 300/325
Thick Dark Brown Spicy Broth Garnished with Crispy Fried Noodles

HOT & SOUR SOUP 🇮🇳🇮🇳 300/325
Thick Peppery Soup Flavoured with Soy

SWEET CORN SOUP 🇮🇳 300/325
Soup Made with Tender Corn Kernels, Spices & Herbs





SALADS

SEASONAL GREEK SALAD 🇮🇳 350

Refreshing Mix of Onions, Cucumbers, Capsicum, Tomatoes, Crumbles of Rich Feta Cheese, Dressed with Greek Oregano and Extra Virgin Olive Oil

WATERMELON FETA SALAD 🇮🇳 350

The Hydrating Salad - Fresh cut Watermelon cubes with Feta Cheese

AVOCADO-SPINACH SALAD 🇮🇳 400

Avocado, Spinach & Arugula with Pomelo, Feta, Cucumber & Shallots with Chipotle Dressing

CAESAR SALAD 🇮🇳 350

Romaine and Iceberg Lettuce with Caesar Dressing, Parmesan Cheese and Croutons

Add on: Herb Grilled Chicken - 100 🇮🇳

GRILLED CHICKEN SALAD 🇮🇳 400

Herb Grilled Chicken with Olives, Romaine, Bell Peppers & Shallots with a Cumin Kokum Vinaigrette

STARTERS

MASALA PEANUTS 🇮🇳 250

Roasted Peanuts with Onion, Tomato, Lemon and Spices

FRENCH FRIES (CAJUN/PERIPERI) 🇮🇳 250

Golden Brown & Crisp Textured Strips of Potatoes Sprinkled with Salt & Herbs

Add on: Truffle oil - 150

POTATO WEDGES 🇮🇳 250

Crispy wedges of potatoes sprinkled with salt & herbs.

BRUSCHETTA 🇮🇳 300

Tomato Chunks Marinated with Extra Virgin Olive Oil and Fresh Basil; Toasted to Perfection

LOADED NACHOS 🇮🇳 350

with Queso, Pico de Salsa & Guacamole

HONEY CHILLI POTATO 🇮🇳 350

Crispy Potato Wedges tossed with Honey & Chilli

TWIN PEPPER PANEER 🇮🇳 375

Sautéed Cottage Cheese & Bell Peppers tossed with a Spicy Sauce

CRISPY CHILLI BABYCORN 🇮🇳 350

Crispy Golden Fried Baby Corns tossed with a Spicy Sauce

VEG SPRING ROLL 🇮🇳 350

Deep-fried Pastry Sheet filled with Vegetables

KUNG PAO PANEER 🇮🇳 375

Cottage Cheese tossed with Spicy Capsicum, Chilli and Chef's Special Sauce





DRUMS OF HEAVEN ■	425
Chicken Lollipop tossed in Chef's Special Sauce	
DRAGON CHICKEN ■	425
Chicken Strips Tossed in a Spicy Chilli Sauce	
CHICKEN SATAY ■	450
Chicken Marinated and Cooked with Authentic Thai Peanut Sauce	
PRAWN SATAY ■	500
Indonesian-style Prawn Satay on Skewers with Peanut Sauce	
FISH FINGER ■	450
Sweet Water Fish Coated with Bread Crumbs, Deep-Fried & Served with Yummy Tartar Sauce	
BUTTER GARLIC PRAWNS ■	550
Sea Prawns Fried in a Delicious Butter & Garlic Mix	



TANDOORI SELECTIONS (7pm-11pm)

PANEER TIKKA ■ 425

Chunks of Soft Cottage Cheese Marinated with Herbs & Grilled in Tandoor

KALI MIRCH ANGARA PHOOL ■ 425

Fresh Broccoli Marinated with Black Pepper Malai Masala and Chargrilled in Tandoor till Golden

PESHAWARI SEEKH KEBAB ■ 425

Minced Vegetables Roasted on Iron Skewers

AFGHANI CHICKEN TIKKA ■ 500

Mildly Spicy yet Rich, Juicy and Succulent Chicken Chunks are Marinated in Rich Cream with other Spices and Grilled in Tandoor

ACHARI MURGH ■ 500

Chicken Cooked in Tandoor with Pickled Spices - An Unbelievably Flavourful Combination of Spices such as Fennel & Fenugreek Seeds with a Smoky Aroma

LASOONI MACCHI ■ 550

Freshwater Fish (boneless) Marinated with Ginger-Garlic Paste and Indian Spices

TANDOORI JHINGA ■ 600

Tiger Prawns Marinated with a Melange of Indian Herbs & Spices and then Chargrilled in Tandoor

SANDWICHES & BURGERS

CALCUTTA SPECIAL EGG ROLL 🇮🇳 300

Egg Roll in Calcutta Street Food Style, Served with Waffers

CLASSIC CHILLI CHEESE TOAST 🇮🇳 300

Grated Cheese Mixed with Herbs, Garlic & Fresh Chillies and Grilled to Perfection

GRILLED CHEESE SANDWICH WITH HOT SAUCE 🇮🇳 300

Rich melting cheese with a hot sauce for that lovely contrast, Served with Waffers

JUNGLEE PANEER PANINI 🇮🇳 350

Toasted Double-decker Panini Loaded with Delicious Cottage Cheese, Leafy & Crunchy Veggies, Layered with Mayo & Spicy Green Chutney, Served with Waffers

INDUS VEG CLUB SANDWICH 🇮🇳 350

Toasted Double-decker Sandwich with Coleslaw, Tomato, Cheese, Cucumber & Mayonnaise, Liberally Sprinkled with Special Herbs and Served with Waffers

DOUBLE DECKER VEG BURGER 🇮🇳 400

Mouth-watering Veg Patty Cooked to Perfection, Cheese, Lettuce, Sliced Tomato, and Mayonnaise, Served with Waffers

INDUS CHICKEN CLUB SANDWICH 🇮🇳 400

Toasted Double-decker Sandwich with Coleslaw, Tomato, Cheese, Cucumber & Mayonnaise, Liberally Sprinkled with Special Herbs and Served with Waffers

GRILLED CHICKEN BURGER 🇮🇳 450

Grilled Chicken Patty, Iceberg, Caramelised Onions, Mayonnaise with Cheese, and Served with Waffers

FRIED CHICKEN BURGER 🇮🇳 425

Golden Fried Chicken, Iceberg, Cheese, and Burger Sauce, Served with Waffers





ITALIAN SELECTIONS

CLASSIC MARGHERITA PIZZA	🇮🇹	450
Red Tomato Sauce, White Mozzarella and Fresh Green Basil		
FARMHOUSE PIZZA	🇮🇹	500
Overload of Crispy, Crunchy Capsicum, Mushroom, and Fresh Tomato		
SMOKED CHICKEN & AVOCADO PIZZA	🇮🇹	550
Chicken in BBQ sauce with Avocado slices		
CLASSIC PEPPERONI PIZZA	🇮🇹	600
Red Tomato Sauce, Cheese and Pepperoni		
ALFREDO/ARRABIATA/PESTO PASTA	🇮🇹🇮🇹	450/500
Choice of Pasta - Penne/ Spaghetti		
CARBONARA PASTA	🇮🇹	550
Spaghetti tossed in Eggs, Bacon, Onions & Parmesan		
SEAFOOD AGLIO OLIO PASTA	🇮🇹	600
Spaghetti tossed in EVOO with Burnt Garlic, Sun-dried Tomatoes, Pepperoncini, Olives, and Seafood		
SUN-DRIED TOMATO RISOTTO	🇮🇹	500
Arborio rice, infused with tangy flavours of minced sun-dried tomatoes, finished with Parmesan cheese & cream		
MADRAS CHILLI RISOTTO	🇮🇹🇮🇹	500/550
Choice of Mushroom & Chicken		

ORIENTAL SELECTIONS

PAD THAI 🇮🇳🇩🇪

400/450

Thai Rice Noodles Stir Fried with Vibrant Flavours
and a Sprinkling of Crushed Peanuts

THAI CURRY WITH JASMINE RICE (GREEN/ RED) 🇮🇳🇩🇪

500/550

Coconut Milk Curry with Thai Flavours Served with a
Bowl of Plain Jasmine Rice

NOODLES 🇮🇳🇩🇪

400/450/500/550

(HAKKA/ CHILLI GARLIC/ SCHEZWAN)
(VEG/ EGG/ CHICKEN/ PRAWN)

RICE 🇮🇳🇩🇪

400/450/500/550

(FRIED/ CHILLI GARLIC/ SCHEZWAN)
(VEG/ EGG/ CHICKEN/ PRAWN)

SAUCES

SWEET & SOUR (VEG/ CHICKEN/ PRAWN) 🇮🇳🇩🇪

400/450/500

Baby Corn, Mushroom, Broccoli in a Sweet & Sour
Sauce

CHILLI PANEER/CHICKEN 🇮🇳🇩🇪

400/450

Tender paneer or succulent chicken tossed in a bold,
spicy sauce made with red chilies, fresh ginger, and
aromatic garlic

MANCHURIAN (VEG/ CHICKEN) 🇮🇳🇩🇪

400/450

Indo Chinese Dish of Fried Veggie in a Spicy and
Tangy Sauce

HOT GARLIC (VEG/ CHICKEN/ PRAWN) 🇮🇳🇩🇪

400/450/500

Vegetable Cooked in a Chef's Special Hot and Spicy
Garlic Sauce





GOAN SELECTION

STARTERS

KING FISH MASALA FRY ■ 450

Goan Kingfish with Classic Indian Spices, Grilled on Tawa

PRAWN RAVA FRY ■ 550

Fried Prawn Coated in Semolina and Authentic Indian Masala

CHILLI PRAWN ■ 550

Prawns Stir-fried in Goan Chilli with Fresh Vegetables

MAIN COURSES

CHICKEN XACUTI ■ 450

Chicken Cooked in Goan-style Coconut Curry

CHICKEN CAFREAL ■ 450

Chicken Made in Coriander, Mint and Goan Vinegar with a Splash Of Local Rum

GOAN KINGFISH CURRY WITH STEAMED RICE ■ 550

Local Kingfish Cooked in Goan-style with Coconut Flavour

GOAN PRAWN CURRY WITH STEAMED RICE ■ 650

Seawater Prawn Cooked In Homemade-style Masala with a Flavour of Coconut

INDIAN SELECTIONS

ALOO JEERA ■ 350

Sauteed Potatoes with the Heady Aroma Of Fresh Cumin Seeds

MIX VEGETABLE CURRY ■ 375

Chopped Veggies in a Paste of Onion, Ginger & Garlic

KADHAI PANEER ■ 400

Sautéed Soft Creamy Cottage Cheese with Julienne of Capsicum in Brown Gravy

PANEER BUTTER MASALA ■ 400

Sautéed Soft Creamy Cottage Cheese in a Rich Buttery Tomato Gravy

DAL TADKA ■ 350

Cooked Spiced Lentils Finished with a Tempering of Ghee and Hot Spices

DAL FRY ■ 350

Lentils Cooked in a Base Mixture of Onions, Tomatoes, and Spices

EGG CURRY ■ 400

Boiled Eggs - in a Spicy Flavourful Tomato Gravy

HOME-STYLE CHICKEN CURRY ■ 450

Chicken Cooked with Whole Spices for that Homely Taste

BUTTER CHICKEN (7 pm - 11 pm) ■ 450

Sauteed & Juicy Chicken Pieces in a Silky Smooth Makhani Gravy

KADHAI CHICKEN ■ 450

Sauteed & Juicy Chicken Pieces in a Spicy Concoction Dominated by Kasuri Methi





FISH TIKKA MASALA (7 pm - 11 pm) 🇮🇳	550
Grilled Fish Simmered in a Spicy Masala	

PRAWN MASALA CURRY 🇮🇳	600
Prawns Cooked in a Thick Sauce of a Yellow Hue with Grated Coconut, Turmeric, Cumin, Coriander, Chilli, Onion, Garlic, Tamarind	

BREADS

TAWA CHAPATI	60
KERALA PAROTTA	100
TANDOORI ROTI (7 pm - 11 pm)	90
NAAN (7 pm - 11 pm)	100
LACCHA PARATHA	110
GARLIC NAAN	120
CHEESE GARLIC NAAN	140

RICE

HYDERABADI BIRYANI (VEG/ CHICKEN/ LAMB) 🇮🇳	400/500/600
Originating from the Kitchen of Nizam of Hyderabad, Cooked in Dum Pukht Style with Whole Spices	

JEERA RICE 🇮🇳	300
Hot fluffy Rice Tempered with Cumin Seeds	

VEG PULAO 🇮🇳	325
Basmati Rice Cooked with Vegetable and Spices	

GREEN PEAS PULAO 🇮🇳	325
Basmati Rice with Green Peas	

CURD RICE 🇮🇳	300
A Creamy Mixture of Curd and Rice	

STEAMED RICE 🇮🇳	300
Hot and Fluffy Steamed Rice	

DESSERTS

CHOCO-ALMOND TORTE

400

Rich Chocolate and Almond Cake, Served with Chocolate Ice Cream

TIRAMISU

400

Elegant and Rich Layered Italian Dessert Made with Coffee & Cocoa Powder

CHEESECAKE SLICE

400

Check for Choices of the Day

HOT CHOCOLATE BROWNIE

350

Fudgy Cake with Nuts & Chocolate Chips Drenched with Hot Chocolate

CREME BRULEE

350

Baked Custard with a Brittle Top of Melted Sugar

CHOICE OF ICE CREAM - 2 SCOOPS ☒

350

(VANILLA/CHOCOLATE)

GULAB JAMUN

300

CAKE (0.5Kg/1Kg) ☒

650/1300

(CHOCOLATE TRUFFLE, BLACK FOREST, FRUIT)





NIGHT MENU

24 hours

FRENCH FRIES (CAJUN/PERIPERI) 🇮🇳	250
Golden Brown & Crisp Textured Strips of Potatoes Sprinkled with Salt & Herbs	
GRILLED CHEESE SANDWICH WITH HOT SAUCE 🇮🇳	300
Rich Melting Cheese with a Hot Sauce for that Lovely Contrast, Served with Wafers	
JUNGLEE PANEER PANINI 🇮🇳	350
Toasted Double-Decker Panini Loaded with Delicious Cottage Cheese, Leafy & Crunchy Veggies, and Layered with Mayo & Spicy Green Chutney, Served with Wafers	
INDUS VEG CLUB SANDWICH 🇮🇳	350
Toasted Double-Decker Sandwich with Coleslaw, Tomato, Cheese, Cucumber, and Mayonnaise Liberally Sprinkled with Special Herbs and Served with Wafers	
DOUBLE-DECKER VEG BURGER 🇮🇳	400
Mouth-Watering Veg Patty Cooked to Perfection, Cheese, Lettuce, Sliced Tomato, and Mayonnaise, Served with Wafers	
INDUS CHICKEN CLUB SANDWICH 🇮🇳	400
Toasted Double-Decker Chicken Sandwich with Coleslaw, Tomato, Cheese, Cucumber, and Mayonnaise Liberally Sprinkled with Special Herbs and Served with Wafers	
GRILLED CHICKEN BURGER 🇮🇳	450
Grilled Chicken Patty, Iceberg, Caramelised Onions, Mayonnaise with Cheese, and Served with Wafers	

ALFREDO/ARRABIATA PASTA 🇮🇹	450/500
Choice of Pasta - Penne/ Spaghetti	



NOODLES   (HAKKA/ CHILLI GARLIC/ SCHEZWAN) (VEG/ EGG/ CHICKEN/ PRAWN)	400/450/500/550
RICE   (FRIED/ CHILLI GARLIC/ SCHEZWAN) (VEG/ EGG/ CHICKEN/ PRAWN)	400/450/500/550
CHILLI PANEER/CHICKEN   Cottage Cheese/ Chicken in a Spicy Oriental Sauce	400/450
MANCHURIAN   Fried Veg/ Chicken Tossed in Manchurian Sauce	400/450
ALOO JEERA  Sauteed Potatoes with the Heady Aroma of Fresh Cumin Seeds	350
MIX VEGETABLE CURRY  Chopped Veggies in a Paste of Onion, Ginger, and Garlic	375
PANEER BUTTER MASALA  Sautéed Soft Creamy Cottage Cheese in a Rich Buttery Tomato Gravy	400
DAL TADKA  Cooked Spiced Lentils Finished with a Tempering of Ghee and Hot Spices	350
EGG CURRY  Boiled Eggs in a Spicy Flavourful Tomato Gravy	400
HOME-STYLE CHICKEN CURRY  Chicken Cooked with Whole Spices for that Homely Taste	450
HYDERABADI BIRYANI (VEG/CHICKEN/LAMB)   Originating from the Kitchen of Nizam of Hyderabad, Cooked in Dum Pukht Style with Whole Spices, an Experience in itself	400/500/600
KERALA PAROTTA  Hot Fluffy Rice Tempered with Cumin Seeds	100
JEERA RICE  Hot Fluffy Rice Tempered with Cumin Seeds	300
CURD RICE  A Creamy Mixture of Curd and Rice	300
STEAMED RICE  Hot and Fluffy Steamed Rice	300

CHOCO-ALMOND TORTE 	400
Rich Chocolate and Almond Cake Served with Chocolate Ice Cream	
TIRAMISU 	400
Elegant and Rich Layered Italian Dessert Made with Coffee & Cocoa Powder	
CHEESECAKE SLICE 	400
Check for Choices Of The Day	
HOT CHOCOLATE BROWNIE 	350
Fudgy Cake with Nuts & Chocolate Chips Drenched with Hot Chocolate	
CREME BRULEE 	350
Baked Custard with a Brittle Top of Melted Sugar	
CHOICE OF ICE CREAM - 2 SCOOPS 	350
(VANILLA/CHOCOLATE)	
GULAB JAMUN 	300
CAKE (0.5Kg/1Kg) 	650/1300
(CHOCOLATE TRUFFLE, BLACK FOREST, FRUIT)	





BEVERAGES

HOT MILK	180
TEA (BLACK TEA, MASALA TEA, GINGER TEA)	150
COFFEE (AMERICANO, CAPPUCINO, ESPRESSO)	150
HOT CHOCOLATE	200
COLD COFFEE	220
MILKSHAKE (STRAWBERRY, CHOCOLATE, VANILLA)	300
FRESH FRUIT JUICE	250
LASSI (MINT, ROSE, SWEET, SALTED)	250
PACKAGED WATER	80
VEEN 660ml NATURAL MINERAL WATER	250
VEEN 330ml SPARKLING NATURAL MINERAL WATER	200
FRESH LIME SODA (SWEET, SALTED, MIX)	150
RED BULL	250
GINGER ALE	150
DIET COKE CAN	150
COKE CAN	150
SPRITE CAN	150



a Vedic resort by **lindsay**

INDUS
Cafe'24.7



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📍 Vagator, Goa



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