

It took two years of hard work and passion for Chef Eric to turn Indian Table into a full-fledged Goa cuisine restaurant that diners have accepted.

That did not stop Chef Eric from digging deeper into the culinary history of his home state of Goa.

After two trips to his home state of Goa following the pandemic, Chef Eric is now pushing the boundaries to present dishes that directly connect with and draw influence from the Portuguese colonial era. While a part of Goan cuisine was lost over time as cuisines from other states became the norm to accommodate the influx of tourists, and some that were lost via a generational gap.

For winter Restaurant Week 2026, chef Eric presents "GOAN JOVHAN," which is a blend of classic Portuguese-Goan dishes paired with traditional Goan home-style cooking in a three-course dining spread that includes an appetizer course, an entree course served in a traditional platter with various condiments and sides, and a dessert course. Also available is a special cocktail and a mocktail menu for your pairing.



RESTAURANT WEEK DINNER

A TASTE OF TRADITIONAL GOA

Choice of One

Bharleli Kullio | Soft-shell crab filled with crab meat, garlic, onion, cheese, and spices, then baked, with Devil's chutney.

Croquetas De Bacalhao | Salted creamy Cod croquettes. A legacy of Portuguese influence on modern Goan cuisine

Rissois de Camarão | Half-moon Goan-Portuguese festive spice seasoned creamy shrimp turnovers

Kanda Mirchi kapa | A Goan classic street snack, onion, chili tempura, served with mint and tamarind sauce

Choris Pao | Wood-smoked homemade sausages marinated in a special red masala & toddy vinegar, filled in home-baked Paoe

Choice of One

Kalchi Kodi | A traditional Sunday Goan fish curry "KODI" simmered in a clay pot, with coconut, green mango, and mangosteen.

Xacuti De Galinha | Coarse roasted ground coconut, toasted poppy, sesame seeds, star anise, fennel.

Nana's Christmas Pork Sorpotel | Diced pork charcuterie, marinated in ground spices & Goa Vinegar. Pickled for 48 hours.

Beef Vindalho | Beef chunks simmered in freshly ground spices, whole dry chili, toddy vinegar & cashew feni. and potato.

Raw Papaya Temperado | Raw papaya and yellow wax beans curry with roasted spices, grated fresh coconut, tamarind

Hirvi Methi Bhaji | Pan-seared fresh fenugreek, potato, seasoned with cumin, mustard seed, and spices.

Accompanied by Basmati rice, Goan-style cabbage slaw, and eggplant pickle

Choice of One

Pasteis De Nata | Portuguese-inspired custard tart puff pastry filled with egg custard, chocolate scone

Caramel Pudding | Rich creamy baked pudding, with nutmeg, whole milk, egg yolk, vanilla, and caramelized sugar.

\$45 Beverage, Tax, and Gratuity is additional

Cocktails

Balchao Martini | Dried Shrimp-Infused feni, Balchao-washed Mezcal, Tomato cordial, Chilli bitters, Shrimp Balchao cone. **\$16**

Morjim Magic | Cashew Feni, Fresh Mango Purée, Pistachio Liqueur, Lime and Honey, Clarified with coconut milk. **\$16**

Food Allergies and Intolerances: Please speak to our staff about your dietary restrictions.

Executive Chef –Eric McCarthy