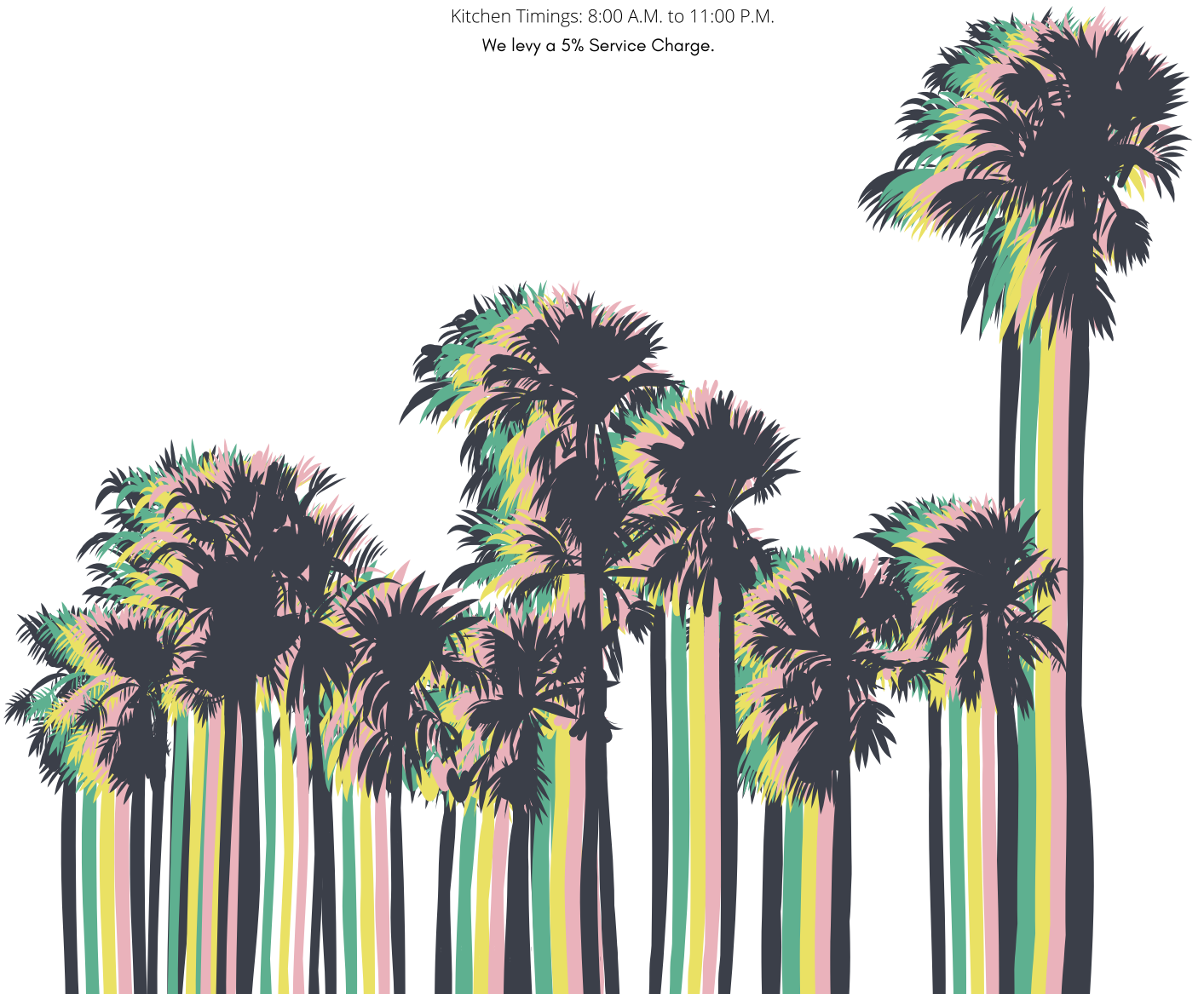




FOOD menu

Kitchen Timings: 8:00 A.M. to 11:00 P.M.

We levy a 5% Service Charge.



a l i l ' n o t e

We use fresh vegetables, good brands of products and serve clean food. This also means sometimes we need a little time to prepare your order.

If you have any allergies, specific dietary requirements, do give us a heads up.

Our staff is from all over the country, our senior management is from Goa - we speak a multitude of languages amongst us and some of us aren't well versed with English or Hindi as well as others. If you're finding it hard to communicate with a staff, ask them to recommend another staff to attend to you.

We're constantly trying to improve - so if there is something that is not to your satisfaction, please inform us and we would be happy to have it checked and replaced if need be.

If you have ideas and suggestions on how we could do things differently or better you can always reach out to us on +91-9172351578

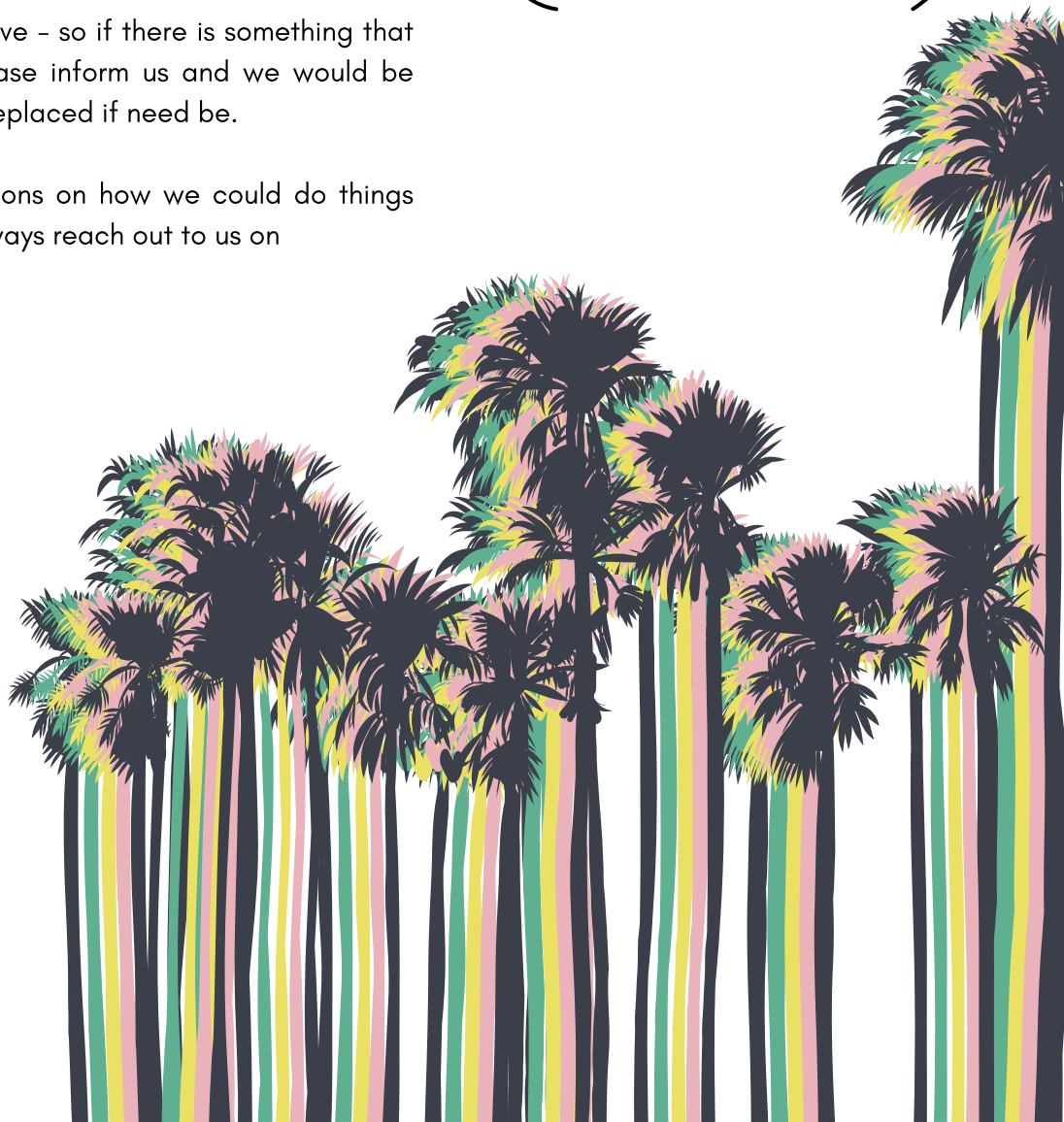
We levy a 5% Service Charge.

All prices are exclusive of GST.

Whatsapp on +91 9172351578

*Follow Us:
@dotinthepark & @atciclegoa
www.ciclegoa.com*

Jain & Vegan options are available but not on all veg items on the menu. The staff will check with the kitchen and revert.



beverages

Healthy Juices

Detox	300
Pineapple, Cucumber, Lemon, Parsley	
Immunity	300
Beet, Carrot, Ginger, Turmeric, Honey	
ABC	300
Apple, Beetroot, Carrot	
Revitalize	300
Carrot, Orange, Lemon, Ginger	
Cooler	300
Watermelon, Mint, Pepper, Lemon, Rock Salt	
Headache Relief	350
Apple, Cucumber, Spinach, Ginger, Celery	
Pineapple/Watermelon/Orange Coconut Water	250/750 120

Smoothies

(250gms Bowl/Glass in a Greek Yoghurt base)

Strawberries, Blueberries, Cranberries, Peanut Butter, Chia Seeds	400
Bananas, Almond Butter, Flax Seeds	450
Almonds, Dates, Walnuts, Coconut, Banana, Cinnamon	550
Add On: Granola Muesli Oats Fresh Cut Fruits	150
Add On: Protein Powder (Add Brand)	150

Coffee

Espresso	195
Americano	200
Capuccino	240
Iced Black	240
Cold Coffee	320
Add On: Non Dairy	100

Teas

Cup/Pot

Black Leaf	120/200
Green Leaf	140/240
Ginger Lemon Honey	140/240
Ginger Masala Chai	150/260
Cardamom Masala Chai	180/300

Coolers

Glass/Pitcher

Seasonal Ice Tea	200/500
Fresh Lime Soda/Water	200/500
Masala Limeade	250/625
Lemon Ice Tea	250/625
Watermelon & Basil	350/875

Carbonated

Rise Up Kombucha	230
Coke Sprite Limca Can	100
Diet Coke Can	100
Schweppes Ginger Ale Can	120
Schweppes Soda Can	120
Siphon Soda	75
Red Bull	250



all day breakfast

Crepes & Pancakes

*savoury versions
served with
house salad &
topped with a
parmesan crumb*

*sweet versions are
double stacked &
served with butter,
honey, &
homemade compote*

Mushroom & Cheese	450
Roasted Bellpepper, Zucchini, Baby Corn	350
Pesto Chicken	450
Chicken or Pork Ham & Cheese	450
Butter & Honey	300
Banana	300
Cinnamon Apple	325
Nutella & Orange Compote	400
 Add on Nutella	 125

Parathas

*1 stuffed Paratha served with fresh home
made tomato chutney, curd & pickle*

Alu	250
Cheese	300
Alu Cheese	300
Paneer	375

Easy Bowls

Honey Almond Flakes + Honey & Milk/Yogurt	250
Fruit & Nut Muesli + Honey & Milk/Yogurt	250
Fresh Cut Seasonal Fruits + Honey & Milk/Yogurt	250
Half Fruit - Half Muesli with Honey & Milk/Yogurt	250
Savoury Semolina with Curry Leaf & Mustard	250
Sweet Semolina with Dry Fruits	

Eggs

{Two Eggs served with toast, butter & sauteed potatoes}

Masala Omelette	300
Cheese Omelette	350
Sunny Side Up/Fried Egg	250
Scrambled Eggs	300
Poached Eggs	300
Mashed Boiled Eggs in Pesto & Poi	
Shakshuka with 2 eggs & Poi	

Sides

Chicken Sausages or Ham	180
Pork Sausages or Bacon	275
Sauteed Garlicky Baked Beans	150
Garlic Butter Poi	125
Home-made Seasonal Fruit Compote	125



all day breakfast

Crepes & Pancakes

savoury versions served with house salad & topped with a parmesan crumb

sweet versions are double stacked & served with butter, honey, & homemade compote

Mushroom & Cheese

A creamy cheese sauce with pan sauteed button mushrooms & loads of herbs

Roasted Bellpepper, Zucchini, Baby Corn

Dry pan roasted veggies tossed in olive oil, garlic and Italian basil

Pesto Chicken

Homemade Pesto with Pan tossed

Chicken or Pork Ham & Cheese

Butter & Honey

Banana

Cinnamon Apple

Nutella & Orange Compote

Add on Nutella

450

350

450

450

300

300

325

400

125

Parathas

1 stuffed Paratha served with fresh home made tomato chutney, curd & pickle

Alu

250

Cheese

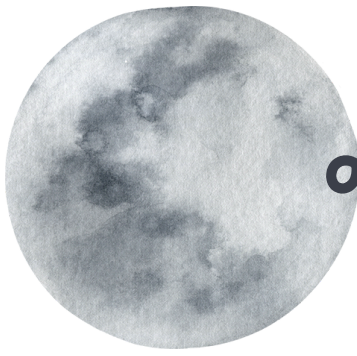
300

Alu Cheese

300

Paneer

375



appetizers

Vegetarian

small large

Peanut Chaat with Tomato, Onion & Chillies	195	325
Crispy Fried Chickpeas with Olive Oil, Chilli Flakes & Oregano	195	325
Minced Beetroot Cutlet with Chilli & Kasundi & Caramelised Onions	225	375
Cheese Croquettes with Kasundi Mayo	250	425
Fresh Tomato, Parmesan & Basil Bruschetta	225	475
Grilled Broccoli, Baby Corn, Mushroom & Zucchini with Honey Mustard Dressing	225	450
Button Mushrooms tossed in Butter & Pepper	225	375
Potato or Sweet Potato Wedges tossed in Crispy Garlic.		375
Potato or Sweet Potato Wedges tossed in Truffle Oil & Sea Salt		450
Hand Cut Home Style Fries		375
Oven Baked Cheddar Herb Potatoes		475

Meat & Seafood

small large

Mince Chicken Cutlets with Chilli Chutney, Kasundi & Caramelised Onions	250	425
Mince Beef Cutlets with Chilli Chutney, Kasundi & Caramelised Onions	225	375
Chicken, Jalapeno & Cheddar Bruschetta	255	475
Deep Fried Chicken Wings in Homemade BBQ Sauce/Chilly Sauce	350	500
Batter Fried Chicken Strips with Kasundi & Ketchup	250	425
Chorizo Croquettes with Kasundi Mayo	250	425
Ajabu's Naga Chilli Pork/Beef Pickle Lettuce Cups	225	375
Anita's Mangalorean Prawn Pickle Lettuce Cups	250	425
Squid/Prawns Tossed in Lemon Butter Garlic	300	500
Medium Prawns or Squid Rawa Fry served with local salad	300	500



all day mini meals

Homebaked Poi(local bread) Sandwiches or Wheat Wraps

Served with matchstick fries,

Roasted Zucchini, Bellpeppers, Corn 375

tossed in herbs & garlic butter

Oozy Button Mushroom 425

in a mozzarella and cheddar sauce with

Potato Corn Patty 300

with cherry tomato salsa spread

Hummus Salad 375

with pickled washed cucumbers and jalapenos

Chutney Cheese 300

classic without any fuss

Crispy Fried Chicken 375

with sumac and zatar sauted tomatoes and caramelized onions

Chicken Ham & Cheese 425

with arugula, pounded chermoula spread &

Goan Choriz (Pork) 425

with choriz butter spread

Beef Patty 375

with caramelized onions & chilly barbecue sauce

Chicken Patty 375

with a spicy mint & sweet tamarind spread

Fish Patty 425

with kasundi mustard mayo & deep fried crispy garlic

Nutella & Orange Compote Poi 375

served with salty matchstick fries

Nutella & Caramelized Bananas Poi 375

with home grown peppermint dip

Add

Sliced Cheese 50

Cheddar/Mozzarella 90



all day mini meals

Lula Kebab

with hand pounded chermoula, sumac sauted onions on a house made pita

Minced Veg	375
Chicken	400
Beef	425

Dips

House Hummus & Pita or Lavash with <i>Pickles & Olives</i>	375
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Babaganoush & Pita or Lavash with <i>Pickles & Olives</i>	400
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Mixed Platter of Hummus, Babaganoush, <i>Yogurt Dip, served with Pita, Lavash, Pickles, Olives, Spiced Honey, Match Stick Fries,</i>	650
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Extra Pita or Lavash	100
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mains

Seafood

served with house salad and an option of poi/herb rice/french fries

Choose Your Fish

King Prawns

APS

Surmai (King Fish)

APS

Bangda (Mackerel)

APS

Mahi Mahi (Dolphin Fish
without bone)

APS

Choose Your Sauce

Butter Garlic / Lemon Pepper / Rechado
/Cafreal / Rava Fry /Ghee Roast

Pasta

served with garlic bread & parmesan

Choose Your Pasta

Spaghetti / Penne Rigate / Whole Wheat Penne

Choose Your Sauce

Spicy Arrabiata

420

Creamy Alfredo

450

Aglia Olio

450

Beef Bolognese

450

Pesto

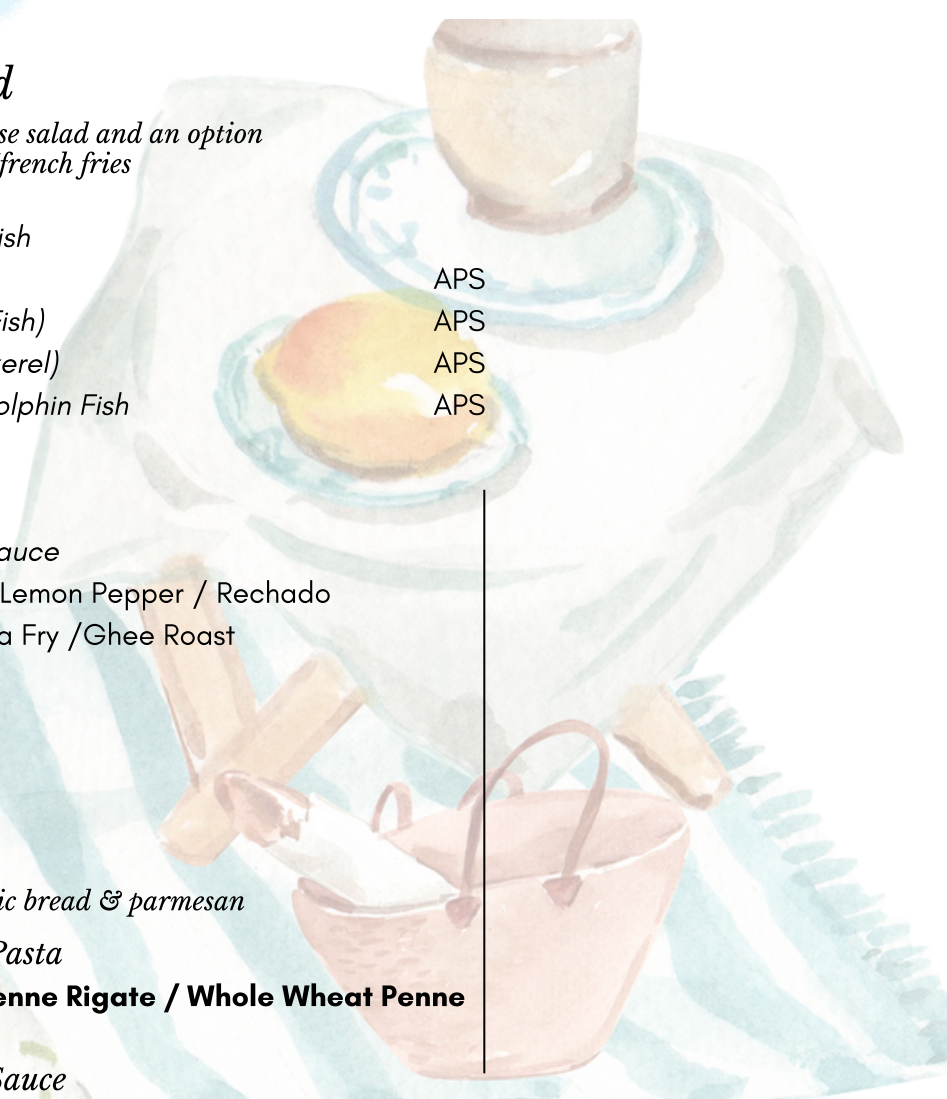
525

Add On a Fibre/Protein

Vegetables (Zucchini, Bell Pepper, Mushrooms) 200

Roasted Chicken 250

Pork Sausages/Fried Bacon 275





mains

Goan & Deccan

Rechado, Cafreal, Xacuti, Malwani, Ghee Roast, Chettinad: Choose any one.

Can be served dry as a starter or with gravy for a main course..

	small	large
Mushrooms	225	375
Paneer	225	375
Chicken	270	450
Prawns	270	450
Squids	300	500
Kingfish	500	900

Make it a Meal:

Steam Rice	150
Poi	25
Paratha	50
Whole Wheat Roti/Butter	25/35

Make it a Meal:

Cafreal Gravy	150
Butter Garlic Sauce	150
Rechado Gravy	150
Arrabiata Sauce	150

Rice Plate

served with salad, pickle and papad

Herb Rice with Exotic Veggies (Dry)	400
Lemon Rice (Dry)	
Tomato Chutney Tossed Rice with	375
Tomato Chutney Sauce	425
Choriz Rice (Dry)	
Goan Fish/Veg Curry Rice	500
(Mackerel, King Fish, Prawns)	APC

Staff Meal of the day

Veg - Rice or Chapati, Dal, Vegetable, Salad, Pickle, Papad	300
Non-Veg - Chicken or Fish/ Rice or Chapati, Dal or Vegetable, Salad, Pickle, Papad	375