

# *Saligao Stories*

Every Family Has a Story to Tell... Welcome to Ours...!



## *Menu*

[www.saligaostories.com](http://www.saligaostories.com)



# FOREWORD

Chargrilled Tiger Prawns Marinated in Recheado

Butter finished with Coriander. Rs.750

Red Chillies ground in vinegar to make a fiery home style recheado paste, slathered on the prawns and finished with butter!!

Chargrilled Tiger Prawns Marinated in a Madras Chilly Parsley

Butter Served with herbed Crostinis. Rs.750

Fiery madras chillies crisped in parsley butter added to the prawns!!!

Harissa Spiced Banana Leaf Prawns.

Prawns wrapped in a banana leaf with a light dusting of harissa!! Rs.450

Grilled Prawns in a Lemon Mustard Marinade Rs.450

A Saligao Stories special!!

Sautéed Prawns in Garlic Parmesan Finished with Truffle Oil Rs.450

Prawns,cheese,garlic and truffle..need we say more!!

Prawn ToastRs.450.

Finely chopped Prawns on deep-fried bread, Spiced with a hint of Green chilly

A special in my home and always a hit!!

Balchao on Poi Rs.450.

A family recipe of Balchao that I assure you will take your taste buds to another level!

Prawn Rissois

Little crescents of heaven!! Rs.350

Dry Prawns & Papad Bhel Rs.300.

Street food Saligao style with a goan twist!!

Wassabi Yogurt Prawns Served with Crostini Rs.450

Wasabi infused yogurt marinated prawns!!

Squid Flowers finished in a Chilly Parsley Butter Rs.350

Chorizo dip on Onion Biscuits Rs.350.

The recipe of one of my closest friends Ranji....

Goan Chorizo with a splash of Red Wine make this quite a combination of flavours.



Rosemary Black Pepper Beef/ Chicken      Rs.350 / 300.  
Chunks of Beef Cooked in a Rosemary Black Pepper Sauce Served with Herbed Garlic Bread.

Shahi Raan      Rs.650.  
Leg of lamb marinated with our special spices and slow cooked on coals.

Mini Boti Kebabs Served on Kulcha      Rs.450  
Mutton marinated in yoghurt and garam masala served on our in house kulchas!!

Kakori Kebabs      Rs.450.  
Melt in your mouth kababs served on reshmis with an onion salad

Murg Makhmali      Rs.400.  
(Baby fenugreek seeds, sundried tomatoes)

Shami Kebabs      Rs.350.  
Mutton Kebabs which we love in our home.... Never fails to impress!

Pathar Ka Ghosht      Rs.450.  
Flat pieces of mutton, marinated in pepper and garam masla and cooked on a special stone..a speciality of Hyderabad

Ambada Murg finished with tempered Curry Leaves.      Rs.400  
Ambada or rozelle leaves very specific to the Andhra region.. lends a tangy flavour to the chicken!

Bibi Mariam Ki Roti      Rs.350/280.  
Crisp flat bread with savoury fried Lamb or Cottage cheese.

Potato Skins      Rs.280.  
Potato peels seasoned and baked served on a bed of herbed tomato sauce.

Roasted Bombay Potatoes      Rs.280.  
Baby Potatoes tossed with Basil, Italian Seasoning and Parmesan.

Rosemary and Grana Padano Truffle Fries.      Rs.300.

Breads / Bruschetta  
Artisans Stuffed Bread      Rs.280  
Local Poe infused with herbed butter stuffed with an option of Chicken Salami / Mushrooms, Mozzarella, Jalapenos and Bell peppers.

Garlic Bread with Herbed Butter.      Rs. 200

Fresh Goat Cheese Bruschetta with a  
Tomato Basil Confit      Rs.280

Shitake Mushroom & Goat Cheese Bruschetta      Rs.350.

Homemade Pita Bread served with Hummus, Bread Sticks      Rs.350.  
and Marinated Olives





# CHAPTER 1

## *The Hyderabad Saga*

*The Hyderabad Saga....*

*The city of my birth, where food and entertaining go hand in hand... you will always be told to stay and share a meal when you visit.... Food is an integral part of our home, we barely finish one meal and are already planning the next!!!!!!*

Every dish on this menu that you will read about and then taste holds a special place in my heart!!

*Anisha Hassan*



The Hyderabad Story Rs.850.

A Platter Filled with Kache Ghosht Ki Biryani, Dahi Ki Kadi, Mirchi Ka Salan, Hyderabad Papad, Dahi Ki Mirchi, mutton chutney and Raita.

Haleem Rs.550.

A delicious combination of wheat and mutton which is cooked all night on coals....  
Mainly a breakfast dish in the city of nawabs but we in Goa follow no such rules!!!

Nehari Rs.550.

The quintessential Paya of Hyderabad.... We have a special recipe which has been handed down from generations..served with naan ki roti.  
We will need 24 hours' prior notice to prepare this for you.

Kache Ghosht Ki Biryani Rs.450.

A Hyderabad special.... each family has their own version... we would like to believe ours is the best!!!!

Khubuli Rs.350.

The vegetarian version of a biryani, quite interesting as we use Chana dal with rice and marinate it with the same masala as the Kachi biryani.  
Served with Bagharey Baingan, papad, dahi ki mirchi and pickle.

Sultanpuri pulao

A Pulao made on special occasions in my home with mutton chops..do give us an hour to prepare this for you.

Hyderabad Korma Rs.400.

A rich mutton gravy which we make in our home goes well with a Roghni Roti or plain white Rice, Kachumbar and papad.

Nalli Gosh Rs.450.

My mother's version of a Nalli gosh.... She makes it for us only when we beg!!!!

Hara Masala Chaaps. Rs.450.

Crumb Fried Mutton Chops in Green Masala Served with Green Peas and Mash.

Mutton Chutney Rs.300.

A pickle made out of ground mutton and tempered with traditional spices...  
an absolute delight to the senses!!

Mirchi ka Saalan Rs.250.

Spicy green chillies cooked in a tamarind gravy.... Gives that little extra to the biriyani.

Bagharey Baingan Rs.250.

A rich and spicy brinjal based dish traditionally served at special occasions.

Dahi Ki Kadi Rs.250.

The Hyderabad version of the versatile kadi....a spicy baghar over it takes it to another level.

Reshmi Parathas Rs.100.

A deep-fried paratha that goes well with a kabab and Mirchi Ka Saalan

Papad and Dahi Ki Mirchi Rs.200.

Hyderabad Papads Served with Dahi Ki Mirchi.



## Salads

Fresh Watermelon Salad with Crumbled Feta, Sundried Pomegranate Seeds, roasted walnuts, fresh mint finished with a Honey Balsamic Reduction.

Assorted Lettuce Salad with Fresh Cucumber, Olives, Sundried Tomatoes, Grana Padano finished with a French dressing.

Grilled Prawn and Calamari Caesar Salad.

Caramelised Mandarin Salad with Merlot poached Pears,  
Rocket lettuce, Feta,  
Flaked Almonds.

## Soup

Crab and Caldine Soup.....

Cream of Mushroom served with Crostini                      Rs.350.

Roasted Pumpkin and Asparagus Soup.                      Rs.400.

Hot Beetroot Butter Soup.    Rs.350.

Grandmas chicken soup with macaroni garnished with cheeselings



## CHAPTER 2

# *The Goan Saga*

Grilled Lobster Marinated in Reachado Butter finished  
with Fresh Coriander (As Per Size).

Beef Tongue Roast Served with A Home Style Pulao. Rs.550.

Rawa Masala Fried Tiger Prawns served with a Domestic Salad and  
French Fries Rs.750

Assorted Seafood Platter Rs.850.  
(Prawns, Oysters, Mussels, Bombay Duck, fish and Squids...Rava fry,butter garlic,  
recheado masala and green masala

Pork Admass served with Sannas. Rs.450.

Chicken Cutlets Served with Pulao / Fries / Potato Wedge and  
Grilled Vegetables Rs.550

Prawn Curry Rs.450.  
A Homemade red prawn curry served with steamed rice,  
kokum kodi,fried Bombay duck and pickle

Balchao Rs.400.  
Prawns in a fiery red masala... Served with poi.

Beef Roulade Served with and Option of Steamed Rice / Home Style Pulao /poi



# CHAPTER 3

## *Global*

Perfectly Grilled Chateaubriand served with Creamy Garlic Mash Potatoes and a Rosemary Red Wine Reduction. Rs.650.

Crumb Fried Chicken Breast Stuffed with Bacon and Mozzarella Served with a Bacon Mash and Fries Rs.450.

Rosemary Red Wine Lamb Chops  
Lamb Chops Marinated with Rosemary Finished in a Red Wine Jus Served with Mash Potatoes. Rs.450.

Rolled Up Chicken Leg Stuffed with Spinach and Mozzarella served with a Red Wine Poached Pear Salad and Mash Potatoes. Rs.450.

Salmon Fillet Stuffed in Puff Pastry with Geek Yogurt and Dill. Rs.850.

Pan Seared Norwegian Salmon Finished in a Burnt Butter and Honey Garlic Reduction Served with a Creamy Garlic Mash and Roasted Sweet Potatoes. Rs.950

Pan Seared Red Snapper Finished in a Basil Cream Sauce / Lemon Butter with Capers Rs.550.

Baby Back Pork Ribs served with Beer Batter Onion Rings. Rs.650.

Surf & Turf Rs.950.

Perfectly Grilled Chateaubriand Served with Grilled Tiger Prawns and Fries.

Squid Fettuccini Served with Prawns and mussels finished in a Saffron Cream Sauce Rs.550

And The Story Continues.....



# THE FINAL CHAPTER

## *Something Sweet*

Khubani ka meetha

Rs.250.

Apricots from Hyderabad stewed and served with fresh cream...  
decadent but well worth it!!

Double ka meetha

Rs.250.

Bread in Hyderabad slang is called Double Roti... hence the name!!!

Phirni

Rs.200.

The Hyderabad version of kheer served typically in an earthen bowl  
which adds to the flavour...

special to us at Saligao Stories because it is the first dish we prepared in our kitchen!!

Dark Chocolate Soft Centre Mud Cake

Rs.250.

Home Made Coconut Ice Cream

Rs.150.

*The End.....*