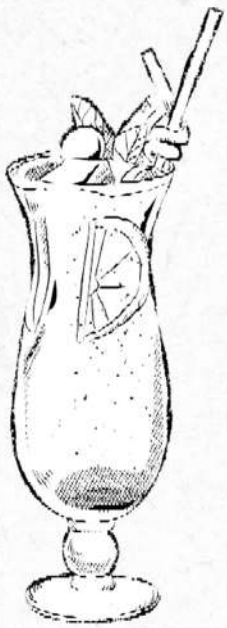
Hidden Garden

RestoBar



WELCOME TO Hidden Garden

Where the ocean breeze meets authentic **Goan flavours**.

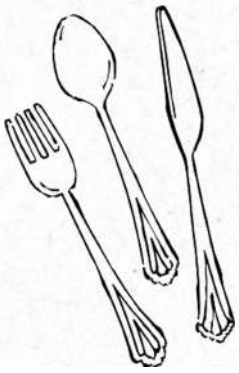
Relax by the shore, enjoy our coffee, authentic Goan food and sip on our signature cocktails that are crafted for slow, beautiful moments by the sea.

Our goal is for you to enjoy the highest quality drinks and food at the best prices in Agonda!



Please let us know if you have any allergies, dietary restrictions or special requests. We're always happy to adjust our dishes to make sure everything is perfect for you!





Agonda Beach Restaurant

Drinks

BEVERAGES

Black Tea – 30

Milk Tea – 40

Masala Tea – 50

Lemon Tea / Mint Tea / Ginger- 7 0

Tonic Water – 110

Soft Drink – 40

Black Coffee – 50

Milk Coffee – 80

Mocha Pot Espresso – 180

Hot Chocolate – 150

Water – 30

Diet Coke - 70

Coffee Lover

Cappuccino - 140

Americano - 110

Latte - 120

Espresso Single Shot – 90/120

Cold Coffee - 130

Lemon Ice Tea - 120

Iced Latte - 140

Iced Americano - 120



SEASONAL JUICES

Watermelon - 140

Orange - 140

Pineapple - 140

Papaya Shake - 120

Mint Lemonade - 150

Sweet/Salted Lassi - 120

Cardamom Lassi - 140

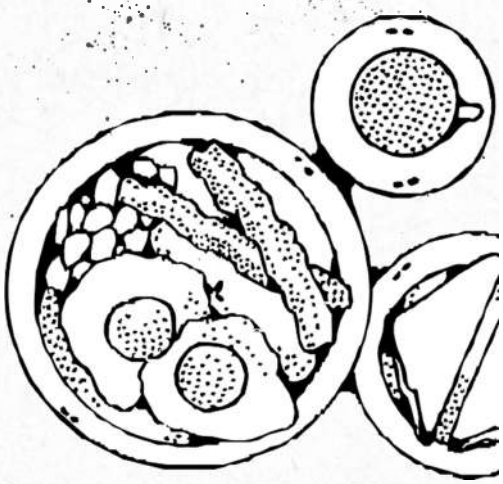
Banana Shake - 120

Mango Shake - 120

Oreo Milkshake - 140



Breakfast



CONTINENTAL

English Breakfast – 320 with Tea/Coffee

- Served With Toast, Baked Beans, Creamy Mushroom, Sausage, Grilled Tomato

Russian / European Breakfast – 280 with Tea/Coffee

-Plain Pancake, Baked Beans, Chicken Sausage, Choice Of Egg, Grilled Veg.

INDIAN

Choice of Prantha – 140

Bread Butter /Jam Toast – 90

Veg Poha – 120

Puri Bhaji – 140

Chana Butra -180

PORRIDGE

Plain Porridge – 120

Mix Fruit Porridge – 170

Dry Nuts Porridge – 180

Banana Porridge – 150

CHOICE OF EGGS

Plain Omelette – 120

Masala Omelette – 140

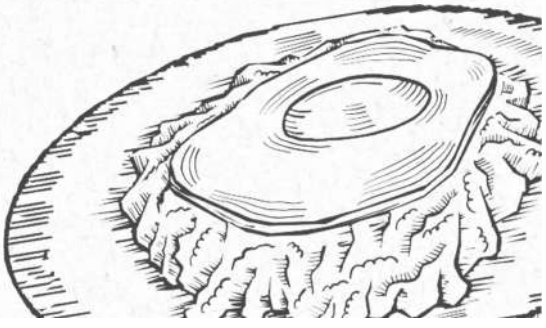
Cheese Omelette – 160

Cheese Tomato Mushroom Omelette – 180

Cheese Mushroom Omelette – 180

Egg Burji – 140

Poached Egg – 120



light Bites

SALADS

Tuna Salad - 280

-Lettuce, tuna shavings, iceberg, vinaigrette dressing

Green Salad - 150

-tomato, onion, cucumber, carrot lemon green chilly

Greek Salad - 280

-Feta cheese, cucumber, tomato, olive, onion, capsicum, vinaigrette dressing

Seafood Salad - 280

-Lettuce, iceberg, cherry tomato, grilled mixed seafood

Russian Salad - 280

-Olives, potatoes, carrot, peas, boiled egg

VEG STARTERS

Masala Papad – 90

Masala Peanut – 120

Honey Chilly Potato – 220

French Fries – 120

Maggie Masala - 110

Plain Maggie - 90

Paneer Chilly – 220

Mushroom Chilly – 220

Veg Manchurian – 220

Gobi Manchurian - 220

Paneer Tikka - 260

Veg Crispy - 220

NON VEG STARTERS

Crispy Chicken – 240

Chilly Chicken – 240

Hot Galic Chicken – 240

Chicken 65 – 240

Prawns Rawa/Masala Fry – 450

Fish Finger – 280

Calamari Butter Garlic – 350

Calamari Golden Fry – 350

Chicken Manchurian – 240

Chicken Dry Fry – 240

Chicken Lollypop – 240

Prawns Butter Garlic – 450

Goan Cuisine

Macrels Rechad Masala Fry/Rava Fry -250

Fish Caldine Pomfret/ King Fish – 450

Fish Ambotik King Fish/ Shark – 350

Goan Chicken Dry Fry – 260

Prawns Chilly Fry – 450

Jumbo Prawns Curry/Fry – as per size

Sardines/ Sole Fish/ Lepo Fry – 240

Crab Xec Xec – 420

Vindaloo Pork / Chicken – 240

Roast Pork/ Chicken – 280

King Fish Curry– 380

Prawns Curry – 280

Bombil Masala/Rawa Fry – 240

Calamari Squids(Masala fry, Butter Garlic) - 350



THALI

Veg Thali – 150

Chicken Thali – 220

Goan Fish Thali – 250

Prawns Thali – 290

King Fish Thali – 280

SOUPS

Hot & Sour Soup – 140

Veg Clear Soup – 140

Chicken Clear Soup – 140

Manchow Soup – 140

Pumpkin Soup - 140

Spinach Soup - 140

Tomato Soup - 140

Main Course

PASTA

Creamy Mushroom Pasta – 240

(Mushroom, parmesan, Alfredo sauce, parmesan cheese, penne)

Penne Arrabbiata – 250

(Basil, tomato sauce, penne, parmesan)

Spaghetti Carbonara – 260

(Spaghetti, bacon, egg, white sauce)



VEG CURRIES

Mutter Paneer – 220

Kadhai Paneer – 220

Mix Veg – 210

Palak Paneer – 220

Dal Fry/Tadka 150

Paneer Butter Masala – 240

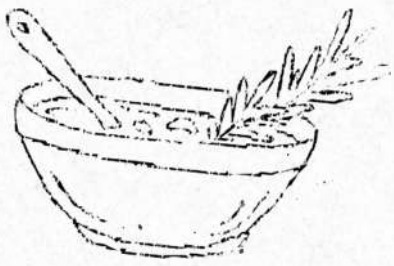
Aloo Gobi – 150

Aloo Jeera – 150

Mushroom Tikka Masala – 240

Paneer Tikka Masala – 240

Dal Makhani – 160



NON VEG CURRIES

Butter Chicken – 260

Chicken Curry – 260

Kadhai Chicken – 260

Chicken do Pyaza – 280

Prawns Kadhai – 320

Prawns Masala – 320

Fish Masala (Mackerel) – 220

Fish Masala (Kingfish) – 320

Chicken Korma – 260

Chicken Tikka Masala – 260

MUTTON CURRIES

Mutton Curry - 399

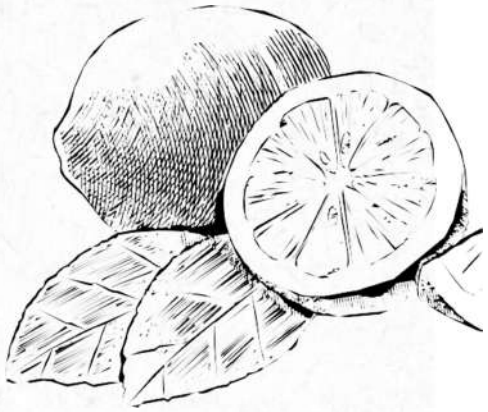
Mutton Laal Maas - 399

Mutton Masala Dry - 399

Mutton Roganjosh - 399

From The Tandoori Oven

NON VEG Half/Full



Tandoori Chicken – 260/480

Chicken Tikka (6 pieces) – 260

Chicken Seekh Kebab – 260

Tandoori Calamari – 580

Haryali Tikka Chicken - 280

Malai Tikka Chicken - 260

Chicken Thai Leg - 220

Tandoori Platter – 600

-Chicken Seekh Kebab, Tandoori Chicken, Chicken Malai Tikka

Tandoori Fish – as per size

-Red Snepper, Sea bass, Indian Salamon, King Fish, Rock Fish.

SEAFOOD

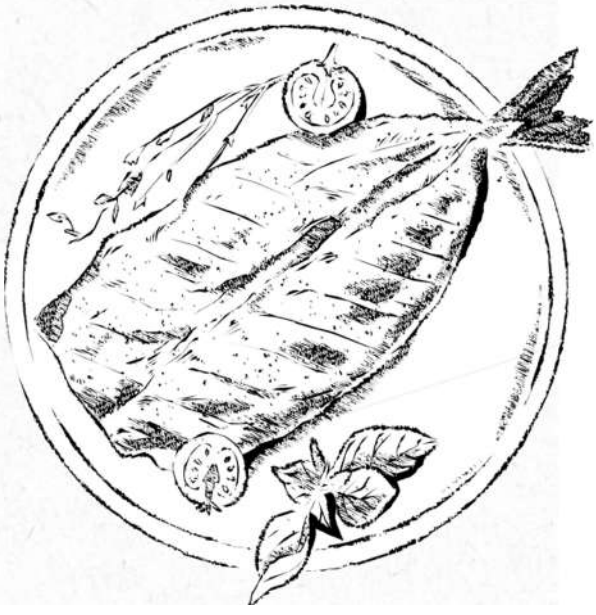
(Please Ask Your Server For Availability and Pricing) *Depend on Size.

Tandoori Fish

POMFRET (Tandoori/ Masala Fry/ Recheado Fry)

Tandoori Prawns

Breads



Tawa Roti - 30

Tandoori Roti - 40

Butter Roti - 50

Plain Naan - 80

Butter Naan - 90

Butter Garlic Naan - 110

Cheese Chilli Naan - 140

Cheese Garlic Naan - 140

Biryani & Chinese

BIRYANI

Chicken Biryani - 240

Seafood Biryani - 250

Prawns Biryani - 240

Egg Biryani - 180

Veg Biryani - 180

FRIED RICE

Veg Fried Rice - 140

Chicken Fried Rice - 180

Seafood Fried Rice – 220

Egg Fried Rice - 160

RICE

Plain Rice - 70

Jeera Rice - 80

Lemon Rice - 120

Ghee Rice - 110

Veg Pulav - 180

Sausages Pulav - 140

Curd- Rice - 110

NOODLES

Veg Noodles - 160

Chicken Noodles - 200

Seafood Noodles - 240

Prawns Noodles - 220

Mixed Noodles – 220

Egg Noodle - 180

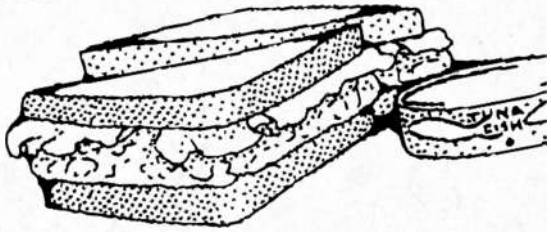


Grilled

Grilled Chicken Breast - 340

Kingfish Fillet Steak - 450

SANDWICHES



Veg Sandwich - 160

Chicken Cheese Sandwich - 210

Mushroom Cheese Sandwich - 180

Chicken Club Sandwich - 220

Veg Club Sandwich – 180

Egg Sandwich -210

Desserts

Banoffee Pie - 180

Gulab Jamun - 120

Hello To The Queen - 140

Banana Fritters With Ice Cream - 120

Goan Bebinka - 80

Brownie with Ice Cream - 160



Wines & Fine Pints

RED WINE Glass

Sula Red Glass 400

Port Wine - 260

Madiera Red Glass 330

Big Banyan Glass - 350

WHITE WINE

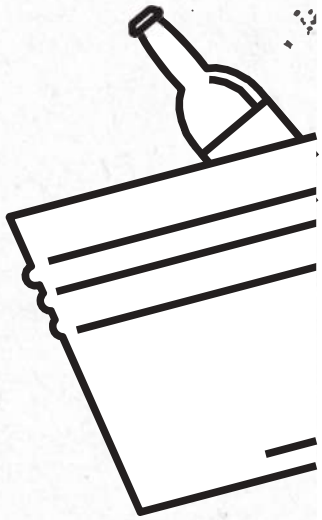
Sula White Glass 400

Sula White Bottle 1600

Sula Rossa Bottle 1600

THE PINTS

	330/650Ml
Kingfisher	90/180
Kingfisher Strong	110/220
Kingfisher Ultra	140
Budweiser	110/220
Budweiser Magnum	140/260
Corona Beer	190
Hoegaarden	200
Heineken	160
Tuborg	90/170
Peoples Lager	170
Konigs	170



BREEZER (ALCO-POP) - 170

Jamaican Breezer

Cranberry Breezer

Lime Breezer

Blueberry Breezer

Blackberry Breezer

Orange Breezer

Fine Pours 30ml/60ml

WHISKEY

Hennessy	600/1200
Jack Daniel	250/500
Black Label	250/500
Red Label	220/440
Chivas Regal	250/500
Jim Beam	200/400
Vat 69	100/200
Teachers Highland	110/220
Black and White	110/220
Royal Stag	100/200
Blenders Pride	60/120
Mcdowells No 1	50/100
Signature	70/140
Paul John Nirvana	190/380
Jameson	200/400
100 Pipers	110/220

GIN

GT London	100/200
Bombay Sapphire	200/400
Gordons	150/300
Hendrics	250/500
Blue Ribband	50/100

VODKA

Absolute Blue	190/380
Ciroc	250/500
Skyy	200/400
Smirnoff	70/140
Romanov	50/100

TEQUILA

Camino Gold	190/380
Camino Silver	190/380

RUM

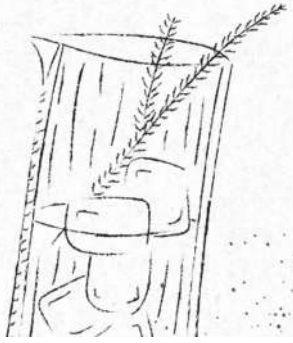
Bacardi White	90/180
Bacardi Black	90/180
Old Monk	90/180
Cabo Coconut	100/200

BRANDY

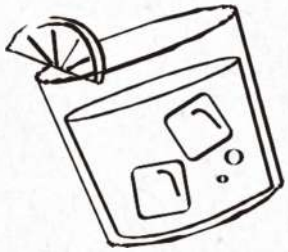
Honey Bee	50/100
Mansion House	80/160

FENI

Coconut Feni	75/150
Cashew Feni	60/120



Barmans Specials



The Lemon Slap - 390

-A refreshing lemon loaded Gin Sour that'll make your mouth grin and wince

Piracy 5 Peaches 390

-Peachy, Sweet, Sour and naughty enough to blame it on the old monk

Orange You Glad? - 390

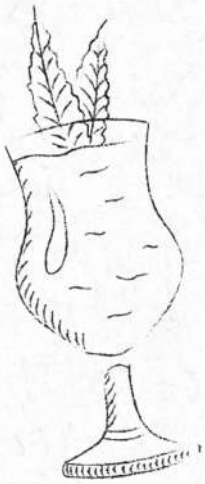
-A refreshing dark Rum and orange based cocktail with plenty of flavor to enjoy

Elder flower Gin 5 Tonic - 390

-A refreshing elderflower, lime, cucumber 5 Gin Based Cocktail that will have you drinking one after another!

The Southern Side - 390

-Gin, Lime, Mint. Thats it! Youd be surprised how simplicity is sometimes perfect!



The Classics *Mocktail & Cocktail*

Mojito	220/350
Pina Colada	220/350
Sex on the beach	290
Cuba Libre	290
Planters Punch	290
Cosmopolitan	300
Rum Punch	310
Screw Driver	290
Long Island Iced Tea	410
Blue Lagoon	220/290
Bloody Mary	320

Shots & Shooters

Kamikaze	400
B52	400
Jagerbomb	500
Tipsy Padekar	250
The Fermented Cashew	250

Shisha ₹999



- *Commissioner*
- *Water Melon*
- *Blueberry*
- *Pan Raas*
- *Double*
- *Apple*
- *Mint*
- *Kiwi Mint*
- *Brain Freeze*

Hidden Garden

Restaurant Timing

Morning 8:00 AM to 11:00 PM, Last Order 10:45 PM

- **Cover Charges for your Own Drink for 1 Bottle is 500₹**
- **Food Delivery Time minimum 30 Minutes or depend on Order**
- **GST is applicable as per GOVT rules.**
- **Food Delivery Charges for Room 5% Service Charge Extra.**



Anniversary & Birthday Party

Celebrate your special moments at Hidden Garden Beach Restaurant

We arrange

Anniversary / Birthday Parties with warm hospitality, and Nice Beach décor. Make your celebration unforgettable at Agonda Beach.

For more info :

Please Contact at our hotel reception or restaurant manager

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