

Beachgrill





*Nestled along the golden sands of Mobor Beach,
Beach grill is just more than a restaurant*

*Inspired by the couples on romantic getaways, families
making memories and friends cruising along the coast on
their scooters, it's designed to capture the essence of
Goa's vibrant yet relaxed lifestyle*

*The menu is a blend of Regional Progressive Indian and
Global cuisine with a progressive twist, Where we
celebrates the diverse culinary heritage of India's coastal
region, offering a unique and innovative dining
experience that honors tradition while embracing
creativity and innovation*

OCEAN TO PLATE

THE FRESH CATCH OF THE DAY

Indulge in the freshness of the ocean, and let your taste buds embark on a delightful journey. Come in today and discover why our Fresh Catch of the Day is the talk of the town!

Tiger Prawn*

Lobster*

Jumbo Crab*

Pomfret* Seabass*

King Fish*

Red Snapper*

CHOOSE YOUR MARINATION FROM

Western

Lemon Mustard and Dill

Butter Garlic Herb

Garlic and Paprika

Goan

Recheado Peri Peri

Butter Pepper Garlic

Tandoori/ Tawa Masala

Rawa Fry

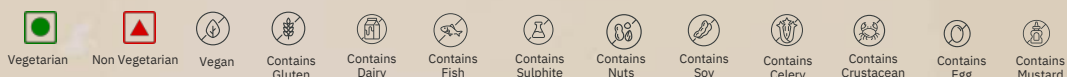
Asian

Spicy Sichuan Pepper Fry

Chilli Garlic



***Charged as per size and weight**



An average active adult requires 2000kcal per day. However calories need may vary

GRILL MASTER DELIGHTS

At Beach Grill, we're elevating beachside dining with our Grill Master Delights. Enjoy the aroma of perfectly grilled meats and veggies mingling with the salty sea breeze. From succulent chicken and fresh fish to juicy prawns and hearty vegetarian options, our new offerings are crafted to delight your taste buds.

VEG

Tandoori Malai Broccoli
Achari Soya Chaap
Zaffrani Paneer Tikka
Char Grilled Mushroom

INR 1600

CHICKEN

Chicken Tikka
Murgh Malai Tikka
Hariyali Chicken Tikka

INR 1800

ASSORTED NON VEG

Chicken Tikka/Malai Tikka
Mutton Seekh
Butter Garlic Prawns
Sarson Machi Tikka

INR 2200

FISH

Sarson Machi Tikka
Amritsari Fish Tikka
Goan Peri Peri Machi

INR 1800

JUMBO PRAWNS

Tandoori Jhinga
Butter Garlic Prawns
Peri Peri Prawns

INR 2900



Vegetarian



Non Vegetarian



Vegan



Contains
Gluten



Contains
Dairy



Contains
Fish



Contains
Sulphite



Contains
Nuts



Contains
Soy



Contains
Celery



Contains
Crustacean



Contains
Egg



Contains
Mustard

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BAO & KULCHA

ARTISTRY

■ SMOKED MUSHROOM DO PYAZA BAO, MINT CORIANDER CREAM

TRUFFLE DASH 575    417 kcal

A fusion of tender smoked mushrooms and caramelized onions in a fluffy bao bun

■ PALAK MOZZARELLA KULCHA, GARLIC MINT MAYO

575    486 kcal

Soft and fluffy kulcha stuffed with mozzarella cheese and spiced spinach, cooked to perfection.

▲ PULLED BUTTER CHICKEN BAO, PICKLED ONIONS, TANDOORI

MAYO 625    412 kcal

Succulent pulled butter chicken wrapped in a soft, fluffy bao for a fusion of Indian and Asian flavors

▲ BUTTER GARLIC PRAWNS KULCHA, 453 kcal CHEESE BURHANI CREAM 650

Deliciously crafted butter garlic prawns nestled in warm kulcha bread, a fusion delight from land and sea.

▲ CRISPY CHILLY CHICKEN BAO, HOT GARLIC SAUCE 625

Asian style crispy chicken tossed in hot garlic sauce wrapped in fluffy bao

▲ MASALA PRAWNS KULCHA, MINT CORIANDER CREAM 650

Fresh prawns cooked in Indian spices served with mint and coriander cream stuffed in Indian flatbread

▲ FISH KATSU BAO, MASALA

TARTAR 600     370 kcal

Crispy fish katsu nestled in a soft bao bun with fresh slaw and tangy sauce

■ PANEER JALFREZI KULCHA, CHILLI CHEESE MAYO 575

Spicy paneer jalfrezi stuffed in warm kulcha, a flavor-packed twist on traditional Indian bread

▲ CHETTINADU CHICKEN PEPPER FRY 493 kcal KULCHA, ONION GARLIC CREAM 625

Spicy Chicken Chettinad Pepper Fry wrapped in a soft, buttery Kulcha – a perfect fusion of South Indian and North Indian flavors.

■ CHEESE CHILLI GARLIC KULCHA, MINT CORIANDER CHUTNEY 575

All time favourite !







DIMSUM

■ **DIM-SUM • TRUFFLE 550**     236 kcal

EDAMAME

Fresh handmade dim sum stuffed in fresh edamame with truffle flavor

■ **DIM-SUM • CRYSTAL VEG 550**     223 kcal

Fresh handmade transparent dim sum stuffed in assorted vegetable

▲ **PRAWN HARGOW 600**      242 kcal

Succulent prawns wrapped in a translucent and delicate wrapper

▲ **DIM-SUM -SPICY CHICKEN SHAO MAI 575**      242 kcal





Fresh handmade dim sum stuffed with Asian spicy chicken



SALADS

■ **GREEK GUACAMOLE SALAD WITH SALSA 500**  183 kcal

A zesty fusion of Mediterranean flavors and creamy avocado goodness, topped with vibrant salsa

CAESAR SALAD 475/500/525     335 kcal

Crisp romaine lettuce tossed with creamy Caesar dressing, topped with Parmesan cheese and seasoned croutons.






(Veg/ Chicken tikka/ Prawns butter pepper garlic)



■ **WATERMELON & FETA 525**   373 kcal

Refreshing watermelon paired with creamy feta cheese, a delightful harmony of sweet and savory flavors with balsamic drizzle




BAR NIBBLES

■ **LOADED NACHOS 525**      711 kcal
Sour cream, tomato salsa, and guacamole

■ **LOADED FRIES 450**   486 kcal
Crispy French fry served with chef special sauce

■ **ROASTED CASHEW NUTS 475**  436 kcal

■ **MASALA PEANUTS 400**  297 kcal
Salted peanuts along with tomato, onion, Green chili, coriander, lime juice served with Indian hot spicy

GOURMET SANDWICH/ BURGER

■ **GUACAMOLE VEG CLUB 550**  
Guacamole, lettuce, cheese and tomato served with fries and side salad

▲ **NON VEG CLUB 600** 
Chicken, mayo, fried egg, lettuce, cheese and tomato served with fries and side salad

▲ **HIRG DOUBLE DECKER CHICKEN BURGER 650** 
Served with melted cheddar and relish



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ARTISANAL APPETIZERS

■ TANDOORI SOYA CHAAP,

BURHANI CREAM 550 274 kcal

Tandoori soya Chaap marinated with hang curd and tandoori spice cooked in Clay oven

■ GRILLED BADAMI BROCCOLI, MINT CORIANDER

CHUTNEY 575   302 kcal

Broccoli marinated with cream and almond paste with zafarani flavor cooked in clay oven

■ GARLIC MUSHROOM CROUTE 550

Grilled mushroom cooked with lemon butter and garlic served on toasted Ciabatta

■ ZAFFARANI PANEER TIKKA, MINT CORIANDER CHUTNEY 575 306 kcal

Cottage Cheese Chunk marinated with hang curd and cream along with Saffron

▲ BHATTI KA MURGH, GARLIC CREAM 625 304 kcal

Chicken boneless chunk overnight marinated with chef special masala cooked in clay oven

▲ BFC- WINGS 625 406 kcal / 331 kcal (Rum n coke/ Recheado/ Schezwan) Its BFC !!

▲ BEER BATTERED FISH & CHIPS 700 582 kcal

▲ TEMPURA PRAWNS 700 426 kcal

▲ GOAN REACHEDO MASALA FISH/PRAWNS 700 Coastal style masala fried fish

▲ CHOICE OF PRAWNS 700 271 kcal Butter Pepper Garlic or Peri Peri or Aglio Olio Pepperoncino

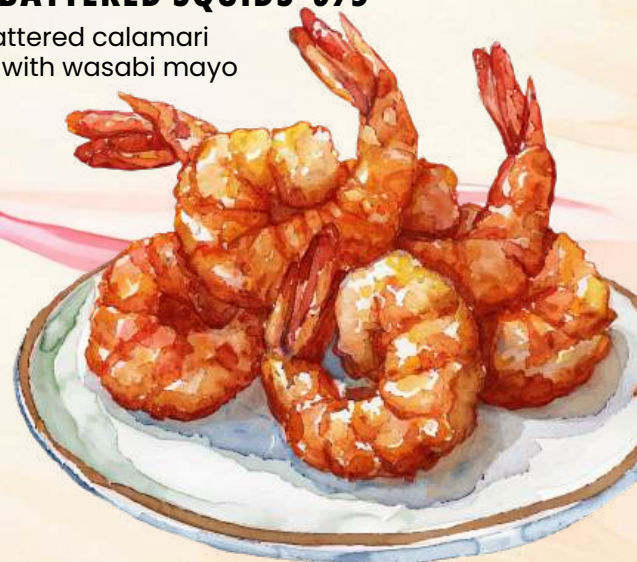
▲ MUTTON SEEKH KEBAB GILAFI, BURHANI CREAM 675 323 kcal Mutton mince overnight marinated with chef special tandoori masala cooked in clay oven

▲ MAHI FISH TIKKA, MINT CORIANDER CHUTNEY 650 321 kcal Boneless fish chunk overnight marinated with kasundi and hang curd cooked in clay oven

■ CLASSIC HARYALI KEBAB 575

■ CLASSIC DAHI KEBAB 575

▲ BEER BATTERED SQUIDS 675 Beer battered calamari served with wasabi mayo



LARGE PLATES

GOAN XACUTI WITH POI

650/675/695   479 Kcal / 489 Kcal / 494 Kcal

(Mushroom, Omelette, Chicken)

Savory mushrooms/omelette/chicken in a rich, aromatic coconut and spice blend, a taste of Goa in every bite

▲ CALCUTTA CHILLI CHICKEN,

FRIED RICE 695     475 Kcal

A Kolkata – Tangra style Chilli chicken served with portion of fried rice

▲ OLD DELHI STYLE LOADED BUTTER

CHICKEN, BUTTER NAAN 695   628 Kcal

The original Butter Chicken of Delhi – 6 tandoori chicken tossed in dollop of butter, cream some hidden masalas serve with butter naan

GO BUTTER PANEER, BUTTER NAAN

675    480 Kcal

Velvety butter paneer simmered in a rich, aromatic tomato and cream gravy served with butter naan

▲ MUTTON ROGANJOSH, LACHHA

PARATHA 700   496 Kcal

Mutton boneless chunk overnight marinated with chef special masala cooked in clay oven

▲ PRAWN MOILEE, LACCHA

PARATHA 700    460 Kcal

Exquisite prawns in a creamy coconut curry, infused with delicate spices from Kerala

PENNE POMODORO, BASIL,

GARLIC BREAD 650/675 425 Kcal

Veg/Chicken

Al dente penne pasta tossed in a rich and tangy tomato pomodoro sauce serve with slice of garlic bread

SPAGHETTI AGLIO OLIO 650/700

Veg/Prawns  

Classic spaghetti tossed in garlic-infused olive oil, topped with parsley and a hint of chili flakes

▲ CHICKEN CAFREAL WITH POI

695   410 Kcal

Juicy chicken marinated in spicy, tangy Cafreal masala, served with traditional Goan poi bread

▲ B**F MEDALLION STEAK 750 273 Kcal

Pan seared to perfection, served with rich demiglace, Buttered sauteed veggies, mashed potatoes

▲ GRILLED CHICKEN STEAK 695 479 Kcal

A simple and delicious grilled super and juicy chicken steak served on a bed of mash potato and sauteed veggies

ORIENTAL VEG & TOFU IN 650/695

SCHEZWAN/ SOY GARLIC SAUCE,

(Veg / Chicken)  240 Kcal

Cantonese style wok toss exotic Asian Vegetables in Schezwan or soy garlic sauce silky tofu served with fried rice

THAI GREEN CURRY WITH

STICKY RICE 650/695/700 

(Veg / Chicken/ Fish) 178 Kcal / 316 Kcal

Fragrant dish with a delightful balance of sweet and spicy flavours, colourful vegetables and creamy coconut milk

▲ GOAN CURRY (FISH / PRAWN) 584 Kcal /

WITH STEAMED RICE 700  560 Kcal

It's an aromatic curry with a blend of spices, garlic, ginger and onion along with fresh tomato and coconut



COMFORT FOOD

■ DAL MAKHANI 550

Overnight cooked black dal finished with butter and cream

▲ CLASSIC CHICKEN TIKKA

MASALA 600

Classic chicken tikka masala

■ BHURJH-AL-PANEER 575

Mouth melting paneer bhurji finished with kasoori methi comes in a gravy

■ LAAL MIRCH

DAL TADKA 550

■ MIX VEG JALFREZI 575



RICE & BREADS

HAKKA NOODLES (BURNT GARLIC, VEGETABLES, CHICKEN)/EGG/

CHICKEN 525/550/575

Fresh thin wok tossed noodle along with crunchy vegetable's or Chicken finished with burnt garlic

FRIED RICE (BURNT GARLIC, VEGETABLES, CHICKEN)/

EGG/CHICKEN 525/550/575

Wok toss rice dashing with oriental sizzling and vegetables or chicken finish with burnt garlic

STICKY RICE/STEAMED RICE 300

GOAN POI 150

BUTTER LACHHA

PARANTHA 175

BUTTER NAAN/

GARLIC NAAN 195

TANDOORI ROTI 150



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DESSERTS

PULL UP CAKE 550   181 Kcal

soft, buttery layers filled with sweet surprises, finished with creamy roasting.
Check with Chef for the Flavours of the day

BASQUE CHEESECAKE, HAZELNUT DRIZZLE 500 329 Kcal

BITTER CHOC TART 475 401 Kcal

GULAB JAMUN WITH VANILLA ICECREAM 500   286 Kcal

BEVERAGES

FRESHLY SQUEEZED JUICE 350

Orange / Watermelon / Pineapple

TENDER COCONUT WATER 250

ASSORTED TEA 350

Masala, English breakfast, Darjeeling, Assam ,
green , chamomile, earl grey, jasmine

ASSORTED COFFEE 350

Readymade Coffee, Cold Coffee

MILKSHAKES 350

Vanilla, Strawberry, Chocolate



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AN IHG® HOTEL
GOA