



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.

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.

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goa
EXEMPLARY INDIAN CUISINE

ALLERGY AND FOOD INTOLERANCE GUIDE

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HAPPY HOUR • £14.95

EVERY NIGHT OF THE WEEK FROM 5.00PM - 7.00PM (Saturday until 6.30pm)

CHOOSE A STARTER

Onion Bhaji [G]

Chicken Pakura [G]

Prawn Cocktail [F]

Samosa [G]
(Meat or Vegetarian)

Seekh Kebab

A medium spicy dish with specially selected oriental spices and tamarind

Tikka Chicken [D]

Chicken marinated yoghurt, lemon, ginger, garlic, spices and herbs

Aloo Chatt on Puree [G]

Bhuna Prawn on Puree [F] [G]

Bhuna Keema on Puree [G]

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 OR LAMB ADD £1 • KING PRAWN ADD £2

MILD DISHES

Plain Curry

Oriental spices giving a rich flavour

Korma [D][N]

Traditional recipe with lots of fresh cream

Kashmiri [D][N]

Mild spices, similar to Malayan but cooked with sultanas

Malayan [D][N]

Mild spices with cream, banana and pineapple creating 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 creating medium strength and dry consistency

Dupiaza

Similar to Bhuna, onions are flash fried with spices

Rogan

Delicate sauce - tomatoes and a sprinkle of Dania

Dansak [D]

Sweet and sour dish with fruit juice and lentils

Korai

Richly spiced sauce, garlic, ginger, peppers, tomato, onions, fresh coriander

Balti

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

HOT DISHES

Madras

The classic curry

Vindaloo

Fierly hot Portuguese king of curries

Pathia

Tomatoes, hot spices

Sri Lanka [N]

Strong flavour spices lots of coconut

Jalfrezi

Hot green chillies onions and peppers

Chilli Mosalla [D][N]

Tomatoes, hot green chillies, peppers, sautéed onions

FUSION DISHES

FOR ONLY £2.00 EXTRA

Chicken or Lamb Only

Chettinadu

Hot South Indian spices caramelised onions, tomato

Kadai

Spicy brown onions and roasted peppers

Hara

Ginger, garlic, spices, tomatoes, spring onions

Pista [D][N]

Pistachio and cashew nuts infused in a creamy sauce

Sukha

Fried in spices - a sauce of tomato, coriander, cumin

Yakhni Makoni

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

Chicken Tikka Sizzler

Marinated in 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

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 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. Our Chefs have experience in creating only the finest Indian cuisine, taking great care and satisfaction in creating it for you.

We use local and imported herbs, spices and flavours in our recipes, to ensure our dishes have authentic taste. We use only the finest cuts of locally sourced meat, fish and dairy to ensure that we prepare the freshest dishes.

Please relax and enjoy your time with us.

THANKS

Taz Ahmed

Founder

MODERN INDIAN STARTERS

Mulligatawny Soup <i>A blend of lentils and South Indian spices</i>	£4.95
Rasam Soup <i>Tomato, tamarind, lentils and South Indian spices</i>	£4.95
Mini Masala Dosa [G] [N] <i>South Indian rice pancake stuffed with spiced potato, onion and curry leaves</i>	£5.95
Bata Vada [G] <i>Spiced potato dumplings served in a chickpea masala</i>	£5.95
Tandoori Paneer [D] <i>Blocks of Indian cheese marinated in yoghurt, mint, coriander, chillies and cooked in a clay oven</i>	£5.95
Machi Ajwaini [F] <i>Marinated Salmon cooked in a tandoori oven flavoured with ajwain</i>	£5.95
Murgtikka Chat [G] <i>Shredded Tikka Chicken mixed with bell peppers, onion and curry leaves</i>	£5.95
Chicken Tikka Paneer [D] <i>Chicken and cheese - very creamy</i>	£6.95
Bangalore Jinga [F] [D] <i>King Prawns sautéed in onion, with mustard seed, coconut milk, chilli and curry leaves</i>	£7.95
Roshun Jinga [F] [G] <i>Stir fried king prawns with garlic, mixed peppers and lightly spiced moist onion. Served with puris</i>	£7.95
Goa Mixed Platter [G] <i>Chicken, king prawn, seekh kebab, batavada, onion bhaji</i>	£8.95

TRADITIONAL INDIAN STARTERS

Onion Bhaji [G]	£3.95
Chicken Pakura [G]	£4.95
Prawn Cocktail [F]	£4.95
Samosa (Meat or Vegetarian) [G]	£4.95

CLAY OVEN STARTERS

Tikka Chicken [D]	£4.95
Seekh Kebab	£5.95
Mixed Kebab	£5.95
Tandoori Chicken [D]	£5.95
Adaraki Lamb Chops	£7.95

ON PURI STARTERS Deep Fried Flat Bread

Aloo Chatt on Puri (with Tamarind)	£4.95
Bhuna Prawn on Puri [F] [G]	£4.95
Bhuna Keema on Puri [G]	£4.95
Bhuna Chicken on Puri [G]	£4.95
Chicken Chatt on Puri [G]	£4.95
Garlic Mushrooms on Puri [G]	£4.95
King Prawn Bhaji on Puri [F] [G]	£6.95

ENGLISH DISHES

Fried Chicken [G] <i>served with chips and salad</i>	Small 5.95 Main 7.95
Omelette <i>Chicken, prawn [F], mushroom or plain served with chips and salad</i>	Small 5.95 Main 7.95
Scampi [F] [G] <i>served with chips and salad</i>	Small 5.95 Main 7.95

DESSERTS

A Selection of Traditional and Modern Desserts

Gulab Jamin [G] [D] <i>Hot syrup sponge pudding, flavoured with star anise, pistachio nuts and cinnamon Served with vanilla pod ice cream</i>	£5.95
Jebebi [G] [D] <i>Jebebi originated from the Middle East. Sweet & sticky - you just can't leave them alone. Served with vanilla pod ice cream</i>	£5.95
Individual Chocolate Fondant [G] [D] <i>Filled with rich chocolate sauce</i>	£5.95
Luxury Cake Selection [G] [D] <i>Please ask for todays selection</i>	£5.95
Ice Cream and Sorbet [G] [D] <i>Choose from our locally made Ice Cream and Sorbet selection - please ask for flavours</i>	£4.95

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VEGETARIAN SPECIALITIES

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

Side dishes – £4.95 Main course – £7.95

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 cauliflower 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.

ACCOMPANIMENTS

Plain Naan Bread [G] [D]	£2.95
<i>Add flavours for 50p per item – Garlic, Keema, Chilli, Peshwari, Coriander, Cheese, Onion</i>	
Chapati [G]	£1.50
Puri [G]	£1.50
Paratha [G]	£3.95
Tandoori Roti [G]	£2.95
Pickles	per tray £2.00
Poppadoms [G]	each £0.95
Basmati Rice	£3.45
<i>Plain steamed rice</i>	
Pilau Rice	£3.75
<i>Add flavours – Mushroom, Vegetable, Garlic, Keema, Egg, Onion, Nut – 50p each</i>	
Chips	£2.95
Spicy Chips	£3.95

TANDOOR CLAY OVEN

Served with Salad and mint sauce

Tikka Chicken [D]	£11.95
<i>Pieces of Chicken marinated yoghurt, lemon juice, ginger, garlic and tandoori spices and herbs</i>	
Seekh Kebab	£12.95
<i>Medium spicy dish with specially selected oriental spices and tamarind</i>	
Mixed Kebab	£13.95
<i>Tikka Chicken, Lamb Chop, Kebab</i>	
Tandoori Chicken [D]	£12.95
<i>Tender baby Chicken marinated in yoghurt, lemon juice, ginger, garlic, tandoori spices and herbs</i>	
Adaraki Lamb Chops	£15.95
<i>Lamb Chops marinated in garlic, tomatoes, spices and herbs</i>	
Shashleek	£13.95
<i>Barbecue Tikka Chicken or Lamb with onions and mixed peppers on a skewer</i>	
Tandoori King Prawn [F]	£16.95
<i>Marinated King Prawns with a hint of lemon</i>	
Tandoori Kazana [F]	£16.95
<i>A mixed platter from the Tandoor – Chicken, Lamb, Seekh Kebab, Salmon, King Prawn</i>	

MODERN INDIAN FISH CUISINE

All served with plain rice or plain naan bread

Salmon Manchery [F]	£14.95
<i>Marinated fresh Salmon fillet pan seared and served with a sauce of chilli, ginger & curry leaves</i>	
Keralan Fish Curry [F]	£14.95
<i>Keralan spices infused into fresh Telapia (Indian Fish), pan seared with a curry leaf and tomato sauce</i>	
Seabass King Prawns [F] [D] [N]	£15.95
<i>Seabass stuffed with King Prawns and a sauce of tamarind, tomatoes, coconut milk & curry leaves</i>	
Hariyah Jinga [F]	£15.95
<i>Pan fried Prawns, sautéed in onions, tomatoes and with a Goa blend of spices & curry leaves</i>	
Goan Prawn Curry [F] [D] [N]	£15.95
<i>King Prawns cooked in cumin and coriander, dressed with tomatoes and coconut milk</i>	
Cheemen Mangachar [F] [D] [N]	£15.95
<i>Seared King Prawns cooked with sweet sauce of mango, coconut milk complimented by a tomato and South Indian spice infusion</i>	
Goa Mixed Varaval [F] [D] [N]	£16.95
<i>A selection of grilled King Prawns, Telapia (Indian Fish), Salmon on a bed of Goa sauce</i>	

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FUSION DISHES

All served with rice or plain naan bread

Choose from Chicken – £13.95 or Lamb – £14.95

Chettinadu	<i>Cooked in a hot South Indian spice with caramelised onions and tomato (Hot and spicy)</i>
Kozi Mappas [N] [D]	<i>Braised in coconut milk with a mix of South Indian spices and herbs</i>
Sagwala	<i>Cooked in medium spiced sauce of brown onions, fenugreek with baby spinach</i>
Kadai	<i>Cooked in spicy brown onion and roasted peppers</i>
Goa Biryani [N]	<i>Cooked with spices and saffron served under a fragrant pilau rice with a separate raitha and dal</i>
Hara	<i>Marinated in ginger, garlic, spices, roasted and served with a tomato & spring onion medium sauce</i>
Murg Pista [N] [D]	<i>Marinated with pistachio and cashew nuts infused in a creamy sauce</i>
Karaikudi	<i>Cooked in madras spices, with a sauce of tomatoes, chillies and onion</i>
Sukha	<i>Dry fried in a blend of spices with a sauce of tomato and coriander</i>
Hariyali	<i>Marinated and cooked with mild spice and a fresh herb sauce</i>
Yakhni Makoni [N] [D]	<i>Cooked with a cashew nut paste, fresh cream and mild herbs</i>
Champ Champ	<i>Cooked with potatoes and South Indian spices</i>

GOA SPECIALITY DISHES

All served with rice or plain naan bread

Goa Lamb Delicacy [N]	£16.95
<i>Lamb Chops cooked in mild herbs, coriander, roasted onion with a hint of pistachio sauce – a delightful dish!</i>	
Goa Chef's Special	£14.95
<i>Chicken or Lamb cooked in ghee butter, garlic, ginger, coriander, cumin and turmeric – 'home style' dish served medium or spicy</i>	
New Tawa	£14.95
<i>Chicken or Lamb cooked with a special mixture of spices, onion, ginger, coriander and sweet chilli.</i>	
New Hyderabadi Sarker [D]	£14.95
<i>Chicken or Lamb cooked with baby spinach, caramelised onions, garlic, ginger and pure Indian Ghee butter. Topped with crispy spinach.</i>	
King Prawn Special [F]	£15.95
<i>King Prawns cooked in garlic, ginger, coriander with lots of spices and then served in a special Goa fish sauce – medium or spicy</i>	
Achari	£14.95
<i>Chicken or Lamb cooked in Indian pickle with a hint of lentil – a spicy caramelised onion sauce</i>	
Goa Special Mix [F]	£16.95
<i>A selection of Chicken, Lamb, and Prawns cooked in a medium sauce with roasted peppers, coriander, tomatoes, spring onions and haldi</i>	
New Taz Special	£14.95
<i>Secret recipe which will only be disclosed upon ordering, Served Medium or Spicy.</i>	

AUTHENTIC INDIAN DISHES

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

Choose from:	Chicken	£8.90	Tikka Chicken.....	£9.50
	Lamb	£9.90	Prawn [F].....	£8.90
	Vegetables	£7.90	King Prawn [F]	£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 cooked 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

Lots of tomato and hot spices

Sri Lanka [N]

Cooked with strongly flavoured spices but with lots of coconut

Jalfrezi

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

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	£11.95
Chicken Tikka	£12.95
Lamb	£12.95
Vegetables	£10.95
Prawn [F]	£11.95
King Prawn [F]	£14.95