



FUSION RESTAURANT & BAR

Food Menu

Fusion • Goan • Indian
RESTO BAR

Our Philosophy

Born from a passion for bringing people together through food, Lemon Chilli is a celebration of creativity, flavour, and hospitality. Inspired by the vibrant spirit of Goa and flavours from around the world, our menu blends familiar comforts with unexpected twists, creating dishes that are both memorable and meaningful. Every plate served, every conversation shared, and every celebration hosted becomes a part of our story. Whether you're joining us for a casual meal, a special occasion, or simply to explore something new, our goal remains the same — to create an experience that feels warm, welcoming, and worth returning to. Thank you for being a part of the Lemon Chilli journey.

Soup

Mushroom Soup	200
Tomato Cream Soup	200
Soup of the Day (Veg)	200
Soup of the Day (Veg-Non)	300

Salad

Caesar Salad, (Veg/Non-Veg)	300/400
Green Salad	200
Peanut Masala Salad	200

Starters Veg

Mushroom Croquettes 380
Fried croquettes stuffed with mushroom and Parmesan cheese — the perfect balance of creamy richness and spice.

Pineapple Chilli 380
Coated pineapple, tossed in oriental chilli sauce.

Crispy Lotus Stem 425
Lotus stem dry-rubbed with paprika, drizzled with honey, chilli and sesame seeds.

Cottage Cheese Medallions 425
Lightly spiced cottage cheese medallion tossed with mixed crunchy nuts in a caramelized butter, dished out with mint coulis.

Goan Cafreal Paneer Bites 425
Paneer cubes coated in vibrant Goan cafreal spices and finished with a refreshing citrus note.

Goan Poi Bruschetta 350
A fusion of Italy and Goa.

Veg Manchurian 350
Handcrafted vegetable croquettes glazed in a rich garlic-chilli reduction, finished with bell peppers and spring onions

Mushroom Chilli 350
Crispy mushrooms tossed in a spicy soy-chilli glaze.

Paneer Chilli 425
Crisp paneer glazed in a rich Indo-Chinese reduction, finished with bell peppers, onions, and aromatic spring onions.

Starters Non-Veg

Fish Croquettes

400

Inspired by the Goan fish cutlet, our version features fresh, local fish and a special homemade dry rub.

Golgappa (Prawns/Crab)

450/500

Cooked in our signature spice blend, topped with tamarind sauce and fresh local veggies.

Coastal Crispy (Chicken/Prawns/Calamari)

450/550/600

Homemade batter mixed with warm spices, fresh herbs, and a chilli-garlic emulsion sauce

Grilled Chicken Bites

500

Grilled chicken breast pieces marinated in mustard and spices, served with an onion-tomato relish and homemade coleslaw.

Crab Zucchini Roll

600

Goa in a bite! Pulled crab cooked with local spices, filled with rice noodles and crunchy vegetables, enclosed in zucchini slices.

Prawns/Calamari Butter Garlic

600/650

Juicy prawns/calamari sautéed in butter, garlic, and herbs.

Chicken Chilli / Prawns Chilli

450/550

Crispy chicken/prawns wok-tossed with garlic, bell peppers, onions, and a bold chilli-soy glaze, finished with fresh spring onions.

Garlic Parmesan Chicken Wings

450

Crispy chicken wings coated in garlic butter and Parmesan cheese, finished with herbs and a touch of the chef's signature seasoning.

Goan Recheado Prawns

550

Juicy prawns sautéed in a vibrant Goan recheado masala, balancing tangy vinegar, spices, and a gentle heat, served with house salad.

Cafreal Chicken Bites

500

Tender chicken bites marinated in an aromatic green cafreal masala, pan-seared and finished with fresh herbs and a hint of citrus.

Goan Specialties

Caldin (Prawns/Fish)

600/700

A mild and creamy coconut curry delicately infused with traditional Goan spices.

Goan Curry (Prawns/Fish)

600/700

Fresh coconut and Goan chillies come together in this rich and flavourful coastal curry.

Cafreal (Cottage Cheese/Chicken/Fish)

550/600/700

Marinated and cooked in a fragrant green cafreal masala with coriander, chillies, and coconut vinegar.

Catch of the Day

Fresh Pomfret | Chonak | Kingfish | Mussels | Prawns | Calamari

(Choose your fish and preferred preparation.)

**Rava Fry
Coastal Tawa Fry
Garlic Butter
Goan Cafreal
Goan Recheado**

Market Price | Subject to Daily Catch

Biryani

Fragrant basmati rice layered with aromatic spices and your choice of vegetables, chicken, prawns, or mutton, slow-cooked for rich flavour.

Veg Biryani	450
Chicken Biryani	550
Prawns Biryani	650
Mutton Biryani	750

Fried Rice

Wok-tossed rice prepared with fresh ingredients, aromatic seasonings, and your choice of vegetables, egg, chicken, prawns, or a combination of flavours.

Veg Fried Rice	350
Egg Fried Rice	380
Chicken Fried Rice	400
Mixed Fried Rice	450
Prawns Fried Rice	500

Noodles

Wok-fried noodles tossed with fresh vegetables and Asian seasonings, available with your choice of vegetables, chicken, or prawns.

Veg Noodles	350
Chicken Noodles	400
Prawns Noodles	500

Pizza

Hand-stretched 10-inch thin crust pizzas

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| Margherita
<i>Fresh tomato concassé, mozzarella cheese, and basil on a hand-stretched thin crust.</i> | 700 |
| Garden Harvest Pizza
<i>A colourful medley of bell peppers, onions, zucchini, olives, and mozzarella cheese.</i> | 750 |
| Paneer Pizza
<i>Handcrafted thin crust topped with marinated paneer, onions, bell peppers, and mozzarella cheese</i> | 800 |
| Chicken Supreme Pizza
<i>Tender chicken, onions, bell peppers, and mozzarella layered over our signature tomato concassé.</i> | 800 |
| Goan Cafreal Chicken Pizza
<i>A Goan-inspired pizza topped with cafreal-marinated chicken, onions, mozzarella, and fresh herbs.</i> | 800 |
| Coastal Seafood Pizza
<i>Fresh Prawns, mozzarella, and aromatic herbs layered on a hand-stretched crust and baked to perfection.</i> | 900 |

Pasta

*Served with your choice of Penne or Spaghetti
Veg / Chicken / Prawn*

Bechamel Sauce (White)	500/550/650
Arrabbiata Sauce (Red)	500/550/650
Pink Sauce (Mix)	500/550/650
Basil Pesto Sauce (Nut-Based)	550/600/700
Mac and Cheese	600
Aglio e Olio	650

Main Course Veg

Lemon Chilli Special

650

A delicate paneer dish prepared with a medley of garden vegetables, infused with fresh herbs and finished with Parmesan, served with flavoured rice.

Mushroom Stroganoff

580

Bell pepper-flavoured rice served with mushroom Malvani-spiced mushroom sauce.

Creole Spiced Tofu

580

Subtly spiced tofu cooked in a Creole peanut sauce, served with spiced rice and grilled zucchini.

Goan Spiced Veg Lasagna

650

Layers of spinach and ratatouille vegetables topped with tomato concassé and mozzarella cheese sauce, infused with Indian spices for a local twist.

Indian Classics

Dal Fry

380

Yellow lentils tempered with cumin, garlic, and spices, finished with a rich, smoky tadka.

Veg Kadai

480

A vibrant mix of seasonal vegetables tossed in a bold, spiced kadai gravy with capsicum and onion.

Mushroom & Pea Gravy

480

Fresh mushrooms and green peas simmered in a mildly spiced, creamy tomato-based gravy.

Paneer Butter Masala

550

Soft paneer cubes cooked in a rich, buttery tomato gravy with a hint of sweetness and cream.

Palak Paneer

480

Cottage cheese cubes blended with smooth spinach gravy, delicately spiced and nutritious.

Main Course Non-Veg

Lemon Chilli Chicken

650

Chicken marinated in the chef's special blend of spices, enriched with coconut milk, and served with Goan vegetable pulao.

Stuffed Chicken

650

Chicken breast filled with mushrooms, spinach, roasted peppers, and Parmesan cheese, smothered in a rich pepper sauce.

Panko Chicken

650

Spiced chicken breast coated with crispy panko breadcrumbs, served with mashed potatoes, broccoli, and caper mustard sauce.

Peanut-Crusted Baked Fish

750

Baked fish topped with a peanut crust, served with sautéed vegetables and mashed potatoes, finished with orange beurre blanc and chilli oil.

Indian Classics

Chicken Kadai

550

Chicken cooked with bell peppers, onions, and bold kadai spices for a robust flavour.

Butter Chicken

550

Tender chicken in a velvety tomato-butter gravy, finished with cream and aromatic spices.

Fish Masala

600

Fresh local fish simmered in a flavourful masala gravy inspired by coastal traditions.

Prawns Masala

650

Fresh prawns cooked in a coastal-style spiced gravy with balanced heat and tang.

Mutton Masala

700

Slow-cooked mutton in a rich, aromatic gravy layered with traditional spices.

Light Bites

French Fries	250
Peri Peri Fries	300
Masala Papad	200

Breads

Local Bread (Poi/Pao)	30
Roti	50
Butter Roti	60
Laccha Paratha	80
Butter Laccha Paratha	90
Wheat Paratha	120

Rice

Plain Rice	160
Jeera Rice	200
Goan Pulao	200
Dal Khichdi	400

Sides

Mashed Potato	180
Sautéed Veggies	200
Garlic Bread	200
Cheese Garlic Bread	250
Curd	150
Green Salad	200

Dessert

Dark Chocolate Lava

240

A rich molten chocolate cake infused with vanilla essence, served with an orange reduction sauce.

Serradura

200

A delicate, layered Portuguese dessert of sweetened whipped cream and crushed biscuits — light, creamy, and indulgent.

Beetroot Bounty Hunter

200

Smoked chocolate and coconut bites infused with caramelized beetroot and a hint of cinnamon.

Double Chocolate Brownie

220

Decadent dark chocolate brownie paired with salted caramel sauce and a scoop of vanilla ice cream.

Gulab Jamun with Ice Cream

220

Ice Cream

(Ask for the available ice cream flavours.)

2 Scoops — 250



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