



GASPAR'S

R E S T O R A N A S



STARTERS:

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|  | Soup of the day
served with homemade Naan bread [Indian flat bread] | 4 € |
| | Langoustine soup with langoustine meat, Goan red rice,
fresh coconut slices, fermented wild plum
served with homemade Naan bread [Indian flat bread] | 9,50 € |
|  | Onion Bhaji with tomato and tamarind sauce,
caramelized onion purée, and pickled shallots
Bhaji - fried onions with spices and coated in chickpea flour | 7 € |
| | Chicken tikka with cucumber, yoghurt sauce,
and crispy bulgur wheat
cubes of chicken marinated for 12 hours with Indian spices | 7 € |
| | Portuguese style garlic shrimps with extra virgin olive oil,
Indian spices and homemade smoked paprika powder | 8 € |
|  | Burrata with roasted globe artichoke, chickpea and pomegranate salsa,
tapioca and artichoke crisp, artichoke foam
[a vegan option with tofu is also available] | 10,50 € |
| | Goan crab rissole [traditional stuffed pastry], Bacalau [salted cod] fritter,
puffed rice ball with Portuguese Bacalau sauce | 10,50 € |
| | Beef tartare with Indian spices, creamy egg yolk,
pineapple chutney, various pickled carrots, Osietra caviar, rice crisp | 10,50 € |

ADDITIONAL:

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| Naan bread [Indian flat bread] | 3,50 € |
| Quick snack [olives, nuts, cheeses, dry cured sliced meat] | 3 € / each |


 Vegan option available


 Regarding allergens in dishes, please ask the waiter

MAIN COURSE:

- ✓ Goan stew with mixed lentils, beans and vegetables, topped with sweet corn fritters, crispy potatoes, butternut squash mousse 12,50 €
- Mum's curry served with rice:
- with chicken 12,50 €
 - with shrimps 14 €
 - with Jumbo shrimps 21,50 €
- chicken breast, shrimps or Jumbo shrimps marinated and cooked with a blend of spices along with coriander and mint
- ✓ [vegetarian and vegan options are available upon request] 12,50 €
- Duck breast with brown butter cooked celery, mixed mushrooms, burnt onion, toasted almond crumble, and red wine sauce 18,50 €
- sous-vide duck with a spice blend served pink or well-done
- Goan beef schnitzel crusted with semolina and cooked in aged pork fat, served with potato croquette and cabbage salad in fermented coconut vinigar 22 €
- Wild Norwegian halibut, poached in brown butter and lemon, brown shrimps, sea herbs, served with fresh vegetable salad with preserved lemon dressing 24 €
- Slow cooked lamb shoulder with roasted lamb loin, seasonal green vegetables, creamy potato puree with 3 types of roasted potatoes, red wine sauce 24 €
- 57°C dry-aged beef sirloin with truffle Porcini cream, brown butter shavings, red wine and pepper sauce 35 €
- 200 g dry-aged cross breed Wagyu+Angus beef sirloin marinated with Indian spices for 12 hours, cooked Chef's way or well done. Served with a choice of rice, salad or potato purée
- with winter truffles 6 € extra
- Goan pilau rice with saffron and 5 types of shrimps [for 2 people] 47 €
- with winter truffles 6 € extra
 - with Oscietra caviar 12 € extra

GARNISHES:

- Mixed salad / Steamed rice / Potato purée 3,50 € / each
- Homemade potato chips / Green beans with garlic oil 4 € / each

SAUCES:

- Cucumber and mint dip / Gaspar's hot sauce 2 € / each

DESSERTS:

Turmeric ice cream, pistachio cream, butter biscuit crumble	6,50 €
Goan warm Bebinca cake with coconut ice cream, cashew nut crumble	6,50 €
Caramel chocolate cheesecake, Yuzu and vanilla cream, white chocolate ice cream, dark chocolate powder	7 €
[upon request, vegan, nut free, gluten free sorbets are available]	6 €

DESSERT WINE BY THE GLASS [40 ml]:

Kracher Muskat Ottonel Auslese, 2016 / Austria, Burdenland	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 Feuerherd's Porto Colheita, 2000 / Portugal, Douro	8 €
Porto Feuerherd's Porto Colheita, 1982 / Portugal, Douro	14 €
Porto Feuerherd's Porto Colheita, 1974 / Portugal, Douro	17 €
Porto Feuerherd's Porto Colheita, 1963 / Portugal, Douro	18 €
Porto Feuerherd's Porto Colheita, 1990 / Portugal, Douro	21 €
Porto Feuerherd's Porto Colheita, 1950 / Portugal, Douro	32 €
Porto Feuerherd's Porto Colheita, 1947 / Portugal, Douro	45 €
Porto Feuerherd'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	1,75 €
Double espresso	3 €
Americano	2,75 €
Cappuccino	3 €
Latte	3 €
Whiskey barrel aged coffee / 400 ml, black only	12 €
Guatemalan Coban coffee, 4 months aged in a whiskey barrel, with notes of pear, raisins, amaretto, oak	

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	3 €
deep, rich and malty, it has notes of caramel and burnt sugar	
Earl Grey / England	3 €
a rich, complex black tea delicately enhanced with purest bergamot oil from southern Italy	
Darjeeling / India	3 €
tea with a heady floral aroma and a deep satisfying flavour	
Green tea / China	3 €
clean, bright and remarkably delicate flavour	
Peppermint tea / England	3 €
the menthol oils infused with dried peppermint leaves for a bright and clean flavour	
Lemongrass / Sri Lanka	3 €
a rich and exceptionally bright herbal infusion with grassy notes of fresh hay and lemon drops	
Chocolate tea / Malawi & Grenada	3 €
a blend of hand-crafted black tea with fruity cacao nibs	
White peony / China	4 €
white tea with gentle sweetness, grassy notes, and a delicate hint of apricot	
Rose tea with petals / India	4 €
a silky, fragrant blend of black teas scented with delicate rose petals	
Cascara	2,50 €
coffee berries tea	
Indian Chai	3 €
made with our own special selected blend of sweet spices	

DRINKS:

SOFT DRINKS:

Fentimans Indian tonic water / 125 ml	2,50 €
Coca-cola / 250 ml	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, non-alcoholic, 750 ml, France	17,50 €
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BEER:

Švytūrio Baltijos / dark, 500 ml	3,50 €
Bėganti Kopa / witbier, 330 ml	3,50 €
Bocmano Ūsai / IPA, 330 ml	3,50 €
Ungurio Kojos / American Pale Lager, 330 ml	3,50 €

SPIRITS:

Cocktails:

Classic gin and tonic	6,50 €
Goan Sunrise	7,50 €

Gin / 40 ml:

Draneley's View Spiced Gin / Great Britain	5,50 €
Tanqueray Rangpur / Great Britain	6 €
Del Professore Madame / Italy	7,50 €

Whiskey / 40 ml:

Amrut Fusion / single malt, India	6 €
Spey Tenne Port cask / single malt, Scotland	6 €
The Ten 4 Longman / single malt, Scotland	6,50 €
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 €
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 €
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Vodka / 40 ml:

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

Liquor / 40 ml:

Poli Elisir L'mone 27% / Italy	6,50 €
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WINE CARD

SPARKLING WINE / CHAMPAGNE:



Andreola Verv Prosecco Brut Treviso DOC NV / Italy	5,50 € / 31 €
Pierre Brocard Tradition Brut /France, Champagne	9 € / 49 €
Antech Cuvee Expression Brut Cremant de Limoux 2015 / France, Languedoc	30 €
Laurent Vogt Cremant D Alsace Rose / France, Alsace	32 €
Mascaro Nigrum Reserva Cava Brut NV / Spain, Penedes	35 €
Anselmo Mendes Muros Antigos Alvarelhao 2011 / Portugal, Vinho Verde	38 €
Duval Leroy Brut Reserve NV / France, Champagne	57 €
Diebolt-Vallois Champagne Blanc De Blancs Brut NV / France, Champagne	68 €
Louis Roederer Brut Premier NV / France, Champagne	82 €
Pol Roger Brut Reserve NV / France, Champagne	85 €
Jacquesson Cuvée 741 Extra Brut NV / France, Champagne	90 €
Bruno Paillard Extra Brut Premiere Cuvee / France, Champagne	90 €
Gosset-Brabant Grand Cru 2008 / France, Champagne	92 €
Colin Blanc de Blancs Grand Cru 2010 / France, Champagne	95 €
Ruinart Brut Blanc de Blancs / France, Champagne	99 €
Louis Roederer et Philippe Starck Brut Nature / France, Champagne	125 €
Bruno Paillard Extra Brut Blanc de Blancs 2006 / France, Champagne	145 €
Krug Grande Cuvée Brut / France, Champagne	210 €
Krug Brut 2004 / France, Champagne	230 €
Krug Brut Rosé / France, Champagne	250 €
Louis Roederer Cristal Brut 2009 / France, Champagne	310 €

WINE BY GLASS BY CORAVIN [100 ml]:



Domaine Servin Chablis Grand Cru Blanchots 2013 / white / France, Burgundy	12 €
La Roquete Piedlong Rouge Chateauneuf-du-Pape 2013 / red / France, Rhone Valley	12 €
Chateau Fuisse Le Clos Monopole Pouilly-Fuisse 2015 / white / France, Burgundy	14 €
Olivier Leflaive Puligny-Montrachet 2015 / white / France, Burgundy	18 €
World's End Wavelength Napa Valley 2009 / red / USA, California	25 €
Gaja Ca'marcanda Camarcanda Bolgheri 2013 / red / Italy, Toscana	28 €

WINE CARD

WHITE WINE:



Kris Pinot Griggio 2018 / Italy, Delle Venezie	5,50 € / 27 €
Hunawihl Riesling Reserve Vin d'Alsace 2017 / France, Alsace	6 € / 29 €
Domaine Servin Chablis 2015 / France, Bourgogne	8 € / 39 €
Shepherd's Den Sauvignon Blanc 2017 / New Zealand, Marlborough	30 €
Gernot and Heike Heinrich Naked White 2017 / Austria, Trocken	33 €
De Martino Chardonnay Legado Reserva 2017 / Chile, Limari	35 €
Pra Otto Soave Classico 2018 / Italy, Veneto	37 €
Planeta Alastro 2018 / Italy, Sicily	37 €
Jean Christophe Pellerin Chardonnay 2015 / France, Bugey	38 €
Gernot and Heike Heinrich Chardonanay Leithaberg 2016 / Austria, Burgerland	42 €
Georg Breuer Rudesheim Estate Riesling 2015 / Germany, Rheingau	45 €
Anselmo Mendes Parcela Unica Alvarinho / Portugal, Vinho Verde	45 €
Frontonio Telescopico Garnacha Blanca 2016 / Spain, Aragon	45 €
Bott-Geyl Les Elements Pinot Gris 2015 / France, Alsace	45 €
Domaine Rolet Arbois Chardonnay 2014 / France, Jura	48 €
Henri Bourgeois Les Baronnes Sancerre 2017 / France, Loire Valley	55 €
Domaine Ott Clos Mireille Blanc de Blancs 2017 / France, Provance	65 €
Masciarelli Marina Cvetic Chardonnay 2017 / Italy, Abruzzo	70 €
Gaja Ca'marcanda Vistamare 2017 / Italy, Toscana	75 €
Ridge Vineyards Estate Chardonnay 2016 / USA, California	95 €
Marc Morey Chassagne-Montrachet 2015 / France, Bourgogne	99 €
Jacques Prieur Meursault Santenots 1er Cru 2015/ France, Bourgogne	135 €
Marc Morey Les Referts Puligny-Montrachet 1er Cru 2015 / France, Bourgogne	149 €
Gaja Gaia & Rey Langhe 2014 / Italy, Toscana	245 €
Chateau d'Yquem "Y" Bordeaux Blanc 2015 / France, Bordeaux	255 €

WINE CARD

ROSÉ WINE:



Chateau Leoubé Secret 2018 / France, Provance

49 €

RED WINE:



Leone de Castris Villa Santera Primitivo di Manduria / Italy, Apulia	6 / 29 €
Markowitsch Pinot Noir 2017 / Austria, Carnuntum	8/ 39 €
Domaine Bassac Le Manpot Rouge 2017 / France, Bourgogne	28 €
Terras de Viriato Reserva 2014 / Portugal, Dao	29 €
Crios Malbec Mendoza 2017 / Argentina, Mendoza	34 €
Prelius Cabernet Sauvignon Maremma 2016 / Italy, Toscana	35 €
Domaine Grande Pre Morgon 2017 / France, Beaujolais	38 €
Planeta Plumbago Nero d'Avola 2016 / Italy, Sicilia	38 €
Roquette & Cazes Chateau Lynch Bages & Roquette Family Project 2015 / Portugal, Douro	40 €
Domaine Des Grandes Vignes Canbernet Franc 2017 / France, Loire	40 €
La Rioja Alta Vina Alberdi Reserva 2013 / Spain, Rioja	45 €
Salomon Estate Norwood Cabernet-Shiraz 2015 / Australia, South Australia	45 €
Casa Cadaval Marquesa de Cadaval Reserve 2013 / Portugal, Do Tejo	46 €
Castelo De Volpaia Chianti Classico 2016 / Italy, Toscana	50 €
Massaya Terrasses de Baalbeck 2017 / Lebanon, Beqaa Valley	50 €
Faiveley Pinot Noir Mercurey 2017 / France, Bourgogne	55 €
De Martino Limavida Old Vines Malbec 2013 / Chile, Maipo Valley	55 €
Chateau De La Riviere Fronsac 2011 / France, Bordeaux	60 €
Domaine Baron de Rothschild Legende Pauillac 2015 / France, Bordeaux	65 €
Le Serre Nuove Dell'ornellaia 2016 / Italy, Toscana	68 €
Kanonkop Cabernet Sauvignon 2013 / South Africa, Stellenbosch	68 €
P+S Prats & Symington Chryseia 2016 / Portugal, Douro	79 €
Wolrd's End Little Sister Merlot Reserve Napa Valley 2013 / USA, California	90 €
Chateau Grand-Puy Ducasse Pauillac 2012 / France, Bourdeaux	92 €
Vega Sicilia Alion 2015 / Spain, Ribera del Duero	99 €
Poggio Antico Brunello di Montalcino 2009 / Italy, Toscana	110 €
L'aventure Optimus Paso Robles 2015 / USA, California	120 €
Marchesi Antinori Tignanello 2015 / Italy, Toscana	120 €

WINE CARD

RED WINE:



Faiveley Aux Beaux Bruns Chambolle-Musigny 1er Cru 2014 / France, Bourgogne	149 €
Vega Sicilia Valbuena 5 2013 / Spain, Ribera del Duero	150 €
Ornellaia Bolgheri Superiore D.O.C. 2015 / Italy, Toscana	175 €
Giuseppe Quintarelli Rosso del Bepi 2008 / Italy, Toscana	180 €
Chateau Figeac Saint-Emilion Grand Cru 2011 / France, Bordeaux	180 €
Vieux Chateau Mazerat Saint Emilion Grand Cru 2011 / France, Bordeaux	180 €
Tenuta San Guido Sassicaia Bolgheri Sassicaia 2014 / Italy, Toscana	225 €
Opus One Overture Napa Valley / USA, California	230 €
Vega Sicilia Unico 2005 / Spain, Ribera del Duero	300 €
Opus One Nappa Valley 2014 / USA, California	425 €