

VEGETARIAN DISHES

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

Side dishes – £6.95 Main course – £12.95

Methi Chaman [D] [N] Cottage cheese cooked in cashew nut paste, methi and light sauce

Paneer Tikka Masala [D] [N] Homemade Paneer (blocks of Indian cheese) cooked in mild makkari sauce and cream

Tarka Dal [D] Lentils, 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 [N] 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] [D] Small 6.95 Main 10.95 served with chips and salad

Omelette [D] Small 6.95 Main 10.95 Chicken, prawn [F], mushroom or plain served with chips and salad

Scampi [F] [G] Small 6.95 Main 10.95 served with chips and salad

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] [D] £4.95

Tandoori Roti [G] £3.95

Pickles per tray £2.95

Poppadoms [G] each £1.45

Basmati Rice £4.45 Plain steamed rice

Pilau Rice [D] £4.95 Add flavours – Mushroom, Vegetable, Garlic, Keema, Egg, Onion, Nut – 50p each

Chips £3.95

Spicy Chips £4.90

DESSERTS

A Selection of Traditional and Modern Desserts

Gulab Jamun [G] [D] [N] £7.95 Hot syrup sponge pudding, flavoured with star anaise, pistachio nuts and cinnamon Served with vanilla pod ice cream

Jelebi [G] [D] £7.95 Jelebi 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] £7 .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 • £21.95

EVERY NIGHT OF THE WEEK FROM 5PM – 7PM (Saturday until 6pm)

CHOOSE A STARTER

Onion Bhaji [G] [D]	Seekh Kebab Medium spicy dish with oriental spices and tamarind	Aloo Chatt on Puree [G]
Chicken Pakura [G]		Bhuna Prawn on Puree [F] [G]
Prawn Cocktail [F]	Tikka Chicken [D] Chicken marinated yoghurt, lemon, ginger, garlic, spices and herbs	Bhuna Keema on Puree [G]
Samosa [G] (Meat or Vegetarian)		Bhuna Chicken on Puree [G]
		Chicken Chatt on Puree [G]
		Garlic Mushrooms 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 • LAMB ADD £1.50 KING PRAWN ADD £2.50

MILD DISHES

Plain Curry A rich flavour of Oriental spices

Korma [D][N] Traditional recipe – lots of fresh cream

Kashmiri [D][N] Mild spices, similar to Malayan but with sultanas

Malayan [D][N] Mild spices, cream, banana & pineapple – a unique flavour

Masala [D][N] Coconut, peanuts, almond and cream

Pasanda [D][N] Light curry cooked with peanuts and cashew nuts

MEDIUM DISHES

Bhuna Fried spices, medium strength and dry consistency

Dupiaza Similar to Bhuna, onions are fried with spices

Rogan Delicate sauce – tomatoes and a sprinkle of Dania

Dansak [D] Sweet and sour dish, fruit juice and lentils

Korai [D] Richly spiced sauce, garlic, ginger, peppers, tomato, onions , coriander

Balti Mince meat, garlic, spices, chillies, tomatoes, coriander

HOT DISHES

Madras The classic curry

Vindaloo Fiery hot Portuguese king of curries

Pathia [D] Tomatoes, hot spices

Sri Lanka [N] Strong flavour spices lots of coconut

Jalfrezi [D] Hot green chillies onions and peppers

Chilli Mosalla [D][N] Tomatoes, hot green chillies, peppers, sautéed onions

FUSION DISHES

FOR £2.50 EXTRA Chicken or Lamb Only

Chettinadu South Indian spices, caramelised onions, tomato – Hot

Kadai Spicy brown onions, roasted peppers

Hara Ginger, garlic, spices, tomato, spring onions

Pista [D][N] Pistachio, cashew nuts in cream sauce

Sukha Fried in spices with a tomato, coriander, cumin sauce

Yahkhni Makoni [D][N] Cashew nut paste, cream, mild herbs

Chicken Tikka Sizzler [D] Marinade of yoghurt, herbs, lemon juice, ginger, garlic, tandoori spices

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

Some of our dishes contain a trace of nuts or coconut milk. Please inform staff of any allergies.



goa EXEMPLARY INDIAN CUISINE

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.



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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

[Signature]

MODERN STARTERS

Mulligatawny Soup	£6.95
A blend of lentils and South Indian spices	
Rasam Soup [F]	£6.95
Tomato, tamarind, lentils and South Indian spices	
Mini Masala Dosa [G] [N] [D]	£7.95
South Indian rice pancake stuffed with spiced potato, onion and curry leaves	
Bata Vada [G] [D]	£7.95
Spiced potato dumplings - served in a chickpea masala	
Tandoori Paneer [D]	£7.95
Blocks of Indian cheese marinated in yoghurt, mint, coriander, chillies - cooked in a clay oven	
Machi Ajwaini [F]	£7.95
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] [G]	£9.95
King Prawns sautéed in onion, with mustard seed, coconut milk, chilli and curry leaves	
Roshun Jinga [F] [G]	£9.95
Stir fried king prawns with garlic, mixed peppers and lightly spiced moist onion. Served with puris	
Goa Mixed Platter [G] [D] [F]	£10.95
Chicken, king prawn, seekh kebab, batavada, onion bhaji	

TRADITIONAL STARTERS

Onion Bhaji [G] [D]	£6.95
Chicken Pakura [G] [D]	£6.95
Prawn Cocktail [F]	£6.95
Samosa (Meat or Veg) [G]	£6.95

CLAY OVEN STARTERS

Tikka Chicken [D]	£6.95
Seekh Kebab	£6.96
Mixed Kebab [D]	£7.95
Tandoori Chicken [D]	£6.50
Adaraki Lamb Chops [D]	£9.95

ON PURI STARTERS

Deep Fried Flat Bread	
Aloo Chatt on Puri (with Tamarind) [G]	£6.95
Bhuna Prawn on Puri [F] [G]	£7.95
Bhuna Keema on Puri [G]	£7.95
Bhuna Chicken on Puri [G]	£7.95
Chicken Chatt on Puri [G] [D]	£7.95
Garlic Mushrooms on Puri [G]	£6.95
King Prawn Bhaji on Puri [F] [G]	£8.95

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TANDOOR CLAY OVEN

Served with salad and mint sauce

Tikka Chicken [D]	£14.95
Chicken marinated yoghurt, lemon juice, ginger, garlic and tandoori spices and herbs	
Seekh Kebab	£14.95
Medium spicy dish with specially selected oriental spices and tamarind	
Mixed Kebab [D][G]	£17.95
Tikka Chicken, Lamb Chop, Kebab	
Tandoori Chicken [D]	£14.95
Tender baby Chicken marinated in yoghurt, lemon juice, ginger, garlic, tandoori spices and herbs	
Adaraki Lamb Chops [D]	£20.95
Lamb Chops marinated in garlic, tomatoes, spices and herbs	
Shashleek [D]	£16.95
Barbecue Tikka Chicken or Lamb with onions and mixed peppers on a skewer	
Tandoori King Prawn [F]	£21.95
Marinated King Prawns with a hint of lemon	
Tandoori Kazana [F] [D]	£21.95
A mixed platter from the Tandoor - Chicken, Lamb, Sheek Kebab, Salmon, King Prawn	

FUSION DISHES

All served with rice or plain naan bread

Choose: Chicken £18.95 or Lamb £19.95	
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 Biryani [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 [D]	
Cooked with potatoes and South Indian spices	

MODERN INDIAN FISH CUISINE

All served with rice or plain naan bread

Salmon Manchery [F]	£19.95
Marinated Salmon fillet pan seared and served with a sauce of chilli, ginger & curry leaves	
Keralan Fish Curry [F]	£19.95
Keralan spices infused into Telapia (Indian Fish), pan seared with a curry leaf and tomato sauce	
Seabass King Prawns [F] [D] [N]	£21.95
Seabass stuffed with King Prawns, and a sauce of tamarind, tomatoes, coconut milk and curry leaves	
Hariyah Jinga [F]	£21.95
Pan fried Prawns, sautéed in onions, tomatoes and with a Goa blend of spices & curry leaves	
Goan Prawn Curry [F] [D] [N]	£21.95
King Prawns cooked in cumin and coriander, dressed with tomatoes and coconut milk	
Cheemen Mangachar [F] [D] [N]	£21.95
King Prawns with a sweet sauce of mango, coconut milk, tomato and South Indian spices	
Goa Mixed Varaval [F] [D] [N]	£21.95
A selection of grilled King Prawns, Telapia Fish, Salmon on a bed of Goa sauce	
GOA SPECIALITIES	
All served with rice or plain naan bread	
Goa Lamb Delicacy [N][D]	£21.95
Lamb Chops cooked in mild herbs, coriander, roasted onion with a hint of pistachio sauce	
Goa Chef's Special	£21.95
Chicken or Lamb cooked in ghee butter, garlic, ginger, coriander, cumin and turmeric - 'home style' dish served medium or spicy	
Tawa	£21.95
Chicken or Lamb cooked in a special mixture of spices, onion, ginger, coriander and sweet chilli.	
Hyderabadi Sarker [D]	£21.95
Chicken or Lamb cooked with baby spinach, caramelised onions, garlic, ginger and pure Indian Ghee butter. Topped with crispy spinach.	
King Prawn Special [F]	£21.95
King Prawns in garlic, ginger, coriander with lots of spices and then served in a special Goa fish sauce - medium or spicy	
Achari	£21.95
Chicken or Lamb cooked in Indian pickle with a hint of lentil - a spicy caramelised onion sauce	
Goa Special Mix [F] [D]	£21.95
Selection of Chicken, Lamb, and Prawns cooked in a medium sauce with roasted peppers, coriander, tomatoes, spring onions and haldi	
Taz Special	£21.95
Secret recipe which will only be disclosed upon ordering, served Medium or Spicy.	

AUTHENTIC INDIAN DISHES

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

Choose from:	Chicken	£12.90	Tikka Chicken.....	£13.90
	Lamb	£13.90	Prawn [F].....	£12.90
	Vegetables	£11.90	King Prawn [F]	£15.90

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 [N]	£15.95
Chicken Tikka [D] [N]	£16.95
Lamb [N]	£17.95
Vegetables [N]	£13.95
Prawn [F] [N]	£15.95
King Prawn [F] [N]	£19.95

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.