

TASTE OF GOA

STARTERS

Onion Palak Bhajia v / vg / gf 4.35

Chopped onion and spinach in light batter and spices and deep-fried

Batata Wada v / vg / gf 4.35

Mashed potato patty coated in chickpea flour and deep-fried, often served hot with chutney

Lamb Samosa 4.35

Deep fried pastry filled with mince lamb and green peas

Paneer Pakora v / gf 4.45

Homemade cottage cheese coated with light batter and deep fried

Paneer Tikka v / gf 4.45

Paneer pieces barbecued in clay oven

Chicken Chaat gf / 5.45

Cooked chicken pieces with fresh tomatoes and coriander in a hot and sour sauce

Prawn Butterfly 6.45

Prawns marinated in spices and served with green sauce

Tandoori Chicken Wings gf 5.95

Chicken wings barbecued in a charcoal clay oven

Lamb Tikka gf 5.95

Pieces of lamb barbecued in a charcoal clay oven

Sheek Kebab gf / 5.95

Minced lamb kebab

Chicken Tikka gf 5.65

Tender boneless juicy chicken pieces barbecued in a charcoal clay oven

Peri Peri Fish gf / 7.45

Pieces of fish barbecued in special peri peri spices

Prawns Balchao Roll 7.95

Prawns cooked with medium hot goan balchao spices and rolled in chapatti

Mixed Grill Kebab (3 People) gf 15.95

Sizzling chicken tikka tandoori chicken lamb tikka sheek kebab prawn green peppers and onions

v - Vegetarian

vg - Vegan

gf - Gluten free

ve - Vegetarian but contains eggs

Spice Level: Mild to medium, Medium to hot, Hot, Very Hot!

Please notify the staff of any dietary or allergy requirements.

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CHEF'S SPECIAL MEALS

Vegetarian Thali v / vg / gf

15.95

Traditional Indian set meal with batata wada mixed vegetables chana masala saag dal pilau rice raita and roti.

Non Vegetarian Thali gf

16.95

Traditional Indian meat set meal with tandoori chicken sheek kebab keema masala chicken korma chicken curry salad dal pilau rice and naan.

Fish Thali gf

18.95

Traditional Indian set meal with fish tikka prawn tikka Goan fish curry prawn curry mashli ghashi dal pilau rice and naan.

CHICKEN

Chicken Tikka Masala gf

9.95

Tender pieces of barbecued chicken cooked in a special mild sauce with cream and almond powder

Chicken Saag gf

10.25

Pieces of tender chicken cooked with spinach

Chicken Pistachio Korma gf

9.95

Chicken cooked in mild sauce with almond pistachio and cream

Chicken Karahi gf / 🌶️

9.95

Chicken with spices and green chillies served in a karahi

Chicken Shahi gf

9.95

Barbecued chicken pieces cooked in mild spices with fenugreek nuts and fresh cream

Chicken Jalfreizi gf / 🌶️🌶️🌶️

9.95

Tender chicken pieces cooked with fresh ground spices onions hot chillies and tomatoes

Chicken Dansak gf / 🌶️🌶️

9.95

Chicken cooked in lentils in a medium hot sweet and sour sauce

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Spice Level: 🌶️ Mild to medium, 🌶️🌶️ Medium to hot, 🌶️🌶️🌶️ Hot, 🌶️🌶️🌶️🌶️ Very Hot!

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LAMB

Kashmir Rogan Josh gf / 🌶️ 10.95
Pieces of lamb cooked in medium hot spices with tomatoes green peppers herbs and nuts

Lamb Apricot & Lychees gf / 🌶️ 10.95
Lamb flavoured with herbs and cooked with mild spices and cream

Lamb Korma gf 10.95
Tender lamb marinated and prepared in a creamy sauce with almonds and pistachio nuts

Karahi Lamb gf / 🌶️ 10.95
Lamb with spices and green chillies served in karahi

Saag Lamb gf / 🌶️ 10.95
Pieces of tender lamb cooked with spinach

Keema Masala gf 10.95
Mince lamb cooked with peas, garlic, ginger, tomatoes and freshly ground spices

Lamb Kofta Curry gf / 🌶️🌶️🌶️ 10.95
Dumplings of mince lamb with spices then cooked in a spicy creamy sauce with green peas

PRAWNS

Prawns Curry gf / 🌶️🌶️ 10.95
A speciality of Mangalore prawns cooked with medium hot coconut based sauce

King Prawns Masala gf 12.95
King prawns cooked in a thick tandoori sauce with cream and almonds

Karahi King Prawns gf / 🌶️ 12.95
King prawns cooked with green chillies and medium spices served in a karahi

Saag Prawns vg / gf / 🌶️ 11.95
Prawns cooked in spinach

Prawns Dansak gf / 🌶️🌶️ 11.95
Prawns cooked with lentils in a medium hot sweet and sour sauce.

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GOAN SPECIALITIES

Vindaloo gf / 🌶️🌶️🌶️ 10.95
Traditional authentic Goan vindaloo made with special Goan spices and vinegar can be made with chicken or lamb .

Pumpkin Curry v / vg / gf / 🌶️ 8.95
Pumpkin cooked in medium hot coconut based manglorian style

Karahi Chilly Methi Paneer gf / 🌶️🌶️ 9.95
Homemade cottage cheese tossed with methi green pepper chilly and karahi masala

Baingan Masala v / vg / gf / 🌶️ 8.95
Aubergines cooked with mild spices

Saag Crab gf 12.95
Crab cooked with cashew nuts raisins coconut mild spices and spinach

Taste Of Goan Curry gf / 🌶️🌶️ 11.45
Pieces of chicken or lamb cooked in medium-hot coconut sauce

Goan Hara Fish Curry gf / 🌶️ 11.95
Codfish cooked in a medium hot spicy sauce with fresh coriander and chillies

Green Chicken Masala gf 10.45
Tender chicken pieces steamed in a green sauce made with green coriander and chillies

Lamb Xacuti gf / 🌶️🌶️ 11.45
A very famous goan dish prepared with coconut vinegar garam masala and spices medium hot

Goan Mashli Ghashi gf / 🌶️ 11.95
A medium spicy fish curry with kokum southern spices and coconut

King Prawn Ambot Tik gf / 🌶️🌶️🌶️ 12.95
King prawns cooked with a special goan spicy and sour sauce with kokum and tamarind

Chicken Cafreal gf 11.45
Sizzling tender juicy chicken marinated with green herbs and ground spices and grilled over charcoal

Mango Chicken gf 10.95
Chicken pieces cooked with mango cream and nuts.

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CLAY - OVEN SPECIAL

Lamb Chops ^{gf} 13.95
Lamb chops marinated in a mild sauce & barbecued in a clay oven

Tandoori Chicken ^{gf} 9.95
Tender half chicken with bones cooked in charcoal oven

Chicken Tikka ^{gf} 9.95
Tender boneless juicy chicken marinated in a yogurt based sauce and barbecued in a clay oven

Lamb Tikka ^{gf} 10.95
Lamb marinated in a yogurt based sauce and barbecued in a clay oven comes sizzling

Tandoori King Prawns ^{gf} 16.95
King prawns barbecued in tandoor

Sheek Kebabs ^{gf / 🌶️} 9.95
Minced lamb in tandoori spices

VEGETARIAN

Vegetable Kofta Curry ^{v / gf} 6.25
Dumplings of vegetables in a creamy curry sauce

Aloo Ghobi ^{v / vg / gf / 🌶️} 5.85
Cauliflower and potatoes with medium spices

Bombay Aloo ^{v / vg / gf / 🌶️} 5.85
Potatoes in a sweet and sour sauce

Chana Masala ^{v / vg / gf / 🌶️} 5.85
Chickpeas cooked with fresh tomatoes

Tarka Dal ^{v / vg / gf / 🌶️} 5.85
Mixed lentils cooked with fresh tomatoes in a medium spicy sauce

Bhindi ^{v / vg / gf} 5.85
Fresh okra sauteed onions with herbs & spices

Saag Aloo ^{v / vg / gf} 5.85
Spinach cooked with potatoes

Mushroom Bhaji ^{v / vg / gf} 5.85
Fresh sliced mushrooms cooked with tomatoes & spices

Mutter Panner ^{v / gf} 5.95
Home made Cottage cheese cooked with green peas in a mild creamy sauce

Saag Paneer ^{v / gf} 5.95
Home made Cottage cheese cooked with spinach

Navaratnam Korma ^{v / gf} 6.25
Mixed vegetables cooked with a mild creamy sauce

Mixed Raita ^{v / gf} 3.25
Mildly spiced yoghurt with cucumber tomatoes & onion

Fresh Salad ^{v / vg / gf} 3.25
Tomatoes cucumber lettuce green peppers & onions

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BIRYANI

Vegetable Biryani v / vg / gf	9.95
Mixed vegetables cooked with rice cashew nuts sultanas rose water and served with mixed vegetable curry	
Chicken Biryani gf	10.95
Boneless Chicken cooked with rice cashew nuts sultanas rose water and served with mixed vegetable curry	
Lamb Biryani gf	11.95
Lamb cooked with rice cashew nuts sultanas rose water and served with mixed vegetable curry	
Prawns Biryani gf	12.95
Prawns cooked with rice cashew nuts sultanas rose water and served with mixed vegetable curry	
Chef's Special Mixed Biryani gf	14.95
Chicken lamb prawns & eggs cooked with rice cashew nuts sultanas rose water and served with mixed vegetable curry	

BREADS

Tandoori Roti v / vg	2.95
Whole flour bread	
Naan ve	3.25
Soft bread made with self-raising flour milk and eggs.	
Paratha v / vg	3.45
Soft and flaky bread made from whole wheat flour.	
Chapatti v / vg	2.45
Soft flatbread made from whole wheat flour.	
Peshawari Naan ve	3.75
Soft bread stuffed with almonds sultanas coconut and cream.	

RICE DISHES

Steamed Rice v / vg / gf	3.35
Plain white rice	
Pulao Rice v / vg / gf	3.65
Rice cooked with Saffron	
Egg Fried Rice ve / gf	3.75
Rice cooked with eggs & peas	
Lemon Rice v / vg / gf	3.85
Rice cooked with Lemon and Mustard seeds	
Coconut Rice v / vg / gf	3.95
Rice cooked with Coconut	
Mushroom Rice v / vg / gf	3.95
Rice cooked with Mushrooms	
Vegetable Rice v / vg / gf	4.25
Rice cooked with Mixed vegetables	

Some dishes may contain nuts, cream, ginger and coriander. Please check with staff before your order. Although every care has been taken to remove bones, some may remain
NO SERVICE CHARGE ADDED

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