





Our Culinary Journey

What began as a humble joint in the heart of Panaji city serving traditional Goan food soon became Ritz Classic, a legendary hub for multicuisine preparations and regional seafood delicacies with a legacy of culinary expertise spanning more than four decades. We are renowned across the country for our authentic Goan Thali since 1978. Our journey began with Rohidas "Daad" Desai setting up Ritz Classic Bar and Restaurant in Panaji, serving Goan fish curry and rice, along with other simple yet delicious local fare prepared with homemade masalas and native spices. The baton was passed to his son Rajesh Desai, who started Ritz Classic on 18th June Road, offering an extensive variety of Goan specialities as well as other dishes. This successful venture led to opening the more spacious and ambient Ritz Classic in Patto offering advance booking, family dining and a party lounge. Ritz Classic outlets are also open in Panjim Gymkhana and Porvorim to reach out to more connoisseurs of good food. Ritz Classic is a blend of true Goan food and warm hospitality, ensuring that guests feel at home throughout their visit. Make every moment of your visit to Goa unforgettable with a dining experience that gives you a taste of the best Goan, Indian and Pan-Asian cuisine.

Classic Cocktails

Apple Rock Martini	Apple Syrup, Vodka, Triple Sec	325
Moscow Mule	Ginger Ale, Vodka, Lime Juice	325
Margarita Classic	Tequila, Triple Sec, Lime Juice	325
Blue Lagoon	Vodka, Blue Curacao, Sprite, Lime Juice	325
Gimlet	Gin, Lime Juice, Lime Cordial, Crushed Ice	325
Strawberry Basil Tequila	Basil, Tequila, Triple Sec, Strawberry	325
Cosmopolitan	Vodka, Triple Sec, Lime Juice, Cranberry Juice	325
Mojito	White Rum, Mint Leaves, Sugar, Lime Juice, Crushed Ice	325
Planter's Punch	Pineapple Juice, Orange Juice, Old Monk, Coke	325
Tequila Sunrise	Tequila, Orange, Crushed Ice	325
Pina Colada	White Rum, Pineapple Juice, Coconut Cream	325
Goan Sunset	Pineapple Juice, Coconut Feny, Sugar Syrup, Lime, Ice Crush, Green Chili	325
Sangria	Red Wine, Sparkling Water, Orange Slice, Lime Soda, Honey 1,300	325
Ritz Paan-e-Shaan	Betel Leaves, Vodka, Gin, Anise, Sliced Ginger, Lime Juice, Sugar Syrup	375
Ritz Spritz	Dill Leaves, Vodka, Triple Sec, Egg White, Cucumber, Lime Juice, Sugar Syrup	375

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Whiskey Sour	Whisky, Sweet & Sour, Egg White	430
John Collins	Whisky, Sweet & Sour, Orange Peel, Soda,	430
Manhattan	Crushed Ice, Sweet Vermouth, Whiskey, Angostura Bitters, Maraschino Cherry	430
Long Island Iced Tea	Vodka, Gin, Tequila, White Rum, Triple Sec, Coke	550





Classic Mocktails

Polar Bear	Mango Crush, Mango Juice, Ice Cream	225
Cinderella	Grenadine Syrup, Orange Juice, Mango Juice, Pineapple Juice	225
Bellini	Strawberry Crush, Sparkling Water	225
Virgin Colada	Coconut Milk, Cream, Pineapple Juice	225
Virgin Mojito	Mint leaves, Sugar, Lime Juice, Crushed Ice	225
Fruit Punch	Orange Juice, Pineapple Juice, Mango Juice, Cream	225

(30ml)

_Beers	(Pints)
Kingfisher	110
Carlsberg	110
Tuborg	110
Budweiser	130
Kingfisher Ultra	130
Kingfisher Ultra Max	130
Kinflsher Ultra Witbier	130
Heineken	140
Hoegaarden	280
Corona	280
Kingfisher Draught	
330 ml	120
1L pitcher	475
3 L pitcher	900

Bacardi Breezer Ask server for flavours	
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_Gin	(30ml)
, Giii	
Blue Riband	70
Hendrick's	270
Bombay Sapphire	270
Tanqueray	270
Beefeater	270

-Vodka	(30ml)
Smirnoff	120
Smirnoff (Flavours)	130
Absolut	160
Absolut (Flavours)	170
Ciroc	250



(30ml) - Whisky

Royal Stag	90
Royal Stag Barrel Select	90
Royal Challenge	90
McDowells	90
Signature	110
Antiquity Blue	110
Blenders Pride Reserve	110
Collection	

Scotch Whisky

_	
Vat 69	160
100 Pipers (Deluxe)	160
Black & White	160
Teacher's - Highland Cream	160
Black Dog	160
Teacher's Premium	160
Something Special	160
Passport	160
100 Pipers (8 years)	200

Premium	(30ml)
- Scotch Whisky -	(301111)
- Ocoton vvinsky -	

- Scotch Whisky -	
100 Pipers (12 years)	200
Johnnie Walker Red Label	240
Johnnie Walker Black Label	330
Chivas Regal (12 years)	330
Glenfiddich (12 years)	430
Glenlivet	500
Monkey Shoulder	550

Irish Whisky ———	(30ml)
Jameson	240

ennessee whisky —	
ack Daniel's	330

Brandy———	(30ml)
Honey Bee	70
Mansion House	70

_ Rum	(30MI)
Old Monk	60
Bacardi (Regular)	150
Bacardi (Lemon)	150
Bacardi (Cuba)	150

_ Tequila	(30ml)
Camino Gold	140
Desmondji	140
Sauza Gold	140

Cognac ——	(30ml)
Martell VS	260

- Feni	(30ml)
Big Boss (Cashew)	80
Big Boss (Coconut)	80
Cazulo	80



Soft Beverages

Orange / Pineapple / Apple /	200
Sweet Lime / Watermelon	
Mango / Strawberry / Chickoo /	200
Banana / Chocolate / Vanilla	
Sweet / Salted / Mango / Strawberry	150
/ Apple	
Plain / Masala	150
	50
(300 ml)	40
(300 ml)	25
Diet / Zero	90
	100
	150
	40
	60
	150
	Sweet Lime / Watermelon Mango / Strawberry / Chickoo / Banana / Chocolate / Vanilla Sweet / Salted / Mango / Strawberry / Apple Plain / Masala (300 ml) (300 ml)

(30ml)

Bever	rages	Menu

_Wines	(90ml)	(By Bottle)
Port Wine (Vinicola) Sula (Red / White) Jacob's Creek (Chardonay / Shiraz)	80 170 	500 1,400 2,000
Sparkling —		(By Bottle)
Sula Brut Chandon Brut		2,200 3,000
Champagne —		(By Bottle)
Sula Seco Jacob's Creek Pinot Noir		2,000 3,000

Soups-

Veg.: 135 | Chicken: 160 | Seafood: 160

Clear Soup Sweet Corn Soup

Manchow Soup

Cream of (Tomato / Mushroom / Chicken / Seafood)

Noodle Soup

Lung Fung Soup

Hot & Sour Soup

Seafood Soup (Crab / Prawns)

Quick Bites

Assorted Papad Basket (Roasted / Masala / Fried)	100
French Fries	110
Cashew Nuts	200
Egg Pakoda	200
Green Peas Fry	235
Cheese Cherry Pineapple	235

Starters

Manchurian	
Gobi / Vegetables / Baby Corn / Mushroom	235
Paneer	270
Chicken	285
Seafood / Prawns	365
Dry Fry (Chicken / Fish)	285 / 365
Coriander Sauce (Chicken / Prawn)	285 / 365
Honey Mustard (Chicken / Prawn)	285 / 365
Hot Green (Chicken / Prawn)	285 / 365
Honey Chilli (Chicken / Prawn)	285 / 365
65 (Chicken / Fish)	285 / 365
Crispy (Veg. / Chicken / Fish)	235 / 285 / 365
Goan Rawa Fry (Brinjal, Mushroom, Lady Finger, Potato)	235
Chicken Lollipop	285
Paneer Pakoda	235
Hara Bhara Kebab	235
Mutton Sukhem	395

Food Menu -

Food Menu

Seafood Starters

Bharillo Bangdo	320
Fish Amritsari	365
Dangar (Prawns / Clams)	395
Golden Fried Prawns	395
Velle (Silver Fish)	350
Tisryo (Clams) Sukhem / Masala	350
Fish Fingers	350
Dry Prawns Kismoor	285
Fish & Chips (Modso / Chonak)	450 / 500
Stuffed Squids	360
Prawns Till Tikka	395
Fish Tikka	450
Fish or Prawns - Masala / Garlic Masala	445



Fish Curry Rice (Thali)	286
Extra Rice	50
Extra Fish	190

Ritz Signature Seafood Platter
Ritz Platter (Squids / Prawns)

1,600 1,000

Ritz Signature Seafood

Sungta (Prawns)	400
Visvon (Kingfish)	590
Chonak (Giant Sea Perch)	590
Paaplet (Pomfret)	APS
Mankyo (Squids)	360
Mori (Shark)	360
Xinaneo (Mussels)	380
Calva (Oysters)	380
Kurlyo (Crab)	580
Bangdo (Mackerel) 2 pcs.	320

Bombil (Bombay Duck)	290
Baby Visvon (Kingfish)	APS
Baby Chonak (Giant Sea Perch)	APS
Tamso (Red Snapper)	APS
Tiger Prawns	APS
Rawas (Indian Salmon)	APS
Pallu (Red Mullet)	APS
Mudoshi (Mullet Lady Fish)	APS
Shivod (Lobster)	APS

Ask your server for availabilty and preparation

Ritz Signature Seafood Preparations

Rawa Fry	The classic Goan preparation of frying marinated fish coated with a crunchy layer of rawa (semolina)
Peri Peri	Seafood marinated in a spicy chilli sauce-based preparation
Recheado	A fiery Goan masala preparation that is a blend of hot chillis, vinegar, tomatoes, onions and tamarind
Cafreal	A spicy green paste of coriander, green chillis and local spices
Butter Garlic	A flavourful, buttery blend of garlic, chillis and pepper
Masala Fry	Seafood marinated with turmeric, red chillis, ginger-garlic paste and spices
Plain Fry	Seafood fry preparation marinated with spices
Tandoor	Marinated seafood cooked over a smoky fire in a tandoor (clay oven)
Green Masala	Seafood marinated in Ritz signature green masala and fried with a crunchy layer of rawa (semolina)
Steamed	Simply steamed fish served with boiled veggies

Curry	A classic Goan curry seafood preparation with homemade masala and traditional spices
Ambot Tik	A sour Goan curry preparation made with kokum, vinegar and red chillis
Xec Xec	A fragrant Goan curry preparation with roasted spices and coconut paste
Sukhem	A dry or gravy coconut-based preparation with homemade masala, chillis and spices
Balchao	Seafood marinated in a classic spicy and tangy tomato-chilli sauce
Xacuti	A classic Goan preparation of local spices and fresh coconut
Vindalho	Seafood marinated in a traditional fiery Goan paste with a slight tang of vinegar
Caldin	A mild yellow seafood curry made with local spices and coconut milk extract

Ask your server for availabilty and preparation

GST @ 5% All prices are in INR GST @ 5% All prices are in INR

^{*}Served only for dinner

– Food Menu – Food Menu – Food Menu –

Classic Goan

Chicken: 340 | Mutton: 410 Served with Goan bread or rice

Xacuti / Cafreal / Vindalho / Chilli Fry / Sukha

Classic Indian Vegetarian

Dal (Fry / Tadka / Makhani / Palak)	230
Vegetable (Kheema / Jalfrezi / Kadhai)	250
Mushroom Makhani	250
Aloo (Gobi / Mutter / Methi / Dum)	250
Paneer (Makhani / Palak / Shahi / Bhurji / Tikka Masala)	270
Tomato Kaju Curry	270
Navratan Korma	270
Malai Kofta	270

Classic Indian Chicken

Hyderabadi / Mughlai / Kadhai / Methi / Masala /	325
Kolhapuri / Curry	
Butter / Patiala / Lababdar / Tikka Masala / Peshawari /	345
Kheema Masala / Tawa Masala / Nawabi / Lajawab /	
Ghee Roast	

Classic Indian Mutton

Kadai / Masala / Rogan Josh / Mughlai / Tawa Masala / Methi / Curry

-Classic Chinese

Gobi / Vegetables / Baby Corn / Mushroom: 295 Paneer: 305 | Chicken: 315 | Seafood / Prawns: 445

Manchurian / Chilli / Sweet & Sour / Garlic / Honey Mustard / Green Sauce / Dragon

-Classic Tandoor

Tikka (Paneer / Mushroom)	275 / 245
Veg. Seekh Kebab	240
Tandoori Aloo	200
Chef's Special Kebab	450
Chicken Kebab (Lasooni / Seekh / Malai / Tikka /	360
Tangdi / Banjara / Reshmi)	
Tandoori Chicken (Half / Full)	255 / 485

Veg. Tandoori Platter	700
Non. Veg. Tandoori Platter	1,200

Rice & Biryani

Steam Rice	70
Goan Boiled Rice	70
Basmati Rice	110
Dal Khichdi	190
Jeera Rice	200
Pulao (Veg. / Mutter Paneer / Prawns)	240 / 240 / 410
Biryani (Veg. / Egg / Chicken / Prawn /	250/250/280/380/
Fish / Mutton)	380 / 395
Hyderabadi Biryani (Veg. / Chicken)	250 / 295

Chinese Rice & Noodles

Fried Rice

	3 / 33 /
	Seafood: 320 / Mixed: 320
Schezwan Fried Rice	Veg.: 240 / Egg: 260 / Chicken: 290 /
	Seafood: 330 / Mixed: 350
American Chopsuey	Veg.: 330 / Chicken: 380
Hakka Noodles	Veg.: 230 / Egg: 250 / Chicken: 280 /
	Seafood: 320 / Mixed: 320
Singapore Noodles	Veg.: 240 / Egg: 260 / Chicken: 290 /
	Seafood: 330 / Mixed: 330
Hong Kong Noodles	Veg.: 240 / Egg: 260 / Chicken: 290 /
	Seafood: 330 / Mixed: 330

Veg.: 230 / Egg: 250 / Chicken: 280 /

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Food Menu -

Goan Digestive Drink

Sol Kadi (Plain / Coconut milk)

50

Salad

Green Salad	150
Pineapple Salad	150
Tandoori Salad	150
Russian Salad	200
Supreme Salad	230

Raita

Raita (Mixed / Boondi / Pineapple / Aloo Pudina)	150
Curd Bowl	100

Roti and Bread

Roti (Plain / Butter)	40 / 50
Naan (Plain / Butter / Garlic / Cheese Garlic)	65 / 80 / 95 / 130
Cheese Stuffed Naan	150
Paratha (Plain / Butter)	70 / 80
Kulcha (Plain / Butter Onion / Masala)	70 / 80 / 80
Stuffed Paratha (Aloo / Paneer / Pudina / Mix Veg.)	120
Neer Dosa (Goan Pole) (2 pc)	40
Chapati (2 pc)	40
Goan Bread Basket (4 pc)	40
Sanna (2 pc)	40

Dessert

Caramel Pudding	150
Serradura	150
Brownie / with Ice Cream	120 / 150
Gulab Jamun / with Ice Cream	120 / 150
Bebinca / with Ice Cream	120 / 150
Fruit salad / with Ice Cream	120 / 150
Ice Cream (Ask server for available flavours)	150
Matka Kulfi	150

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Terms & Conditions

Outside eatables & drinks strictly prohibited.

Orders once placed cannot be cancelled.

Please allow at least 20 minutes for service.

If you have a food allergy or special dietary requirement, please ask service staff about the ingredients used in our dishes before placing your order.

Bar closes at 10:50 PM sharp.

Please take care of your personal belongings, we are not responsible for any theft or loss of personal property.

Our servers are well versed with either Kokni, Hindi, English and Marathi, kindly excuse their proficiency in some languages

For bulk orders & banquets, contact +91 9657 570 498

Ritz Classic Panjim

Building, 1st Floor, Wagle Vision, 18th June Rd, Ozari, Panaji, Goa 403 001

Timing: 12pm to 3:30pm & 7pm to 10:50pm

Ritz Classic Patto

Gera's Imperium II, Behind bus stop, Patto Plaza, Panaji, Goa 403 001

Timing: 11am to 8:30pm

Ritz Classic Mall de Goa

3rd Floor, Mall De Goa, Alto Porvorim, Penha de França, Goa 403 521

Panaji Gymkhana, Dayanand Bandodkar Marg, Near Sports Authority, Campal,

Miramar, Panaji, Goa 403 001



