

Khambir



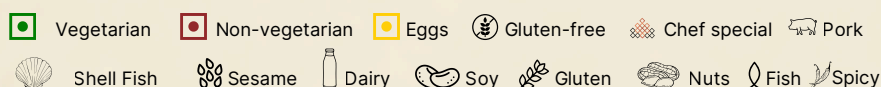
Khambir

A taste of the mountains, wherever you are.

Named after the traditional Himalayan bread, Khambir embodies the soul of simple, honest food, warm, wholesome, and shared with love. Once baked on rock slates in Ladakhi homes and enjoyed with butter tea, Khambir carries stories of community, care, and sustenance.

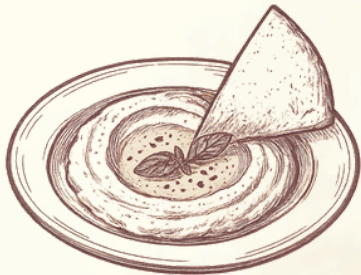
At LaRiSa, we bring that same spirit of heartfelt hospitality to Goa's serene shores. Here, mountain warmth meets coastal calm, where every dish, like Khambir itself, celebrates the beauty of connection, craftsmanship, and the joy of slowing down together.

Allergen and dietary indicators



Prices are in Indian rupees and are exclusive of GST, with a 10% discretionary service charge.
Please let us know if you're allergic to any ingredients.

Signature Dishes



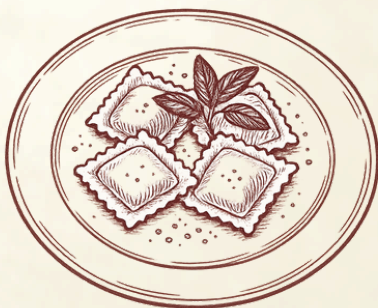
Appetizer



LABNEH 

375

A thick, tangy Middle Eastern yogurt cheese, served with crispy bread.



Pasta



SAFFRON RAVIOLI 

775

Homemade ravioli stuffed with ricotta, mushrooms, spinach & walnuts, served with a creamy saffron sage sauce.



Pizza



SEAFOOD BURRATA 

999

Sundried tomatoes, mixed seafood, fresh mozzarella & burrata, finished with mature olive oil.



Mains



FARM FRESH BURGER 

450

A toasted bun with black bean patty, crisp lettuce, ripe tomato, red onion, and a tangy chipotle mayo or avocado spread.

Signature Dishes



Mains



Khao Suey



375

A rich and flavorful Burmese noodle soup with creamy coconut curry, noodles & assorted toppings



Mains



*GRILLED LOBSTER (FRESH CATCH)



Served with lemon wedges, melted butter, and sides of grilled vegetables & saffron mashed potatoes.
*Subject to availability**



Dessert



COCONUT PANNA COTTA



675

Coconut panna cotta served with saffron dry fruit rabri, topped with blueberry compote.

Each signature dish at Khambir blends
authenticity with innovation.
A fine balance of tradition, texture, and taste.

BREAKFAST MENU

8:00 AM- 10:30 AM

International Breakfast

-  **Pancakes**  325
Caramelized banana, honey, maple & fresh fruit
-  **Waffles**  325
Chocolate sauce, maple syrup & fresh fruit
-  **Organic Eggs**  275
Fried egg, scrambled eggs, Benedict, masala omelette, served with toasted bread, chicken sausages, hash brown & herb-sautéed vegetables
-  **Mushroom Cream Toast**  325
Creamy garlic mushrooms served on toasted bread, topped with fresh herbs
-  **Sesame Avo Toast**  375
Creamy smashed avocado on toasted bread, topped with sesame, fresh herbs & a squeeze of lime.
-  **Choice of Cereal**  275
Cornflakes, Muesli & Chocos
-  **Tropical Smoothie Bowl**  350
Tropical smoothie bowl with fresh fruits
-  **Shakshuka**  375
Spicy tomato sauce with poached eggs, served with herb-toasted bread
-  **Turkish Eggs**  375
Fresh Greek yogurt spread, poached eggs, fennel leaves, cayenne pepper & chilli oil, served with herb-toasted bread

Indian Breakfast

-  **Parantha**  275
options of potato, paneer & cauliflower, served with yogurt, mixed pickle & butter
-  **Poori Bhaji**  275
Deep-fried Indian breads served with vegetables in a thick potato curry & mixed pickle
-  **Poha**  275
Soft-cooked poha with mild spices, herbs & a hint of lemon, comfort in every bite.
-  **South Indian Selection Of The Day**  350
Choice of idli, dosa or uttapam, served with chutney & sambar
-  **Goan Ros Omelette**  325
Fluffy, Indian-style omelette topped with a spicy, flavorful gravy, served with poi bread

LUNCH & DINNER

MENU

12:00 PM- 10:30 PM

Soup

-  **Vietnamese Bok Choy**  200
Stir-fried bok choy with garlic and a hint of sesame oil
-  **Tomato And Basil**   250
Creamy, tangy soup served with croutons
-  **Manchow**   200 | 245
 Spicy soup with ginger, garlic & crispy noodles
-  **Portuguese Soup**  375
A flavorful seafood broth with calamari, prawns, olives, and a hint of garlic and olive oil

Salad

-  **Green Salad**  200
Fresh veggies with chillies & lemon wedges
-  **Greek Salad**  450
Iceberg lettuce with bell peppers, olives, feta & citrus dressing
-  **Fattoush**  350
Mixed vegetables, lettuce, sumac dressing & crispy lavash
-  **Caesar Salad**   400 | 450
 Crisp iceberg lettuce with croutons, parmesan, and house dressing
-  **Burrata Salad**  575
Fresh arugula, tomato, and creamy burrata with balsamic vinaigrette

Appetizers: International

-  **French Fries**  300 | 350
Peri peri or plain fries served with garlic aioli
-  **Cheese Cigar Rolls**   300
Crispy fried cheese rolls served with jalapeño aioli
-  **Guacamole Bowl**  375
Avocado served with shallot, tomato, and lime, served with tortilla chips
-  **Chicken Satay**   450
Grilled chicken skewers served with Thai peanut sauce
-  **Gambas Prawn Pil Pil**  550
Prawns baked with chilli oil, garlic & paprika
-  **Wok Tossed**    375 | 450 | 650
 Mushrooms, paneer or indo-Chinese chicken with bell peppers in soya garlic sauce

-  **Panko Crusted Prawns**    550
Crispy spiced prawns with mustard aioli
-  **Calamari**   600
Breaded calamari served with garlic mayo
-  **Fish & Chips**    650
Crispy fried fish served with golden fries
-  **Chimchuri Prawns**  650
Pan-seared prawns tossed in chimichurri sauce

Appetizers: Indian

12:30 PM- 3:30 PM
6:30 PM- 11:00 PM

-  **Tandoori Chicken**   400 | 750
Chicken marinated in yogurt and spices, roasted in tandoor
-  **Tandoori Mushroom**  450
Marinated mushrooms roasted in tandoor
-  **Ajwain Paneer Tikka**   500
Paneer marinated in spiced yogurt, cooked in tandoor
-  **Choice Of Seafood**    550 | 695
Prawns or Pomfret marinated in spiced yogurt and grilled in tandoor
-  **Murg Angara**   650
Char-grilled chicken cooked in a spicy marinade
-  **Achari Fish Tikka**   700
Achari Fish marinated in mustard & butter

Sandwiches & Burgers

-  **Smoky Mushroom**   400
Sautéed mushrooms and caramelized onions in a smoky BBQ sauce
-  **French Herbs**   450
Chicken sausage with spinach and garlic-herb aioli on a baguette
-  **BLT**    450
Grilled chicken sausage with spinach and garlic-herb aioli on a baguette
-  **Mediterranean Chicken Burger**    500
Chicken patty with cheddar, chili onions, and garlic aioli on brioche

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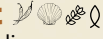
Italian Selection

-  **Margherita Pizza**  **500**
Classic pizza with tomato, basil, and mozzarella
-  **Tuscany Pizza**  **675**
Pulled chicken with mozzarella, caramelized onions, and basil ranch sauce
-  **Floretine Pizza**  **650**
Alfredo sauce with mushrooms, spinach, rosemary, and mozzarella
-  **Chicken Fiesta Pizza**  **675**
Tomato sauce with grilled chicken, chicken salami, kchicken ham and mozzarella
-  **Burrata Pizza**  **750**
Burrata cheese & mature basil olive oil
-  **Choice Of Pasta**  **650 | 750**
 Choice of Pasta: Penne | Spaghetti
Choice of Sauce:
Pomodoro / Alfredo / Pesto Cream / Aglio Olio
-  **Chicken Parmigiana**  **675**
Shallow-fried chicken served with spaghetti in pomodoro sauce & parmesan cheese.

Mediterranean Selection

-  **Chicken Arayes**  **575**
Pita pockets stuffed with seasoned minced chicken, grilled until crispy
-  **Chicken Dolma**  **575**
Steamed cabbage roll stuffed with herbed rice & chicken
-  **Chicken Majboos**  **675**
Arabic-spiced rice with molasses-glazed chicken, served with garlic sauce
-  **Mezze Platter**  **675 | 850**
 Pita & lavash bread with hummus, tzatziki, baba ghanoush, pickled vegetables, tabbouleh, falafel or chicken kebab

Goan Selection

-  **Caldeen**  **450 | 500 | 550 | 600**
 Veg | Chicken | Fish | Prawns
Served with rice
-  **Xacuti**  **450 | 500 | 550 | 600**
 Veg | Chicken | Fish | Prawns
Served with rice
-  **Chicken Cafreal**  **675**
Pan shread chicken with cafreal masala served with poi bread
-  **Rawa Fried Pomfret**  **675**
Crispy fried pomfret in a semolina crust
-  **Prawns Balchow**  **750**
Pan-seared prawns in Balchow masala, served with Goan poi bread

Indian Selection

-  **Dal Tadka** **350**
Yellow lentils tempered with cumin seeds
-  **Vegetable Selection**  **475**
Mix Veg | Matar Mushroom
-  **Paneer Selection**  **550**
Shahi | Kadhai | Tikka Masala | Palak | Makhani
-  **Chicken Selection**  **675**
Butter | Tikka Masala | Kadhai | Lababdar | Curry
- Rice & Noodles**
-  **Choice Of Rice** **200**
Steamed | Jeera | Peas | Fried
-  **Fried Rice** **350 | 400**
 Veg | Chicken
-  **Choice Of Noodles**  **375 | 450**
 Chilli Garlic | Hakka | Burnt Garlic
-  **Choice Of Biryani**  **500 | 700 | 800**
 Served with raita and papad
Veg | Chicken | Seafood

Breads

-  **Roti**  **40 | 70**
Tawa | Tandoori
-  **Naan**  **100**
Plain | Garlic | Cheese
-  **Lacha Paratha**  **100**
Plain | Pudina
-  **Stuffed Kulcha**  **200**
Served with yoghurt and pickle
Aloo | Mix | Paneer

Dessert

-  **Baklava**  **350**
Puff pastry stuffed with dry fruits, served with rabri
-  **Chocolate Brownie**  **350**
Served with ice cream
-  **Umm Ali**  **350**
Puff pastry crisps soaked in sweetened milk, topped with whipped cream & baked
-  **Tiramisu**  **375**
Coffee-soaked ladyfingers layered with mascarpone and dusted with cocoa

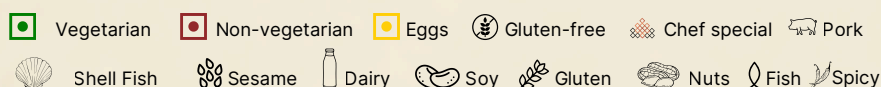
Non-Alcoholic Beverages

Tea 🍵	100
Milk Masala Black Earl Grey	
Choice Of Coffee ☕	250
Cappuccino Espresso Latte Mocha	
Bottled Water	150
Mineral Sparkling Tonic Soda	
Refreshers	190
Fresh Lime Soda Fresh Lime Water Fresh Lime Mint Peach Lemon Ice Tea	
Aerated Beverages	200
Coke Sprite Diet Coke	
Virgin Mojito	250
Yogurt Whips 🥛	250
Sweet Lassi Salted Lassi Butter Milk Masala Chaas	
Seasonal Fruit Juice	250
Orange Watermelon Tomato & Carrot	

Smoothies & Boosters

Zesty Avocado	350
Avocado blended with yogurt, lime, and fresh basil	
Beetroot Bliss	350
Spinach, red apple, beetroot, and pomegranate blend	
Sun Burn	350
Refreshing blend of watermelon, pineapple, coconut, mint, and lime	
Hangover	350
watermelon, cucumber, lime, ginger and spinach	
Vitamin Sea	350
Kiwi, watermelon, lime & mint leaves	
Kick Starter	350
Mint leaves, watermelon, ginger, apple, cucumber & carrot	
Berry Pop	350
Blueberry, raspberry, blackberry & lime	
Pink Sherry	350
Frozen strawberry, banana, sunflower seeds & yogurt	

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