



GASPAR'S

R E S T O R A N A S



STARTERS:

	Soup of the day served with homemade Naan bread [Indian flat bread]	4
	Goan style fish and seafood soup with fermented wild plum gel and red rice shrimps, mussels, crab meat, cod, scallop in fragrant shellfish broth, served with homemade Naan bread [Indian flat bread]	12,50
	Onion Bhaji, tomato and tamarind sauce, caramelized onion purée, pickled shallots Bhaji - fried onions with spices, coated in chickpea flour	7,50
	Chicken tikka with cucumber, yoghurt sauce, bulgur crisps cubes of chicken marinated for 12 hours with Indian spices	7,50
	Portuguese style garlic shrimps with extra virgin olive oil, Indian spices, homemade smoked paprika powder	8,50
	Seasonal asparagus, Indian tapioca fritters, lard, bacon crumble, brown butter Bearnaise sauce with sheep milk cheese, tarragon oil	10,50
	Beef tartare with creamy egg yolk, pickled green mango and green chili pepper chutney, Oscietra caviar, rice crisps	12
	Raw Carabinero and obsiblu prawns, white asparagus cream, citrus segments, Carabinero prawn and Goan masala sauce	12,50

ADDITIONAL:

Naan bread	3,50
One-bite snack trio cheese puffed ball with smoked eel mousse; mini tartlet with burnt scallop and citrus dressing. king crab meat and Bacalau fritter with smoked paprika sauce	8
Quick snack platter with cheese olives, nuts, sliced cheese	12
Quick snack platter with meat olives, nuts, sliced dry cured meat	12

MAIN COURSE:

Burnt sweet potato and homemade Paneer cheese balls, mixed seasonal roasted carrots, slightly pickled carrots, Goan roasted cashew sauce with fragrant spices and herbs, sourdough bread crumble	14
✓ Mum's curry served with rice: - with vegetables 11,50 - with chicken 12,50 - with shrimps 14,50 - with Jumbo shrimps 21,50 chicken breast, shrimps or Jumbo shrimps marinated and cooked with a blend of spices along with coriander and mint	
Chef's special of the week please ask the waiter	23
Grilled octopus, yellow tomato sauce, brown chickpea purée, seasonal vegetables, mixed herb new potatoes topped with potato mousse and crispy potatoes	23
Slow grilled turbot, sea herbs, seasonal green vegetables, sauce with mussels and caviar	24
Grilled lamb loin, roasted baby artichokes, smoked eggplant cream, baby vegetables in green pea and mint broth, Goan vindaloo sauce	25
57°C dry-aged beef sirloin with truffle Porcini cream, red wine and pepper sauce 200 g dry-aged cross breed Wagyu+Angus marinated with Indian spices for 12 hours, cooked Chef's way or well done. Served with a choice of rice, salad or potato purée	35
Orzo pasta with grilled seafood and semi dried cherry tomatoes [for 2 people] shrimps, Jumbo shrimps, crab meat, octopus, scallops	50

GARNISHES:

Mixed leaf salad Steamed rice Potato purée Homemade potato chips Green beans with garlic	4
Mixed tomato salad with cold tomato broth and herbs	4,50

SAUCES:

Cucumber and mint dip Gaspar's hot sauce	2
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DESSERTS:

Various sorbet and ice cream please ask the waiter	7
Choux bun with Indian vanilla bean cremeux, exotic fruits, passion fruit curd, finger lime caviar, lychee sorbet	8
Gaspar's style Indian gulab jamun rum baba, cardamom mousse, lemon gel, rose petal crisp, almond ice cream	8

DESSERT WINE BY THE GLASS [40 ml]:

The Ned Noble Sauvignon Blanc / New Zealand, Marlborough	7
Ramos Pinto Porto Quinta Ervamoira 10 YO Tawny NV / Portugal, Douro	8
Klein Constantia Vin de Constance [50 ml] / South Africa, Constantia	9,50
Bulas Porto Tawny 20 Years / Portugal, Douro	8
Bulas Porto Tawny 2011 / Portugal, Douro	9
Bulas Porto Tawny 2012 / Portugal, Douro	9
Porto Feuerheerd's Porto Colheita, 2000 / Portugal, Douro	8
Porto Feuerheerd's Porto Colheita, 1982 / Portugal, Douro	14
Porto Feuerheerd's Porto Colheita, 1974 / Portugal, Douro	17
Porto Feuerheerd's Porto Colheita, 1963 / Portugal, Douro	18
Porto Feuerheerd's Porto Colheita, 1990 / Portugal, Douro	21
Porto Feuerheerd's Porto Colheita, 1950 / Portugal, Douro	32
Porto Feuerheerd's Porto Colheita, 1947 / Portugal, Douro	45
Porto Feuerheerd's Porto Colheita, 1934 / Portugal, Douro	60

DRINKS:

COFFEE:

We only use the finest quality coffee beans from Brasil and Costa Rica, freshly roasted every week by a small local roastery called as Crooked Nose & Coffee Stories

Single espresso	2
Double espresso	3
Americano	2,75
Cappuccino	3
Latte	3
Whiskey barrel aged coffee / 400 ml, black only Guatemalan Coban coffee, 4 months aged in a whiskey barrel, with notes of pear, raisins, amaretto, oak	12

TEA / 150 ml:

We use only high quality hand-crafted tea brought by a small, independent company in London, England that supplies world's best tea directly from farmers and their tea gardens

English Breakfast / Malawi deep, rich and malty, it has notes of caramel and burnt sugar	3,50
Earl Grey / England a rich, complex black tea delicately enhanced with purest bergamot oil from southern Italy	3,50
Darjeeling / India tea with a heady floral aroma and a deep satisfying flavour	3,50
Green tea / China clean, bright and remarkably delicate flavour	3,50
Peppermint tea / England the menthol oils infused with dried peppermint leaves for a bright and clean flavour	3,50
Lemongrass / Sri Lanka a rich and exceptionally bright herbal infusion with grassy notes of fresh hay and lemon drops	3,50
Chocolate tea / Malawi & Grenada a blend of hand-crafted black tea with fruity cacao nibs	3,50
Rose tea with petals / India a silky, fragrant blend of black teas scented with delicate rose petals	4
White peony / China white tea with gentle sweetness, grassy notes, and a delicate hint of apricot	4
Cascara coffee berries tea	3
Indian Chai made with our own special selected blend of sweet spices	3

DRINKS:

SOFT DRINKS:

Thomas Henri tonic water / 125 ml	2,50
Coca-cola / 250 ml regular or zero	2,50
Kronenbourg Blanc non-alcoholic beer / 330 ml	3,50
Freshly squeezed juice of the day / 225 ml please ask the waiter	3,50
Hildon mineral water / 750 ml, England still or sparkling	3,50

CIDER:

Duche de Longueville / apple, alcohol-free, 750 ml, France	 17,50
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SPARKLING TEA:

 Copenhagen Sparkling Tea Bla jasmine / white tea / darjeeling alcohol-free, Denmark	 6 / 35
 Copenhagen Sparkling Tea Gron green tea / lemongrass / white tea 5% alcohol, Denmark	35

ALCOHOL-FREE WINE:

 Domaines Pierre Chavin Le Petit Etoile Sparkling Chardonnay / 750 ml, France	34
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BEER:

Švytūrio Baltijos / dark, 500 ml	4,50
Bėganti Kopa / witbier, 330 ml	4
Bocmano Ūsai / IPA, 330 ml	4
Keturi Vėjai / German Ale, 330 ml	4

SPIRITS:

Gin / 40 ml:

Draneley's View Spiced Gin / Great Britain	6
Tanqueray Rangpur / Great Britain	6

Whiskey / 40 ml:

Amrut Fusion / single malt, India	6
Spey Tenne Port cask / single malt, Scotland	6
Peat Chimney 8 y.o. / Scotland	6,50
Hedonism / blended grain, Scotland	10
Macallan 15 y.o. / single malt, Scotland	11
Gaspar's special whiskey [ask the waiter for more info and price]	

Rhum / 40 ml:

Diplomatico Reserva Exclusiva / Venezuela	8,50
Ron Zacapa Centario 23 YO Solera Gran Reserva / Guatemala	9,50
Neisson Carafe Troisieme Millenaire / Martinique	15

Cognac / 40 ml:

Remi Landier XO / France	18,50
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Grappa / 40 ml:

Poli Grappa Bassano Classica / Italy	6,50
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Vodka / 40 ml:

Beluga Transatlantic / Russia	7,50
Okovita Polugar Solodovyj / Poland	18,50

Liquor / 40 ml:

Kenia coffee liquor 22% / Lithuania	6,50
Cherry Brandy 29% / Lithuania	6,50
Poli Elisir L'mone 27% / Italy	6,50

SUMMER COCKTAIL CARD



CLASSIC GIN & TONIC

Draneley's View Spiced Gin,
Thomas Henri tonic water

7 Eur

WATERMELON GIN & TONIC

Draneley's View Spiced Gin,
Thomas Henri tonic water,
watermelon juice

8,50 Eur

APEROL SPRITZ

Aperol, Andreola Verv Prosecco Brut,
sparkling water

8 Eur

GOAN SUNRISE

mango, passion fruit, lime,
gin, vodka

8 Eur

PORT & BUBBLES

Vieira De Sousa Rose port,
Paul Clouet Brut NV champagne

10 Eur

GOAN SUNRISE ZERO

mango, passion fruit, lime,
sparkling water

7 Eur

SPARKLING GARDEN

Seedlip Garden 108, lemon and thyme
syrup, lemon juice, sparkling tea Bla

9 Eur

WINE CARD

SPARKLING WINE / CHAMPAGNE:		 
Andreola Verv Prosecco Brut Treviso DOC NV / Italy, Veneto		6 / 32
Louis Barthelemy Amethyste Brut NV / France, Champagne		10 / 55
Antech Cuvee Expression Brut Cremant de Limoux 2018 / France, Languedoc-Rousillon		32
Follador Laelia Brut Rose Prosecco 2020 / Italy, Veneto		33
 Meinklang Prosa Rose PetNat 2020 / Austria, Burgenland		34
 Laurent Vogt Cremant D Alsace Rose NV / France, Alsace		34
Roger Goulart Gran Reserva Brut Cava 2012 / Spain, Catalonia		38
Anselmo Mendes Muros Antigos Alvarelhao 2012 / Portugal, Vinho Verde		40
Duval Leroy Brut Reserve NV / France, Champagne		59
Diebolt-Vallois Champagne Blanc de Blancs Brut NV / France, Champagne		68
Bonnaire Grand Cru Blanc de Blancs Brut Nature NV / France, Champagne		72
Mascaro Reserve Brut Nature Pure Cava DO 1,5L NV / Spain, Catalonia		79
Louis Roederer Brut Premier NV / France, Champagne		85
Pol Roger Brut Reserve NV / France, Champagne		85
Bruno Paillard Extra Brut Premiere Cuvee NV / France, Champagne		92
Gosset-Brabant Grand Cru 2011 / France, Champagne		94
Colin Blanc de Blancs Grand Cru 2010 / France, Champagne		97
J. de Telmont Blanc de Blancs Brut 2008 / France, Champagne		97
Bruno Paillard Extra Brut Blanc de Blancs 2006 / France, Champagne		145
Bruno Paillard Brut Assemblage 2008 / France, Champagne		180
Krug Grande Cuvée Brut NV / France, Champagne		210
Louis Roederer Cristal Brut 2009 / France, Champagne		310

WINE CARD

WHITE WINE:		 
Kris Pinot Griggio 2020 / Italy, Trentino-Alto Adige		6 / 29
Hunawihl Riesling Reserve Vin d'Alsace 2018 / France, Alsace		6,50 / 31
Domaine Servin Chablis 2018 / France, Burgundy		8,50 / 41
Shepherd's Den Sauvignon Blanc 2019 / New Zealand, Marlborough		32
Morillon Blanc Chardonnay by Jeff Carrel 2019 / France, Aude		34
 Prelius Vermentino Maremma 2019 / Italy, Tuscany		35
Planeta Alastro 2020 / Italy, Sicily		38
Quinta do Crasto Superior 2019 / Portugal, Douro valley		39
Domaine de la Renière Chenin 2019 / France, Loire valley		40
 Gramona Gessami Penedes 2020 / Spain, Penedes		41
Knipser Kalkmergel Riesling Trocken 2018 / Germany, Phalz		42
Knipser Grauburgunder Pinot Griggio Trocken VDP 2019 / Germany, Phalz		42
Gernot and Heike Heinrich Chardonanay Leithaberg 2017 / Austria, Burgenland		43
Mira do O Druida Encruzado Reserva Dao DOC 2019 / Portugal, Dão		46
Anselmo Mendes Parcela Unica Alvarinho 2018 / Portugal, Vinho Verde		47
 Andre Bonhomme Cuvee Speciale Vire Clesse 2019 / France, Burgundy		48
 Henri Bourgeois Les Baronnes Sancerre 2018 / France, Loire valley		57
 Zind Humbrecht Zind Alsace 2018 / France, Alsace		58
Domaine Servin Chablis 1er Cru Vaillons 2019 / France, Burgundy		60
Planeta Chardonnay Menfi 2018 / Italy, Sicily		79
 Gaja Ca'marcanda Vistamare 2017 / Italy, Tuscany		79
 Pra Colle Sant' Antonio Soave Classico 2016 / Italy, Veneto		81
Marc Morey Chassagne-Montrachet 2018 / France, Burgundy		99
Jacques Prieur Meursault Santenots 1er Cru 2016 / France, Burgundy		140
Olivier Leflaive Narvaux Meursault 1er Cru 2017 / France, Burgundy		150
 Gaja Gaia & Rey Langhe 2014 / Italy, Tuscany		250
Chateau d'Yquem "Y" Bordeaux Blanc 2015 / France, Bordeaux		260

WINE CARD

ROSÉ WINE:



Chateau de L'Escarelle Palm Rose Provence 2020 / France, Provence

6 / 29

By Ott Rose Cotes de Provence 2019 / France, Provence

49

ORANGE WINE:



 Gernot and Heike Heinrich Graue Freyheit 2018 / Austria, Burgenland

55

WINE BY GLASS BY CORAVIN [100 ml]:



Les Hauts de Smith Blanc Pessac-Leognan 2018 / white / France, Bordeaux

12

 Lopez de Heredia Vina Tondonia Reserva Rioja 2007 / red / Spain, Rioja

12

Aalto Ribera del Duero 2017 / red / Spain, Ribera del Duero

14

Chateau Fuisse Le Clos Monopole Pouilly-Fuisse 2017 / white / France, Burgundy

14

Michel Gros Nuits Saint Georges 2018 / red / France, Burgundy

18

Joseph Phelps Cabernet Sauvignon Napa Valley 2017 / red / USA, California

23

World's End Wavelength Napa Valley 2013 / red / USA, California

25

Marc Morey Les Referts Puligny Montrachet 1er Cru 2018 / white / France, Burgundy

25

Xavier Vignon Chateauneuf-du-Pape 1972 / red / France, Rhone Valley

27

Pavillon Rouge du Chateau Margaux 2004 / red / France, Bordeaux

40

WINE CARD

RED WINE:		 
Leone de Castris Villa Santera Primitivo di Manduria 2019 / Italy, Apulia		6 / 29
Markowitsch Pinot Noir 2019 / Austria, Carnuntum		8 / 39
Chateau de Saint Cosme Syrah Cotes du Rhone 2020 / France, Rhone valley		34
 Prelius Cabernet Sauvignon Maremma 2018 / Italy, Tuscany		35
Xavier Vignon Lirac 2017 / France, Rhone valley		37
Planeta Plumbago Nero d'Avola 2018 / Italy, Sicily		39
Chateau la Fleur Saint Georges Lalande-de-Pomerol 2016 / France, Bordeaux		42
Roquette & Cazes Chateau Lynch Bages & Roquette Family Project 2015 / Portugal, Douro valley		42
Ben Marco Malbec Valle de Uco Mendoza 2018 / Argentina, Mendoza		45
La Rioja Alta Vina Alberdi Reserva 2015 / Spain, Rioja		46
Salomon Estate Norwood Cabernet-Shiraz 2016 / Australia, South Australia		46
Casa Cadaval Marquesa de Cadaval Reserve 2015 / Portugal, Do Tejo		47
 Castelo De Volpaia Chianti Classico 2018 / Italy, Tuscany		51
Podere 29 Gelso d'Oro Nero di Troia 2018 / Italy, Puglia		55
 Massaya Terrasses de Baalbeck 2018 / Lebanon, Beqaa valley		56
Faiveley La Framboisiere Mercurey 2019 / France, Burgundy		60
Tenuta San Guido Guidalberto Toscana 2018 / Italy, Tuscany		76
Doravante Red 2015 1,5L / Portugal, Bairrada		79
Chateau Lynch-Moussas Pauillac 2017 / France, Bordeaux		95
Chateau La Couspaude Saint-Emilion Grand Cru 2012 / France, Bordeaux		95
Chateau Laforge Saint Emilion Grand Cru 2011 / France, Bordeaux		97
Mauro Molino Barolo 2016 / Italy, Piedmont		99
World's End Rocksteady Proprietary Reserve Napa Valley 2014 / USA, California		115
Marchesi Antinori Tignanello 2015 / Italy, Tuscany		125
Faiveley Aux Chaignots 1-er Cru Nuits-Saint-Georges 2015 / France, Burgundy		185
Salomon Estate Alttus Shiraz Fleurieu 2012 / Australia, Fleurieu		210
Tenuta San Guido Sassicaia Bolgheri Sassicaia 2014 / Italy, Tuscany		225
Opus One Overture Napa Valley NV / USA, California		230
Opus One Nappa Valley 2014 / USA, California		499