

Herald Cafe

Celebrate World Cocktail Day with urrack

World Cocktail Day on May 13 is a celebration of cocktails—and what better way to mark the occasion than by paying tribute to Goa's iconic summer drink, urrack. Noted Goan mixologists share their favourite recipes for this refreshing cashew apple juice

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The passion for bartending goes far beyond simply mixing the right ingredients. It's about storytelling, creativity, and honouring local flavours—like urrack, Goa's beloved seasonal spirit. Urrack is a local liquor made from the first distillation of cashew apple juice, known as niro. Lighter and milder than cashew feni—which undergoes a second distillation—urrack has a fresh, fruity flavor and is best enjoyed between March and May, during the cashew harvest. Its short shelf life makes it a truly seasonal delicacy, often savoured chilled and freshly poured. Rohan Barbosa from Moira, who represented India at the Diageo World Class 2019 finals, is known for experimenting with urrack in playful, approachable ways. "A simple urrack cocktail that anyone can make at home uses ingredients found in most local stores,"

he shares. "Just mix 90 ml of urrack with mango squash, a slit green chili, lime juice, and equal parts ginger ale and soda. I call it Mosto Mankurad—or Naughty Mankurad," he laughs. A classic urrack cocktail often includes the spirit as the base, paired with a citrusy soda like Limca or Sprite, or even plain soda with a squeeze of lime, a pinch of salt, and a slit green chilli tucked into or rimmed around the glass for a bold kick. A bar wizard and founder of his own hospitality start-up, Isaac Furtado leads a team of ten bartenders and barbacks. He is taking urrack cocktails to the next level. "We're experimenting with more elaborate recipes—using mango purée, jalapeños, kokum, and a variety of spices and herbs," he explains. "Urrack is a refreshing, uniquely Goan drink that captures the seasonal essence of the

cashew fruit. It's perfect as a simple mix or as a foundation for more inventive concoctions." For Dev Narvekar, cocktails are more than just drinks—they're stories in a glass. "One of my latest creations is inspired by a childhood favorite: the imli pop—a tamarind and jaggery candy every '90s Goan kid remembers," he says. "In keeping with my zero-waste philosophy, I repurpose the leftover tamarind pulp from the cordial as a garnish—sticky, rich, and full of flavour. It's not just sustainable—it completes the story. This drink is a tribute to my roots, my memories, and the incredible versatility of local ingredients—especially urrack, which ties it all together."



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COFFEE: THE VERSATILE CULINARY INGREDIENT



FRAZER GONSALVES
BOI'S URRACK
90ml Urrack
1/2 tsp lime juice
1 pinch of rock salt
1 fresh red chili
90 ml - Kokum water
Top with soda
Can add ice or no
Garnish- tender mango slices



COCKTAIL CULTURE AND CRAFT

Globally, the cocktail scene has undergone a dynamic transformation over the past decade, driven by innovation, sustainability, and a renewed appreciation for craftsmanship. Bartenders are no longer just mixing drinks—they're curating experiences, often drawing from culinary techniques, regional ingredients, and cultural narratives. Low-ABV and no-ABV cocktails have gained popularity, catering to a growing demand for mindful drinking. "It's not just about getting a buzz anymore—it's about flavour, balance, and story," says Rohit Rajput, a Chennai-based mixologist. Another major trend is the resurgence of forgotten or lesser-known spirits, with bartenders reviving ancient recipes and ingredients from different parts of the world—from Japanese yuzu and Mexican tepache to Nordic aquavit. Sustainable mixology is also taking centre stage, with a focus on minimising waste by repurposing citrus peels, using in-house ferments, and favouring local produce.

SWIPE RIGHT

Amber Heard announces birth of twins



In a heartfelt Mother's Day post shared on Instagram, the 'Aquaman' actress Amber Heard announced the birth of her twins, daughter Agnes and son Ocean. "Mother's Day 2025 will be one I'll never forget," Heard wrote alongside a sweet photo of her newborns' feet resting on a baby mattress. "This year, I am elated beyond words to celebrate the completion of the family I've strived to build for years," she continued. "Today, I officially share the news that I welcomed twins into the Heard gang. My daughter Agnes and my son Ocean are keeping my hands (and my heart) full. When I had my first baby girl, Onagh, four years ago, my world changed forever. I thought I couldn't possibly burst with more joy. Well, now I'm bursting—times three."

Over 400 UK artists call for copyright protection

Elton John, Dua Lipa, Coldplay, and Florence Welch are among over 400 artists who have signed an open letter urging British Prime Minister Keir Starmer to update copyright laws in response to the rise of AI technology. "We, along with 400 other creatives, have signed and sent this letter to the Prime Minister, urging him to give government support to proposals that would protect copyright in the age of AI," Elton John shared on social media. The letter comes ahead of a crucial vote on the proposed measures in the House of Lords.



'Shang-Chi' and the 'Legend of the Ten Rings' star Simu Liu and his longtime partner Allison Hsu have announced their engagement. The couple shared photos from the proposal, including a close-up of her stunning oval-cut diamond engagement ring.

DEV NARVEKAR
IMLI POP
60 ml Urrack
60 ml Tamarind and jaggery cordial
30 ml Spice mix
Garnish with leftover from the tamarind cordial



ISAAC FURTADO
GOENKAR ON VACATION
60ml Urrack
10ml Lime juice
20ml Mango purée
3 slices Jalapeño
Shake all the ingredients well, pour it in a glass filled with ice, rimmed with salt and chilli powder, and top it with 10ml of Kokum syrup. Garnish with a raw mango slice.



ROHAN BARBOSA
MAICHO GHO
60ml Urrack
10ml Lime juice
2 slices Jalapeños - (or a green chilli)
2 to 3 leaves Coriander
10ml Honey
10ml Jalapeño Brine
Shake everything with ice and strain into a glass which is rimmed with salt and chilli powder.



THE BITTER TRUTH NO ONE WANTS TO HEAR

Pio Esteves

Tiatr: 'Fatrachea Kallzacho'
Cast: Moses, Satyawant Tari, Melany, Maverick, Sonia, Lanessa, Lawrence de Tiracol, Damiao, comedian Humbert, Amresh, Melisa
Director: Comedian Ambe
Band: Anthony de Velim (first trumpet), Miles (second trumpet), Asley (bass), Joshua (keyboard), Venon (drums)
Stage/Lights: Anthony de Ambaji, Dinesh

The drama centres on a postman named Moses (Moses) and his daughter Melany (Melany), who has just graduated and holds high hopes of securing a government job. In contrast, Moses' brother Jerry (Satyawant Tari) and his only son Maverick (Maverick) are preparing to move abroad. Just as Maverick is ready to leave for the UK seeking greener pastures, a social worker named Pooja (Sonia) arrives and promises Melany a government job. But

the demand is that it will cost 20 lakhs. This demand leaves Moses anxious. How can a humble postman arrange such a large sum? But he refuses to give up. Driven by his love for his daughter, he somehow manages to gather the money and hands it over to Pooja. The next step is to know when the promise made by Pooja will be fulfilled. Moses knocks at Pooja's door, but no positive response follows. Pooja plays hide and seek and Moses feels discouraged. Meanwhile, Maverick returns from UK content with the

earnings made and he makes a mockery of Melany. But will he spend his hard-earned money on something worthwhile? Or will he waste it lavishly? Moses, however, is left in the lurch, burdened by loans and betrayed by Pooja's false promises. What happens next unfolds in the compelling second half of the drama. On the other hand, candidates seeking government jobs get through with big offers and secure posts in the police department. But Moses stands nowhere after taking loan and fulfilling the demand made by Pooja. What follows next is worth the watch in



the second half of the drama. Comedian Ambe's Easter release 'Fatrachea Kallzacho' focuses on extortion of money which is rampant in government offices. False promises made by the influential often leave the common man and his poor family dejected and depressed. Moses stands out in his fatherly character, while he is ably supported by

Tiatr Review 'Fatrachea Kallzacho'

Melany. There are fine acts from Satyawant Tari and Maverick as well, with backing from Lanessa. Sonia plays the role of a

villain and does justice to her character. Lawrence de Tiracol as PSI and Santan as a bouncer look comfortable in their respective roles. Damiao also makes brief, but convincing entries as a wealthy man. For some comedy on stage, there's comedian Ambe with Humbert taking along Amresh and Melisa with them and they entertain the audience with a good dose of laughter pills. In the section of songs, there's Melisa and Lanessa stepping on stage for the opening song, followed by solos from Xavier Gomes, Melisa, Santan, Marcus Vaz and Lawrence de Tiracol. There are other songs from Amresh, Ambe, Lawrence de Tiracol and Melisa. A comedy solo from Maverick and another song by Xavier Gomes and Marcus Vaz on vulgar comedy prevalent on today's tiatr stage receive encore from the audience. A duet and a trio went amiss in the presentation. Anthony de Velim and his musical band provided good live music offstage. The stage sets are by Anthony de Ambaji, while Dinesh has assisted with the lights.