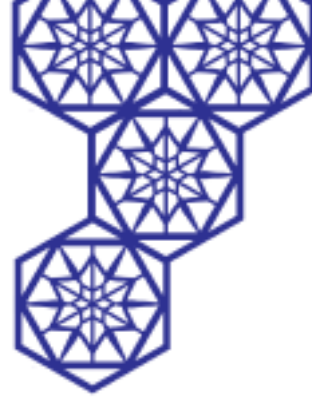




Jaali Cafe



Early

Feta, tzatziki, hummus, olives, tomatoes, watermelon, cinnamon pickled cucumber, warm bread, chili jam, apricot & earl grey jam 320

Seasonal fruit, yoghurt, toasted nuts & seeds 240

Homemade chai-spiced granola, fruit, yoghurt/almond milk, honey (g/f, d/f) 260/300

Four grain porridge, almond milk, warm apples & pears, toasted almonds (g/f, d/f) 280

Oat pancakes, almond butter, fruit, yoghurt, honey (g/f) 220

Patatas bravas, fried eggs 200

Hash cake of shiitake mushroom, cherry tomato, caramelised onion, spinach with rocket, poached egg, chipotle yoghurt 250

Broccoli, yoghurt, tahini, sunflower seeds, lemon, za'atar, toasted bread 250

Green shakshuka, herbs, local leaves, poached eggs or labneh or tofu 260/250

Poached mackerel, poached eggs, warm bread, cherry tomato, feta, parsley salsa 270

Bacon, apple, cinnamon, cashew, maple syrup French toast with bacon jam 350

Beef hash cake, rocket, poached egg, chipotle yoghurt 280

Messy eggs, Goan chorizo or spiced paneer 300 or 260
potato, peppers, warm bread & chili jam

Happy eggs: for one add 40, for two add 80, for three add 120





Cold

Marinated Greek kalamata & green olives 180

Greek sheep & goat's milk feta, carrot citrus marmalade 190

Tzatziki, sesame lavash 160 / g/f 180

Labneh with za'atar, sesame lavash 160 / g/f 180

Hummus, warm bread 180

Mackerel, lime & caper paté, warm bread 200

Chicken liver parfait, fig, orange & onion marmalade, warm bread 200

Cucumber, roasted coconut, peanut, green chili 180

Green papaya, cherry tomato, green bean, peanut, red chili, lime 190

Spinach, dates, almonds, toasted pita, sumac 200

Pumpkin, ginger tomatoes, crispy red onion, cashew, lime, yoghurt 220

Prawn or paneer or tofu, watermelon, spinach, cashew, pickled watermelon rind 280 / 260

Hot

Fried cauliflower, tahini dressing 220

Edamame beans, garlic, sesame oil, chili flakes, salt 250

Charred okra, tomato, preserved lemon, tamarind syrup 200

Mushroom, lentil, spinach, coconut, thyme, warm bread 230

Blackened paneer or tofu, spring onions 230

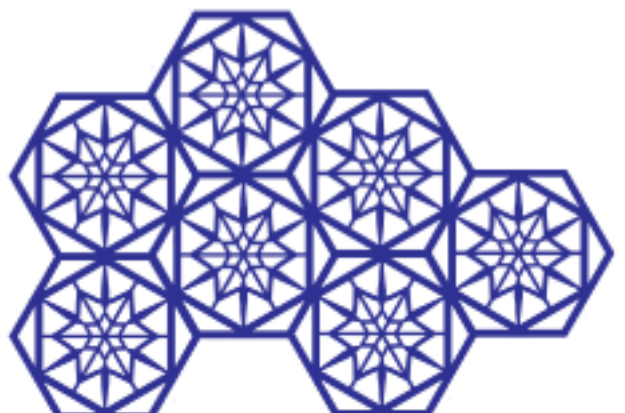
Sesame & cheddar croquettes, chili jam 220



- Pan-fried mackerel, salsa verde 220
- Tempura sardines, wasabi mayonnaise, soya sauce 200
- Prawns, tamarind, cherry tomatoes, green chili 250
- Salt & pepper calamari, chili pineapple, caramelised ginger syrup 250
- Chicken breast marinated in red onion, sumac, za'atar, lemon 270
- Crispy chicken wings, sriracha sauce 280
- Mutton & beef meatballs, rich tomato sauce, warm bread 270
- Goan chorizo croquettes, chili jam 260
- Greek beef stifado, baby onions, tomatoes, red wine, aromatics, warm bread 260

With

- Leaves & herbs, seeds, pomegranate, Jaali dressing 120
- Zucchini chips with tzatziki 220
- Patatas bravas 170
- Hand-cut chips, trio of salts 140
- Basmati rice, green lentils, crispy onions, aromatic spices 150
- Quinoa, apricot, pistachio, spring onions, rocket, citrus dressing 200
- Extra bread 30
- Sesame lavash 70 / g/f 90
- Wasabi mayonnaise 60
- Chili jam 60





Large Plates

Japanese salad bowl, leaves, shichimi togarashi chickpeas, honey soya shiitake, edamame & green beans, crispy seaweed, miso vinaigrette 400

Fettucine with warm feta, peas, pine nuts, yoghurt, chili 400

Squid stuffed with prawn, kingfish & red peppers, roasted cherry tomatoes, red pepper purée, zucchini chips, tzatziki, cucumber, tomato, olive salad 450

Chicken or tofu schnitzel, seasonal steamed greens, patatas bravas, yoghurt tahini sauce 420 / 350

Middle Eastern beef burger, sriracha mayonnaise, pickled onions, lettuce, mint, leaf & herb salad, bun, chips 450

Steak with baharat spices, salsa, pomegranate yoghurt, leaf & herb salad, chips 600

Boards

Veggie

Hummus, Blackened paneer/tofu, Cauliflower tahini, Pumpkin & tomatoes, Leaves & herbs, Chips, Pickle, Bread/lavash, Chili jam 1300

Pesce

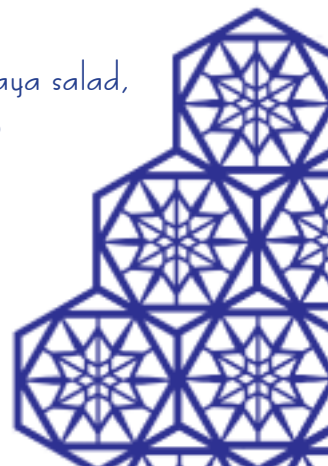
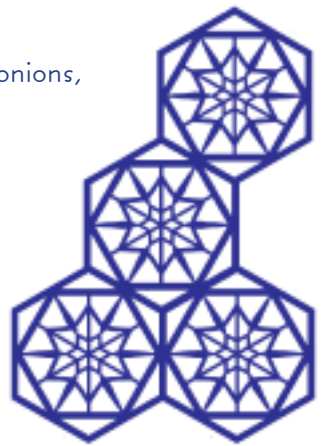
Mackerel paté, Salt & pepper calamari, Tempura sardines, Pumpkin & tomatoes, Leaves & herbs, Chips, Pickle, Bread/lavash, Chili jam 1350

Carni

Chicken liver parfait, Meatballs, Chicken breast, Cauliflower tahini, Leaves & herbs, Chips, Pickle, Bread/lavash, Chili jam 1400

Vegan & Gluten Free

Hummus, Mushroom & lentils, Charred okra, Green papaya salad, Leaves & herbs, Chips, Pickle, Lavash, Chili jam 1300



Kids

Early

Scrambled eggs, toast 120 add bacon 100

Porridge, banana, cinnamon 100

French toast, fruit 100

French toast, bacon, maple syrup 200

Warm bread, butter, jam 70

Boards

Toasted cheddar, mozzarella & tomato tortilla 170

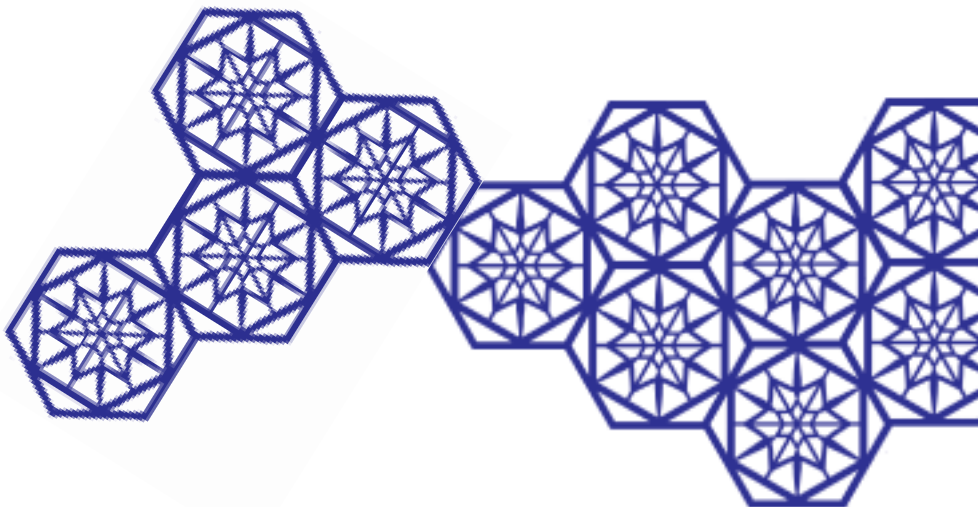
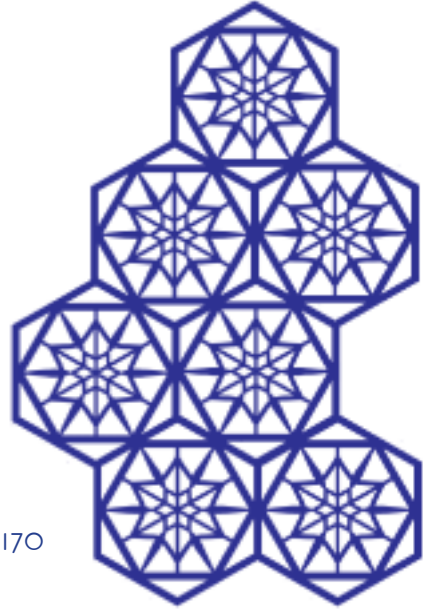
Hummus, raw veg sticks, pita 180

Edamame beans 180

Chicken or tofu schnitzel, chips, raw veg sticks 210 / 180

Meatballs, chips, broccoli 280

Fettucine, tomato sauce 160



Later

Churros, cream, chocolate sauce 200

Lemon curd & coconut tart 250

Ginger, cardamom, pomegranate syrup cake, cream 250

Chocolate orange almond torte, cream (g/f) 250

Pistachio rosewater semolina cake, cream 250

Portuguese custard tart 180

Chocolate chili jam brownie, cream 250

Strawberries & cream, salted caramel brittle 200

Jaali home-made ice-cream per scoop 120

Chocolate fudge

Vanilla bean

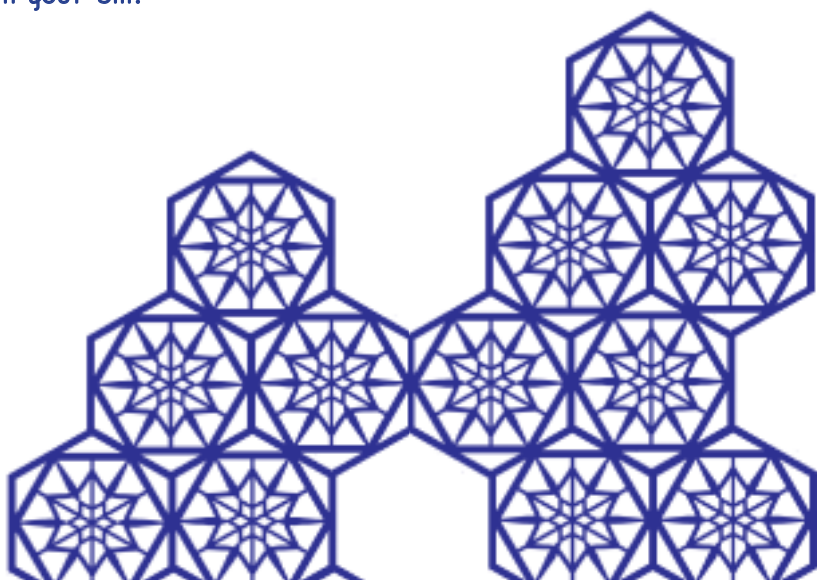
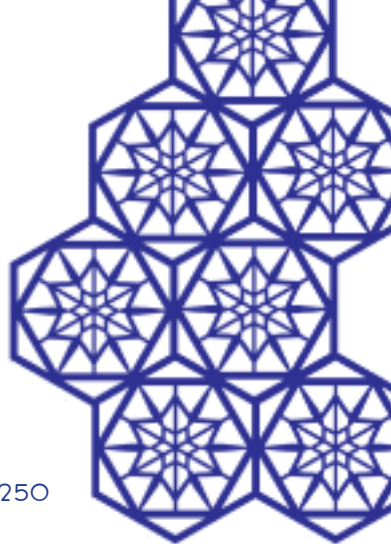
Coffee, coffee crusted almonds

Strawberry shortcake

Pistachio, chocolate chip

g/f = gluten free; d/f = dairy free

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





Iced

- Freshly squeezed orange juice (mornings only) 150
- Pomegranate spritzer 150
- Citrus ginger spritzer 120
- Passion fruit spritzer 150
- Strawberry & mint slushie 160
- Raspberry lemonade slushie 160
- Fresh coconut water slushie 130
- Limonana 150
- Lemon soda 60
- Iced coffee 130
- Iced lemongrass tea 100
- Iced chai latte 160
 - with almond milk 200
- Banana, organic cocoa lassi 200
- Banana, turmeric, ginger, vanilla lassi 160

Steaming

- Espresso single or double 90 / 120
- Espresso macchiato 100
- Caffé americano 100
- Cappuccino 130
- Caffé Latte 140
 - with almond milk + 30
 - in a latte + 60
- Assam 60
- Earl Grey 60
- Chai or masala chai 50
- Chamomile tea 50
- Fresh lemongrass tea 100
- Fresh mint tea 60

Intoxicating

Beer

- Kingfisher 90
- Tuborg 90
- Bira Blonde 130
- Eight Finger Eddie 160
- Susegado Goan Craft Beer on tap
 - English Pale Ale 200
 - Dortmund Lager 200
 - Vanilla Porter 200

Red

- Grover La Reservé bottle 1750
- Big Banyan Cabernet Sauvignon 390 / 1500
- Big Banyan Merlot 390 / 1500
- Big Banyan Shiraz 390 / 1500

White

- Sula Sauvignon Blanc 390 / 1500
- Big Banyan Chardonnay bottle 1500
- Fratelli Sauvignon Blanc 390 / 1500
- One Tree Hill 390 / 1500

Gins & Tonics

- Schweppes tonic 90
- Swami tonic (regular, grapefruit or cucumber) 100
- Pink gin & tonic 240
- Blue Crystal 120
- Black Jewel 160
- Bombay Sapphire 400

Indian Craft Gins

- Greater Than 180
- Stranger & Sons 300
- Hapusa 400



Spirits

Jaali Limoncello	180
Jaali Sambuca	180
Jaali Kahlua	180
Smirnoff Vodka	160
Rockford Whisky	160
Teachers Scotch Whisky	250
Jim Beam Bourbon	250
Camino Tequila	340
Bhaudin Brandy	180
Old Monk Rum	110
Bacardi White Rum	160



Cocktails

Berry Gin Fizz – Gin, lime, fresh home-made strawberry syrup, soda	350
White Sangria – white wine, soda, seasonal fruit	350
Chili Basil Mojito – chili-infused rum, basil, lime, sugar, soda	350
Salted Caramel Espresso Martini – vodka, espresso, salted caramel	350
Curry Leaf & Ginger Martini – vodka, lime, ginger, curry leaf, sugar	350
Pomegranate Cosmopolitan – vodka, triple sec, pomegranate juice	350
Grapefruit Campari – Campari, gin, grapefruit, bitters, soda	450
Pickled Bloody Mary – vodka, tomato juice, olive brine, pickle juice, worcestershire sauce, tabasco, salt, cracked pepper	350
Black Dog – gin, tonic, activated charcoal, lime, black pepper	350
Old Fashioned – Bourbon, orange bitters, sugar, orange twist	350
Lost in Marrakesch – Rum, mint, citrus, cinnamon, bitters	350
Passionfruit Mojito – Rum, lime, mint, passionfruit, sugar	350
Rocket Pineapple Daquiri – White rum, pineapple, rocket, lime, bitters	350
Watermelon Pomegranate Margarita – Tequila, watermelon, pomegranate, lime, salt, chili powder	350



Jaali Cafe is a collaboration – of people, cooks, flavours, gardeners and guests.

Kate and LJ met here in Goa and we became firm friends through our love of the spaces, places and tastes we share. We also really like sharing food. So we started this cafe with small plates of the most delicious combinations of mediterranean and middle-eastern flavours. By ordering a few to share, create feast, small or large.

This season we've added some large plates to the menu. Local producers and suppliers predominate but we do import some specialist ingredients, like our delicious feta and essential pomegranate molasses. Wherever we can, our produce is organic and free-range. In some of our seasonal and weekly specials, market-dependent, we also look to Asian and Mexican influences. We share skills and we practice fair trade. We enjoy taking great care in every detail, which our prices reflect.

Since 2015 the same happy group of cooks, creators, behind the bar and front of house family come together every Goan season to prepare and plan.

We mix new cocktails and create new menu flavours. This year you can even buy some of our family-favourites from the deli for a Jaali moment at home.

Join us for small plates, large plates, coffee and cake, a table for one or hire the whole joint. You're welcome!

Contact Kate on info@jaaligoa.com for bookings.

