

DELIVERY

APPETIZERS (APERITIVO)

Golden Bhel Rice puffs, masala roasted split peas, peanut, tossed w/ mint & tamarind chutney, Gold Leaf.	\$9
Eric's Punjabi Samosas Cumin and spice seasoned classic potato and green pea turnovers. Mix chutney.	\$9
Tulsi Paneer Indian cheese blocks marinated in fresh basil, and roasted garlic, Cranberry chutney.	\$12
Kashmiri Tikki Beetroot Pattle stuffed w/ ricotta cheese, apricot, and roasted fennel. Green Mango chutney.	\$9
Lasuni Gobi Craggy cauliflower florets tossed with tangy garlic tomato sauce.	\$9
Ragda Chaat White peas seasoned with mustard seeds, curry leaves, tamarind & mint chutney.	\$9
Aloo Tikki Spiced potato patty with diced mango, mint, tamarind chutney, yogurt, and chickpea noodles.	\$9
Tandoori Mushroom Marinated with roasted tandoori spices and fenugreek leaves. Skewered and Tandoori grilled.	\$14
Auntie Rosie's Chorís Pao Wood-smoked homemade sausages marinated in a special red masala & toddy vinegar. Bombay Pao.	\$14
Lobo's Fish Cutlet Pan-seared fish patties, seasoned with ginger, ground spice, Panko, egg wash coated, Devil's chutney.	\$12
Kulioche Cutlet Fresh Atlantic Crab cutlet with finely chopped onion, shredded cheese, egg-coated panko breadcrumb and baked.	\$14
Coconut Shrimp Shrimp seasoned with coconut curry powder, mustard seed, curry leaves, and tamarind juice	\$14
Moms Shrimp Balchao Traditional tart pickled Goan masala shrimp with toddy vinegar, cashew feni, and roasted dry shrimp.	\$14
Masala Fry Mankyo (Lulas) Baby squid, stir-fried with chili, garlic sauce, and chopped cilantro.	\$14
Croquetas De Bacalhao Crispy salted Cod fish croquettes, mixed with a creamy sauce, coated with egg, and breaded	\$14
Portuguese Chamuca Goan Beef & mixed vegetable samosas served with Peri-Peri chutney	\$12
Achari Chicken Tikka Chicken marinated with pickling spices, herbs, Garlic mint aioli	\$14
Saffron Malai Tikka Chicken with cheddar cheese, saffron, white pepper, and hung yogurt.	\$14
Basil Chicken Tikka Chicken marinated with fresh basil, yogurt, spices, and olive oil	\$14
Jhangizi Bofi Kabab Lamb marinated with roasted spices, ginger, mint, hung yogurt, tomato chutney	\$15
Shammi Kabab Lamb Pattle, chickpea, roasted garlic, clove, peppercorn, mint, cilantro, grilled	\$12

SOUPS (SOPA)

Caldo Verde Pureed fresh spinach, potato, garlic, vegetable broth.	\$9
Pepper Water Anglo-Indian peppercorn, tamarind soup seasoned with mustard seed, and curry leaves.	\$9
Sopa De Camarão Goan-Portuguese-inspired shrimp soup, poached, onion potato, garlic clove, roux, sprinkled with fresh dill.	\$12

TANDOOR (FORNO)

Coriander Lamb Chops Italian pepper, garlic, and spice marinated. Puffed rice Poha, and pear chutney.	\$35
Tandoori Pomfret Silver white whole fish marinated in roasted garlic, olive oil, freshly ground spices, yogurt, and fenugreek.	\$30
Jhangizi Bofi Kabab Lamb chunks marinated with roasted spices, raw papaya, ginger and, mint, hung yogurt. Tomato chutney.	\$30
Torradinhas Char toasted Pork tikkas, seasoned with Goan spices, toddy vinegar, cashew feni, and chilli paste served with cabbage slaw.	\$30
Basil Chicken Tikka Chicken chunks marinated with fresh basil, yogurt, aromatic spices, and olive oil. \$	\$30
Achari Chicken Tikka Chicken marinated with pickling spices, herbs, and Garlic mint aioli.	\$30
Tandoori Chicken Bone-in half chicken marinated in hung yogurt classic tandoori spices	\$30

ENTREES

CHICKEN (FRANGO)

Xacuti De Galinha Coarse roasted ground coconut, toasted poppy, sesame seeds, star anise, fennel.	\$26
Vindalho De Galinha Freshly ground spices, whole dry chilli, toddy vinegar, cashew feni.	\$26
Cafreal De Frango Roasted chicken marinated with white Portuguese chilli, garlic, cilantro, caramelized onion, and potato wedges.	\$26
Chicken Chettinad Fresh ground pepper, mustard seeds, tamarind, curry leaves, dry chilli, coconut milk.	\$26
Chicken Korma Roasted cashew nut, raisin, golden fried onion, saffron milk, cream, and mild spices	\$26
Classic Butter Chicken Pulled tandoori chicken in a creamy tomato fenugreek sauce.	\$26

LAMB /GOAT/ PORK (CARNE)

Pedro's Vindalho De Porco Pork chunks simmered in freshly ground spices, whole dry chilli, toddy vinegar & cashew feni.	\$30
Nana's Christmas Pork Sorpotel Diced pork charcuterie, marinated in ground spices & Goa Vinegar, Pickled for 48 hours.	\$30
Remo's "Aad Maas Amsol" St Louis Pork ribs with Tamarind, and kokum, seasoned with toasted cumin, chilli, tomato, and fresh Okra	\$30
Railway Mutton Curry Traditional village-style bone in Goat, Goa sundried red pepper paste, tempered cumin seed, curry leaf, and coconut milk.	\$30
Lamb Bafado Home-style slow pot cooked lamb curry with stoned ground cumin, spices coriander, green chilli, and Toddy vinegar.	\$30
Lamb Shank Maratha Braised lamb shank, red chilli paste, dry coconut, hand-pounded coastal spices, rum flambé.	\$35

SEAFOOD (FRUTOS DO MAR)

Kalchi Kodi A traditional Goan fish curry simmered in a clay pot, with Kashmiri red chilli, coconut, green mango, and mangosteen.	\$32
Peixe De Português Baked fish, layered with poached potato, hair loom tomato, bell peppers, shaved garlic, and virgin oil.	\$32
Sungache Caldinha Whole Indian okra and shrimp, simmered in an extract of fresh coconut juice, cilantro, green chilli, and cumin.	\$32
Kalwa Sukhem Fresh shucked west coast Oyster cooked with toasted spices, freshly grated coconut, green chilli, onion, and tamarind.	\$32
Recheado Seasonal fish marinated with chilli paste, toddy vinegar, cashew feni, and spices, coated with egg wash and semolina.	\$32

VEGETABLE (VEGETAL)

Caldinha De Bhendé Indian whole okra, cauliflower florets, coarse ground extract of fresh coconut juice, spices, green coriander.	\$22
Alambe Xacuti Wild mushroom slow-cooked with roasted fennel seed, star anise, poppy seed, and dehydrated coconut.	\$22
Gomantak Vangi Baby Eggplant cooked in tamarind with pickling spices, tempered curry leaves, and mustard seeds.	\$22
Tendli Channache Bhaji Indian Ivy gourd, black chickpeas, green mango, tamarind, tempered mustard oil.	\$22
Aviyal Plantain, Moringa drumsticks, mixed root vegetables, green mango, turmeric chilli infused coconut stew.	\$22
Masala Bhindi Fresh diced okra, tossed in cumin, ginger, whole chilli, onion, tomato & chaat masala.	\$22
Phool Makhane Ki Subz Fox Nuts simmered in a fenugreek tomato sauce w/ green pea.	\$22
Paneer Kundan Kalia Indian cheese & raisin, black pepper-tomato sauce.	\$22
Saag Paneer Freshly cooked spinach with Indian cheese.	\$20
Kadai Paneer Indian cheese red pepper, onions, tomatoes, and stone-ground spices.	\$20
Yellow Dal Yellow lentil tempered with cumin, garlic, curry leaves, red chilli, tomato.	\$20
Dal Makhani Black lentil slow cooked with butter, garlic, and fenugreek.	\$20

DUM BIRYANI

Long-grained saffron Basmati rice layered in a pot sealed with dough slow-baked in the tandoor (our clay oven)	
Jackfruit Potatoes & whole spices.	\$26
Vegetable Vegetable Medley, spices, Saffron, rose water	\$20
Mushroom Baby Bella, spices, golden fried onion, fresh mint, saffron	\$26
Chicken Chicken, golden fried onion, mint, saffron rose water	\$30
Lamb Fried onion, mint, saffron spices rose water	\$30
Goat Ginger, garlic, yogurt, cardamom, mace & saffron.	\$30
Shrimp Spices, golden fried onion, saffron mint.	\$30

RICE (ARROZ)

Teama's Sausage Pulao Homemade smoked pork Goan sausages, whole spices, basmati rice.	\$10
Arroz Pulao Rice cooked in vegetable broth w/aromatic spices.	\$6
Lemon Rice Seasoned with mustard seed, curry leaves, chilli lemon juice, and roasted lentils.	\$6
Tomato Heirloom tomato, sauce curry leaves, and mustard seeds	\$6
Basmati Rice Aromatic long-grain rice.	\$5

BREAD (PÃO)

Bacon Kulcha Toasted bacon-filled and baked in the oven.	\$6
Roti Whole wheat bread	\$5
Cheese Shredded cheddar	\$6
Naan Classic Indian leavened bread.	\$5
Garlic / Rosemary Naan Choice of garlic or rosemary.	\$6
Laccha Paratha Multi-layered whole wheat bread.	\$5
Pudina Paratha Roasted Mint topped multi-layered.	\$5
Poder Pão Goan spongy dinner roll.	\$3
Poe Goan brown bread.	\$3

SIDES

Dal Makhani	\$12
Yellow dal	\$12
Aloo Gobi Mutte	\$12
Saag Paneer	\$12
Pindi Chole (Punjabi Chickpeas)	\$12
Paneer Makhani	\$12
Raita: - Mint /Boondi	\$6
Goan Fisherman's Sampler Balchao De Camarão, Para, Galician Mussels Molho, w/Indian salted "Monaco" cracker	\$10
Goan Veggies Preserves Sampler Pear, Eggplant, Tendli (Ivy Gourd)	\$9
Poppadum	\$3