

Bombay is one of the world's busiest cities, as well as being home to the world's largest film industry - a place where people work hard and play hard. It's also a place where people snack continuously, but especially in the evenings, strolling along the seafront on Chowpatty Beach, where there are hundreds of stalls, each specialising in one kind of snack. Down the coast in Goa, it's another story. Goa is the land of mañana, but without the sense of urgency that implies in Spain. On the golden sands there is always time for swimming, eating, drinking and enjoying life. Relaxed they may be, but Goans are serious about their cooking, as you will see in the main courses from Goa. We hope you'll enjoy the taste of these dishes of **Bollywood to Goa...**

Bombay to Goa

Starters

CRAB SHAMI KEBABS £6.95

Pan-fried crabmeat cakes flavoured with cumin and coriander, with a green papaya dipping sauce.

BOHRI MURGH £4.95

Lacy-crisp battered chicken tikka with a sweet and sour dipping sauce of tamarind and jaggery.

SEV PURI £3.95

One of Bombay's favourite street snack salads of crispy gram-flour vermicelli and cubes of potato with yoghurt, mint and coriander chutney and tamarind sauce. 🌶️

CHOLE SAMOSA £3.95

Samosa filled with peas, potatoes, sultanas and cashews, served with spicy chick peas. 🌶️

CHICKEN KATHI WRAP £4.95

Slightly hot and spicy marinated strips of chicken wrapped in thin roomali roti, best eaten with the hands. 🌶️

Salad

KOSHIMBIR SALAD £4.50

Crunchy salad of cucumber, tomato, onion, carrot and peanuts with lemon and chaat masala. 🌶️

Cocktails

MANGO MARGARITA £5.95

India's favourite fruit goes so well with tequila, triple sec and fresh lime.

WATERMELON DAIQUIRI £5.95

Watermelon juice and rum are both popular drinks in India and they pair up well in this Indian slant on a Cuban classic.

Main Courses

GOAN FISH CURRY £9.95

A Goan classic, kingfish simmered in a sauce of black pepper, coriander, cumin, cinnamon and vinegar, with a genuine breath of the sea. On the bone. 🌶️

CHICKEN CAFREAL £8.50

Chicken marinated with yoghurt, chillies, garlic and peppercorns, grilled and served with spicy roasted tomato chutney.

LAMB VINDALOO £8.95

In Goa, vindaloo does not mean 'blow your head off' - the name of this Portuguese-influenced dish means it is cooked with wine (or vinegar) and garlic - and the sauce has a deeply rich texture.

PRAWN BALCHAO £7.95

Ideal for hot weather, this dish of prawns in coconut, chilli and vinegar can either be a pickle or a main course. 🌶️🌶️

OKRA CALDEEN £6.95

Highly aromatic okra curry, cooked with coconut, onion, tomato and Goan spices.

Desserts

MISHTIE £3.50

An assortment of exotic Indian sweets.

AROMATIC BOMBAY LASSI £3.95

Refreshing yoghurt drink.

🌶️ Contains nut

🌶️ Hot

🌶️🌶️ Very Hot