

APPETIZERS (APERITIVO)

Golden Bhel | Rice puffs, masala roasted split peas, peanut, tossed w/ mint & tamarind chutney. Gold Leaf. \$9

Eric's Veggie 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 Pattie stuffed w/ ricotta cheese, apricot, and roasted fennel. Green Mango chutney. \$9

Lasuni Gobi | Crispy 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. \$9

Auntie Rosie's Choris 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. \$12

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 \$12

Portuguese Chamuca | Goan Beef & mixed vegetable samosas served with Peri-Peri chutney. \$12

Achari Chicken Tikka | Chicken marinated with pickling spices, herbs, and 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 Boti Kabab | Lamb marinated with roasted spices, ginger, mint, hung yogurt, tomato chutney \$15

Shammi Kabab | Lamb Pattie, chickpea, roasted garlic, clove, peppercorn, mint, cilantro, grilled \$12

SOUPS (SOPA)

Caldo Verde | Pureed fresh Spinach and collard green, 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 Boti 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 chili 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 chili, toddy vinegar, cashew feni. \$26

Cafreal De Frango | Roasted chicken marinated with white Portuguese chili, garlic, cilantro, caramelized onion, and potato wedges. \$26

Chicken Chettinad | Fresh ground pepper, mustard seeds, tamarind, curry leaves, dry chili, 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 chili, 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, chili, and fresh Okra. \$30

Railway Mutton Curry | Traditional village-style bone in Goat, 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 chili, and Toddy vinegar. \$30

Lamb Shank Maratha | Braised lamb shank, red chili flakes, hand-pounded garlic, baby carrot, mashed potato, peas, port wine, flambé \$35

SEAFOOD (FRUTOS DO MAR)

Kalchi Kodi | A traditional Goan fish curry simmered in a clay pot, with Kashmiri red chili, 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

Sungtache Caldinha | Whole Indian okra and shrimp, simmered in an extract of fresh coconut juice, cilantro, green chili, and cumin. \$32

Kalwa Sukhem | Fresh shucked West Coast Oyster cooked with toasted spices, freshly grated coconut, green chili, onion, and tamarind. \$32

Recheado | Fresh steak of seasonal fish marinated with chili 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 chili infused coconut stew. \$22

Masala Bhindi | Fresh diced okra, tossed in cumin, ginger, whole chili, 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 \$22

Kadai Paneer | Indian cheese red pepper, onions, tomatoes, and stone-ground spices \$22

Yellow Dal | Yellow lentil tempered with cumin, garlic, curry leaves, red chili, tomato \$22

Dal Makhani | Black lentil slow-cooked with butter, garlic, and fenugreek \$22

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, chili 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 Mutter \$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 Veggie Preserves Sampler: - Pear, Eggplant, Tendli (Ivy Gourd) \$9

Poppadum \$3

Food Allergies and Intolerances, before ordering please speak to our staff about your requirements

Celebrating the cuisine and culture of Goa & India. "Viva la Goa"

Executive Chef –Eric McCarthy