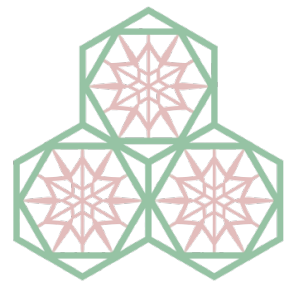


# CASA JAALI



## BREAKFAST

*Served till 5 pm*

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 300

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

### Homemade Granola with fruit 330

*A bowl of Jaali signature granola served with fresh curd and seasonal fruit (g-f)  
add almond milk 400 (vegan)*

### Fluffy pancakes 330 (served till 1 pm)

*Served with a berry coulis, maple syrup and cream*

### French toast 330

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

## EGGS

### Eggs to order 220

*Served with home baked toasted bread and butter  
Choose from our sourdough, multigrain or gluten-free breads*

### Fried eggs on garlic spinach 300

*Served on toasted sourdough with chilli jam*

### Shakshuka 350

*Eggs poached in a lightly spiced tomato sauce with feta and fresh basil  
Served with sourdough toast or pao*

### Green shakshuka 310

*Sautéed local leaves, herbs, green peas, cumin & lime,  
topped with poached eggs or labneh or tofu (g-f)*

### Sabich 300

*Grilled eggplant, boiled egg, salad, tahini on pita bread served with Amba (mango pickle)*

### Veg pan-fried potato cake 310

*With mushrooms, cherry tomato, caramelised onion & spinach, on a bed of rocket,  
topped with a poached egg, chipotle yoghurt dip*

### Beef pan-fried potato cake 380

*Beef, herbs & mustard on rocket, topped with a poached egg, chipotle yoghurt dip*

### English Breakfast 550

*Eggs to order, bacon, sausage, baked beans, potato wedges,  
mushrooms, grilled tomatoes and wilted greens*

## INDIAN

### Pao Bhaji 200

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

### Chickpea pancakes 280

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

*Add fried eggs 330*

### Stuffed paranthas 220

*Wheat flour flatbreads stuffed with veg of the day*

### Ghee Dosa 170 (served till 1 pm)

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

### Ros Omelette 240

*Omelette with Goan chicken curry gravy, served with pao*

## LUNCH AND DINNER

### SOUP

#### Roasted Pumpkin Soup 250

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

#### Mushroom Capuccino 250

*Silken mushroom, served with garlic toast*

#### Prawn Bisque 350

*Prawns, tomato, cream, served with garlic toast*

### SALAD

#### Israeli Chopped Salad 200

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

#### Cucumber & coconut salad 240

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

#### Caesar salad 400

*Crisp romaine lettuce tossed with croutons, boiled egg, parmesan cheese and a creamy  
Caesar dressing made with anchovies, lemon juice and mayonnaise*

#### Watermelon Spinach Salad 400/350

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

#### Bean Sprout Salad 400/400/370/370

*Leaves, herbs, veggies, cashews, Jaali dressing, sweet chili prawn/chicken/tofu/paneer*

#### Japanese salad plate 490

*Leaves, shichimi togarashi chickpeas, honey soy shiitake, edamame,  
green beans, crispy seaweed, miso vinaigrette*

## PANINIS

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

**Mediterranean 400**

*Mozzarella, sundried-tomato pesto, tomato, kalamata olives*

**Spicy bacon 600**

*Bacon, cheddar, cream cheese, jalapeno  
no bacon 500*

**Grilled veg and mozzarella 450**

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

**Falafel in pita 330**

*Falafel, salad, tahini in pita bread*

## TO START

**Hummus 260**

*served with fresh pita bread*

**Spiced fried okra 250**

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

**Blackened paneer or tofu 280**

*Sautéed with spring onion, ginger, soy & black pepper*

**Crispy chilli potato wedges 250**

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

**Cauliflower tahini 280**

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

**Mezze Board (2-3 ppl sharing) 1250**

*Hummus, Baba Ganoush, Labneh, Tzatziki, Pickled Vegetables, Falafel,  
Spinach and Cheese Fatayers, Pita, Vegetable sticks*

**Prawn Koliwada 440**

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

**Calamari, pineapple & ginger 330**

*Fried calamari on pineapple & red chilli, drizzled with caramelized ginger syrup*

**Fish Goujons 350**

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

**Mangalorean Chicken Roast 300**

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

**Buffalo Wings 300**

*Crispy chicken wings tossed in Buffalo sauce*

## MAIN COURSE

Celery pesto baked paneer with Provencal vegetables 450  
*Celery pesto in paneer stack, served with red pepper coulis*

Fettuccine with pesto 450  
*Basil, coriander & cashew homemade pesto*

Gujarati moong dal 450  
*With coconut, cashew & red onion rice, sambharo (hot sweet & sour salad),  
mint & lime raita, lasan chutney*

Rajma Chawal 480  
*A favourite North Indian red kidney beans curry with jeera rice, raita and salad*

Ramen Noodles 350  
*With poached egg, bok choy and mushrooms*

Spicy Asian jackfruit & mushroom burger 550  
*Cucumber & carrot slaw, green pea, sesame & ginger chutney,  
lettuce, leaf & herb salad, potato wedges & sriracha mayo*

Tofu schnitzel 440  
*Seasonal steamed greens, potato wedges, yoghurt tahini sauce*

Seafood Risotto 750  
*Arborio rice flavoured with local Goan seafood: fish, squid, prawns*

Seafood Fettuccine 700  
*Chunks of kingfish, calamari & prawns, tomato, red chilli,  
white wine served with a parsley chilli oil*

Middle Eastern kingfish burger 700  
*Sumac yoghurt, chilli jam, pickled onions, potato wedges, leaf & herb salad*

Goan fish curry 600  
*Kingfish curry with coconut rice, chopped salad & kokum water*

Tamil spiced fish in banana leaf 600  
*Served with cashew & red onion rice, puli pachati (eggplant, drumstick & okra)  
& tamarind chopped salad*

Chicken fettuccine 550  
*Basil, spinach, cream, lime and parmesan cheese*

Chicken schnitzel 530  
*Seasonal steamed greens, potato wedges, yoghurt tahini sauce*

Middle Eastern chicken burger 600  
*Sumac yoghurt, Chilli jam, pickled onions, tomato,  
lettuce, leaf & herb salad, potato wedges*

Middle Eastern beef burger 660  
*Sriracha mayo, pickled onions, lettuce, mint, leaf & herb salad, potato wedges*

Arayes 480  
*Spiced ground beef in a grilled pita, served with potato wedges, tahini and salad*

## DESSERTS

- Basque Cheesecake 280
- Chocolate Raspberry Brownie 350
- Cashew Cream Cake 300
- Chocolate Eclairs 120
- Lemon Lavender Cake 270
- Peanut Caramel Chocolate Tart 290
- Lemon Lavender Cupcakes 250 (vegan)
- Chocolate & Apricot Tart 350 (gluten-free)
- Churros 220
- Fruit Board 300 (gluten-free)

Please note: We add a 10% service charge to the bill that is shared between all the staff. If you are unhappy with your service please let us know and we will remove the charge from your bill.

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## BAR MENU

### ICED

Elderflower, cucumber, lime, mint, soda 220

Passionfruit, mint, soda 220

Citrus Ginger spritzer 180

Iced butterfly pea flower lemonade 220

Lime soda 80

Limonana 210

Frozen coconut water 160

### 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 200

Papaya & lime 200

Pineapple 200

Pomegranate 290

Watermelon 180

### MIXED JUICES

Carrot, beetroot, apple, ginger 220

Spinach, green capsicum, cucumber, apple, green chili, lime 220

Apple, pineapple, spinach 220

Watermelon, pineapple, orange 220

### SMOOTHIES

Spirulina, wheatgrass, pineapple, orange, mint 270

Banana, date, tahini, toasted cashew & sesame seeds, cacao nibs, coconut milk, soya milk 300

Apple, banana, ginger, date, chia seeds, cinnamon, soya milk 240

Add for 30:

Spirulina OR Hemp seeds OR Wheatgrass OR Chia seeds OR Moringa

### LASSI

Salted Lassi 120

Sweet Lassi 120

Banana Lassi 140

Iced lemongrass tea 200

Iced rose & hibiscus tea 220

Iced chai latté (dairy/ almond milk) 260/320

Frozen coffee (dairy/soya/ almond/ coconut) 240/280/320/350

Maverick & Farmer Cold Brews

Light & bright 180

Dark & fruity 180

STEAMING

Masala chai 100

Espresso single or double 90 /120

Espresso macchiato 100

Caffé americano 100

Cappuccino 130

Caffé latte 140

with almond/ coconut milk + 50/80

in a latte + 80/130

Maverick & Farmer Coffees - add 80

Parama – rich chocolate caramel

Tall, Dark, Handsome – smokey, intense

Zed blend – intense chocolate, caramel

TEAS BY THE CUP/POT

Earl Grey/ Assam/ English Breakfast 70/130

Chamomile 110/220

Rose chamomile/ Hibiscus green tea 170/300

Rose Oolong tea 220/380

Spearmint green tea 170/280

Marigold green tea 170/280

Butterfly pea flower tea 170/280

Fresh lemongrass tea 110/180

Fresh mint tea 70/130

## INTOXICATING

### COCKTAILS THE CLASSICS

Classic Dry Martini – *Hapusa gin/Absolut vodka, Martini dry vermouth, orange bitters, lime twist* 650

Dirty Martini – *Tamras gin/Absolut vodka, Martini dry vermouth, olive brine, olives* 680

Old Fashioned – *Jim Beam bourbon, bitters, sugar, orange twist* 450

Whisky Sour – *Yaksha Goan whisky, lime juice, simple syrup, egg white, bitters* 600

Daiquiri – *Makazai white rum, lime juice, demerara syrup, lime twist* 550

Negroni – *Hapusa gin, Campari, Martini Rosso vermouth* 650

### MARGARITAS

Classic – *Tequila, triple sec, lime, sugar* 450

Spicy Classic – *Chilli-infused tequila, triple sec, lime, sugar* 450

Frozen Classic – *Tequila, triple sec, lime, sugar, ice* 450

Blackberry Sage – *Tequila, triple sec, lime, sage syrup, blackberry* 500

Pineapple Passionfruit – *Tequila, triple sec, pineapple juice, passionfruit syrup, lime* 500

Hibiscus & Rose – *Tequila, triple sec, hibiscus rose tea, lime, sugar* 450

Watermelon Pomegranate – *Tequila, watermelon, pomegranate, lime, salt, chilli powder* 450

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* 450

Curry Leaf & Ginger Martini – *Vodka/gin, lime, ginger, curry leaf, sugar* 450

Lemongrass Martini – *Vodka/gin, lemongrass, basil, lime, sugar* 450

Salted Caramel Espresso Martini – *Vodka, espresso, kahlua, salted caramel* 450

Butterfly Martini – *Gin, triple sec, butterfly pea flower, elderflower, lime* 450

Rocket Pineapple Daquiri – *White rum, pineapple, rocket, lime, sugar, triple sec* 450

Berry Gin Fizz – *Gin, lime, fresh homemade strawberry syrup, soda (seasonal)* 450

Goa Junglebird – *Campari, gold rum, pineapple, passionfruit, lime* 550

Watermelon Mint Mojito – *White rum, watermelon, mint, lime, sugar* 450

Chilli Basil Mojito – *Chilli-infused rum, basil, lime, sugar, soda* 450

Passionfruit Mojito – *White rum, lime, mint, passionfruit, sugar* 450

Watermelon Coconut Feni – *Coconut feni, watermelon, lime, sugar, tabasco, tender coconut water* 450

Pickled Bloody Mary / Maria – *Vodka/tequila, tomato juice, olive brine, pickle juice, worcestershire sauce, tabasco, salt, cracked pepper* 450

Jaggery Old Fashioned – *Whisky, jaggery, orange bitters* 450



## BEER

Kingfisher 130  
Tuborg 130  
Kingfisher Ultra 170  
Budweiser 180  
Heineken 200  
Corona 220  
Maka Di Belgian Wheat 220  
Bira White 220  
People's Lager 220  
Susegado English Pale Ale 220  
Susegado Dortmund Lager 220  
Susegado Kokum Gose 220

## RED WINE

a glass holds 180 ml

Big Banyan Cabernet Sauvignon  
glass 450 / bottle 1750  
Big Banyan Merlot bottle 1750  
Big Banyan Shiraz bottle 1750  
Grover La Reservé bottle 1750  
Five's Reserve Pinotage (South Africa)  
bottle 3000  
Castillo De Monseran Garnacha (Spain)  
bottle 3000

## WHITE WINE

Sula Sauvignon Blanc glass 450 / bottle 1750  
Sula Riesling bottle 1750  
Big Banyan Chardonnay bottle 1750  
Five's Reserve Chenin Blanc (South Africa)  
bottle 3000  
Trapiche Pinot Grigio bottle 3100  
Woodbridge Sauvignon Blanc (California)  
bottle 4400  
Sula Brut sparkling bottle 2200

## ROSÉ WINE

Le Grand Noir Rosé (France) bottle 3000  
Mannara Pinot Grigio Rosé (Italy) bottle 3200

## GINS & TONICS

Vaum tonic (classic or cucumber & mint or  
elderflower) 140  
Pink gin & tonic 380  
**Indian Craft Gins**  
Greater Than 240  
Stranger & Sons 320  
Samsara 320  
Hapusa 440  
Perry Road Peru 440  
Tamras 440

## SPIRITS

Jaali Limoncello 200  
Jaali Sambuca 200  
Jaali Kahlua 200  
Smirnoff Vodka 200  
Absolut Vodka 440  
Ketel One 480  
Grey Goose 700  
Cazulo Coconut Feni 200  
Cazulo Cashew Feni 200  
Goenchi Coconut Feni 300  
Goenchi Cashew Feni 300  
Rockford Whisky 200  
Teachers Scotch Whisky 300  
Yaksha Whisky 300  
Woodburns Whisky 360  
Glenfiddich Single Malt 1100  
Jim Beam Bourbon 300  
Baudin Brandy 200  
Old Monk Rum 150  
Johnny Walker Black 1000  
Bacardi White Rum 200  
Makazai Gold Rum 200  
Jägermeister 700  
Desmondji 51% 200  
Camino Tequila 380

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