

4	BLACKENED CARROT & BEETROOT STEAK SERVED WITH HOUSE SALAD AND MASH	350
5	ASSORTED VEGETABLE LASAGNE	400

SIZZLERS

1	BBQ CHICKEN SIZZLER SERVED WITH BEER BATTER ONION RINGS AND GRILLED VEGETABLES	400
2	SWEET SOY GLAZED PORK SIZZLER SERVED WITH BACON MASH AND GRILLED VEGETABLES	450
3	BBQ SHREDDED BEEF SIZZLER SERVED WITH CREAMY GARLIC MASH AND FRENCH FRIES	450
4	GRILLED COTTAGE CHEESE AND AUBERGINE SIZZLER SERVED WITH HERBED RICE AND GRILLED VEGETABLES	320
5	GRILLED FISH WITH LEMON CAPER / BUTTER GARLIC / HARISSA SERVED WITH FRENCH FRIES AND HERBED RICE	450

RISSOTO

1	WILD MUSHROOM AND GRILLED ASPARAGUS	350
2	RISOTTO CHAMPAGNE COOKED WITH MUSHROOM AND BROCCOLI, AND FLAMBÉED WITH CHAMPAGNE... CHOICE OF VEGETABLES OR CHICKEN	300/350
3	RISOTTO CARLENTINI COOKED IN WINE WITH CHICKEN, SAUSAGE, HAM AND BACON	450
4	SEAFOOD RISOTTO FLAMBÉED WITH PRAWNS AND CALAMARI IN A LOBSTER BRANDY JUS	450
5	RISOTTO QUATTRO FORMAGGI FOUR TYPES OF CHEESE - CHEDDAR, EMMENTAL, GRUYERE, GORGONZOLA	450

PIZZAS

1	CHICKEN SALAMI & BLACK OLIVES	495
2	CHIPOTLE COTTAGE CHEESE & HERBED SUN DRIED TOMATOES	450

3	PESTO GRILLED CHICKEN WITH FRESH MOZZARELLA	450
4	BEEF MINCE WITH JALAPENO AND PONDICHERRY GRUYERE	550
5	ROASTED TOMATOES, BELL PEPPER AND WILD MUSHROOM PIZZA	450
6	BABY SPINACH, BUTTON MUSHROOM, ARUGULA AND GARLIC DUST	450
7	PAN TOSSED CRAB MEAT & RED PEPPER PIZZA	595
8	MARGHERITA PIZZA THE ORIGINAL PIZZA - SIZZLING MOZZARELLA, BOCCONCINI CHEESE AND FRESH BASIL	350
9	MEDITERRANEAN CRISPY PIZZA TOPPED WITH BUBBLY CHEESE AND PILED HIGH WITH JALAPENO, OLIVES AND CAPERS	400
10	PIZZA VERDURE ZUCCHINI, BELL PEPPERS, MUSHROOMS, GLAZE ONIONS AND JALAPENOS	380
11	GOAN SAUSAGE PIZZA SPICY GOAN SAUSAGES, GLAZED ONION AND JALAPENOS	450
12	BBQ CHICKEN WITH ROASTED BELL PEPPERS AND JALAPENO	450
13	SALAMI MILANO ITALIAN PORK SALAMI PIZZA	450
14	SPICY PEPPERONI THICK CIRCLES OF CURED SPICY PEPPERONI WITH SLICE BLACK OLIVES	550
15	PROSCIUTTO & SCARMOZA	600
16	SALMON PIZZA MOZZARELLA, BOCCONCINI, CAPERS, SALMON & ROCKET LETTUCE	450
17	FRUTTI DI MARE A TRIP TO THE BEACH!! CHILI GARLIC PRAWNS AND CALAMARI, JOSTLING FOR JALAPENO & ROCKET LETTUCE	500

DESSERTS

ASK FOR SPECIALS

1	CHOCOLATE SALAMI	300
2	CHOCOLATE BUDINO	200
3	ORANGE ZEST CAKE	180
4	CHOICE OF ICE CREAMS	50

TAXES & SERVICE CHARGE AS APPLICABLE



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BARRELS & BONES

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BARRELS & BONES

BBQ - STEAK HOUSE

APPETIZERS

1	CHIPOTLE PRAWNS AND BACON CANAPE	450
2	BBQ CHILI SQUID SERVED WITH GREENS AND GARLIC CROSTINI'S	350
3	BACON WRAPPED SHRIMP	450
4	BRUSCHETTA MACKERELS	320
5	CHICKEN LIVER PATE	320
6	GRILLED HARISSA SPICED CHICKEN SKEWERS	350
7	SAUTÉE CHICKEN WITH MUSHROOMS IN BLACK PEPPER SAUCE	350
8	BARBEQUE CHICKEN WINGS	350
9	ASSORTED JACKET POTATOES WOOD FIRE GRILLED POTATOES IN CRISPY SKIN WITH TOPPING CHOICE OF CHORIZO, MUSHROOM, SHREDDED BACON MELTED WITH CHEDDAR CHEESE	350
10	SAUTEE BEEF WITH MUSHROOMS IN BLACK PEPPER SAUCE	350
11	SWEET SOY GLAZED PORK	350
12	COTTAGE CHEESE WRAPPED WITH BBQ EGGPLANT	300
13	POTATO SKINS WITH WASABI MAYO	300
14	PAN TOSSED BABY POTATOES WITH GARLIC AIOLI	300
15	RIPE TOMATO & FRESH BASIL BRUSCHETTA	325
16	BAKED GOAT CHEESE BRUSCHETTA WITH TOMATO BASIL CONFIT	350
17	WATERMELON, FETTA AND CUCUMBER BITES	280
18	TRUFFLE FRIES	325
19	BEER BATTER ONION RINGS SERVED WITH LEMON MAYO	280

BREADS

1	HOMEMADE PITA BREAD SERVED WITH CHOICE OF DIPS	200
2	GARLIC CHEESE CROSTINI	200
3	PAPRIKA INFUSED MELTED CHEDDAR CHEESE CROSTINI'S	200
4	PESTO GARLIC BREAD	200

DIPS

1	AVOCADO MANGO SALSA	150
2	CREAMY AVOCADO	150
3	SPICY JALAPENO MAYO	150
4	SPICED CHICKPEA SAUCE	150

5	ROAST PEPPER AND BASIL SALSA	150
6	SALSA FRESCA	150
7	GARLIC AIOLI	150
8	BLACK OLIVES AND ONION MAYO	150
9	LEMON MAYO	150

SALADS

1	CRUNCHY LETTUCE FETA, CUCUMBER AND OLIVES	300
2	ASSORTED LETTUCE WITH GRILLED ASPARAGUS, MUSHROOMS AND SHAVED GRANA PADANO	350
3	PRAWN & CALAMARI CAESAR SALAD	425
4	THE ALL GREEN	250
5	B&B CAESAR SALAD FRESH ROMAINE LETTUCE TOSSED IN CAESAR DRESSING AND TOPPED WITH SHAVED PARMESAN CHEESE AND LOCAL GREENS	250
6	GRILLED CHICKEN & FIRE-ROASTED VEGETABLE SALAD A SAVORY MIX OF GRILLED CHICKEN, ZUCCHINI, CARROTS, RED PEPPERS BLENDED WITH CHOPPED GREENS. SERVED WITH TOMATO PESTO VINAIGRETTE DRESSING AND TOASTED CHEDDAR FLATBREAD	350
7	BBQ MACKEREL / BEEF SHREDDED SALAD TOSSED WITH FRESH RED ONIONS, SPRING ONIONS, CHILI AND SUNDRIED TOMATOES	250/250/300
8	WATERMELON FETA SALAD REFRESHING MARRIAGE OF WATERMELON, FETA AND FRESH MINT	300
9	RED WINE POACHED PEARS SALAD	300

PASTAS

1	FETTUCINE SICILIANO FLAT THICK PASTA COOKED IN A SMOKY, SPICY CHERRY TOMATO SAUCE WITH ZUCCHINI, AUBERGINE, PIMENTOS AND OLIVES. CHOICE OF VEGETABLES, CHICKEN OR PRAWNS	220/300/330
2	FUSILLI MAMAROSA CORKSCREW PASTA DELICATELY TOSSED IN A SMOKY CHERRY TOMATO SAUCE WITH PIMENTOS, BROCCOLI, MUSHROOM, AND FINISHED WITH GRANA PADANO	300/320/330
3	SPAGHETTI BOLOGNAISE CLASSIC ITALIAN SPAGHETTI DISH WITH MINCED MEANT RAGOÛT OR STEW WITH EITHER CHICKEN OR BEEF	330
4	RAVIOLI DEL SALMON LIGHT PASTA STUFFED WITH SMOKED NORWEGIAN SALMON, SPINACH, RICOTTA CHEESE AND TOSSED WITH CHAMPAGNE, PARSLEY AND A CREAMY SAUCE	350
5	SPAGHETTI CARBONARA SPAGHETTI DOUSED IN A RICH CLASSIC CARBONARA SAUCE AND PEPPERED WITH BACON	330

6	PENNE A LA ROMANA CYLINDER-SHAPED PASTA IN A CREAMY MUSHROOM SAUCE WITH PARMESAN CHEESE. CHOICE OF VEGETABLES, CHICKEN OR PRAWN	300/320/330
7	PENNE AL PESTO CYLINDER-SHAPED PASTA COOKED IN PESTO SAUCE WITH SUNDRIED TOMATOES AND OLIVES, TOPPED WITH GRATED PARMESAN CHEESE. CHOICE OF VEGETABLES, CHICKEN OR PRAWN	300/320/330
8	HOMEMADE GNOCCHI WITH ROASTED PINE NUT PESTO	350

MAINS

STEAKS

1	B&B SIGNATURE STEAK BEEF STEAK COOKED IN OIL AND ROSEMARY, SERVED MASH AND VEGETABLES AND COGNAC PEARL ONION SAUCE	650
2	CENTER CUT FILLET MIGNON SERVED WITH CHOICE OF ACCOMPANIMENTS COOKED TILL CRISPY AND A LIL' SALTY ON THE OUTSIDE AND TENDER AND JUICY ON THE INSIDE	550
3	CHARGRILLED MINUTE STEAK TENDER BEEF MEAT MARINATED IN OLIVE OIL, SALT AND PEPPER AND SERVED WITH MASH AND VEGETABLES	600
4	BEEF MEDALLION SERVED WITH MUSTARD MASH AND GRILLED ASPARAGUS	650
5	CRAB AND BLUE CHEESE STEAK	850
6	GRILLED BEEF TENDERLOIN BEEF TENDERLOIN GRILLED TO PERFECTION MARINATED WITH OLIVE OIL, SALT, PEPPER AND ROSEMARY SERVED WITH CHOICE OF SIDES AND SAUCES	1800

GRILLS

MEATS

1	SURF & TURF COMBINATION OF STEAK MEAT TOPPED WITH GRILLED TIGER PRAWNS (SHELL ON)	900
2	B&B MIXED GRILL BBQ PLATTER MEATS/SEAFOOD OUR SPECIAL PLATTER WITH ASSORTED CHOICE OF MEATS / SEAFOOD, GRILLED TOMATOES, PICKLES & CORN ON THE COB	750/850/999
3	CHARGRILLED BABY BACK RIBS	550
4	CHARGRILLED SWEET & SOUR SPARE RIBS PORK SPARERIBS PAN TOSSED IN SWEET AND SOUR SAUCE AND PERFECTED ON THE GRILL	550
5	BBQ MEXICAN SPICED PORK CHOPS PORK CHOPS MARINATED AND GRILLED OVER MEDIUM HOT COALS AND SERVED WITH PINEAPPLE LIME SALSA, ONION RINGS AND MASHED POTATOES	550
7	BEEF TONGUE ROAST SERVED WITH HERBED RICE AND VEGETABLES	500
8	BANGERS AND MASH SERVED WITH ROSEMARY RED WINE JUS & CARAMELIZED ONIONS	550
9	BEEF SCHNITZEL	450

SEAFOOD

1	SEASONAL GRILLED FISH MARINATED WITH ROSEMARY OLIVE OIL, ORANGE ZEST AND LEMON BUTTER SERVED WITH CAULIFLOWER PUREE AND GRILLED VEGETABLES	650
2	PAN SEARED RED SNAPPER WITH SAUTÉED VEGETABLES & OLIVE MASH	550
3	STUFFED BABY SQUIDS FRESH SQUIDS STUFFED WITH CORIANDER AND PICKLED JALAPENOS AND GRILLED ON SKEWERS	350
4	CHAR GRILLED PRAWNS SERVED WITH TAMARIND SAUCE	450
5	NORWEGIAN SALMON THICK CUT OF SALMON GLAZED WITH GINGER AND HONEY, WITH SHAVED PINEAPPLE AND VEGETABLE FRIED RICE ALONGSIDE	850
6	GRILLED LOBSTER LOBSTER CUT INTO HALF AND GRILLED WITH PARSLEY BUTTER. SERVED WITH SHELL	AS PER SIZE
7	FISH & CHIPS SERVED WITH GREEN PEAS MASH & FRIES	495

CHICKEN

1	GRILLED CHICKEN BREAST STUFFED WITH FRESH MOZZARELLA AND MUSHROOMS SERVED WITH GRILLED BALSAMIC VEGETABLES	450
2	CITRUS PAPRIKA CHICKEN SERVED WITH SAUTEED BABY SPINACH, ALMONDS & BAKED SWEET POTATOES	450
3	GRILLED CHICKEN BREAST MARINATED WITH HERBED BUTTER STUFFED WITH BACON SERVED WITH CREAMY BLACK OLIVES MASH AND GRILLED PINEAPPLE	450
4	CHICKEN LEG STUFFED WITH MUSHROOM	350
5	HERBED BALSAMIC CHICKEN BREAST SERVED WITH MASH POTATOES AND ONION RINGS CHICKEN MARINATED IN A TASTY TANGY BALSAMIC MARINADE AND COOKED TO PERFECTION	400
6	GRILLED CHICKEN BREAST MARINATED WITH MUSTARD, OLIVE OIL, SALT AND PEPPER SERVED WITH HOUSE SALAD AND FRENCH FRIES	350

FOR THE VEGGIES

1	CAULIFLOWER AU GRATIN	350
2	COTTAGE CHEESE FARCITO COTTAGE CHEESE MARINATED IN OLIVE OIL AND SERVED WITH PIMENTO COULIS SAUCE	350
3	AUBERGINE PARMESAN EGGPLANT SLICES ARE DIPPED IN EGG AND BREAD CRUMBS AND THEN BAKED. THE SLICES ARE LAYERED WITH SPAGHETTI SAUCE AND PARMESAN	400