



PISCO BY THE DAY

Welcome to our Home by the Beach and our signature-style beach cuisine.

Our menus are exquisitely crafted with delectable flavours, a touch of nostalgia with a twist, and all the things one would serenely enjoy by the seaside while on holiday.

Each dish is carefully prepared by our highly skilled and exceptional team of chefs, so we kindly ask for your patience during preparation.

As a proud hometown boy from Goa, with years of experience channelling my culinary skills and travels across the globe, this menu reflects the versatility of beach comfort food.

I hope you enjoy it.

Bon appétit!

Rohan Dsouza
Founder and Chef



BEACH DAY FAVOURITES

SHARING SEAFOOD PLATES

SICHUAN PEPPER & BUTTERMILK CRISPY CALAMARI

With A Creamy Thai Nam Jim Dressing & A Lemon Wedge

OUR CRUMBED SEA BASS FISH FINGERS

With A Classic Delicious Marie Rose

MARKET FISH PERI PERI & POK CHOY SKEWERS

*Served With Onion, Tuna, Coriander, Chilly & Lemon Salad
& Roasted Cashews*

OUR SIGNATURE BRAISED RIVER PRAWN PIL PIL

*Black Tiger River Prawns Cooked In Its Shell Juices With Stewed Garlic,
Dry Wine & Chilly. Served With Roasted Focaccia*

SPICY TUNA CARPACCIO & FURIKAKE EGG MOUSSE TART

Shoyu Dressing & Crispy Nori

SIGNATURE GRILLED SCALLOP & PRAWN MELANGE

*Our Imported Tasmanian Scallops, Grilled Local Prawns On A
Robust Thai Cucumber Salad Topped With Kewpie Miso Dressing*

SPICY TUNA TARTARE TOSTADA

With Seaweed Goat Yogurt, Avocado & Matcha Aioli

BAKED MUD CRABS CHILLI MORNAY

*Decadent Crab Meat Slow Cooked With Garlic, Wine, Crab Stock
& Baked With Sharp Cheddar. Topped With Dried Chilli Crumbs*

THE FAVOURITE MIXED SEAFOOD BEACH PIZZA

*A Classic Of Mixed Shrimp, Fish & Calamari With Robust Béchamel & Tomato Pizza
Sauce, Onion, Spicy Cherry Tomato, Buffalo Mozzarella. Topped With Marinated
Pineapple & Arugula Salad*



SILARING POULTRY & MEATS PLATES



DRY SPICE RUBBED CHICKEN WINGS

With Our Secret Spice Rub, Fried And Finger Licking Good With Wakame Mayo & Hot Garlic BBQ

THAI CHICKEN KRAPOW LEMONGRASS STUFFED SPRING ROLLS

Sweet Chilly Soy & Mint Dressing

SIGNATURE BBQ BLUE CORN CHICKEN TACOS

Served with Guacamole, Pico De Gallo & Parmesan Sour Cream

BLACK PEPPER GLAZED CHICKEN KOFTA SKEWERS

With Avocado Purée, Jalapeños & Pickled Walnuts

GREEK STYLE CHARCOAL ROASTED CHICKEN LEG GYROS

Stuffed With Pickles, Garlic Tahini & Fermented Chilli Dressing, Romaine Lettuce & Tomato Salad

ISLAND CHICKEN SATAY

Cooked Over Hot Charcoal. Served With Raw Papaya Salad & Fermented Tamarind Jaggery Chilli Dressing

A PIZZA OF PULLED CHAR-GRILLED CHICKEN, CONFIT PEPPERS, WHOLE OLIVES & JALAPEÑO

With Our Slow Stewed Tomato Basil Pizza Sauce, Shredded Buffalo Mozzarella, Parmesan, Pesto Drizzle & Garlic Confit

CHARCOAL GRILLED BEEF KEBABS

Succulent Beef Mince Skewers Of Mint, Garlic & Green Chilli. Topped With Harissa Eggplant Paste, Pickled Chilli, Onion & Crumbled Feta

CANTONESE SPICED STIR-FRIED BEEF IN OYSTER GINGER CHILLI

*With 5 Spice, Spring Onion Stem, Lotus Root And Dry Chilli
Topped with Puffed Rice*

SLOW BRAISED PORK BELLY WITH CORIANDER ROOT & GINGER

*Topped With Jalapeño Tamarind Dressing, Pomelo
& Roasted Garlic Chips*

CHARCOAL MISO YOGURT MUTTON RIBS

Topped With Soy Vinegar Dressing & Onion Cucumber Yogurt Salad

JUST A PEPPERONI & THREE CHEESE PIZZA

With A Bit Of Grilled Balsamic Butter, Onions & Sliced Mushrooms



SHARING VEGETARIAN PLATES

CHERRY TOMATO, LIME PICKLE & CHEESE LOCAL TOAST

Baked With 3 Cheese & Finely Chopped Green Chilli

CHEF'S SPECIAL TOMATO, FETA & AVOCADO PURÉE ON FILO CRACKERS

Topped With Feta Cheese & Gold Leaf

GUACAMOLE & SPICY BEETROOT TRUFFLE SCENTED TARTARE

On Homemade Thyme Melba Toast

SPINACH PANKO MAC & CHEESE BURST

With A Roasted Corn Cheddar Cheese Sauce

BAKED MUSHROOM STUFFED WITH SPICY SPINACH MOUTABAL

Slow Cooked In Arrabbiata Sauce, Whipped Feta Yogurt, Walnuts & Balsamic Garlic

TEMPURA COTTAGE CHEESE, BROCCOLI & SPINACH KUNG PAO

Topped With Creamy Ponzu, Sesame Honey Noodles & Romaine Lettuce

BAKED MISO COTTAGE CHEESE & VEGETABLE BALLS

In Wasabi Mayo & Avocado Tartlets. Topped With Kimchi

GRILLED CAJUN STYLE SWEET POTATO & VEGETABLE PATTIES

Topped With Grilled Artichoke, Cherry Tomato Compote & Goat Cheese Aioli

THE PERSIAN SANBOSAG (SAMOSA)

*Stuffed With Sumac-Zaatar Spiced Potato, Red Onion, Spinach, Peas,
Truffle Oil & Feta. Served With A Tamarind Honey Mint Dressing*

PUMPKIN HARISSA FLAVOURED HUMMUS

With Feta, Walnuts & Toasted Pita

TRUFFLE SCENTED FAT CHIPS WITH HOMEMADE KETCHUP

Herb Salt, Parmesan, Tamarind Ketchup & Coffee Aioli

PIZZA ORTOLANA

*Paprika Artichoke, Gastrique Marinated Peppers, Zucchini,
Whole Olives, Red Onion & Jalapeño*

A QUARTO CHEZ SPINACH PIZZA

*4 Cheese Mix, Tomato & Mushroom Cream, Spinach,
Olives, Cherry Tomato & Truffle Oil*



SALADS BY THE DAY

SUMMER GREEN APPLE CARPACCIO, ROASTED WALNUT & GOAT CHEESE SALAD

With A Mirin Sweet Chilli Lemon Pepper Dressing, Mixed Leaves & Shaved Celery

A BEACH SALAD OF TOMATO & MOZZARELLA

*Tomato, Caper Berries, Buffalo Mozzarella, Basil Leaves, Balsamic Caramel Dressing,
Whole Olives, Grated Parmesan & Rocket Leaf Sprigs*

ROASTED BEETROOT, POACHED PEAR & FETA CHEESE SALAD

*Mixed Leaves, Cherry Tomatoes, Roasted Almonds With A
Chardonnay Vinegar Orange Dressing*

ADD CHICKEN

ADD PRAWNS





CHAR-GRILLED BURGERS & CLUB SANDWICHES

*Our Milk Bun Burgers Are Served With
A Side Of In-House Fresh Potato Chips
& Mixed Cabbage Apple Mustard Slaw*

THE PISCO BEACH CHICKEN BURGER

*A Char-Grilled Italian Chicken Patty, Gherkins, Tomato, Grilled Onion,
Lettuce, Fried Egg, Pickled Beet Julienne & Cheddar Cheese*

PISCO BEACH CLUB SANDWICH

*Herbed Grilled Chicken, Romaine Lettuce, Garlic Aioli, Fried Egg,
Ham, Cheddar Cheese & Gherkins*

THE PISCO BEACH BEEF BURGER

*Our Char-Grilled Garlic Herbed Beef Patty With Crispy Bacon,
Cheddar, Pickled Beet Julienne, Grilled Onion*

OMFG STEAK SANDWICH

*Grilled Garlic Minute Steaks, Grilled Mushrooms, Caramelised Onions, Romaine
Lettuce, Shaved Parmesan, Lined With Lea & Perrins Mustard Mayo Spread*

SWEET POTATO, MUSHROOM & SPINACH BURGER (V)

*A Char-Grilled Spiced Patty With Tzatziki, Crumbled Feta, Gherkin,
Tomato, Red Onion, Shredded Lettuce & Harissa Mayo*

THE VEGGIE FALAFEL SUB (V)

*Black Bean Falafel, Avocado, Grilled Onion, Tomato,
Shredded Lettuce & Feta*

LUNCII SEAFOOD MAIN PLATES



We Promise Only The Freshest Seafood Carefully Sourced Daily...

PAN-FRIED SWEET CHILI PESTO RUBBED LOCAL SEABASS

*Topped With Greek Tuna Mousse, Soy Noodle Stir Fry,
Sautéed Garlic Onion Potatoes & Chilli Butter Sauce*

GRILLED KINGFISH STEAK

*With A Kaffir Coconut Beurre Blanc, Stir-Fry Pok Choy,
Cabbage, Cashew Kimchi & Sriracha Confit Potatoes*

LOCAL BRAISED WHOLE MANGROVE RED SNAPPER (SERVES 2)

*Our Homemade Curry Sauce Of Lemongrass, Bashed Ginger,
Soy, Garlic, Fresh Red Chilli, Clam Stock & Coconut Milk.
Served With Coconut Rice*

CHARCOAL BBQ TIGER PRAWNS

*Chilli Miso Rub, Brown Butter Tajin Spice, Cauliflower Purée With
Tomato Onions & Fermented Spring Onion Dressing*

BAKED LOBSTER THERMIDOR (MEDIUM / LARGE) // ASK YOUR SERVER

*In A Delicious Slow-Cooked Tomato Orzo Pasta With
Olives, Dill & Feta*

LUNCII POULTRY & MEATS MAIN PLATES

HONEY MUSTARD 5-SPICE BABY ROTISSERIE CHICKEN

*With Sweetcorn Miso Purée, Pickled Black Grape & Walnuts,
Creamy Chimichurri*

BEACH DAY STUFFED CHICKEN SCHNITZEL

*Parmesan Crumbed & Stuffed With Wild Mushroom Paste,
Mash Potato, House Salad & Mushroom Sauce*

GRILLED FILLET STEAK, CAESAR SALAD & CHIPS

*With Sauce Béarnaise, Onion Rings & Our Creamy
Green Peppercorn Mushroom Garlic Jus*

BRAISED 2-HOUR BABY GOAT SHANKS

*On Smoked Eggplant Purée, Goat Cheese Dill Yogurt, Pine Nuts
& Braising Juices Of Grain Mustard & Pepper*

SOUS VIDE PORK BELLY

*On A Robust Marinara Sauce, Green Apple Honey Lime Carpaccio
& Grain Mustard Pumpkin Chutney Quenelle With a
Side Of Spiced Harissa Roasted Pumpkin*

GRILLED BEEF MINUTE STEAKS & PEPPERCORN JUS

*Topped With Grilled Onion, Crumbled Feta,
Tomato Rosemary Potatoes & Cauliflower Mornay*





LUNCII VEGETARIAN MAIN PLATES



KRABI STYLE GREEN CURRY

A Delicious Homemade Thai Green Curry Paste With Local Root Vegetables & Raw Mango. Served With Coconut Rice & Fried Onions

Add Chicken

Add Prawns

CHILLY BEAN & VEGETABLE QUESADILLAS ACAPULCO

A Flour Tortilla Filled With Cheese, Tomatoes, Jalapeño & Fresh Cilantro. Served With Parmesan Sour Cream, Guacamole & Salsa

SPINACH & RICOTTA NAPOLI CANNELLONI

Baked With Our In-House Slow-Roasted Tomato Sauce, 3 Cheese Gratin & Truffle Oil

PLANCHA GRILLED VEGETABLE COTTAGE CHEESE STEAK

On Creamy Couscous, Green Apple Salad & Tomato Basil Confit

PISCO PESTO ROSSO PASTA

A Choice Of Penne Pasta Or Spaghetti, Seasonal Vegetables In A Rich Tomato Basil Pesto Sauce Sprinkled With Parmesan & Toasted Focaccia

WOK TOSSED STIR FRY NOODLES

With Pickled Cabbage & Mixed Vegetable Crispy Spring Rolls & House-Made Chilly Garlic Sauce





BEACH DAY DESSERTS

MILK CHOCOLATE & HAZELNUT TART

*With Mascarpone Lemon Crème Fraîche, Roasted Hazelnut,
Crushed Gingerbread Crumbs*

SIGNATURE PERUVIAN TRES LECHES

*A Refreshing Tropical Favourite Of Light Milk Cake, Whipped Cream
And A Decadent Tres Leches Sauce, Along With Some Crushed
Pistachio Powder & Dark Chocolate Shavings*

THE PISCO SUNDAE

*Vanilla, Chocolate & Strawberry Ice Cream,
Wild Berry Sauce, Marshmallows, Roasted Almonds,
KitKat Chocolate Fingers & Butter Cookies*

WARM STICKY TOFFEE PUDDING

*On Crème Anglaise, Warm Butterscotch Sauce
& Crushed Roasted Pecan Nuts*

BANNOFIE PIE

*A Pie Well-Loved All Across The World,
We Use Premium Elaichi Bananas & Caramel*