



## **BALTIMORE RESTAURANT WEEK MENU**

**JULY 21 - July 29, 2023**

### **Regional Cuisine Special: Glimpse into the Cuisine of Goa**

*Goa is a small state along the western coast of India. It was a Portuguese colony prior to 1961. The Portuguese influence is evident in its well preserved architecture, culture and food. Goan food is an amalgamation of several Portuguese introduced ingredients such as wines and vinegars and Indian spices and cooking techniques using local ingredients such as coconut and seafood.*

### **Goan Thali 45**

*The word thali translates to a platter. The thali is a traditional Indian style of serving a meal composed of a variety of dishes, served in katoris or small bowls set along the edge of the platter with rice and/or rotis at the center. Here we bring to you some classic dishes from the Goan cuisine in a thali.*

### **Sol Kadhi**

*This is a cold appetizer drink made with coconut milk, green chilies and kokum or Garcinia Indica. It aids digestion and is enjoyed by itself or with rice*

### **Fish Fry**

*Marinated fish steaks, rolled in semolina and pan fried*

### **Goan Fish Curry**

*White fish cooked in a tangy curry, made flavorful with fresh grated coconut, coconut milk and a blend of spices like black peppercorn, coriander seeds, curin to name a few*

### **Prawns Balchao**

*It is a fiery prawns pickle made using vinegar. Scarcity of seafood during the monsoons led to pickling of prawns that had a long shelf life and could be enjoyed all around the year*

### **Rice**

### **Dessert**

### **Goan Bebinca**

*A layered coconut milk cake spiced with nutmeg, with a coconut caramel drizzle*