FIREBACK

The name Fireback is inspired by the Thai national bird, the Siamese Fireback, and also speaks to the fire-grilled cooking behind many of the restaurant's dishes.

Legendary Chef David Thompson & Brand Chef Kaustubh Haldipur bring authentic Thai flavours to Goa. Please see the chilli sign on some dishes and ask your server for guidance as familiar dishes may be bold, fiery, and uncompromising.

SOUPS

Coconut & Galangal

- mushroom, kcal 739.50 — 475
- chicken, kcal 895.02 — 525
- prawns, kcal 782.57 — 595

Thai Hot & Sour

- mushroom, kcal 186.22 — 475
- chicken, kcal 314.96 — 525
- prawns, kcal 203.06 — 595

SMALL PLATES

- **Pineapple Salad,** tamarind, peanuts, kcal 340.18 — 445
- **Pomelo Salad,** toasted peanuts, lime zest, sweet and spicy dressing, kcal 175.22 — 445
- **Som Tam,** raw papaya salad, kcal 215.43 — 445
- **Chilli Jam King Mushrooms,** scallions, kcal 430.61 — 675
- **Stir Fried Tofu,** aromatic chilli sauce, kcal 378 — 645
- **Spring Roll,** cabbage, chives, glass noodles, kcal 191.15 — 445
- **Crispy Soft Shell Crab,** smokey tomato relish, fried cashew, raw mango, kcal 372.91 — 1145
- **Fireback Fried Chicken,** chilli soy dip, kcal 550 — 595
- **Stir Fried Chicken,** thai king chilli, basil, kcal 566.70 — 625
- **Stir Fried Lamb Chops,** cumin shallots, kcal 478 — 945
- **Fried Pork Belly,** chilli Jam, charred cabbage, kcal 349.93 — 945
- **Three Flavour Prawns,** sweet & sour glaze, kcal 539.37 — 995

GRILLS

- **Pumpkin & Sweet Potato Gorlae,** cucumber relish, kcal 634.36 — 485
- **Banana Leaf Wrapped Fish,** dry red curry, coconut cream, basil, kaffir lime leaves, kcal 563.23 — 995
- **Thai BBQ Pork Ribs,** pickled ginger, kcal 370 — 995
- **Chicken Gorlae skewers,** cucumber relish, kcal 447.21 — 695
- **Prawns, Nam Jim,** lime & green chilli sauce, kcal 200.79 — 1195

LARGE PLATES

- **Stir Fried Seasonal Greens,** kcal 599.38 — 595
- **Tofu Krapow,** Thai basil, bird's eye chilli, kcal 721.01 — 695
- **Chicken Krapow,** Thai basil, bird's eye chilli, kcal 846.62 — 745
- **Massaman Curry,** pumpkin, potatoes, peanuts, kcal 388.76 — 695
- **Lamb Massaman Curry,** potatoes, peanuts, kcal 821.94 — 945
- **Khmoy Green Curry,** baby corn, heart of palm, kcal 571.83 — 625
  - with chicken, kcal 781.63 — 745
- **Classic Thai Green Curry,** baby corn, heart of palm, kcal 571.83 — 625
  - with chicken, kcal 781.63 — 745
- **Red Curry,** cauliflower, baby corn, snow peas, kcal 515.61 — 625
  - with chicken, kcal 671.81 — 745
- **Red Curry,** soft-shell crab, ginger, lime leaves, kcal 523.74 — 1095

Jungle Curry, assorted thai chilli paste, fresh turmeric,

- with jackfruit, kcal 447.09 — 625
- with grilled pork, kcal 1292.8 — 995

All curries are served with Steamed Jasmine Rice

SIDES

- **Steamed Jasmine Rice,** kcal 320.09 — 245
- **Crab Fried Rice,** kcal 503.11 — 995

Phad Thai

- vegetables, kcal 727.01 — 595
- chicken, kcal 539.47 — 645
- prawns, kcal 659.62 — 995

Please inform us of any allergies and dietary restrictions. Peanuts, fish sauce, and coconut are present in many dishes and customizations are only possible with advance notice. Government taxes as applicable. We do not levy any service charge.

Gluten · Shellfish · Eggs · Fish Sauce · Nuts · Soya