



Modern Indian Dining
and Cocktail bar

Menu

Nibbles

Cornetto Bites £3.95

(V) (G) (Ask for DF)

Corn filled in smoked aubergine, soft cheese cream.

Popcorn Chaat £3.95

(V) (GF) (Ask for DF)

Popcorn mixed in tangy sweet chilli sauce, sprinkled with fine gram flour vermicelli.

Assorted Poppadoms £2.50

Vegetarian Starters

“Aamchi Mumbai” Sev Puri £5.95

(V) (Ask for DF & Vegan) (G)

Famous Bombay street food made of a crisp puffed pastry filled with sweet potatoe bhaji, popular Indian chutneys and sprinkled with gram flour vermicelli.

Kurkure Bhaji £6.50

(V) (DF) (GF) (Vegan)

A crisp okra , broccoli & savoy cabbage served with mango passion fruit chutney

Paneer Masakali £6.95

(V) (D) (GF)

A homemade Indian cottage cheese marinated with Basil corriander pesto & sundried tomato chilli pesto served with berry sauce.

Paneer Tikka Bao Bun £6.95

(G) (V)

Homemade Paneer cooked in Tandoor, served in a steam bao bun.

Meat Starters

Murgh Mughlai Kebab £7.50

(D) (GF)

Murgh Mughlai kebab is a melt-in-your-mouth chicken kebab marinated in cream, yogurt, hand-picked delicate spices and cooked in clay oven served with mint sauce.

Chingaari Kebab £8.50

(DF) (GF)

Red hot flame coloured kebabs special in lucknowi style Lamb mince ,crushed pepper corn tossed bell peppers, whole spice, served with mint sauce.

D - Contains dairy, G - Contains gluten,

GF - Gluten free, DF - Dairy free

Roasted Spiced Chops £8.95

(D) (GF)

Lamb chops inspired by north-western India's opulent Moghul cuisine with splashed beetroot chutney.

Tandoori Chicken Chop £7.50

(DF) (GF)

Marinated in Tamarind sauce, Goan spices and lemon juice.

Chicken Tikka Bao Buns £7.95

(D) (G)

Pulled chicken tikka served in steamed bao bun.

From the Sea Starters

Salmon Tikka £10.50

(GF) (D)

Salmon marinated in mustard, curry leaves, lemon grass, served with yogurt dill sauce.

Balchão King Prawns £9.50

(GF) (DF)

Balchão has been described as a fiery dish from Goa with catholic Portuguese style made of roasted red chillies blended in cider vinegar and black pepper corn.

Baga Chilli Prawns £8.95

(D) (G)

Prawns lightly coated in tempura flour and carom seeds tossed in south goan sauce.

Kekada Crunch £8.95

(DF) (G)

Soft shell crunchy crab marinated in Goan red chilli sambal served on crab meat salsa.

Mankios Fry £8.95

(GF) (Sauce D)

Squids are referred to as Mankios in Goan language Konkani & it's a very popular appetizer in Goa which pairs nicely with chilled beer on beach shacks. Golden fried squids and tossed in chat masala served with coconut dip.

Kids Menu

Chicken Nuggets & Sweet Potato Chips £5.95

Murgh Muglai Kebabs £5.95

Paneer Tikka £5.95

Main Course

Veg/Prawn Caldin (DF) (GF) (Veg is Vegan) Veg £12.50
Prawn £16.50

A popular authentic Goan dish cooked in rich coconutty sauce with touch of pepita oil for all vegan lover.

Palak Paneer (V) (GF) (D) £11.95

A soft silk cream of spinach tempered in royal cumin and garlic, poured all over the Indian cheese till it get sunk in it.

Dal Bukhara (V) (GF) (Ask for Vegan) £11.50

It is a velvety smooth Dal. Whether its dal makhani or dal Bukhara they are classics 20th century Indian culinary curries. Dal Bukhara is slow-cooked black lentils, kidney beans simmered in a tomato base sauce for hours.

Chana Ros (V) (DF) (GF) (Vegan) £10.95

Ros means thick gravy, as every state has its own chick peas recipes this is Goan style.

Makhan Murgi (GF) (D) (Ask for Vegan) £13.50

Chargrilled chicken tossed in honey tomato rich sauce, braised fenugreek leaves.

Lamb Xacuti (GF) (DF) £14.50

Lamb Xacuti or 'Shagoti' is an intense Goan curry made with Lamb leg and a host of spices, carefully roasted and ground with the quintessential coconut that's so definitive of Goa. Due to its intense flavours Lamb Xacuti has emerged as one of the most iconic dishes of Goa.

De Baga Chicken House Curry (GF) (DF) £13.50

Chicken pieces deeply flavoured by chilli coriander & mint cooked with home ground roasted spices and garnished with fresh coriander.

NH66 Mutton Curry (GF) (DF) £13.95

National Highway 66, commonly referred to as NH66 connects people along western coast of India, parallel to Western Ghats. Inspired by the "Dhabas" on NH66, slow cooked wholesome mutton drizzled with robust sauce.

Konkani Seafood Curry (GF) (D) £16.95

A classic dish in Konkani cuisine. Coastal fish curry with tender coconut, kokum, curry leaves and flavoured with sichuan pepper

Gazab Ka Keema £13.95

(GF) (DF)

Parsi spiced minced lamb cooked with egg yolk and green peas. The joy of mopping the Keema plate is second to none.

Dum Maro Dum, Cook Hogaye Hum – Dum Biryani

(Served with Raita)

Veg Biryani (GF) (D) £12.95

Mix veg dum biryani infused with aromatic spices.

Chicken Biryani £13.95

A delicious dish loaded with marinated chicken, caramelized onions, and flavourful Kesri rice.

Sides

All Naans are (G) (D), Roti (Ask for DF) Rice (GF) (DF) and Raitas (D) (GF)

Plain Naan £2.50

Sweet Naan £2.99

Saffron Spiced Rice £2.99

Fresh Salad £2.95

Roasted Garlic Cheese Naan £2.99

Tandoori Roti £2.00

Beetroot Pomegranate Raita £2.50

Sweet Potato Masala Chips £3.50

Caramelized Onion Coriander Naan £2.99

Basmati Ke Safed Chawal (white rice) £2.50

Cucumber & Tomato Raita £2.50

Fresh Herbed Naan £2.99

Desserts

Gajar Halwa (GF) (D) £5.50

Carrot fudge makes a delicious Indian dessert, with aromatic flavour from cardamom pods served with ice cream.

Gulab Jamun £5.50

Gulab Jamun is one of India's most popular Indian sweets made with milk solids, sugar, rose syrup served with ice cream

Matka Kulfi £5.95

It is often described as "traditional Indian ice cream".

THE FLAVOUR OF GOA  BROUGHT TO LEEDS

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