



# goa

EXEMPLARY INDIAN CUISINE



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Goa Exemplary Indian Cuisine

[WWW.GOASUNDERLAND.CO.UK](http://WWW.GOASUNDERLAND.CO.UK)

# Goa welcome you to our modern, contemporary surroundings, offering you an exemplary dining experience.

Our menu emphasises on creative, yet refined Indian cuisine. Incorporating, traditional favourites and original fusion dishes, applying eastern flavours with a western twist. - *Please relax and enjoy your time with us.*

TAZ AHMED - Founder



WE DO NOT COMPROMISE ON QUALITY, PLEASE ALLOW EXTRA TIME DURING BUSY PERIODS

If you have a set time you need to finish by, please inform our staff prior to ordering and we will try our best to accomodate this.

## MODERN STARTERS

Mulligatawny Soup £5.95

*A blend of lentils and South Indian spices*

Rasam Soup [F] £5.95

*Tomato, tamarind, lentils and South Indian spices*

Mini Masala Dosa [G] [N] £6.95

*South Indian rice pancake stuffed with spiced potato, onion and curry leaves*

Bata Vada [G] £6.95

*Spiced potato dumplings - served in a chickpea masala*

Tandoori Paneer [D] £6.95

*Blocks of Indian cheese marinated in yoghurt, mint, coriander, chillies - cooked in a clay oven*

Machi Ajwaini [F] £7.50

*Marinated Salmon cooked in a tandoori oven flavoured with ajwain*

Murgtikka Chat [G][D] £7.50

*Shredded Tikka Chicken mixed with bell peppers, onion and curry leaves*

Chicken Tikka Paneer [D] £7.95

*Chicken and cheese - very creamy*

Bangalore Jinga [F] [D] £8.95

*King Prawns sautéed in onion, with mustard seed, coconut milk, chilli and curry leaves*

Roshun Jinga [F] [G] £8.95

*Stir fried king prawns with garlic, mixed peppers and lightly spiced moist onion. Served with puris*

Goa Mixed Platter [G] [D] £9.95

*Chicken, king prawn, seekh kebab, batavada, onion bhaji*

## TRADITIONAL STARTERS

Onion Bhaji [G] £5.95

Chicken Pakura [G] £6.50

Prawn Cocktail [F] £6.50

Samosa (Meat or Veg) [G] £5.95

## CLAY OVEN STARTERS

Tikka Chicken [D] £5.95

Seekh Kebab £6.50

Mixed Kebab [D][G] £6.95

Tandoori Chicken [D] £5.95

Adaraki Lamb Chops £8.95

## ON PURI STARTERS

*Deep Fried Flat Bread*

Aloo Chatt on Puri (with Tamarind) [G] £6.50

Bhuna Prawn on Puri [F] [G] £6.95

Bhuna Keema on Puri [G] £6.95

Bhuna Chicken on Puri [G] £6.95

Chicken Chatt on Puri [G] [D] £6.95

Garlic Mushrooms on Puri [G] £6.50

King Prawn Bhaji on Puri [F] [G] £7.95

## TANDOOR CLAY OVEN

*Served with salad and mint sauce*

**Tikka Chicken [D] £13.95**

*Chicken marinated yoghurt, lemon juice, ginger, garlic and tandoori spices and herbs*

**Seekh Kebab £13.95**

*Medium spicy dish with specially selected oriental spices and tamarind*

**Mixed Kebab [D][G] £15.95**

*Tikka Chicken, Lamb Chop, Kebab*

**Tandoori Chicken [D] £13.95**

*Tender baby Chicken marinated in yoghurt, lemon juice, ginger, garlic, tandoori spices and herbs*

**Adaraki Lamb Chops £18.95**

*Lamb Chops marinated in garlic, tomatoes, spices and herbs*

**Shashleek [D] £15.95**

*Barbecue Tikka Chicken or Lamb with onions and mixed peppers on a skewer*

**Tandoori King Prawn [F] £19.95**

*Marinated King Prawns with a hint of lemon*

**Tandoori Kazana [F] [D] £19.95**

*A mixed platter from the Tandoor -  
Chicken, Lamb, Sheek Kebab, Salmon, King Prawn*

## MODERN INDIAN FISH CUISINE

*All served with rice or plain naan bread*

**Salmon Manchery [F] £17.95**

*Marinated Salmon fillet pan seared and served with a sauce of chilli, ginger & curry leaves*

**Keralan Fish Curry [F] £17.95**

*Keralan spices infused into Telapia (Indian Fish), pan seared with a curry leaf and tomato sauce*

**Seabass King Prawns [F] [D] [N] £19.95**

*Seabass stuffed with King Prawns, and a sauce of tamarind, tomatoes, coconut milk and curry leaves*

**Hariyah Jinga [F] £19.95**

*Pan fried Prawns, sautéed in onions, tomatoes and with a Goa blend of spices & curry leaves*

**Goan Prawn Curry [F] [D] [N] £19.95**

*King Prawns cooked in cumin and coriander, dressed with tomatoes and coconut milk*

**Cheemen Mangachar [F] [D] [N] £19.95**

*King Prawns with a sweet sauce of mango, coconut milk, tomato and South Indian spices*

**Goa Mixed Varaval [F] [D] [N] £19.95**

*A selection of grilled King Prawns, Telapia Fish, Salmon on a bed of Goa sauce*

### ALLERGY AND FOOD INTOLERANCE GUIDE

Please be aware our food is NOT produced in an allergy free environment

[D] Dairy • [F] Fish • [G] Contains Gluten • [N] Contains Nuts (Various)

Please inform our staff if you suffer from any food intolerance. We will do our best to accommodate your needs.

## FUSION DISHES

*All served with rice or plain naan bread*

**Choose: Chicken £16.95 or Lamb £17.95**

### Chettinadu

*Hot South Indian spice with caramelised onions and tomato  
(Hot and spicy)*

### Kozi Mappas [N] [D]

*Braised in coconut milk with a mix of South Indian spices and herbs*

### Sagwala

*Cooked in medium spiced sauce of brown onions, fenugreek with baby spinach*

### Kadai

*Spicy brown onion and roasted peppers*

### Goa Biriyani [N] [D]

*Spices and saffron served with fragrant pilau rice with a separate raitha and dal*

### Hara

*Marinated in ginger, garlic, spices, roasted and with a tomato & spring onion medium sauce*

### Murg Pista [N] [D]

*Marinated with pistachio and cashew nuts infused in a creamy sauce*

### Karaikudi

*Madras spices, tomatoes, chillies and onion*

### Sukha

*Fried in spices with a tomato and coriander sauce*

### Hariyali [D]

*Cooked with mild spice and a fresh herb sauce*

### Yakhni Makoni [N][D]

*Cashew nut paste, fresh cream and mild herbs*

### Champ Champ

*Cooked with potatoes and South Indian spices*

## GOA SPECIALITIES

*All served with rice or plain naan bread*

### Goa Lamb Delicacy [N][D][G]

**£19.95**

*Lamb Chops cooked in mild herbs, coriander, roasted onion with a hint of pistachio sauce*

### Goa Chef's Special

**£19.95**

*Chicken or Lamb cooked in ghee butter, garlic, ginger, coriander, cumin and turmeric -  
'home style' dish served medium or spicy*

### Tawa

**£19.95**

*Chicken or Lamb cooked in a special mixture of spices, onion, ginger, coriander and sweet chilli.*

### Hyderabadi Sarker [D]

**£19.95**

*Chicken or Lamb cooked with baby spinach, caramelised onions, garlic, ginger and pure Indian Ghee butter. Topped with crispy spinach.*

### King Prawn Special [F]

**£19.95**

*King Prawns in garlic, ginger, coriander with lots of spices and then served in a special Goa fish sauce - medium or spicy*

### Achari

**£19.95**

*Chicken or Lamb cooked in Indian pickle with a hint of lentil - a spicy caramelised onion sauce*

### Goa Special Mix [F]

**£19.95**

*Selection of Chicken, Lamb, and Prawns cooked in a medium sauce with roasted peppers, coriander, tomatoes, spring onions and haldi*

### Taz Special

**£19.95**

*Secret recipe which will only be disclosed upon ordering, served Medium or Spicy.*

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# AUTHENTIC INDIAN DISHES

These dishes are the taste of India and are the "classics"

Choose from:	Chicken .....	£11.90	Prawn [F] .....	£11.90	Lamb .....	£12.90
	Tikka Chicken [D] .....	£12.90	King Prawn [F] .....	£14.90	Vegetables .....	£10.90

## MILD DISHES

### Plain Curry

*A medium consistency sauce made with a wide range of Oriental spices giving a rich flavour*

### Korma [D] [N]

*Traditional Indian recipe with greater use of fresh cream*

### Kashmiri [D] [N]

*Preparation of mild spices, similar to Malayan but cooked with sultanas*

### Malayan [D] [N]

*Preparation of mild spices in which cream, banana and pineapple are used to create a unique flavour*

### Masala [D] [N]

*Mild and creamy cooked with coconut, peanuts, almond and cream*

### Pasanda [D] [N]

*A light curry with peanuts and cashew nuts*

## HOT DISHES

### Madras

*Need we say more?*

### Vindaloo

*The King of curries, the fiery hot Vindaloo, is of Portuguese origin*

### Pathia [D]

*Lots of tomato and hot spices*

### Sri Lanka [N]

*Cooked with strongly flavoured spices but with lots of coconut*

### Jalfrezi [D]

*Hot green chillies cooked with onions and peppers*

### Chilli Mosalla [D] [N]

*A tomato base with hot green chillies, peppers and sautéed onions*

## MEDIUM DISHES

### Bhuna

*A combination of spices, fried to provide a medium strength and dry consistency*

### Dupiaza

*A method of preparation similar to Bhuna in which onions are mixed with spices and flash fried*

### Rogan

*Delicately flavoured sauce with lots of tomato and a sprinkle of Dania*

### Dansak [D]

*A sweet and sour dish with fruit juice and lentils*

### Korai [D]

*Cooked in a richly spiced sauce with fresh garlic, ginger, green peppers, tomato, onions and fresh coriander*

### Balti

*Cooked with garlic, spices, green chillies, mincemeat, tomatoes and coriander*

## BIRYANI DISHES

*A gentle spice blend providing a light but tasty, dry consistency.*

*Biryani is a main dish with saffron basmati fragrant rice served with an accompanying sauce and dressed with salad.*

### Choose from:

Chicken	£14.95
Chicken Tikka [D]	£15.95
Lamb	£15.95
Vegetables	£12.95
Prawn [F]	£14.95
King Prawn [F]	£17.95

*Some of our dishes contain a trace of nuts, peanut powder or coconut milk. [N] - Please inform staff of any allergies.*

## VEGETARIAN DISHES

*These can be served as main dishes or to accompany your meal*

Side dishes – £5.95 Main course – £10.95

### Methi Chaman [D] [N]

*Cottage cheese cooked in cashew nut paste, casthiri meth and light sauce*

### Paneer Tikka Masala [D] [N]

*Homemade Paneer (blocks of Indian cheese) cooked in mild makkari sauce and cream*

### Tarka Dal [D]

*Moony dal pan fried onion, garlic, cumin seed, green chilli, tomatoes with fresh coriander and butter*

### Chana Masala

*Chick peas cooked with onion, tomatoes, pomegranate seeds, spices and chat masala*

### Bhindi Baji

*Ladies finger, cooked with onions, tomato, ginger, cashew nuts, chillies, cumin, turmeric and spice*

### Aloo Gobi

*Potatoes and cauliflour cooked with onions, tomatoes, ginger, garlic and spices*

### Bombay Aloo

*Potatoes cooked with onions, tomatoes, ginger, garlic and spices*

### Sag Aloo

*Potatoes cooked with spinach, garlic, ginger and onions*

### Vegetable Bahji

Many other vegetarian specialities are available please ask for details.

## ENGLISH DISHES

### Fried Chicken [G]

*served with chips and salad*

Small 6.95 Main 9.95

### Omelette

*Chicken, prawn [F], mushroom or plain served with chips and salad*

Small 6.95 Main 9.95

### Scampi [F] [G]

*served with chips and salad*

Small 6.95 Main 9.95

## ACCOMPANIMENTS

### Plain Naan Bread [G] [D]

£3.95

Add flavours for 50p per item –

Garlic, Keema, Chilli, Peshwari, Coriander, Cheese. Onion

### Chapati [G]

£1.95

### Puri [G]

£1.95

### Paratha [G]

£3.95

### Tandoori Roti [G]

£3.45

### Pickles

per tray £2.75

### Poppadoms [G]

each £1.25

### Basmati Rice

£3.95

*Plain steamed rice*

### Pilau Rice [D]

£4.45

Add flavours – Mushroom, Vegetable, Garlic, Keema, Egg, Onion, Nut – 50p each

### Chips

£3.95

### Spicy Chips

£4.50

## DESSERTS

*A Selection of Traditional and Modern Desserts*

### Gulab Jamun [G] [D] [N]

£6.95

*Hot syrup sponge pudding, flavoured with star anise, pistachio nuts and cinnamon*

*Served with vanilla pod ice cream*

### Jebebi [G] [D]

£6.95

*Jebebi originated from the Middle East. Sweet & sticky – you just can't leave them alone.*

*Served with vanilla pod ice cream*

### Luxury Cake Selection [G] [D]

£6.95

*Please ask for todays selection*

### Ice Cream [G] [D]

£4.95

*Choose from our locally made Ice Cream and Sorbet selection – please ask for flavours*



# HAPPY HOUR - £19.95

EVERY NIGHT OF THE WEEK FROM 5PM - 7PM (Saturday till 6pm)

## CHOOSE A STARTER

Onion Bhaji [G]	Seekh Kebab <i>Oriental spices and tamarind - Medium</i>	Aloo Chatt on Puree [G]	Chicken Chatt on Puree [G] [D]
Chicken Pakura [G]		Bhuna Prawn on Puree [F] [G]	Garlic Mushrooms on Puree [G]
Prawn Cocktail [F]	Tikka Chicken [D] <i>Chicken marinated yoghurt, lemon, ginger, garlic, spices and herbs</i>	Bhuna Keema on Puree [G]	
Samosa [G] <i>(Meat or Vegetarian)</i>		Bhuna Chicken on Puree [G]	

## CHOOSE A MAIN Select a mild, medium or hot dish style.

CHOOSE FROM: CHICKEN, PRAWN OR VEGETABLES

FOR CHICKEN TIKKA ADD £1.00 • LAMB ADD £1.00 • KING PRAWN ADD £2.50

### MILD DISHES

Plain Curry <i>A rich flavour of Oriental spices</i>
Korma [D][N] <i>Traditional recipe - lots of fresh cream</i>
Kashmiri [D][N] <i>Mild spices, similar to Malayan but with sultanas</i>
Malayan [D][N] <i>Mild spices, cream, banana &amp; pineapple - a unique flavour</i>
Masala [D][N] <i>Coconut, peanuts, almond and cream</i>
Pasanda [D][N] <i>Light curry cooked with peanuts and cashew nuts</i>

### MEDIUM DISHES

Bhuna <i>Fried spices, medium strength and dry consistency</i>
Dupiaza <i>Similar to Bhuna, onions are fried with spices</i>
Rogan <i>Delicate sauce - tomatoes and a sprinkle of Dania</i>
Dansak [D] <i>Sweet and sour dish, fruit juice and lentils</i>
Korai [D] <i>Richly spiced sauce, garlic, ginger, peppers, tomato, onions, coriander</i>
Balti <i>Mince meat, garlic, spices, chillies, tomatoes, coriander</i>

### HOT DISHES

Madras <i>The classic curry</i>
Vindaloo <i>Fiery hot Portuguese king of curries</i>
Pathia [D] <i>Tomatoes, hot spices</i>
Sri Lanka [N] <i>Strong flavour spices lots of coconut</i>
Jalfrezi [D] <i>Hot green chillies onions and peppers</i>
Chilli Mosalla [D][N] <i>Tomatoes, hot green chillies, peppers, sautéed onions</i>

## FUSION DISHES

FOR £2.50 EXTRA

Chicken or Lamb Only

Chettinadu <i>South Indian spices, caramelised onions, tomato - Hot</i>
Kadai <i>Spicy brown onions, roasted peppers</i>
Hara <i>Ginger, garlic, spices, tomato, spring onions</i>
Pista [D][N] <i>Pistachio, cashew nuts in cream sauce</i>
Sukha <i>Fried in spices with a tomato, coriander, cumin sauce</i>
Yahkhni Makoni [D][N] <i>Cashew nut paste, cream, mild herbs</i>
Chicken Tikka Sizzler [D] <i>Marinade of yoghurt, herbs, lemon juice, ginger, garlic, tandoori spices</i>

## CHOOSE BASMATI RICE OR PILAU RICE OR CHIPS

Change to any flavoured Rice for only £1.00 extra

## PLAIN NAAN BREAD TO SHARE (2 PEOPLE) [G] [D]

Change to any flavoured Naan for only £1.00 extra

HAPPY HOUR PRICE IS PER PERSON • CHILDREN MAY SHARE 1 BETWEEN 2 - PLEASE ASK FOR DETAILS

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