

PIZZAS

1	MARGHERITA PIZZA THE ORIGINAL PIZZA - SIZZLING MOZZARELLA, BOCCONCINI CHEESE AND FRESH BASIL	380
2	PIZZA VERDURE ZUCCHINI, BELL PEPPERS, MUSHROOMS, GLAZED ONIONS AND JALAPENOS	400
3	MEDITERRANEAN CRISPY PIZZA TOPPED WITH BUBBLY CHEESE AND PILED HIGH WITH JALAPENO, OLIVES AND CAPERS	430
4	BABY SPINACH, BUTTON MUSHROOM, ARUGULA AND GARLIC DUST	450
5	PESTO GRILLED CHICKEN WITH FRESH MOZZARELLA	480
6	ROASTED TOMATOES, BELL PEPPER AND WILD MUSHROOM PIZZA	480
7	CHIPOTLE COTTAGE CHEESE & HERBED SUN DRIED TOMATOES	480
8	GOAN SAUSAGE PIZZA SPICY GOAN SAUSAGES, GLAZED ONION AND JALAPENOS	480
9	BBQ CHICKEN WITH ROASTED BELL PEPPERS AND JALAPENO	480
10	SALMON PIZZA MOZZARELLA, BOCCONCINI, CAPERS, SALMON & ROCKET LETTUCE	480
11	SPICY PEPPERONI THICK CIRCLES OF CURED SPICY PEPPERONI WITH SLICE BLACK OLIVES	560
12	FRUTTI DI MARE A TRIP TO THE BEACH, CHILI GARLIC PRAWNS AND CALAMARI, JOSTLING FOR JALAPENO & ROCKET LETTUCE	540
13	BEEF MINCE WITH JALAPENO AND PONDICHERRY GRUYERE	570
	VEG MEAT CHEESE	
13	EXTRA TOPPINGS	80 120 100

SIZZLERS

1	BBQ CHICKEN SIZZLER SERVED WITH BEER BATTER ONION RINGS AND GRILLED VEGETABLES	440
2	SWEET SOY GLAZED PORK SIZZLER SERVED WITH BACON MASH AND GRILLED VEGETABLES	490
3	SHREDDED BEEF SIZZLER SERVED WITH CREAMY GARLIC MASH AND FRENCH FRIES	490
4	GRILLED COTTAGE CHEESE AND AUBERGINE SIZZLER SERVED WITH HERBED RICE AND GRILLED VEGETABLES	360
5	GRILLED FISH WITH LEMON CAPER / BUTTER GARLIC / HARISSA SERVED WITH FRENCH FRIES AND HERBED RICE	490

RISSOTO

1	WILD MUSHROOM AND GRILLED ASPARAGUS	370
2	RISOTTO CARLENTINI COOKED IN WINE WITH CHICKEN, SAUSAGE, HAM AND BACON	490
3	SEAFOOD RISOTTO FLAMBÉED WITH PRAWNS AND CALAMARI IN A LOBSTER BRANDY JUJ	490
4	RISOTTO QUATTRO FORMAGGI FOUR TYPES OF CHEESE - CHEDDAR, EMMENTAL, GRUYERE, GORGONZOLA	490
5	RISOTTO CHAMPAGNE	VEG CHICKEN
	COOKED WITH MUSHROOM AND BROCCOLI, AND FLAMBÉED WITH CHAMPAGNE...	320 370

DESSERTS

1	BLUEBERRY CHEESE CAKE	250
2	CHOCOLATE SALAMI	300
3	CHOCOLATE BUDINO /WITH ICE CREAM	200 / 250
4	CHOCOLATE GOOEY CAKE/ WITH ICE CREAM	200 / 250
5	CHOICE OF ICE CREAMS (VANILLA / CHOCOLATE / STRAWBERRY / MANGO)	60
6	TIRAMISU	300
7	APPLE PIE	150
8	HOLE LOT OF CHOCOLATE	120

TAXES AS APPLICABLE



BENNET & BERNARD
GASTRONOMY HOSPITALITY PRIVATE LIMITED

Do Visit Our Other Outlets



www.bnbgastronomy.com

FOLLOW US ON:

www.facebook.com/barrelsnbones

www.instagram.com/barrelsnbones

WE WOULD LOVE TO HEAR FROM YOU



BARRELS & BONES®

BBQ - STEAK HOUSE

49, FONTAINHAS, PANAJI, GOA 403 001

Tel.: +91-7774078276

E-Mail: info@bnbgastronomy.com

Bennet & Bernard © Copyright. All rights reserved

APPETIZERS

1	TRUFFLE FRIES	325
2	WATERMELON, FETA AND CUCUMBER BITES	280
3	BAKED GOAT CHEESE BRUSCHETTA WITH TOMATO BASIL CONFIT	350
4	RIPE TOMATO & FRESH BASIL BRUSCHETTA	325
5	POTATO SKINS WITH WASABI MAYO	300
6	BEER BATTER ONION RINGS SERVED WITH LEMON MAYO	280
7	PAN TOSSED BABY POTATOES WITH GARLIC AIOLI	300
8	BARBEQUE CHICKEN WINGS	350
9	SAUTÉE CHICKEN WITH MUSHROOMS IN BLACK PEPPER SAUCE	350
10	GRILLED HARISSA SPICED CHICKEN SKEWERS	350
11	CHICKEN LIVER PATE	320
12	SWEET SOY GLAZED PORK	350
12	CHIPOTLE PRAWNS AND BACON CANAPE	350
13	BACON WRAPPED SHRIMP	320
14	BBQ CHILI SQUID SERVED WITH GREENS AND GARLIC CROSTINI'S	450
15	BRUSCHETTA MACKERELS	320
16	TUNA PATE	360
17	SAUTEE BEEF WITH MUSHROOMS IN BLACK PEPPER SAUCE	350
18	ASSORTED JACKET POTATOES GRILLED POTATOES WITH FILLINGS CHOICE OF MUSHROOM, CHORIZO, SHREDDED BACON & CHICKEN TOPPED WITH CHEDDAR CHEESE	350

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	GARLIC AIOLI	150

SALADS

1	B&B CAESAR SALAD FRESH ROMAINE LETTUCE TOSSED IN CAESAR DRESSING AND TOPPED WITH SHAVED PARMESAN CHEESE AND LOCAL GREENS	250
2	RED WINE POACHED PEARS SALAD	300
3	CRUNCHY LETTUCE , FETA, CUCUMBER AND OLIVES	300
4	WATERMELON FETA SALAD REFRESHING MARRIAGE OF WATERMELON, FETA AND FRESH MINT	300
5	ASSORTED LETTUCE WITH GRILLED ASPARAGUS, MUSHROOMS AND SHAVED GRANA PADANO	350
6	BBQ MACKEREL / BEEF SHREDDED SALAD TOSSED WITH FRESH RED ONIONS, SPRING ONIONS, CHILI AND SUNDRIED TOMATOES	250
7	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
8	B&B CHICKEN CAESAR SALAD	350
9	PRAWN & CALAMARI CAESAR SALAD	425

PASTAS

	VEG	CHICKEN	PRAWNS
1	FETTUCINE SICILIANO	240	320 350
FLAT THICK PASTA COOKED IN A SMOKY, SPICY CHERRY TOMATO SAUCE WITH ZUCCHINI, AUBERGINE, PIMENTOS AND OLIVES. CHOICE OF VEGETABLES, CHICKEN OR PRAWNS			
2	FUSILLI MAMAROSA	320	340 350
CORKSCREW PASTA DELICATELY TOSSED IN A SMOKY CHERRY TOMATO SAUCE WITH PIMENTOS, BROCCOLI, MUSHROOM, AND FINISHED WITH GRANA PADANO			
3	PENNE A LA ROMANA	300	320 330
CYLINDER-SHAPED PASTA IN A CREAMY MUSHROOM SAUCE WITH PARMESAN CHEESE. CHOICE OF VEGETABLES, CHICKEN OR PRAWN			
4	PENNE AL PESTO	300	320 330
CYLINDER-SHAPED PASTA COOKED IN PESTO SAUCE WITH SUNDRIED TOMATOES AND OLIVES, TOPPED WITH GRATED PARMESAN CHEESE. CHOICE OF VEGETABLES, CHICKEN OR PRAWN			
5	SPAGHETTI CARBONARA		330
SPAGHETTI DOUSED IN A RICH CLASSIC CARBONARA SAUCE AND PEPPERED WITH BACON			
6	SPAGHETTI BOLOGNAISE	CHICKEN 350	BEEF 380
CLASSIC ITALIAN SPAGHETTI DISH WITH MINCED MEAT RAGOÛT OR STEW WITH EITHER CHICKEN OR BEEF			
7	RAVIOLI DEL SALMON		370
LIGHT PASTA STUFFED WITH SMOKED NORWEGIAN SALMON, SPINACH, RICOTTA CHEESE AND TOSSED WITH CHAMPAGNE, PARSLEY AND A CREAMY SAUCE			

MAINS

STEAKS

1	B&B SIGNATURE STEAK BEEF STEAK MARINATED IN OLIVE OIL AND ROSEMARY AND GRILLED TO PERFECTION. SERVED WITH MASH AND VEGETABLES. WITH A PEARL ONION COGNAC SAUCE	680
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	580
3	CHARGRILLED MINUTE STEAK TENDER BEEF MEAT MARINATED IN OLIVE OIL, SALT AND PEPPER AND SERVED WITH MASH AND VEGETABLES	630
4	BEEF MEDALLION SERVED WITH MUSTARD MASH AND GRILLED ASPARAGUS	680
5	GRILLED BEEF TENDERLOIN BEEF TENDERLOIN GRILLED TO PERFECTION, MARINATED WITH OLIVE OIL, SALT, PEPPER AND ROSEMARY SERVED WITH CHOICE OF SIDES AND SAUCES	1800
6	BACON WRAPPED STEAK	1000
7	EXTRA SAUCES - RED WINE JUS, PEPPER SAUCE, MUSHROOM SAUCE, MUSHROOM PEPPER SAUCE	150
8	EXTRA SAUCE - BLUE CHEESE	180
9	EXTRA MASH (CREAMY/GARLIC/OLIVE/BACON)	150/150/150/180
10	EXTRA RICE (CREAMY/HERBED/VEG PILAF)	150
11	EXTRA SAUTEED VEGGIES	100

GRILLS

MEATS

1	SURF & TURF COMBINATION OF STEAK MEAT TOPPED WITH GRILLED PRAWNS (SHELL ON / AS PER SIZE)	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	850/900
3	CHARGRILLED BABY BACK RIBS	600
4	CHARGRILLED SWEET & SOUR SPARE RIBS PORK SPARE RIBS PAN TOSSED IN SWEET AND SOUR SAUCE AND PERFECTED ON THE GRILL	600
5	BBQ MEXICAN SPICED PORK CHOPS PORK CHOPS MARINATED AND GRILLED OVER MEDIUM HOT COALS AND SERVED WITH GRILLED PINEAPPLE, LIME SALSA, ONION RINGS AND MASHED POTATOES	600
7	BEEF TONGUE ROAST SERVED WITH HERBED RICE AND VEGETABLES	550
8	CHICKEN SCHNITZEL	400
9	BEEF SCHNITZEL	500

SEAFOOD

1	SEASONAL GRILLED FISH MARINATED WITH ROSEMARY, OLIVE OIL, ORANGE ZEST AND LEMON BUTTER SERVED WITH CAULIFLOWER PUREE AND GRILLED VEGETABLES	700
2	PAN SEARED RED SNAPPER WITH SAUTÉED VEGETABLES & OLIVE MASH	600
3	CHAR GRILLED PRAWNS SERVED WITH TAMARIND SAUCE	480
4	NORWEGIAN SALMON THICK CUT OF SALMON GLAZED WITH GINGER AND HONEY, WITH SHAVED PINEAPPLE AND VEGETABLE FRIED RICE	900
5	FISH & CHIPS SERVED WITH GREEN PEAS MASH & FRIES	500

CHICKEN

1	GRILLED CHICKEN BREAST STUFFED WITH FRESH MOZZARELLA AND MUSHROOMS SERVED WITH GRILLED BALSAMIC VEGETABLES	480
3	GRILLED CHICKEN BREAST MARINATED WITH HERBED BUTTER STUFFED WITH BACON SERVED WITH CREAMY BLACK OLIVES MASH AND GRILLED PINEAPPLE	480
4	CHICKEN LEG STUFFED WITH MUSHROOM	380
5	HERBED BALSAMIC CHICKEN BREAST SERVED WITH MASH POTATOES AND ONION RINGS CHICKEN MARINATED IN A TASTY TANGY BALSAMIC MARINADE AND COOKED TO PERFECTION	430
6	GRILLED CHICKEN BREAST MARINATED WITH MUSTARD, OLIVE OIL, SALT AND PEPPER SERVED WITH HOUSE SALAD AND FRENCH FRIES	380
7	B&B SPECIAL GRILLED CHICKEN ENTIRE LEG & BREAST PIECE MARINATED OVERNIGHT IN A SECRET BLEND OF SPICES AND GRILLED. ACCOMPANIED WITH RICE PILAF AND MASH OR VEGGIES	800

FOR THE VEGGIES

1	CAULIFLOWER AU GRATIN	380
2	AUBERGINE PARMESAN EGGPLANT SLICES ARE DIPPED IN TEMPURA BATTER, BREAD CRUMBS AND THEN BAKED. THE SLICES ARE LAYERED WITH SPAGHETTI SAUCE AND PARMESAN	450
3	BLACKENED CARROT & BEETROOT STEAK SERVED WITH HOUSE SALAD AND MASH	370
4	ASSORTED VEGETABLE LASAGNE	420

TAXES AS APPLICABLE

TAXES AS APPLICABLE