

Simply Grills

Simply Grills is an inviting and relaxing venue overlooking the bay watching as moonlight plays over dappled water.

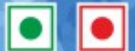
We offer fresh catch of the day and fresh farm products.

We have a variety of seafood , meat and vegetables to offer along with selection of marinades and treatments. The marinades encompass a range of continental and newly inspired Goan cuisines.

Go through our prodigious selection of wine and exotic cocktails.

Be it a birthday, anniversary or a romantic date with your loved one, this is an ideal place to celebrate.

Open from 6pm to 11pm.





FRESHLY CATCH

Red Snapper | Sea Bass
Mussels | Squids | Crab | King Fish
Tiger Prawn | White Prawn
Lobster | White Pomfret



MARINATIONS

Chermoula | Peri Peri
Lemon Chili | Home Grain Mustard
Pollichathu | Thermidor
Tawa Masala | Rawa Fried
Rechado | Beer Batter



CURRIES

Goan Curry | Balchao | Xec Xec
Ajwani Curry | Coconut Curry
Xacuti

All the curries will be accompanied with steamed rice or brown rice

SMALL PLATES

- **Clay Oven Baked Amritsari Prawns**.....1195.00
Jumbo Prawns | Mustard and Chili Marination | Mint Mascarpone
- **Home Grain Mustard Marinated Fish Morsels**995.00
Mustard | Masala Onion | Mint Chutney
- **Prawn Balchao Enchiladas**995.00
Fresh Prawns | Onion Rings | Mint Chutney
- **Tandoori Cafreal Tikka**.....895.00
Coriander | Green Chili
- **Charcoal Smoked Dry Curd Cheese**795.00
Carom Seeds | Cottage Cheese | Mint Chutney
- **Lemon Chili Crab Cakes**745.00
Crab Meat | Lemon Leaf | Sriracha Chili
- **Crab Spring Rolls**745.00
Crab Meat | Carrot | Spring Onion
- **Tandoori Vegetable Platter**.....745.00
Assorted Vegetable | Mint Chutney
- Vietnamese Rice Wrap Rolls**
- **Mix Seafood | Cucumber | Leeks | Sweet Chili Sauce**695.00
- **Sprouts | Cucumber | Leeks | Sweet Chili Sauce**645.00
- **Pesto Grilled Seasonal Vegetables**595.00
Pesto Tossed Pan Grilled Vegetables
- **Caramalized Plum with Cherry Tomato and Avocado**575.00
Balsamic Vinaigrette | Frisee | Goat Cheese
- **Warm Mushroom Salad**545.00
Assorted Mushroom | Rocket Leaves
- **Basil Infused Quinoa Salad with Fresh Fruit Salsa**545.00
Beetroot Puree | Feta Cheese | Basil Pesto
- **Potato Wedges**545.00
Masala | Cajun | Plain
- **Herb Roasted Garlic Bread**.....445.00
Tomato and Pepper Dip

Government charges as applicable. We levy no service charges.



LARGE PLATES

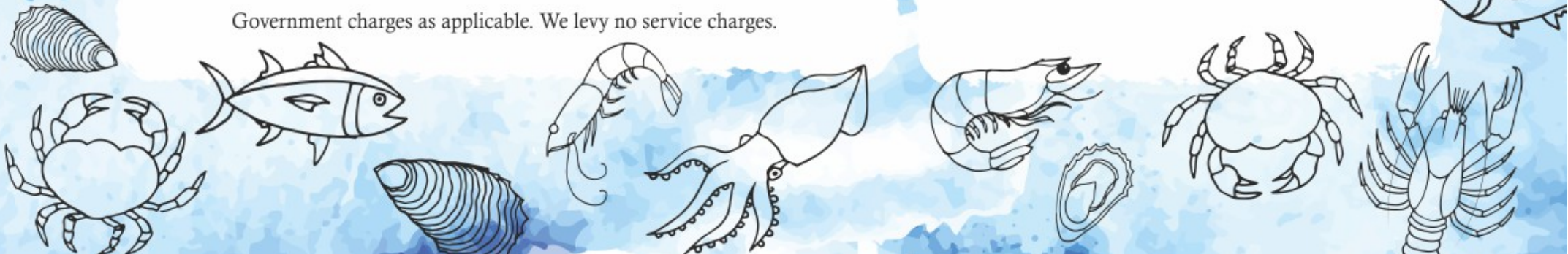
- **Herb and Mustard Crusted Lamb Rack, Pumpkin Puree, Pan Jus1445.00**
Lamb Rack | Pan Jus | Pumpkin Mash
- **Norwegian Catch Salmon, Green Pea Puree, Sauce Vierge.....1195.00**
Cherry Tomato | Green Pea Puree | Salmon Steak
- **Orange and Maple Glazed Half Roast Chicken, Stewed Vegetable, Roasted Baby Potato1095.00**
Oven Roast Chicken | Seasonal Vegetable
- **Pan Griddle Tenderloin Steak, Smashed Potato, Roasted Root Vegetable 995.00**
Tenderloin Steak | Red Wine Jus
- **Lemon Basil King Fish, Puy Lentil Risotto, Charred Seasonal greens945.00**
King Fish Steak | Seasonal Greens
- **Potato Gnocchi, Mediterranean Seafood Stew895.00**
Squid | Shrimps | Mussels
- **Seafood Risotto, Basil and Oven Dried Tomato795.00**
Risotto Rice | Parmesan Cheese | White Wine
- **Crab Ravioli, Saffron Bisque745.00**
Stuffed Pasta | White Wine | Saffron
- **Spaghetti aglio olio e Pepperoncino with Shrimps.....745.00**
Basil | Chili Flakes | Shrimps
- **Potato Gnocchi, Wild Mushroom Ragout725.00**
Herb Gnocchi | Wild Mushroom | Parmesan Cheese
- **Penne with Winter Vegetables and Roasted Tomato Sauce695.00**
Seasonal Greens | Roasted Tomato | Parmesan Cheese
- **Four Cheese Baked Fusilli with Olive and Sundried Tomato695.00**
Parmesan | English Cheddar | Mascarpone | Blue Cheese

Government charges as applicable. We levy no service charges.



DESSERT

- **Warm Chocolate Tiramisu ...545.00**
Creamy Baileys | Biscotti
- **Baked Mascarpone Cheese cake ...545.00**
Raspberry Compote | Granola Crumble
- **Blacked Eye Pie ...495.00**
Vanilla Ice Cream
- **Choice of Haagen-Dazs Ice Cream ...300.00**
Mango Raspberry | Belgium Chocolate | Vanilla | Cream and Cookies



We Suggest

- Try a glass of Jacob's Creek Cabernet Shiraz and pair it with the delicately made Lemon chili crab cakes.
- Don't miss out on the home ground local spiced chicken cafreal tikka with a glass of Villa Maria Riesling.
- For the love of seafood, you should try the Chef's special creamy Peri peri Lobster which is the crowd's favorite.
- A bottle of Chardonnay will help you enjoy your seafood with much more pleasure.
- Don't forget to try the spectacle of the 'Warm chocolate Tiramisu' with Baileys sauce delicately coated in a chocolate dome.

Insider Tips

- We create cocktails just the way you like it. Ask the bartender for a 'Just for you' cocktail.
- Ask the chef for the 'Specials of the day' and he will be happy to serve you on the table.
- Ask us if you would like a exclusive table to be arranged for a special occasion in advance and we will curate a bespoke experience.
- Chef Jacinta who is currently aged 75 years makes all the spices and marinades for the fish and meat with the locally grown fresh herbs and spices since year 2000.
- The fresh herbs used for garnish are all home grown and 100% organic by our very own culinary team of Goa Marriott Resort and Spa.

Simply
 Grills