

A little bit about O Pedro before you start overeating & overdrinking

We found our happy place,
At the confluence of Goa and Portugal.
From the markets of Mapusa to the homes of Margao,
The bakeries of Belem to the cliffs of Algarve,
With secrets collected from
The Saraswat Brahmins & the Goan Catholics.



Our food is inspired by the shared history of the
country and state, but not stolen from it.
It's a melting pot of Goan and Portuguese
culinary influences, with an added O Pedro charm.
It's time to feast on flavours borrowed from
a small sunshine state, made big at O Pedro.



MAKA PAO ZAI!

Poee Poee. Fresh Poee.

House Baked Sourdough Poee


Served with a choice of

Veg Butters: 265
BAL-CHOW butter
Cheesy-black pepper butter


Non-Veg Butters: 275
Pork-rosemary butter
Choriz butter

All Four Butters 295

Quarter Plates

 **Smoked Eggplant Hummus** 120
With toasted red chillies, garlic and palm vinegar

 **Mushroom Pâté** 140
Black pepper roasted mushrooms with brown butter

 **Garlicky Potato Chips** 175
Crispy potato wafers tossed with chilli-garlic oil

Aunty Castro's Fish Mousse 180
Cooked in a tomato confit with ginger & olive oil

Spiced Crispy Shrimp Wafers 160
Dusted with red chilli & tamarind

10% Service Charge and 5% GST will be added to your bill later.

Half Plates

Prawn BAL-CHOW Cooked with red chilli, garlic & toddy vinegar	575
Choriz Chilli Taco On a mini bhakri with shoe string fries	425
Crispy Soft Shell Crab 'KISS-MUR' Tossed with chillies, curry leaves & fresh coconut masala	695
Chilled Sea Bass Ceviche With tamarind dressing, red radish & Bhavnagri chilli salsa	575
NISH-TE Rawa Fry Catch of the day served with green chilli chutney & pickled cabbage	650
Roasted Bone Marrow Charred chilli and tamarind gravy & toasted pao	375/pc
Cardoz's Chicken Chilli fry Crispy stir fried chicken with fresh green chillies, garlic & kokum	495
Goan Fried Chicken Panko crusted served with chicken rassa	395
Grilled Pork Chops ASSA-DO De-boned chops with a green chilli-garlic masala & caramelised onions	595
Bheja 'CAF-REAL' Goat brains sauteed in green chilli- cilantro masala with black pepper, cumin and lime	495
Grilled B**F Tenderloin Marinated with mustard and black pepper, served with tamarind chimichuri	550
ADD Bacon	100

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Full Plates

 Panji Green Watana Rassa with 'Bhatura'	550
Dried green peas cooked with fennel, mustard, & curry leaves, served with a fried savoury banana bread	
Extra Banana Bread	125
 Mushroom Rice	550
Portuguese style with baby spinach & roasted garlic	
 Vegetable Shtew KHAT-KHATE	425
Yellow pumpkin, cauliflower & papdi cooked with coconut milk and tirphal	
 Raw Mango UDDA-METHI	475
Red chili and coconut milk curry with kaccha kela & paneer koftas	
 Saraswat Dal	180
Yellow lentils stewed with hing, curry patta & drumsticks	
Chicken BAF-FAD Curry	650
With red chillies, peppercorn & cumin	
Prawn 'WHO MANN'	750
Coconut curry with tamarind & hing	
Lamb Shank AAD-MAS	850
Slow braised in a spicy tomato onion curry served with potatoes & pickled onions	
Beryl's Fish Curry	825
Sea Bass, dried mango & kokum coconut curry	

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Side Plates

Pao	75
House Baked Sourdough Poee	110
Bhakri	120
Chapati	95
Goa Brown Rice	150
Basmati Rice	150

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Desserts

Created by Pastry Chef Heena Punwani

Lisboa PAS-TEL DE NA-TA	395
Warm egg custard tarts	
ADD Cinnamon ice cream	110
Traditional Bebinca	350
House-made cashew brittle, Goan jaggery caramel, cinnamon ice cream	
Cheese & Port	550
Goat cheese log, port poached pear, candied walnuts, crackers	
 Aunty Li's Serradura	325
Condensed milk & whipped cream, toasted biscuit crumble, orange caramel, orange segments	
Chocolate & Olive Oil Mousse	210 395
Dark chocolate, whipped mascarpone cream, olive oil & Goan salt	

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