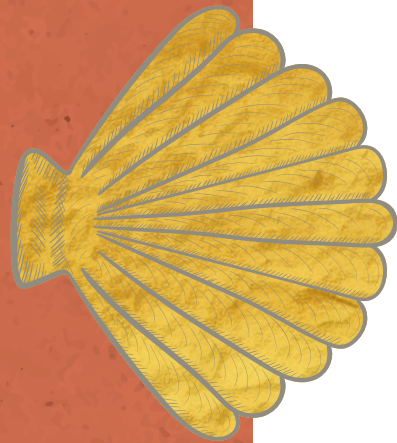


COHIN

ARTISTRY COOKING & SIP





SEEK . SIP . SAVOUR



'CO' taken from Cosmos
// harmonious universe

'HIN' a Japanese word
// seashore or water's edge, also signifies elegance, grace, refinement

At COHIN, artistry meets precision and passion meets plate, an everyday celebration sprinkled with contemporary ideas served to you in our unique flair. Inspired by the natural & mystical, welcome to our coastal oasis to slow down and unwind.

Make your way to a seeker's find, moments sublime and an experience that lingers on. Slow down take your time as the dishes at Cohin are meant to be savoured with all your senses. A dining delight that transcends the ordinary. Our gastronomic expeditions, explore uncharted territories with an open invitation, infusing the everyday with an exhilarating energy, making the familiar feel like a thrilling expedition.

Rooted in culture and tradition, our culinary philosophy is highly inspired by local flavours. There is a unique Indian touch to all creations. Simplicity combined with innovation is an art and we are here for it. Our family of Chefs constantly bend the rules and approach each dish/ recipe with a fresh perspective. Focusing on the essence of each ingredient, taste, texture, freshness and authenticity becomes our benchmark. Our constant muse, the serenity and symphony of the Siolim River in front of us.

Every dish here is a labour of love by every individual behind the kitchen doors and we hope you love them back. Thank you for being here:
Savour the Moment.

~ Chef Chanchal (Co-partner) & Team ~



COHIN EXPERIENCE



Ooh La La Bun ●●	835
Goan Bun, Spiced Saffron Milk Soaked, Bharwan Gucchi/ Slow Braised Nihari Lamb Shoulder, Slice Of Brie, Spicy Nuts Soil	
Mushroom Éclair Wrap ●	595
Cheese Polenta Cake Cylinder, Mushroom Chocolate Stuffed, Spicy Carrot Yogurt	
Goan Inspired Cheese Platter ●	2495
An Experience Of Gourmet Selection Of Cheese Produce Of Goa, Breads And Local Fruits	
Mashed Avocado Achappam ●	595
Mex Avocado Mash, Crisp Kalonji Achappam, Cheese Espuma, Goan Pickle Masala	
Umami Chicken Tikka Éclair ●	795
Cashew Imli Chutney Top Coated, Chicken Tikka Ceviche, Indian Jalapeno Dollop	
Malai Chicken Gujiya ●	715
Malai Masala Crumbled Chicken, Rolled In Crisp Pastry, Baked, Chilli-Lemon Chutney	
Crab and Prawn Vol-Au-Vent ●	895
Puff Pastry, Crab Meat & Prawn, Thermidor Sauce, Peas, Lemon Zest	

SMALL EATS

POUTINE

(Fries, Cheese Curd, Gravy)

Classic Truffle Poutine	485
Chicken Florentine Poutine	595
Sticky Pork Poutine	635
Seafood Poutine	695



● VEG ● NON-VEG ● CHEF SPECIAL

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SMALL EATS

VEGETARIAN

Mushroom Puri 🍽️	525
Jeera Sweet Potato, Chaat Kheer Mushroom Pate, Date Syrup, Saffron Pineapple Chutney	
Cauliflower Taco	525
Sweet Corn And Mexican Bean Salsa, Guac, Tahini-Chili Dressing	
Surkh Paneer Tikka	585
Cottage Cheese Tikka, Kashmiri Chilli, Caraway Seeds, Hung Curd	
Raw Banana Croquette	525
Ghee Seared Raw Banana Cake, Peanut, Cashew And Hung Curd	
Dahi Kebab Roll	585
Hung Curd, Cream Cheese, Bread, Pepper, Onion	
Sunehri Malai Broccoli	585
Coal Charred Florets, Cream Cheese, Cashew, Curd-Saffron, Gold Leaf	
Kung Pao Chestnut	555
Peanut, Broccoli, Water Chestnut, Szechuan Peppercorn, Tofu	
Paneer Tsukune 🍽️	555
Paneer Kofta Skewer, Confit Garlic Mayo, Shichimi Togarashi Coated, Parmesan Shavings	
Spinach Saag Dip 🍽️	525
Baby Spinach, Fenugreek, Crispy Okra, Cauliflower Puree, Parmesan, Paratha	
Kashmiri Nadru Bhel	525
Crunchy Nadru With Many Condiments, Chatpata Sauces	
Paneer Bhurji Lifafa 🍽️	555
Milk Paneer Crumble, Rolled In Kataifi, Spicy Orange Chutney, Brown Onion Chutney	
Sweet Potato and Labneh 🍽️	555
Baked Cajun Potato, Confit Garlic Labneh, Spiced Berry, Spring Onion Mash Avocado	
Goan Jackfruit Taco 🍽️	555
Local Spiced Jackfruit, Soft Taco, Pico De Gallo, Goan Local Cheese Gravy	

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SMALL EATS

NON-VEGETARIAN

Blue Cheese Chicken Tikka Classic Chicken Tikka, Finish In Blue Cheese Cream	695
Tandoori Murgh Half Spring On Bone, Kashmiri Chilli, Fenugreek, Hung Curd	695
Tohan Mosdeng- Tripura Chicken Chakhna  A Tribal Style Tender Chicken Chakhna, Chatpata And Healthy	615
Togarashi Wings Soy Garlic And Sesame	675
Red Hot Chilli Chicken Kashmiri Chilli, Boriva Chilli, Chicken Thigh, Szechuan Peppercorn, Jalapeno And Peppers	695
Spice Lamb Hummus Balloon Bread, Spicy Olives	695
Doodhiya Mutton ki Chaap Baby Lamb Ribs, Milk, Cheese, Cashew	735
Crispy Fish Taco Crispy Snapper, Soft Taco, Pico De Gallo	695
Sea Croquettes  Saffron Aioli, Herb Oil, Lemon Vinaigrette, Apple-Popcorn Salad	745
Smoked Chilli Crab  Little Cantonese, Goan Crackled Whole Crab, Spicy And Smoky	795
Prawn A La Plancha Tiger Prawns, Rosemary And Confit Garlic, Fenny-Chilli-Cashew Salsa	745
Fried Calamari Calamari & Squid Heads, Lime Mayo, Tomato, Cucumber Pickle	745
Sticky Pork Belly  Honey Chilli Mustard Glaze, Apple Coriander-Mint Slaw, Local Bread	745

BURGERS

Sticky Pork and Chorizo Burger   Comeback Sauce, Smashed Double Pork And Chorizo, American Cheese, Hawaiian Bun	695
Smashed Lamb Burger  Double Cooked Lamb, Comeback Sauce, Chilli-Champagne Onion, American Cheese, Hawaiian Bun	695
King Mushroom Burger   Smoked Mushroom, Comeback Sauce, Chilli-Champagne Onion, American Cheese, Hawaiian Bun	695

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SOUPS

Tamatar Dhania ●	385
Tomato Broth, Spices, Coriander, Savoury Crisps	
Asian Hot & Sour Tea ●	385
Flavour Of Soy, Asian Grown Spice, Last Minute Flavour Blast Drop	
Double Gazpacho Soup ●	385
Farm Tomato, Hint Of Beet, Red Melon With Herb Infused Cold Soup	

SALADS

Goat Cheese Salad ●	535
Goat & Mascarpone Cheese, Apple, Fennel, Radish, Grapes, Savoury Biscuit, Walnut Praline, Lemon & Honey Dressing	
Egyptian Buddha Bowl ● 🍴	565
Full Of Nutrition Bowl Along With Sweet Potato Hummus, Lentils, Pickled Olives, Edamame, Avocado, Bulgur Mix, Local Greens	
Caesar Salad Bruschetta ●	535
Evo And Parmesan-Soaked Bread Toast, Topped With Salad, Glazed Tomato, Olives, Greens, Parmesan Shaving	
Add-on: Anchovies and par-boiled egg	125
Crab and Avocado Salad ● 🍴	795
Green Apple, Radish, Crisp Lettuce, Jerk Aioli, Lemon Vinaigrette	
Add-on: Burrata - 275 / Roast Chicken - 225 / Egg - 75	

DIM SUM

Mushroom Butternut Squash Red Yuzu Kosho, Chilli Sour Dashi ●	435
Chilli Tofu and Avocado, Lemon Umeboshi Mayo ●	435
Chicken, Edamame, Garlic Chives, Ginger Chilli Sauce ●	525
Truffle Chicken Shui Mai with Caviar ●	525
Kaffir Lime Prawn Har-gau ●	645
Pork Belly with Chilly Citrus Miso ●	645

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THINGS WITH NORI

Japanese Eggplant ● 🍣		595
Macha Tempura Eggplant, Nori, Spicy Mango Mousse		
Cucumber and Avocado Maki ●	4/8pcs	445/855
Fresh Crunches, Cheese Mousse, Wasabi Coriander Puree Drizzle		
Crispy Asparagus Uramaki ●	4/8pcs	445/855
Pickle Dashi Root Veggies, Wasabi Lemon Mayo		
Katsu Curry Chicken Roll ●	4/8pcs	495/955
Curried Chicken Strips, Wasabi Parmesan Mayo, Cured Egg Grated		
Spicy Tuna Uramaki ●	4/8pcs	675/1295
Paprika Aioli, Garlic Chips, Peppercorn Cheese-Mayo		
Spicy Salmon and Crispy Asparagus ●	4/8pcs	675/1295
Jalapeno And Quinoa Cream, Togarashi, Sesame		
Prawn Tempura Maki Roll ●	4/8pcs	675/1295
Truffle Yuzu Kosho, Shiro Dashi Espuma		
Glazed Pork Poee Nori Sando ● 🍣		695
Honey Vinegar Glazed Pork Belly, Nori, Poee Bread		
Nori Tacos ● 🍣		695
Snapper Tempura, Wasabi Nikiri Sauce		

PIZZA

Bufalina ●		645
Fresh Buffalo Mozzarella, Tomato, Basil, Olive Oil		
Cheese Lovers ●		645
3 Type Of Cheese, Fresh Crush Basil, Olive Oil		
Park of Veg ●		645
3 Peppers, Spinach, Corn, Zucchini, Smoked Onion, Basil		
Paneer Station ●		665
Paneer Tikka, Bell Peppers, Jalapenos, Corn, Mint Chutneys		
Shrooms and Spinach ●		665
Seasonal Variety Of Mushrooms, Spinach, Garlic, Feta		
Desi Chicken Station ●		725
Tandoori Chicken Shredded, Onion, Coriander, Kasturi Methi		
Hot Chicken Coach ●		725
Cajun And Peri Peri Chicken, Corn, Coriander, Olives, Spinach		
Lot More of Chicken ●		795
Smoked Chicken, Chicken Sausages, Chicken Tikka, Buffalo Mozzarella, Smoked Onion, Arugula		
Lamb Meat Ball ●		795
Mini Spiced Balls, Smoked Onion, Lamb Keema, Shredded Mozzarella, Green Chilli, Olives		
Pepperoni ●		835
Pork Pepperoni, Shredded Mozzarella, Basil		
Di Maiale ●		895
Bacon, Pork Sausage, Beans, Tomato Sauce, Eggs, Mozzarella		

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MAINS

VEGETARIAN

King Oyster Steak 	795
Charred Cauliflower Steak Bed, Chargrilled Oyster, Green Olives And Caper Salsa, Parmesan Cauli Puree, Garlic-Leek Oil	
Rissoto Melanzane	695
4 Different Stages Of Tomato Rissoto	
Add-on: Burrata	275
Mushrooms and Rissoto	735
Morels, Varieties Of Oyster, Seasonal Added Mushrooms	
Add-on: Burrata	275
Spicy Rigatoni	575
Pink Sauce, Parmesan	
Napoletana	575
Tomato Based Sauce, Basil, Roasted Tomatoes, Fresh Rigatoni	
Exotic Mushroom Open Lasagna	675
Exotic Mushrooms, Porcini Stock, Crème Fraiche, Truffle, Parmesan, Fresh Lasagna Sheets	
Cacio E Pepe	675
Parmesan, Black Pepper, Fresh Tagliatelle	
Mediterranean Pasta	675
Tomatoes, Kalamata Olives, Capers, Lemon, Confit Garlic, Artichoke Crisps, Spaghettoni	
Corn & Burrata Ravioli 	725
Charred Sweet Corn, Burrata, Fresh Truffle, Thyme & Basil Butter Sauce	





NON-VEGETARIAN

Truffle Roasted Chicken	695
200g Chicken Supreme, Charred Porcini Mushroom, Truffle Roasted Potato	
Rustic Bolognese	745
Lamb Mince Cooked In A Cinnamon Spiced Tomato Sauce, Fresh Rigatoni	
Fish and Chips	745
Whole Snapper Fillet Fry, Home Cut Chips, Truffle Peas Mash, Organic Tartare	
Pan Seared Sea Bass	745
200g Sea Bass, Tomato, Fresh Herbs, Toasted Coriander Seeds, Artichoke, Olive Oil	
Mussels in Coconut Broth 	835
Kafir Lime, Ginger, Coconut Milk	
Seafood and Rissoto	945
Fresh Catch Seafood, Pepper Perfumed, Saffron Cream	
Linguine Vongole 	745
Garlic Sautéed Clams, Aged White Wine, Chilli Oil	
Lobster Pasta 	2695
Lobster, Roasted Cherry Tomatoes, Napoletana, Crème Fraiche, Garlic, Chilli, Red Onion, Fresh Tagliatelle	
Chargrilled Seafood Platter	3445
Lobster, Prawns, Sea Bass, Calamari & Squid Heads, Cream-Cheese Baked Mussels And Clams, Apple Salad, Lemon Chilli Butter Sauce, Local Butter Bread	

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INDIAN VEGETARIAN

Dal Cohin 	535
Long-Hour Braised Lentil, Tomato, Cream, Butter, Fenugreek	
Palak Meethdi 	565
Spinach With Overnight-Soaked Dates, Garlic And Roasted Walnut Kernels	
Dum ki Singhada Gucchi 	895
Kashmiri Morel Mushroom, Water Chestnut, Almond, Onion-Curd, Saffron	
Chakki Paneer	595
Farm Fresh Paneer In A Tangy And Spicy Yogurt Gravy	
Singhada Mirch Edamame	595
Edamame, Chilli, Water Chestnut, Cumin Bhang Jeera	
Bhee Saag	595
Lotus Root, Spinach, Fenugreek, Chilli, Caramelized Onion	
Gourmet Butter Paneer	595
Goan Cashew And Tomato Gravy, Ghee Makhana	
Jackfruit Laal 	635
Old Rajasthani Recipe, Enriched Chilli Gravy	

NON-VEGETARIAN

Kunni Murg 	655
Chicken Cooked On The Bone In An Earthen Pot, Garlic Bulb, Stone Flower Spice And Mustard Oil	
Attari Murg	655
Attari Style Creamy Tomato Chicken Curry With Fenugreek, Ginger And Spices	
Butter Murg	685
Chicken Slow Cooked In Cashew-Tomato Gravy	
Murgh Wajid Ali 	685
Boneless Chicken, Onion-Curd, Poppyseed, Coconut	
Tellicherry Fish & Prawn Curry	765
Coastal Seafood Curry With Peppercorn Sauce	
Keema Ladi Pav	695
Lamb Mince, Burnt Tomato-Chili Mash, Mint Lime Chutney	
Kangra Khodiya Gosht 	755
Pahadi Special Mutton Curry With Hand Ground Charred Walnut Ink	
Dum Nalli	755
Slow Cooked Baby Lamb Shank In Yogurt	
Assamese Pork Curry 	755
Earth Pot Style Cooked, Organic Gravy, Boiled Rice And Veggies	

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ROYAL RICES

Kala Moti Gucchi Pulao ● 🍳	875
Black Gram And Kashmiri Morel Pulao With Ori Raita	
Pakke Gosht ki Biryani ●	765
Hyderabadi Special, Slow Cooked Baby Loin, Saffron Rice Along With Potli Masala	
Murgh Dum Biryani ●	675
Cooked In Sealed Lagan, Saffron Spiced Rice, Spices	

ASIAN

Japanese Grilled Sweet Corn ● 🍳	595
Chilli Ponzu Butter, Sesame, Lime And Shiso Leaves, Pad Thai Noodles	
Shio Paitan Ramen ● ●	595/675
Slow Cooked Broth With Dashi, Seared Tofu/Chicken, Drizzled Mayu	
Grilled Fish Unagi ● 🍳	745
Kinshi Tamago, Pickled Ginger, Sansho, Unagi Truffle Sauce	
Baked Sweet Miso Snapper ●	745
Citrus Miso Sauce, Tamarind Rice Noodles, Crunches	
Baked Lobster ● 🍳	2695
Miso Butter, Jalapeno, Sweet Ginger, Crispy Wasabi Peas, Yuzu Bok Choy	
Butter Baked Crab ● 🍳	885
Ponzu Butter, Red Kosho Dip, Truffle Butter Rice	

SIDES

Homemade Potato Crisps	275
Fries	275
Herb Mash	275
Grilled Asparagus	355
Sautéed Spinach	195
Sautéed Broccoli	275
Cauliflower & Truffle Purée	355

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INDIAN BREADS

Gola Paratha	115
Kerala Paratha	125
Amritsar Wadi Kulcha	155
Bakarkhani	175
Bajra Roti	175
Mushroom Kulcha	195
Parmesan Chur Chur Paratha	195
Butter Naan	115
Garlic Naan	125
Tandoori Roti	95

DESSERTS

Kataifi Mille Feuille 	455
Airy Puff, Berry Sorbet, Lemon Balm Curd, Vanilla Custard	
Mango Panna Cotta	455
Mango Elderflower Panna Cotta, Sago, Almond Crumble, Mango Leather	
Basque Cheesecake with Berry	455
Szechuan Peppercorn Berry Compôte, Fresh Berries, Cookie Crumble	
Texture of Chocolates 	585
Velouté, Pudding, Mousse, Chocolate Soil, Chocolate Rocks	
Nimish a.k.a Lucknow Souffle 	455
Hand Churned Creamy Foam, Rose Water, Saffron, Pistachios, Almonds, Milk, Agave & Caramel Brittle	
Shahi Tukra (Royal Toast)	455
Ghee Roasted Bread Slices Soaked In Saffron Sugar Syrup, Milk, Khoya, Almond Paste Topped With Raisins, Slivered Almonds, Pistachios, Rose Petals & Silver Leaf	

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