

KONKAN

APPETIZERS

Basket of Poppadums  €3.50 (1) Dips (7, 10)	Chicken Pepper Fry €10.50 Chicken strips stir fried with spicy crushed peppercorns, ginger & curry leaves. Spicy South Indian flavours. (10)
Samosa Chaat  €9.50 Golden fried pastry wraps with potato filling; yoghurt, sweet & spicy chutneys (1, 7, 10, 11, 12)	Tandoori Chicken €10.50 Chicken on the bone, yoghurt & tandoori spice marinade, grilled in tandoor (7, 10)
Onion Bhajis  €9.50 Onion fritters with mild spices, sweet & spicy chutneys (12)	Seekh Kebab €10.50 Spiced lamb mince kebabs. Tandoor grilled. (3, 7, 10)
Spinach & Potato Tikki  €9.50 Spinach & potato cakes, sweet & spicy chutneys. (1, 10, 12)	Jhinga Tandoori €10.50 Prawns in a carom seed marinade, grilled in the tandoor, sautéed with mildly spiced peppers & onions. (2, 7, 10)
Aloo Anaar Chaat  €9.50 Cold starter of potatoes & chickpeas in pomegranate chutney. Sweet, sour, spicy flavours. (10, 11)	Fried Prawns with Mango €10.50 Prawns with sweet mango & ginger. (2, traces of 1)
Chicken Malai Tikka €10.50 Chicken breast marinated with yoghurt & mild spices; grilled in the tandoor. (7, 10)	Konkani Fish Tikki €10.50 Spicy fish cakes with green chillies, curry leaves & mustard. (1, 4, 3, 7, 10)
Butter Chicken Wings €10.50 Chicken wings tossed in butter chicken sauce (7, 10, 11)	

MAINS

All Mains are accompanied by Steamed Basmati, Pulao or Brown Rice

CHICKEN

Kothmiri Kombda (Coriander Chicken) €21.90 Very popular country style dish from the Western coastal part of India. chicken (on the bone) in a coriander, cashewnut & green chilli sauce. (8, 10)	Chicken Chettinad €21.90 South-Indian style coconut sauce with curry leaves & mustard. Medium Spicy. (10)
Malabar Chicken Curry €21.90 Kerala style coconut milk sauce with onions, black pepper & green chilli. Spicy. (7, 10)	Chicken Jalfrezi €21.90 Chicken tikka, peppers & onions in sweet & spicy tomato sauce. Medium Spicy. (7, 10)
Murgh Methi Malai €21.90 Chicken tikka in a creamy sauce with fenugreek, ginger & turmeric. Mild to Medium Spicy. (7, 10)	Chicken Tikka Masala €21.90 Chicken tikka in a creamy tomato & coconut sauce. MILD & SWEET. (7, 8, 10)
Butter Chicken €21.90 Popular dish from Punjab- chicken tikka in a creamy tomato & butter sauce. Medium Spicy. (7, 10)	Chicken Malai Tikka Main €21.90 Chicken breast with yoghurt & mild spices; grilled in the tandoor, Mild. (7, 10) – Served with yoghurt raita or veg curry on the side
Chicken Kadhai - Indian Style €21.90 With peppers, onions & tomato in a spicy homemade masala. Semi Dry. Spicy. (7, 10)	Tandoori Chicken €21.90 Chicken on the bone, marinated with yoghurt & spices, grilled in the tandoor. Medium Spicy. (7, 10) – Served with yoghurt raita or veg curry
Chicken Korma €21.90 Delicious & creamy saffron, coconut & almond sauce MILD & SWEET (7, 8)	Chicken Biryani €21.90 Basmati rice cooked with chicken, cashew nuts, raisins & whole spices. Spicy. (1, 6, 7, 8, 10, 11) – Served with yoghurt raita or veg curry

LAMB

Lamb Malwani €23.90 Spicy coconut & red chilli masala from the Konkan region. A perfect dish for spice lovers! Spicy. (10)	Lamb Saag €23.90 Creamy spinach sauce with fresh ginger. Medium Spicy. (7)
Malabar Lamb Curry €23.90 Kerala style coconut milk sauce with onions, black pepper & green chilli. Medium Spicy. (10)	Lamb Bhuna €23.90 In tomato & onion sauce with fresh green peppers & onions. Medium Spicy.
Lamb Rogan €23.90 In a ginger, tomato & onion sauce with fresh coriander. Medium Spicy.	Lamb Biryani €23.90 Basmati rice with lamb, cashewnuts, raisins & whole spices. Served with yoghurt raita or vegetable curry. Spicy (1, 6, 7, 8, 10, 11)
Lamb Korma €23.90 Delicious & creamy saffron, coconut & almond sauce. MILD & SWEET. (7, 8)	

FISH & PRAWNS

Fish Goan Recheado	€23.90	Butter Prawns	€22.90
Pan fried Seabass in a traditional red chilli paste sauce from Goa . Spicy. (4, 7, 10, 11)		Prawns in a creamy, medium spiced tomato & butter sauce. Medium Spicy. (2, 7, 10)	
Malabar Fish Curry	€22.90	Prawn Jalfrezi	€22.90
Fish in a Kerala style coconut milk sauce with onions, black pepper & Kerala spices. Spicy. (4, 10)		Prawns with peppers & onions in a sweet & spicy tomato sauce. Medium Spicy. (2)	
Goan Prawn Curry	€22.90	Prawn Biryani	€22.90
A delicious curry of prawns in a green Goan sauce made with whole spices, fennel, curry leaves & coriander. Spicy. (2, 10)		Basmati rice cooked with prawns, cashew nuts, raisins & whole spices. Spicy. (1, 2, 7, 10, 8, 6, 11, 12) – Served with yoghurt raita or veg curry	
Ambua Chingri Maach	€22.90	JhingaTandoori	€22.90
Prawns in a mango & coconut milk sauce with fresh green chillies. Mild to Medium. (2, 10)		Prawns grilled in the tandoor, sautéed with mildly spiced peppers & onions. Mild to Medium. (2, 7, 10) – Dry dish, served with yoghurt raita or veg curry	

VEGETARIAN & VEGAN

Vegean Biryani <small>VEGAN</small>	€21.90	Vegetable Biryani	€21.90
Basmati rice cooked with vegetables, cashewnuts, raisins & whole spices. Spicy. (1, 10, 8, 6, 11, 12) – Served with yoghurt raita or vegetable curry on the side		Basmati rice cooked with vegetables, cashewnuts, raisins & whole spices. Spicy. (1, 7, 10, 8, 6, 11, 12) – Served with yoghurt raita or vegetable curry on the side	
Jackfruit Bhuna <small>VEGAN</small>	€21.90	Vegetable Korma	€21.90
Jackfruit in a tomato & onion sauce with fresh green peppers Medium Spicy.		Delicious & creamy saffron, coconut & almond sauce MILD & SWEET (7, 8)	
Baigan ka Salan <small>VEGAN</small>	€21.90	Vegetable Methi Malai	€21.90
Smoked aubergines in a coconut milk sauce. Medium Spicy. (10)		Vegetables & paneer cheese in a cream & fenugreek sauce with ginger. Mild to Medium Spicy. (7)	
Vegan Kadhai <small>VEGAN</small>	€21.90	Kadhai Paneer	€21.90
Fresh vegetables cooked with peppers, onions & tomato in a spicy masala. Spicy.		Spicy, semi dry dish of Paneer with peppers, onions & tomato. Spicy. (7, 10)	
Vegan Saag Aloo <small>VEGAN</small>	€21.90	Saag Aloo	€21.90
Diced potatoes cooked in a spinach & coconut milk sauce. Medium Spicy. (10)		Diced potatoes cooked in a spinach sauce. Medium Spicy. (7, 10)	
Aloo Gobhi <small>VEGAN</small>	€21.90	Palak Paneer	€21.90
Cauliflower & potatoes in a cumin, tomato, onion sauce. Medium Spicy.		Paneer in a creamy spinach sauce. Medium Spicy. (7, 10)	
Tarka Dal <small>VEGAN</small>	€21.90	Paneer Butter Masala	€21.90
Yellow lentils with a tempering of asafoetida & cumin seeds. Medium Spicy. (10)		Paneer in a spicy & creamy tomato & butter sauce. Spicy. (7, 10)	
Chana Masala <small>VEGAN</small>	€21.90	Jackfruit Butter Masala	€21.90
Chickpeas in a medium spiced curry sauce. Medium Spicy. (1, 10, 11)		Jackfruit in a spicy & creamy tomato & fenugreek sauce. Spicy. (7)	

RICE, NAAN & SIDES

Steamed Basmati Rice	€3.00	<i>All Mains are accompanied by Steamed, Pulao or Brown Rice</i>	
Pulao Rice	€3.00	GOC Naan 1, 3, 7	€4.50
Basmati rice with fried onions & whole spices		Garlic, Onion & Coriander Naan	
Brown Rice	€3.00	Peshwari Naan 1, 3, 7, 8	€4.50
Tandoori Roti 1 <small>VEGAN</small>	€3.50	with a sweet nut & coconut filling	
Plain Naan 1, 3, 7	€3.50	Aloo Gobhi <small>VEGAN</small>	€8.90
Garlic Naan/ Coriander Naan 1, 3, 7	€3.90	Tarka Dal 1 <small>VEGAN</small>	€8.90
		Raita 7	€3.50
		Savoury yoghurt, fresh mint, cucumber & cumin	

Allergens: 1-Gluten Wheat, 2-Crustaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soybeans, 7-Milk, 8-Almonds/Cashew Nuts, 9-Celery, 10- Mustard, 11-Sesame Seeds, 12-Sulphites, 13-Lupin, 14-Molluscs

Please note: Most ingredients used widely in our food are packed in plants that handle all 14 allergens. Also, the nature of cooking in our kitchen poses a risk of cross contamination. Therefore we cannot guarantee any dish to be completely allergen free.

– In case of any allergy, we kindly request you to bring it to our attention while placing your order, even if the allergen is not listed for that particular dish on the menu.