



WELCOME

In the 15th Century the Portuguese explorer Vasco De Gama was the first European to sail into India and break into the lucrative Spice trade.

Some Four hundred later just north of where Vasco landed in Goa is the beach town of Candolim where as if time has stood still you will see the street sellers & market vendors still trying to sell their spices or sample their food to the thousands of tourists that embark here every year.

The pungent smell coming of the road side shacks, the cacophony of vibrant colours from the array of different spices that the migrant workers bring with them from all over Asia.

It is this Witnessing of amalgamation between people, food & spices that our chefs take their inspiration from.

They have put together a menu that is tradition but modern, authentic yet innovative which reflects wonderful diversity drawn from the various regional cuisines of the Indian sub continent which means that vegetarians & Non Vegetarians will be spoilt for choice.

PLEASE NOTE:
Some dishes may have the following allergens, if concerned please mention, so that a suitable dish may be recommended.

													
CRUSTACEAN	SESAME	NUTS	GLUTEN	EGG	FISH	SHELLFISH	MUSTARD	CELERY	PEANUTS	MILK PRODUCTS	SULPHITE	SOYA	LUPINS

APPETISERS

Popodom	£0.75
Spicy Popodom	£0.90
Chutney & Pickles Tray	£2.50

*Consists of Mango Chutney, Mint Sauce,
Sweet Chilli Dip & Onion Salad*

STARTERS

Platter

Chefs' Special Platter (serves 2)   £9.95

Assortment of Chicken Tikka, Chicken Pakoras, Onion Bhajis, Sheek Kebab

Vegetarian Platter (serves 2)   £8.95

Assortment of Somasas, Panner pakora, Onion Bhajis, Garlic Mushrooms

Chicken Tikka  *Cubed chicken cooked with mild spices in the tandoori oven* £4.25

Lamb Tikka  *Tender lamb marinated & cooked on skewers* £4.25

Lamb Chops  *Tender lamb chops cooked with mild spices in the tandoori oven* £4.95

Tandoori Chicken  *Marinated 1/4 spring chicken cooked on the bone* £4.25

Garlic Chicken  *Cubed chicken cooked with abundance of garlic, mild spices in the tandoori oven* £4.25

Sheek Kebab *Spicy mince meat rolled & cooked on skewers* £4.25

Shami Kebab *Shallow fried Spicy Minced patties* £4.25

Chicken Chat  *Chicken pieces in a sweet & sour served on fried bread* £4.50

Chicken Pakora  *Chicken pieces cooked in special batter* £4.25


Lamb Samosas  *Crispy savoury pastries stuffed with minced lamb & petis pois* £3.95

Chicken Lollipop Peri Peri  *Lollypop shaped wings cooked in peri peri marinade* £4.25

Aghni Dhakna *Hot fiery wings* £4.25


Seafood Starters

King Prawn Butterfly  *Whole King Prawn mixed with spices & breadcrumb then deep fried* £4.95

King Prawn Patia & Puree  £5.50

Prawns cooked with tomatoes & peppers in a rich sweet & sour sauce served on puffy bread

Prawn Cocktail £3.95

Tandoori King Prawns  £4.50

Zinga Roshni  *King Prawns on the shell split open & pan fried with garlic butter, Mint & turmeric* £5.95

Tandoori Mackerel *Mackerel lightly spiced with tandoori sauce then pan fried.* £5.95

Fish Pakora  *Pieces of white fish seasoned and cooked in special batter.* £4.50

Vegetarian Starters


Vegetable Somosa  *Savoury pastries stuffed with Vegetables* £3.95

Paneer Pakora   £3.95

Onion Bhajis *Famous Indian snack made of crispy onions moulded & deep fried* £3.95

Aloo Chat  *Pieces of potatoes in a sweet & sour sauce. Served on a deep fried bread* £4.25

Mulligatawny Soup *Traditional Indian curried soup. Served with Puri bread* £3.50

Garlic Mushroom Puri  £3.95

Chopped mushroom cooked with mild spices, butter, garlic and served on a flat bread.

Mix Vegetable Puri  *Vegetable cooked with mild spices and served on flat bread.* £3.95



 **Nut**  **Gluten**  **Lactose**



TANDOORI SPECIALITIES

Dry dishes that are marinated & cooked on skewers in a flame grilled charcoal oven. These dishes are mildly spiced, easy to digest & offer a very healthy alternative to curries. Served with salad, yoghurt and curry sauce.

Tandoori Chicken L	£9.50
<i>Marinated ½ spring chicken cooked on the bone</i>	
Chicken Tikka L	£9.50
<i>Cubed chicken cooked with mild spices in the tandoori oven</i>	
Lamb Tikka L	£9.95
<i>Tender lamb marinated & cooked on skewers</i>	
Tandoori King Prawns L	£12.95
<i>King prawns flavoured with various spices & tenderly cooked in the tandoori</i>	
Shashlick L	£12.95
<i>Chicken pieces cooked with chunks of onion, peppers and tomatoes like a traditional kebab</i>	
Haash Tandoori L	£12.95
<i>Tender whole breast of duck marinated with the finest spices & grilled in the tandoori</i>	
Hasina L	£10.95
<i>Lamb pieces cooked with chunks of onion, peppers and tomatoes like a traditional kebab</i>	
Tandoori King Prawn Shashlick L	£14.95
<i>Tandoori king prawns cooked with chunks of onion, peppers and tomatoes</i>	
Tandoori Mix Grill L	£14.95
<i>Consists of Tandoori Chicken, Chicken Tikka, Lamb Tikka, Sheek Kebab & King Prawn</i>	
Garlic Chicken Tikka L	£9.95
<i>Chicken pieces marinated with yoghurt and various spices and an abundance of fresh garlic.</i>	
Lamb Chops L	£10.95
<i>Tender lamb chops cooked with mild spices in the tandoori oven</i>	

CHEFS RECOMMENDED VEGETABLE DISHES

Paneer Shashlick £9.95

Cubes of Indian cheese grilled with tomatoes onion & pepper kebab style

Stuffed Pepper £8.95

Halved peppers grilled then stuffed with paneer vegetable & chick peas topped with cheese

Balti Sabzi £7.95

A traditional mix vegetable dish cooked in a dry sauce

Balti Sag Paneer £7.95

Spinach & cheese cooked in a dry balti sauce. A vegetarian favourite

TRADITIONAL DISHES

KORMA N G

King of curries with a delicate preparation of coconut, ground almond to create a very rich creamy dish

CURRY

For those who want a very mild dish but not a creamy one

KARAHI

A beautiful medium dish cooked with capsicum, chunks of onions & peppers. An Asian favourite

BHUNA

A special blend of medium strength spices along with tomatoes

DUPIAZA

A greater use of fried onions is used in this medium dish

SAG

Sag meaning spinach is cooked butter & garlic in a medium sauce to create a beautiful dish

MADRAS

Consists of fairly hot spices to give a fiery taste

SAMBER

Sweet, sour and hot dish cooked with lentils

BALTI

Prepared in an Indian wok with fresh garlic, ginger, & tomatoes in a spicy aromatic sauce. You can also add your favourite vegetables to this dish to personalise it. e.g. mushrooms, chana, ect...

PATHIA

A popular dish specially cooked with oriental spices to achieve a sweet & sour taste.

DHANSAK

Persian dish where the usage of lentils, lemon & garlic to obtain a distinctive flavour

ROGAN JOSH

This dish is derived from the usage of a lot of tomatoes which creates a medium dry sauce

JALFREZI

Popular dish cooked with green chillies, onions, peppers & tomatoes

VINDALOO

Involving a greater use of chilli, garlic, tomato puree to give a very hot taste

KASHMIRI G

Mild creamy dish cooked with mix fruit which gives a sweet taste.

CHOOSE YOUR FILLING

Chicken or Lamb	£7.95
Chicken or Lamb Tikka L	£8.95
King Prawns	£9.95
Prawns	£7.50
Vegetable	£6.95
Special Mix	£9.95
Garlic Chicken Tikka L	£8.95

HOUSE SPECIALITIES

- Shahi Raan** £14.95
Juicy tender Lamb shank, slow cooked & enriched with medium spices & mince meat to create a tantalising dish.
- Imli Murgh / Gosth** £12.95
Breast of Chicken or tender Lamb cooked in a spicy, tangy sauce with paprika, turmeric & nutmeg. Flavoured with the unique taste of tamarind.
- Khodu Gosth** £13.95
Lamb slow cooked with Pumpkin(khodu), garam massala, chilli flakes to give it a sweet & authentic flavour. A very popular Bangladeshi dish
- Rang Puri Haash** £13.95
Seared breast of duck, marinated in ground coriander, crushed cumin & mustard seeds, resting in a rich onion sauce.
- Satkora Chicken** £9.95
Chicken cooked with Satkora (A tropical citrus fruit) that gives a rich tangy flavour.
- Achari Murgh / Gosth** £8.95
Dish cooked with Lime & mix pickles to give a unique taste.
- Naaga Chicken** £9.95
A very hot dish cooked with the entailing infamous naaga chilli
- Balti Akbari Cham Cham** £9.95
Whole breast of chicken cooked in a balti sauce with red wine, tomatoes and green pepper
- Chicken Tikka Afghani** £9.95
Chicken cooked with green chillies, ginger garlic & onions
- Balti Garlic Chilli Chicken** £9.95
A very hot and popular north Indian dish, extensively prepared in a special blend of fresh garlic & chillies in a lingering balti sauce.
- Rajastani Biryani** £12.95
Slow cooked rice with chicken, lamb & prawn in mild spices. Served with a curry sauce, spiced egg, raita & salsa. A complete Meal!
- Chicken Zaffarni** £12.95
A tender breast of Chicken stuffed with spicy mince meat & cooked with onions and tomato in a bhuna sauce.
- Ameri Murgh** £12.95
Chicken cooked with mango pulp, cream and touch of honey.
- Candolim Thawa** £13.95
Chicken tikka, lamb tikka, garlic chicken and lamb chops specially prepared with spices roasted in a thawa (flat roasting pan) and then cooked in a thick medium sauce.
- Mukhi Mangsho (Lamb & Taro)** £12.95
Taro (Mukhi) is a very popular vegetable used in Asian homes. Traditionally cooked with lamb and heavy spices it has similar texture to Yam. A must for the adventurous diner.
- Lamb Chop Bahara** £12.95
Tender grilled lamb chops cooked with yellow lentils, green chillies and fresh ginger.

SEAFOOD SPECILATIES



Uri Telapia

Tellapia fillets, pan fried then cooked with runner beans in a spiced massala of ginger, garlic & onions.

£12.95

Bual Biraan

Boneless fillet of Bengali 'bual' fish, spiced, fried in olive oil & cooked with an abundance of onions & capsicum dry dish

£11.95

Chingri Nirala

Large King prawns on the shell with cubed aubergines.

£14.95

Sea Bas Nahar

Fillets of Sea Bass pan fried and the then cooked further with onion tomatoes fresh garlic and mixed herbs. Served separately with a traditional fish sauce.

£12.95

Salmon ka Kazaana

Salmon fillets marinated and lightly spiced pan fried with onions, peppers & baby leaves. Served with a fish curry sauce.

£12.95

Mouchak Salmon

A piece of Salmon steak- pan fried & cooked in a spicy fish sauce

£12.95

Tenga Mass

One of the most popular seasonal fruit is the Jujube berry or Boro. Olive like in feature it is sweet and tangy depending on the variety and is beautiful when cooked in an authentic fish curry like this.

£12.95

Zinga Si Singhra

Snake gourd a very tasty super fruit similar to cucumber cooked with prawns in a traditional fish sauce. Highly recommended dish.

£12.95

MASSALA DISHES

The nation's favourite dish cook with ground nuts, coconut, cream & specially prepared massala sauce.

Chicken Tikka Massala ^N ^L

£9.95

Lamb Tikka Massala ^N ^L

£9.95

Tandoori King Prawn Massala ^N ^L

£12.95

Vegetable Massala ^N ^L

£7.50

Paneer Tikka Massala ^N ^L

£7.50



^N Nut ^G Gluten ^L Lactose

VEGETABLE SELECTION

Any connoisseurs of Indian food will tell you that vegetable dishes are the heartbeat of Indian cuisine. Cooked traditionally with ghee and flashed fried the sauce tends to be dry in consistency & usually accompanies the main meal but equally as delightful on their own.



	Main	Side
Sag Paneer L Spinach & Indian cheese	£6.50	£3.95
Tarka Dhall Lentils	£6.50	£3.95
Sag Bhaji Spinach	£6.50	£3.95
Bhindi Bhaji Okra	£6.50	£3.95
Brinjal Bhaji Aubergine	£6.50	£3.95
Sag Aloo Spinach & Potato	£6.50	£3.95
Cauliflower Bhaji	£6.50	£3.95
Mix Vegetable Curry	£6.50	£3.95
Mutor Panner L Peas & Indian Cheese	£6.50	£3.95
Bombay Aloo Spiced potato	£6.50	£3.95
Aloo Gobi Potato & cauliflower	£6.50	£3.95
Chana Massala Chick peas	£6.50	£3.95
Dhall Samba Hot thick lentils	£6.50	£3.95
Mushroom Bhaji	£6.50	£3.95

SUNDRIES

Boiled Rice	£2.30	Keema Pilau Rice	£2.95
Pillau Rice L	£2.40	Egg Fried Rice	£2.60
Fried Rice	£2.50	Vegetable Rice	£2.60
Mushroom Rice	£2.60	Chips	£2.10
Coconut Rice N	£2.60	Raitha L	£1.95

INDIAN BREAD

Nan L G	£2.30	Garlic Coriander Nan L G	£2.95
Keema Nan L G (mince meat)	£2.95	Keema & Garlic Nan L G	£2.95
Kulcha Nan L G (vegetable)	£2.95	Tandoori Roti G	£1.95
Garlic Nan L G	£2.50	Paratha G	£2.95
Coriander Nan	£2.50	Puree G	£1.95
Peshwari Nan N L G (sweet)	£2.95	Chapatti G	£1.95
Cheese Nan L G	£2.95		

ENGLISH DISHES

All dishes will be served with Chips, Peas, & Salad

Sirloin Steak	£13.95
Omelette (Plain, Chicken, Prawn, Mushroom)	£7.95
Chicken Steak	£7.95
Scampi	£8.95



N Nut **G** Gluten **L** Lactose