



B I S M A R C K I A

CAFÉ | BISTRO | BAR | EVENTS

Fresh and comforting sums up our ethos. Here the food, drink and gourmet experiences are inspired from our travels with signatures from European Bistros and Cafés, streetfood favourites of Asia with accents of Goan flavours here and there. Driven by consistency and evolution, we are committed to produce that is seasonal and a menu with something for everyone. This season we have introduced plenty of vegan and gluten-free options.

Robust coffee, tea with fresh bakes, botanical cocktails and every possible straight spirit, Bismarckia is an all-day space that stimulates conversations and quiet contemplations.

ETYMOLOGY

The name is inspired by the *Bismarckia Nobilis*, a palm from Madagascar that travelled to these shores, and now stands majestically in our Garden of Conversation. It served as the inspiration for international visual artist, production designer and writer Aradhana Seth, who dreamt up this outdoor café. We hope you see it everywhere; even on the hand painted paper lamps when you look up.

DESIGN

In tune with The Project Café's philosophy of 'Ideate, Curate, Collaborate', Bismarckia is the result of a potent collaborative effort between The Project Company, our design consultancy studio and inspired people. Complementing the ambience are plants like the Bird of Paradise, Frangipani and Lemongrass, alongside beautiful motified concrete furniture by Ahmedabad-based studio Grey Works.

The indoor cafe and bar, called House of Amalia Hall, retains both the original flooring and shell windows of the 130-year-old villa. The teal wooden colonial doors and red Mangalore tiled ceiling form the backdrop for furniture by Design ni Dukaan and bar counter by Pulin Shah. Adorning the Hall of Amalia's Portuguese charm are breezy ivory-hued sheers by Bharat Furnishing, crockery by Tata Ceramics and table napkins by Runaway Bicycle.

AND 'EVERYTHING IS ON SALE'.

For more information on our Events, Pop Ups, Outdoor Catering and other Culinary Experiences visit our website www.theprojectcafe.com or ask us in person. You could even follow us on Instagram for real time updates.

BREAKFAST

(ALL DAY)

JUICES

- **Apple, Beetroot & Carrot Cleanse** 200
- **Beetroot & Mint for Immunity** 180
- **Carrot & Orange for Vitamine C** 180
- **Kokum & Basil Cooler** 180
- **Seasonal Fresh** 180
(Orange / Watermelon / Pineapple / Sweet Lime)
- **Ginger, Lemon & Coriander Detox** 120

SHAKES

- **Banana** 200
- **Cashew, Melon & Coconut** 220
- **Seasonal Fruit** (ask your server) 250
- **Avocado & Honey** 220
- **Crushed Oreo, Coconut Milk & Coconut Oil (borderline Keto)** 250

TEA

- **Green Tea** 100
- **Masala Chai** 100
- **Chamomile Tea** 120
- **Jasmine Tea** 120
- **Fruit Iced Tea** 190
- **Jasmine Iced Tea** 160

COFFEE

- **Espresso** 80
- **Americano / Iced Americano** 100/140
- **Cappuccino** 150
- **Short / Long Macchiato** 180/200
- **Latte / Iced Latte** 180/220
- **Vietnamese Iced Coffee (with condensed milk)** 200
- **Mocha Latte / Iced Mocha Latte** 200/240
- **Lavender Raff** 230
- **Carajillo De Baileys with Vanilla Ice Cream** 350
- **Hot Chocolate** 200

FRUIT BOWLS

Hearty Bowl of Fresh Fruits with

- **Lemon Honey & Mint Dressing** 200
- **Ice Cream & Cacao Sauce** 220
- **Yoghurt** 270

EGGS

with Toast, Butter and Homemade Jam

- **Eggs Benedict with Hollandaise** 180
- **Eggs Made Your Way** 230
(Masala / Tomato / Cheese / Mushrooms / Bacon)
- **Scrambled Eggs & Goan Chorizo** 230
- **Spinach Mushroom Omelette** 230

BREADS

- **Poi / Multigrain Bread with Homemade Jam** 120
(Green Apple / Papaya / Mango)
- **Poi / Multigrain Bread with Butter** 120
(Herbed Butter / Labneh / Mustard Butter / Sweet Butter)
- **Poi with Guacamole / Prawns & Fish Sauce** 200/220
- **Poi with Bacon Onion Jam / Whiskey Bacon Butter** 300/350

CEREALS

- **Cereal & Honey** 180
(Cornflakes with Chocolate / Strawberry / Almond / Raisins)
- **Muesli Bowl with Fruits / Milk** 240
- **Oatmeal Porridge Bowl** 220
- **Homemade Muesli with Curd** 290

WAFFLES / PANCAKES / CREPES

- **Coconut Crepes with Lemongrass Sauce** 200
- **Pancakes with Maple Syrup & Homemade Butter** 200
- **Waffles with Whipped Cream, Butter & Chocolate Sauce** 220

(Other Toppings: Nutella / Ice Cream of Choice for Rs 50)

INDIAN BREAKFAST

- **Upma** 180
- **Poha** 180
- **Mini Aloo Paratha with Curd** 220

SALADS & VEGAN SPECIALS

- **Beetroot & Feta** 280
- **Vegan Cheese, Fig with Roasted Carrots** 280
- **Roasted Eggplant with Pomegranate Molasses** 270
- **Zoodles with Sun Dried Tomatoes, Pesto & Pine Nuts** 300

(Additional vegan cheese for Rs 50)

SIDE ORDERS

- | | | | | | |
|--------------------|----|--------------------|-----|----------------|-----|
| • MULTIGRAIN BREAD | 45 | • HOMEMADE CHIPS | 120 | • PLAIN RICE | 110 |
| • SOURDOUGH BREAD | 55 | • RASPBERRY SORBET | 115 | • COCONUT RICE | 125 |
| • POI | 45 | • HOMEMADE BUTTER | 45 | • BACON | 110 |
| • CUCUMBER RELISH | 55 | • COUS COUS | 100 | • DRIED PRAWNS | 65 |
| • GREEN SALAD | 85 | • VEGAN CHEESE | 50 | | |



LUNCH & DINNER

(12 PM - 11 PM)

BRUSCHETTA

- **Tomato Basil** 240
- **Sicilian Caponata with Aubergine** 290
- **Guacamole & Prawns** 370

SALADS

- **Watermelon, Apple & Mint** 230
- **Rucola, Blue Cheese, Figs & Candied Almonds** 380
- **Thai Raw Papaya** 330
- **Tomatoes, Goan Chorizo & Fresh Herbs** 340

SOUPS

- **Gazpacho & Multigrain Bread** *(Cold)* 290
- **Chilled Beetroot & Orange** *(Cold)* 290
- **Four Mushrooms with Oyster and Portobellos** *(Hot)* 320
- **Tom Yum** *(Hot)* 370

BURGERS

- **Vegetarian Heart Patty with Homemade Potato Chips** 270
- **Roasted Chicken with Sweet Potato Chips** 290

SANDWICHES

- **Leafy Greens with Eggplant & Our Special Sauce** 250
- **Roast Chicken with Homemade Mayonnaise & Mustard** 300
- **Bacon, Lettuce, Tomatoes & Egg** 350

TAPAS

- Orange & Hummus with Poi 240
- Zucchini Carpaccio 290
- Ratatouille with Goat Crème & Cucumber Relish 290
- Marinated Cottage Cheese with Capers & Herbs 290
- Vietnamese Style Mackerel Cakes & Cucumber Relish 340
- Clams with Goan Chorizo 290
- Chicken Liver Pate & Onion Jam 300
- Tacos Veg / Prawn 280/320
- Nemkon Veg / Prawn 280/320
- Tamarind Prawns 320
- Prawn Balchao with Bread 380
- Pan Fried Chicken Bites & Cucumber Sour Cream 340

PLATTERS

(Best with Vino)

- Cheese, Fruit & Crackers 350
- Mezze: 380

(Hummus, Pickled Vegetables, Olive, Olive Oil, Marinated Cottage Cheese)

PASTAS & MORE

- Mushroom Asparagus Farfalle 380
- Roasted Tomato Spaghetti 350
- Basil Pesto Penne 360
- Mushroom Risotto 390
- Lemongrass Prawns Farfalle 390
- Spaghetti with Lamb Meatballs 420
- Rice Noodles with Prawns 470

MAINS

• Stir-Fried Cottage Cheese with Bell Peppers	310
• • Murtabak (<i>Veg / Non Veg</i>)	320/360
• Potato Gratin with Green Salad	340
• Daal Makhani with Rice or Poi	350
• Palak Paneer with Rice or Poi	350
• Red Curry with Pumpkin & Lychee	370
• Butter Chicken / Paneer with Rice or Poi	370
• Calamari, Pak Choi, Asparagus & Zucchini	390
• Batterfried / Crumbed Fish & Chips	490
• Lemon Fish with Olives & Baby Potatoes	510
• Snapper with Green Thai Curry	530
• Chicken Peri Peri	390
• Duck with Plum & Apple Sauce and Couscous	560
• Pork Belly Cafreal	420

DESSERTS

• Chocolate Molten Cake with Raspberry Sorbet	330
• Tiramisu	370
• Serradura, Granita & Candied Ginger	270
• Almond Cake with Coconut Butter	220
• Goan Bebinca	220
• Gelato by Mr Gelato –	240
<i>(Chocolate / Pistachio / Lemon Sorbet / Raspberry Sorbet)</i>	

ICE CREAM BY HICE CREAM

• Strawberry	220
• Whiskey In The Jar (<i>Alcoholic</i>)	280
• Baileys Chocolate Chip (<i>Alcoholic</i>)	280
• Werewolves Of London Pinacolada (<i>Vegan Alcoholic</i>)	280

CLASSIC COCKTAILS @ 400

Mojito
Cosmopolitan
Caprioska
Martini / Dirty Martini
White / Black Russian
Whiskey Sour

SPECIAL COCKTAILS

Artails (Vodka / Gin)	400
<i>(Inspired by artists all around the world & local Goan produce)</i>	
Red Wine Sangria	450
<i>(Feni, Fermented Local Berries with Apples, Blood Orange, Cinnamon, Red Wine)</i>	
White Wine Sangria	450
<i>(Old Monk, Fermented Watermelon, Musk Melon, Vanilla, White Wine)</i>	
Miss Monroe	500
<i>(Coconut Cream, White Rum, Pineapple Juice, Strawberry)</i>	
The Rain Forest	500
<i>(Fresh Rucola, Lemon, Rosemary Tincher, Tomato, Gin, Tonic Water)</i>	
The Best Margarita In Town	550
<i>(Seasonal Fruits, Mood based)</i>	
Cigarettes & Chocolate Milk	580
<i>(Baileys, Kalhua, Vodka, Ice Cream, Almond Rim)</i>	
Spicy Whiskey	580
<i>(Spicy Apple Jam, Apple Juice, Whiskey, Tonic)</i>	
My Tie	600
<i>(Dark Rum, Light Rum, Brandy, Grenadine, Orange, Pineapple)</i>	
Negroni	600
<i>(Gin, Sweet Red Vermouth, Campari / Vermouth, Soda)</i>	

The Project Café Royale	580
<i>(Creme De Cassis, Brandy, Sparkling Wine)</i>	
AssaGaon Sour	650
<i>(Red Wine, Bourbon)</i>	
Bacon Sour	650
<i>(Bacon Vodka, Caramel)</i>	
All Spice Cointreau Sour	650
<i>(Cointreau, Jameson, Orange, All Spice Sugar)</i>	

SPARKLING WINES

	Per Glass / Bottle	
Sula Brut	400	1900
Chandon Brut / Rose	400	1900
Prosecco Brut	480	2400

WINES

	Per Glass / Bottle	
Sula Cab Shiraz	300	1400
Sula Sauvignon	300	1400
Sula Chenin	300	1400
Camas Merlot (France)	480	2400
Camas Chardonnay (France)	600	2400
Camas Rose	600	2400
Hardy's Reisling		2500
Conosur Bicicleta Cabernet Sauvignon (Chile)		2900
Nederburg Pintonage (South Africa)		2950
Nederburg Sauvignon Blanc (South Africa)		2900
Sangiovese (Italy)		3000
Marlborough Pinot Noir (NZ)		5000
Marlborough Sauvignon Blanc (NZ)		5000

GIN	30ML	60ML
Greater Than	150	300
Bombay Sapphire	275	550
Beefeater	250	450
Hendrick's	450	800

VODKA		
Smirnoff	150	300
Absolut	250	500
Fair Quinoa	300	600
Beluga	450	800

WHISKEY / SCOTCH		
Talisker (10 Years)	450	700
Laphroaig (10 Years)	450	700
Glenlivet (12 Years)	400	650
Ballantine's	300	450
Jameson	200	350
Chivas Regal (12 Years)	400	650
Jim Beam	250	450
Paul John	250	500
Jack Daniel's	350	650
Glenmorangie	450	800
Smokehead	510	1020

RUM		
Old Monk	100	150
Bacardi Superior	100	200
Captain Morgan	100	200

TEQUILA		
Desmondji 51%	200	400
XXX Silver	250	500
Cafe Patron	300	600

LIQUEUR		
Cointreau	250	300
Baileys	250	500
Absinthe	350	600
Kahlua	250	350

BRANDY / COGNAC

Janus Brandy	200	400
Hennessy Very Special	350	650
Honey Bee	100	200

BEER

PINTS

King's	90
Kingfisher	100
Bira	150
Corona	300
Tuborg	120
Kaltenberg	160
Simba Wheat	180
Simba Stout	200
Heineken	300
Leffe	375
Stella	375
Asahi	400

NON ALCHOHOLIC

Minty Melon Cooler	180
Jasmine & Lemongrass Iced Tea	180
Only Bloody Tomato	200
Ginger Ale	200
Mineral Water	100
Fresh Lime Soda / Water	120
Lemon & Coriander Detox	120
Redbull	170
Coke / Thumbs up / Limca / Sprite / Soda	65
Diet Coke	100
Tonic Water	100

