

Nibbles

Cornetto Bites (V) (G) (Ask for DF) £3.95
Homemade cone filled in smoked aubergine, soft cheese cream.

Popcorn Chaat (V) (GF) (Ask for DF) £3.95
Popcorn mixed in tangy sweet chilli sauce, sprinkled with fine gram flour vermicelli.

Indian Poppadoms £3.95

Vegetarian Starters

“Aamchi Mumbai” Sev Puri £7.50
(G) (D) (Ask for Vegan)
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 (GF) (Vegan) £7.95
A crisp okra , broccoli and served with mango passion fruit chutney

Paneer Masakali (V) (D) (GF) £8.50
A homemade Indian cottage cheese marinated with Basil corriander pesto & sundried tomato chilli pesto served with berry sauce.

Paneer Tikka Bao Bun (GF) (D) (V) (1 Piece) £6.95
Homemade Paneer cooked in Tandoor, served in a steamed bao bun with salad.

Calcutta Aloo Tikki Chaat (GD) (Ask for V) £7.95
Famous Indian Street Food - A crispy potato patty flavoured with ground spices served with chickpeas and topped with yogurt, chutneys and sev.

Meat Starters

Murgh Mughlai Kebab (D) (GF) £9.50
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 (GF) (D) £9.95
Red hot flame coloured kebabs special in lucknowi style Lamb mince, crushed pepper corn tossed bell peppers, whole spice, served with lightly spiced cheese sauce.

D - Contains dairy, G - Contains gluten,
GF - Gluten free, DF - Dairy free

Tandoori Lamb Chops (D) (GF) £12.95
Lamb chops inspired by north-western India’s opulent Moghul cuisine, served with mint sauce.

Tandoori Chicken (GF) (D) £8.95
This is an iconic North Indian starter cooked with chicken pieces on the bone & flavoured with a delicate blend of tandoori spices in a yogurt marinade, served with mint sauce.

Chicken Tikka Bao Buns (GF) (D) (1 Piece) £6.95
Pulled chicken tikka served in steamed bao bun with salad.

From the Sea Starters

Salmon Tikka (GF) (D) £12.50
Salmon marinated in mustard, curry leaves, lemon grass, served with Indian tartar sauce.

Balchão King Prawns (GF) (DF) £12.95
Tiger prawns marinated in special Goan spices, red peppers & roasted tomatoes. Served with Red Pepper Chutney.

Baga Chilli Prawns (D) (G) (Ask for DF) £11.95
Prawns lightly coated in tempura flour & Carom seeds served with lightly spiced mayo sauce.

Fish Amritsari (GF) (D) (Ask for DF) £9.50
A lightly battered fish fry in Indian spices, ginger+garlic, carom seeds and gram flour, served with Indian tartar sauce.

Kekada Crunch (DF) (G) £10.95
Soft shell crunchy crab marinated in Goan red chilli sambal served on crab meat salsa. Served with roasted pepper sauce

Mankios Fry (GF) (Sauce D) £11.95
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 Indian tartar sauce.

Kids Menu

Served with chips

Chicken Nuggets £6.95

Murgh Muglai Kebabs £6.95

Paneer Tikka £6.95

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Main Course

Veg/Prawn Caldin (DF) (GF) (Veg is Vegan) Veg £13.50
A popular authentic Goan Dish Prawn £16.50
cooked in rich coconutty sauce, mildly spiced with a little hint of sweetness and tang which makes it super delicious for all vegan lovers.

Tradional Mixed Veg (V) (D) (GF) £12.95
A simple and healthy curry or sabzi prepared with a choice of vegetables and paneer cubes. It is an ideal North Indian veg curry loved by all.

Palak Paneer (V) (GF) (D) £12.95
A soft silk cream of spinach tempered in royal cumin and garlic, poured all over the Indian cheese till it get sunk in it.

Makhan Paneer (V) (D) (GF) £12.95
Indian cheese tossed in honey tomato rich sauce braised with fenugreek leaves.

Dal Bukhara (V) (GF) (Ask for Vegan) £12.50
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 Masala (Vegan) £12.50
Chana masala is a North Indian curried dish made with white chickpeas, onions, tomatoes, spices and herbs.

Makhan Murgi (GF) (D) £13.95
Chargrilled chicken tossed in honey tomato rich sauce, braised fenugreek leaves.

Lamb Xacuti (GF) (DF) £14.95
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) £13.95
Chicken pieces deeply flavoured by chilli coriander & mint cooked with home ground roasted spices and garnished with fresh coriander.

NH66 Mutton Curry (GF) (DF) £14.95
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 & prawns curry cooked in coconut milk, tamarind, kokum, curry leaves and flavoured with Szechuan peppers.

Keema Matar (GF) (DF) £13.95
Versatile and finger-licking Keema matar is nicely spiced dry curry of peas and mince lamb.

Dum Maro Dum, Cook Hogaye Hum – Dum Biryani

(Served with Raita)

Veg Biryani (D) (Ask for GF) £12.95
mix veg & paneer dum biryani infused with aromatic spices

Chicken Biryani (D) (Ask for GF) £14.50
A delicious dish loaded with marinated chicken, caramelized onions, and flavourful Kesri rice.

Sides

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

White Rice £2.99

Pulao Rice £3.50

Plain Naan £2.99

Sweet Naan £3.50

Fresh Herbed Naan £3.50

Garlic Naan £3.50

Roasted Garlic Cheese Naan £3.50

Onion Coriander Naan £3.50

Tandoori Roti £2.50

Cucumber & Tomato Raita £3.50

Beetroot Pomegranate Raita £3.50

Fresh Salad £3.50

Plain Chips £3.99

Sweet Potato Masala Chips £3.99

Desserts

Gulab Jamun (D) (G) £6.50
Gulab Jamun is one of India’s most popular Indian sweets made with milk solids, sugar, rose syrup served with ice cream

Matka Kulfi (D) (Contains Nuts) £6.50
It is often described as “traditional Indian ice cream”.

Mango & Passionfruit Sorbet (Veggan) £6.95
With this duet of mango & passion fruit sorbet, you will feel like you’ve been carried off to Pacific island, exotic and delightfully summery.

Peach Cobbler Cheesecake £6.95
Speculoos biscuit base topped with peach compote cobbler crumble and vanilla flavoured cheesecake. Finished with a layer of peach compote and more cobbler crumb!





Modern Indian Dining
and Cocktail bar

Drinks

White Wine

175ml 250ml Bottle

Le Havre de Paix Blanc France £4.95 £6.50 £18.95

Well Balanced with aromas of pear and apple, the palate is crisp and softly fruited with a lemon finish.

Ca del Lago Pinot Grigio Italy £5.75 £7.50 £22.00

Delicious balance of pear drops, white peaches and hints of elderflower, crisp, fresh with lovely wonderful balance of fruit acidity.

Running Duck Organic Chenin Blanc £6.25 £8.25 £24.00
South Africa - Vegan

Classic honeyed melon with notes of white flowers such as honey suckle and a subtle hint of spice on the finish. Fresh, vibrant and palate-cleansing.

Mirror Lake Marlborough Sauvignon Blanc New Zealand £6.95 £9.50 £27.00

Expressive aromas backed with tropical fruits and citrus. Crisp acidity with plenty of gooseberry character.

Sunburnt Chardonnay £7.75 £10.50 £30.00
Australia

A rich and textual wine displaying lovely aromas of tropical fruits with a hint of apple and spice. Oak aging gives this wine a beautiful, rounded finish.

Red Wine

175ml 250ml Bottle

Le Havre De Paix Rouge France £4.95 £6.50 £18.95

Soft, easy drinking, fruity wine of plum and damson fruit backed by a little spice and tannin on the finish.

Otra Tierra Merlot Chile £5.75 £7.50 £22.00

The palate is elegant and rounded with a good body and flavours of bramble fruit.

Made in Mendoza Organic Malbec £6.25 £8.25 £24.00
Argentina - Vegan

With notes of black plum and damson, this wine has good fruit and a rounded, full-bodied finish.

The Giant Red USA £6.50 £8.50 £25.00

Fruitful, robust and punchy, this wine brings together a blend of Old Vine Zinfandel, Ruby Cabernet and Petit Verdot.

Aristocratico Appassimento Italy £7.25 £9.50 £28.00

Full-bodied and rich with ripe jammy fruit. Small parcels of this wine are air-dried to bring an intensity and richness to the palate with a velvety smooth texture.

Three Thieves Pinot Noir USA £34.00

Raspberry and red cherry with berry jam on the palate match perfectly with light toasted oak. Velvety smooth with a long, lingering finish.

Rosé Wine

175ml 250ml Bottle

Deliziosa Pinot Grigio Rose Italy

£4.95 £6.50 £18.95

Fresh and fruit-driven rose, refreshing soft red fruits on the palate with a clean fresh finish.

Roc Des Seigneurs Organic Provence

Rose France - Vegan £6.50 £9.00 £26.00

This Provence rose is elegant and dry with aromatic fruit aromas derived from a vibrant blend of both Cabernet and Syrah.

Sparkling Wine

125ml Bottle

Trevisana Prosecco Italy £5.95 £24.95

Pop the cork on this delicious Prosecco and enjoy soft aromas and flavours of sweet apple. It is fresh, delicate and well-balanced and is best served with friends.

Moët & Chandon Rosé Impérial Nv £65.00

Draught Beers

Bombay IPA ABV 5.8% £5.95

Virtuous Grapefruit (Gluten free) ABV 4.5% £5.95

Delhi 6 (Lager) ABV 3.8% £5.25

Judicious Pale Ale (Vegan) ABV 4.8% £5.95

Bottle Beers

Kingfisher £4.50

Cobra £4.50

Peroni £4.50

Cobra Alcohol Free £4.50

Ciders

Kopparberg 500ml £5.50

Strawberry & Lime, Mixed Fruits

Magners £5.50

Kopparberg Mixed Fruit Alcohol Free £4.95

Soft Drinks

Thumbs Up (Indian Coke) £2.95

Indian Fanta £2.95

Limca (Indian Lemonade) £2.95

Mazza (Indian Mango Drink) £2.95

Harrogate Still/Sparkling Water 330ml £2.99

Lemonade £2.75

Coke £2.75

Diet Coke £2.75

Tonic Water £2.75

Juices

Mango £2.75

Pineapple £2.75

Apple £2.75

Orange £2.75

Whisky

25ml

Make it double for £2.50 extra

Jameson's Irish £3.95

Chivas Regal £4.25

Jack Daniels £3.95

Glenfiddich 12yr £4.50

Glenmorangie 10yr £4.50

Black Label £4.25

Talisker £4.50

Indian Whisky

25ml

Make it double for £2.50 extra

Amrut £5.95

Amrut Fusion £6.75

Paul John Brilliance £5.50

Rampur £6.50

Vodka

25ml

Make it double for £2.50 extra

Smirnoff £3.95

Ciroc £5.50

Absolut £3.95

Belvedere £5.95

Absolut Citron £3.95

Grey Goose £5.95

Gin

25ml

Make it double for £2.50 extra

Beefeater Original/Pink £3.95

Hendrick's £5.50

Bombay Sapphire £4.25

Tanqueray/10 £3.95/£4.50

Jaisalmer (Indian) £4.95

Monkey 47 £5.95

Rum

25ml

Make it double for £2.50 extra

Bacardi £3.95

Malibu £3.50

Havana 3yrs £3.95

Barnbu £4.95

Havana 7 yrs £4.95

Old Monk (Indian) £4.50

Liquers

25ml

Make it double for £2.50 extra

Amaretto Disaronno £3.75

Tia Maria £3.50

Cointreau £3.75

Drambuie £3.50

Southern Comfort £3.95

Shots

Sambuca £4.25

Olmecca Tequila £4.25

Jagermeister £4.25

Cocktails - £8.95 Each

Tabula Beach

Ophir Gin, Fresh Paan Leaves, Kaffir Lime Cordial, Coconut Liqueur, Fresh Lime & Ginger Syrup

Cardamom Martini

Citrus Vodka, Lemon Curd, Cardamom Syrup & Fresh Lemon.

Sharabi Lassi

White Rum Infused With Mango Marmalade, Low Fat Yoghurt & Plum Bitters.

Goa

Gin, Mandarin Liqueur, Ginger Syrup, Mango & Fresh Lime Juice.

Godfather Sour

Talisker Whisky, Amaretto, Egg White, Sugar Syrup, Fresh Lemon & Bitters.

Coriander Gimlet

Gin, Mango & Coriander Infused Vermouth & Lime Cordial.

Express

Vodka, Peach Liqueur, Muddled Strawberries, Sugar Syrup, Pomegranate & Lemon Juice.

Factory By Sutra

Chai Tea Infused Vodka, Vanilla Syrup, Irish cream and Coffee Liqueur.

Holi Festival

A colourful spectacle, designed to highlight the festival of colours. Infused with mango vodka, apple and raspberry sherbet, pineapple and coconut are the main characters in this Goan mix.

Mocktails - £5.50 Each

Chatpata Jauera

Virgin Mojito While You Are In India, Beat The Scorching Heat With This Digestive & Detoxifying Cooler. This Mojito Will Surely Remind You Of Golgappas.

Roohafza Mojito

A Drink Made With Mint And Lemon In Virgin Mojito Style.

Tulaka

Pineapple Juice, Mango Juice, Grenadine, Lime, Saline Solution.

Virgin Roohafza Pina Colada

This Fusion Drink Will Surely Make You A Fan And You Will Never Be Able To Forget The Refreshing Taste. Made Out Of Traditional Indian Roohafza Squash, Pineapple Juice, Coconut Milk, Cream.

Fort Aguada

Apple Juice, Pomegranate Juice, Elderflower Syrup, Lemon, Soda.

Agonda

Orange Juice, Salted Pineapple Juice and Grenadine.

THE FLAVOUR
OF GOA



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