



# Goa

## New Indian Cuisine

....with love from Sapna Anand

### NIBBLE PLATES

3.00pm-11.00pm

|  |           |
|--|-----------|
| <b>Karwar Soft Shell Crab</b>  | <b>38</b> |
| Semolina crusted spiced soft shell crab  |           |
| <b>Spiced Coconut Prawn</b>  | <b>30</b> |
| Tiger prawn marinated in spiced coconut batter & served with chilli mango salsa            |           |
| <b>Garlic Methi Chicken Skewer</b>   | <b>23</b> |
| Garlic & fenugreek chicken skewers, fire roasted & served with mint chutney                |           |
| <b>Spicy Chicken Lollipop</b> 🌶️   | <b>20</b> |
| Chicken drumettes fried, glazed with sweet & sour sauce                                    |           |
| <b>Mutton Floss Mantao</b> 🌶️  | <b>26</b> |
| Chinese steamed bun stuffed with slow cooked spiced mutton, fried shallots & coriander     |           |
| <b>Goan Beef Cutlet</b>  | <b>23</b> |
| Goan style minced beef cutlet served with roasted chilli tomato dip                        |           |
| <b>Goan Quesadilla</b>   | <b>22</b> |
| Spiced chicken, caramelised onions, pepper, cheese & homemade Goan paste in white tortilla |           |
| <b>Masala Edamame</b> 🌱  | <b>16</b> |
| Edamame tossed in roasted garlic & nigella seeds   |           |
| <b>Vegetarian Mantao</b> 🌱🌶️   | <b>20</b> |
| Chinese steamed bun stuffed with spiced cauliflower, pepper, caramelised onion & coriander |           |
| <b>Stir Fried Bhindi</b> 🌱🌶️   | <b>20</b> |
| Stir fried crispy okra, chickpeas, onion & dried chilli with spice                         |           |
| <b>Baingan Pakoras</b> 🌱   | <b>16</b> |
| Spiced crispy eggplant fritters served with mint chutney                                   |           |
| <b>Papadum with Peanut &amp; Moong Dhal Salsa</b> 🌱  | <b>10</b> |
| <b>Garlic Chicken Nachos</b>   | <b>25</b> |
| Garlic chicken, peanut salsa, sour cream, mozzarella & cheddar                             |           |

🌱 Vegetarian  
Want it more **SPICY?** Just ask our wait staff! 🌶️

Special requests may be chargeable, please check with your server.  
Our menu prices are subject to 10% Service Charge & applicable Government taxes.



**Keema Nachos** 30  
Minced mutton, bell pepper, peanut salsa, sour cream, mozzarella & cheddar

## SMALL PLATES

6.00pm-11.00pm

**Snapper in Turmeric Leaf** 🌶️ 28  
Snapper fillet marinated with Goan red paste, grilled & topped with vegetables

**Prawn/ Fish Mango Curry** 🌶️ 35  
**Prawn** 32  
**Fish** 32

Choice of Tiger prawns or Red Snapper cooked with young mango in mild curry

**Goan Prawn Curry** 35  
Tiger prawns cooked in freshly grated coconut and loaded with spices in rich gravy

**Goan Stuffed Squid** 28  
Grilled squid stuffed with minced prawn in homemade Goan spice paste

**Butter Chicken** 25  
Grilled chicken thigh in mild curry sauce

**Keema** 25  
Slow cooked minced lamb in spices

**Beef Vindalho** 🌶️ 28  
Beef cooked in traditional Vindalho spices, a Goan favourite

**Beef Pepper Fry** 28  
Bite sized chunks of beef laden with spices and freshly ground pepper

**Malabar Mutton Bone Marrow Curry** 30  
Lightly spiced slow cooked mutton curry till soft and tender

**Palak Paneer** 🌱 20  
Pureed spinach & cottage cheese in a mildly spiced sauce

**Mum's Dhal** 🌱 16  
Slow cooked French brown lentils in mild spices

**Vegetable Ishstew** 🌱 22  
A wholesome vegetable stew cooked in coconut milk & served with appams

**Stir Fried Paneer** 🌱🌶️ 20  
Cottage cheese stir fried in sweet spicy sauce with caramelised onion & bell pepper

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## SHARING PLATES

6.00pm-11.00pm

- Garlic Butter Prawn** 🌶️ **58**  
Fresh water prawns cooked in creamy garlic butter sauce  
*Best Paired with: Fried Mantao*
- Cochin Seafood Stew** 🌶️ **68**  
Mussels, snapper, fresh water prawns, squid & scallops cooked in mild coconut curry leaf sauce  
*Best Paired with: Ghee Rice*
- Tandoori Chicken Chop** **33**  
Chicken chop marinated with tandoori spices, served with mint chutney
- Kashmiri Lamb Chop** **95**  
Fresh cut lamb rack grilled with a blend of homemade spices, served with mint chutney  
*Doneness: Medium Well / Well Done*
- Apricot Lamb Shank** **50**  
Slow cooked lamb shank in a blend of spices & apricots  
*Best Paired with: Cranberry Rice*
- Grilled Cauliflower with Smoked Sauce** 🌿 **28**  
Served with a mild smoked fennel tomato sauce & a sprinkle of parmesan  
*Best Paired with: Ghee Rice*

## SIDES

3.00pm-11.00pm

- Steamed Mantao (4 pcs)** **6**
- Fried Mantao (4 pcs)** **6**
- Appam (2 pcs)** **8**
- Pineapple Cumin Rice** **8**
- Cranberry Rice** **8**
- Ghee Rice** **8**
- Raita** **6**

## DESSERTS

3.00pm-11.00pm

- Homemade Ice Cream** **16**  
Choice of Candied Peanut & Caramel / Mango / Rose
- Sweet Appam** **25**  
Choice of  
-Homemade Candied Peanut & Caramel ice cream, salted caramel, coconut milk, sprinkle of brown sugar & dessert brandy,  
OR  
-Homemade Rose ice cream, lychee, coconut milk & coconut flavoured liqueur

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