

# Road to Goa

**15% Discount on Takeaway ( Delivery minimum order \$45 )**

**Order directly with us online or by phone and save 9440 0077**

<b>Foogath (2pc)</b> .....	<b>\$13.90</b>
Spiced vegetables shallow fried served with mint chutney.	
<b>Papadi Pakodi Chaat</b> .....	<b>\$13.90</b>
Shallow fried lentil dumplings topped with yoghurt and tamarind.	
<b>Eggplant Bonda (3 pc)</b> .....	<b>\$13.90</b>
Potato and eggplant in a batter consisting rice flour, mustard seeds, cumin seeds and curry leaves. Topped with coconut chutney.	
<b>Vegetable Pakora (2pc)</b> .....	<b>\$13.90</b>
Mixed vegetables in a chick pea batter, topped with mint and tamarind	
<b>Baga Prawns (4pc)</b> .....	<b>\$17.90</b>
Prawns dipped in pickled lime, rice flour and chilli batter. Shallow fried	
<b>Soft Shell Crab (3pc)</b> .....	<b>\$17.90</b>
Soft shell crab coated with chick pea flour, garam masala, shallow fried and served with mango and lime dressing.	
<b>NZ Silverbait</b> .....	<b>\$16.90</b>
Light and crispy, chilli salted, dipped in white flour. Shallow fried.	

<b>Prawns Patties (2pc)</b> .....	<b>\$15.90</b>
Coarsely chopped prawns mixed with mash potato spiced with garam masala, chilli and garlic.	
<b>Murgh Nariel(3pc)</b> .....	<b>\$14.90</b>
Chicken breast pieces coated with toasted coconut and spices. Cooked in the tandoor	
<b>Goan Tandoori Chicken</b> .....	<b>\$14.90</b>
Thigh fillet pieces marinated with yoghurt, cinnamon, garlic, mint, chilli and tamarind. Cooked in the tandoor.	
<b>Patti Samosa (2pc)</b> .....	<b>\$14.90</b>
Tasty deep fried triangular pastries filled with spiced minced lamb, served with tamarind chutney.	
<b>Tandoori Lamb Chops (2pc)</b> .....	<b>\$17.90</b>
Mouth watering cardamom flavoured lamb chops.	
<b>Mixed Platter (per person)</b> .....	<b>\$19.90</b>
Selection of Tandoori Chop, Murgh Nariel and Foogath.	

## Mains

<b>Chicken Pistachio</b> .....	<b>\$23.90</b>
Thigh pieces pan cooked in a delicious creamy pistachio sauce	
<b>Butter Chicken</b> .....	<b>\$23.90</b>
Boneless Chicken pieces simmered in a buttery tomato sauce.	
<b>Chicken Xacuti</b> .....	<b>\$23.90</b>
A Goan speciality consisting of ground poppy and cumin seeds, nutmeg, chillies and tamarind extract.	
<b>Ginger and Lemon</b> .....	<b>\$23.90</b>
Herb marinated chicken breast pieces, smoke roasted in the tandoor, pan cooked with creamy yogurt and red peppers	
<b>Kerala Lamb</b> .....	<b>\$24.90</b>
Tender lamb pieces cooked in a sauce of shredded coconut, curry leaves and mustard seeds.	
<b>Lamb Temperada</b> .....	<b>\$24.90</b>
Boneless lamb cooked in a sauce consisting of cumin, chilli, garlic, malt vinegar, tamarind, onions and cherry tomatoes.	
<b>Lamb Baingan</b> .....	<b>\$24.90</b>
Tender lamb cooked with onions, roasted eggplant, garam masala and cream.	

<b>Beef Vindaloo</b> .....	<b>24.90</b>
For the hot food lovers (A Goan speciality)	
<b>Bife de Goa</b> .....	<b>\$24.90</b>
Beef pieces pan cooked in a sauce of black peppercorn, vinegar, cloves and potato's.	
<b>Prawn Galmo</b> .....	<b>\$27.90</b>
Prawns sauteed with butter, black peppercorn, green chillies, mustard seeds and diced eggplant in a tomato base.	
<b>Prawn Chorchori</b> .....	<b>\$27.90</b>
Prawns sauteed with onion and garlic, cooked in a delicious creamy fennel sauce	
<b>Goan Fish Curry</b> .....	<b>\$27.90</b>
A famous Goan speciality, smooth dory pieces simmered in a tangy curry sauce of coconut, red chillies, shallots and curry leaves.	
<b>Amotik Barramundi</b> .....	<b>\$27.90</b>
Barramundi pan cooked in a sour and hot sauce consisting of curry leaves, tomato, peppercorn, cumin and cinnamon.	

## Vegetarian Dishes

<b>Green Beans</b> .....	<b>\$20.90</b>
Fresh green beans with potatoes, roasted sesame seeds and cardamom powder	
<b>Tarka Mix Dahl with Fresh Spinach</b> .....	<b>\$20.90</b>
Lentils tempered with mustard seeds and English spinach.	
<b>Pumpkin Goathi</b> .....	<b>\$20.90</b>
Pumpkin sautéed, coriander, grated coconut, and mustard seeds	
<b>Bhindi Aldona</b> .....	<b>\$20.90</b>
Lady fingers pan cooked with mustard seeds, red onion, coconut and potato	

<b>Palak Paneer</b> .....	<b>\$20.90</b>
Home made cheese with fresh English spinach.	
<b>Malai Kofta</b> .....	<b>\$20.90</b>
Potato and cheese dumplings with sultanas in a tomato and creamy sauce.	
<b>Feijoada Mushroom</b> .....	<b>\$20.90</b>
Feijoada beans cooked with mushrooms in a recheiada masala (ginger, cumin, vinegar & peppercorn)	
<b>Manchooran</b> .....	<b>\$20.90</b>
Crispy cauliflower coated with sweet chilli sauce, pan sauteed with shallots, capsicum & coriander.	

## Breads

<b>Naan - Leavened bread</b> .....	<b>\$4.00</b>
<b>Garlic Naan - A touch of garlic</b> .....	<b>\$4.50</b>
<b>Naan Kashmiri - Naan with almonds and sultanas</b> ..	<b>\$5.90</b>
<b>Tandoori Roti - Wholemeal bread</b> .....	<b>\$4.50</b>
<b>Tandoori Parantha - Crispy buttered</b> .....	<b>\$4.50</b>
<b>Cheese Naan</b> .....	<b>\$5.90</b>
<b>Keema Naan (lamb mince)</b> .....	<b>\$7.90</b>
<b>Cheese, Garlic &amp; Chilli Naan</b> .....	<b>\$6.90</b>

**All prices are subject to change**

## Accompaniments

<b>Chutneys:</b>	
<b>Date &amp; Tamarind / Raita / Pineapple &amp; Coriander</b>	
<b>Coconut / Mint / Tomato and Onion /</b>	
<b>Mixed Pickles</b>	<b>\$3.50 each</b>
<b>Mixed Green Salad</b> .....	<b>\$9.50</b>
<b>Rice</b> .....	<b>\$3.25</b>
<b>Kashmiri rice - Rice with almonds and sultanas</b> .....	<b>\$6.90</b>
<b>Pappadums (4 in a serve)</b> .....	<b>\$4.00</b>