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The spicy mango pickle of South India

**Culinary Maestro
Chef Cyrus Daniels**

The Master of all

A tête à tête with Gary Mehigan

From London to Melbourne

TRIPPIN' ON TAUPE

An ode to Indian food with a comfort twist

By Bindu Gopal Rao



After the success of Titlie Goa and Barfly, Bipin Sibal, a third-generation restaurateur, Karrik Dhingra, a passionate designer, Shyaam Khurana, a health and fitness expert, and chef & entrepreneur Tarun Sibal, have launched Taupe their newest outpost.

In August 2023, the team launched Goa's first Agave-only bar, Barfly and had also planned to add a proper dining forward food space here. Located over a half-acre plot, the team was clear that they wanted to do justice to this 160-year-old Portuguese villa. "It took us eight months to do this, and this is the first time I am doing modern Indian in a 'comfort' avatar. The plates are as modern as possible but are as casual in approach and are flavour forward. They are all bang on in terms of textures, combinations and a lot happening on the fly. It is all about robust Indian flavours that packs a punch, and I am glad I have a team that delivers what I think. There are regional influences, North Indian influences, and things that I have done for the first time, so I am excited for people to try the menu. A menu tells a story, and it took me a while to bring these dishes into one narrative," says Sibal. With about 100 covers, the restaurant has a nice vibe, and the décor is chic with a vintage touch. The landscape around has been curated to add to the aesthetics.

The menu is divided into different sections - Chaats & Salads, Small Plates, Pizza, Pasta & Kulchas, Large Plates and Desserts. Start your meal with the delectable Micro Green Chaat that has dried berries and Dahi chutney and the Creamed Burrata Papdi Chaat, that has Amchur chutney, Achaar puree, Jalapeno, mango and sev that creates a burst of flavour in your mouth. In small plates, Prawn Balchao served with Poi, Hollandaise Sauce and Tobiko is a hands down winner. The OG Chicken Tikka with Japani chutney and Baked Beetroot with coconut creme, toasted coconut and micro greens are other must-tries. In the large plates, the Taupe Mutton Korma served with Khamiri Roti and Tawa Meat served with Phulka are good choices for non-vegetarians. The Veg Rendang Korma with sticky rice and Mango Salad is perfect for vegetarians. End your meal with the delectable Coconut Meal Panna Cotta served with mango, jaggery and Latik crumbs. The panna cotta is just a notch thicker than the coconut malai - which makes it a winner. The fun cocktails here focus on being taste forward and use local ingredients like kokum, jamun, bay leaves, peppercorns, raw mango, and cumin which complements the food. The staff are helpful and can give you suggestions too. In all, do bookmark Taupe for a meal that is full of flavour and taste for your next meal in Goa.

Address: Taupe by Titlie, Anjuna Mapusa Road, Saunto Vaddo, Assagao, Goa 403507

Timing: 12.30pm to 3.30pm & 7.00pm to 11.30pm

Contact Number: +91 92091 69700

Average meal for two: Rs 2000/- without taxes