



Party Trays To Go

APPETIZERS (APERITIVO)

Golden Bhel | Rice puffs, masala roasted split pea, peanut, onion lemon juice (Med, \$40/ Large, \$80)

Eric's Veggie Samosas | Cumin and spice seasoned classic potato and green pea turnovers. Mix chutney. (Med, \$50 / Large, \$110)

Kashmiri Tikki | Beetroot Pattie with ricotta cheese, apricot, roasted fennel, tomatillo chutney (Med, \$40 / Large, \$99)

Tulsi Paneer | Fresh Indian cheese, fresh basil, roasted garlic, Cranberry chutney (Med, \$70 / Large, \$150)

Lasuni Gobi | Crispy florets tossed with garlic tomato sauce (Med, \$50 / Large, \$120)

Yam Pea Croquette | Baked Yam, peas, potatoes, roasted spices, and herbs (Med, \$40/ Large, \$120)

Masala Kachori | Flaky pastry filled with peas, lentils, curry leaves cumin lemon, served with date chutney (Med, \$55 / Large, \$155)

Nadru Shammi Kabab | Lotus stem and Bengal gram kababs, roasted garam masala, green grape chutney (Med, \$55 / Large, \$150)

Mini Idli | Steam mini rice lentil cake, topped with coconut chutney and sambhar broth (Med, \$50/ Large, \$120)

Ragda Chaat | White beans seasoned with mustard seeds, curry leaves, tamarind & mint chutney (Med, \$40 /Large, \$95)

Paneer Chutney Pakora | Cheese fritters filled with spicy mint chutney (Med, \$90 / Large \$190)

Bombay Pav Bhaji | Slow-cooked mix blend of veggies, spice, tomatoes, and butter, served with Pav (Med, \$80 / Large \$185)

Old Delhi Lentil Dumpling "Dahi Bhalla" | Spiced yogurt, roasted cumin, pomegranate pearls, mint, and tamarind chutney (Med, \$60 /Large, \$155)

Cobiché Daanger | Fresh cabbage cutlet shallow fried on a griddle served with green mango chutney (Med, \$60 / Large, \$150)

Nana's Curry Puffs | Puff pastry filled with minced vegetables, noodles, curry powder, cumin, and devil's chutney (Med, \$90 / Large, \$155)

Egg Roll | Indian crepe filled with noodles, shredded cabbage, carrot, beans, ginger, and spices, coated with bread crumb (Med, \$90 / Large, \$165)

Non-Vegetarian

Candolim Slider "Cutlet Pao " | Spiced beef Pattie, cabbage slaw, Amul buttered bun. (Med, \$150 / Large, \$250)

Beef Chamuca | Goan Beef & mix vegetable samosas served with Peri-Peri chutney (Med, \$200 / Large, \$350)

Beef Croquettes | Ground beef, spices, egg, bread, cinnamon peppercorn, cumin (Med, \$200 / large, \$350)

Crab Chamuca | Crispy cocktail samosa filled with jumbo lump crab served with devil chutney (Med, \$225 / Large, \$390)

Crab Cutlet | Fresh Atlantic Crab patty with finely chopped vegetables shredded cheese and baked (Med, \$225 / Large, \$390)

Tony's Shack Cheese Mankyo (Lulas) | Baby squid, sauteed with garlic, herbs roux, Amul Indian cheese, roasted pepper. (Med\$350, Large \$450)

Croquetas De Bacalhao | Crispy salted Cod fish croquettes, mixed with a creamy sauce, coated with egg, and breaded (Med\$250, Large, \$390)

Meatballs Peri-Peri | Meatball dumplings, steamed and tossed in Peri-Peri sauce. (Med, \$150/ Large, \$250)

Hot dog Chorizo | Homemade traditional Goan bread roll filled with old-fashioned handmade Goan pork sausage (Med, \$250 / Large, \$450)

Lamb Pattie | Spiced ground lamb, onion, cilantro, filled in puff pastry and baked (Med, \$90 /Large, \$185)

Prawn Pattie | Fresh prawns, onion, tomato, cilantro spices, filled in puff pastry and baked (Med, \$190 / Large, \$325)

Egg Chops | Spiced mashed potato filled with boiled egg, and mint chutney (Med, \$120 / Large, \$220)

Coconut Shrimp | Shrimp seasoned with coconut curry powder, mustard seed, curry leaves, and tamarind juice (Med, \$190 / Large, \$425)

Shrimp Balchao | Goan shrimp with toddy vinegar, chili masala, roasted dry shrimp (Med, \$190 / Large, \$425)

Goa Portuguese Rissois de Camarao | Half-moon-shaped turnovers filled with prawns, cheese spice, and garlic (Med, \$90 / Large, \$325)

Fish Cutlet | Seasonal fish, garlic, ginger, red onion, cilantro egg wash, coated with semolina (Med, \$190 / Large, \$325)

~ Entrée ~

TANDOOR (FORNO)

Coriander Lamb Chops | Yogurt, mint, coriander, mango, garlic, raw papaya, Poha, pear chutney (Per piece \$8)

Tandoori Maachli | Seasonal fish, tandoori spices, yogurt, saffron Mushroom Poriyal (Med, \$255 / Large, \$495)

Torradinhas | Pork tikka, toasted spices, hung yogurt, marinate, eggplant chutney, tandoori grill (Med, \$95 / Large, \$280)

Jhangizi Boti Kabab | Lamb marinated with roasted spices, ginger, mint, hung yogurt, and tomato chutney (Med, \$90 / Large, \$355)

Saffron Malai Tikka | Chicken with cheddar cheese, saffron, white pepper, hung yogurt (Med, \$90 / Large, \$195)

Basil Chicken Tikka | Chicken marinated with fresh basil, yogurt, spices, and olive oil (Med, \$120 / Large, \$290)

Tandoori Chicken | Bone-in half chicken marinated in hung yogurt and Indian spices (Med, \$250/ Large, \$295)

Achari Chicken Tikka | Chicken marinated with pickling spices, herbs, Garlic mint aioli (Med, \$95 / Large \$195)

Shammi Kabab | Lamb Pattie, chickpea, roasted garlic, clove, peppercorn, mint, cilantro, grilled (Med, \$90 / Large, \$195)

Galouti Kebabs | Grilled velvety lamb, spiced with cardamom, mace, and basil-yogurt sauce (Med, \$90 / Large, \$195)

CHICKEN (FRANGO)

Xacuti De Galinha | Coarse roasted ground coconut, toasted poppy, sesame seeds, star anise, fennel (Med, \$95/ Large, \$250)

Vindalho De Galinha | Freshly ground spices, whole dry chili, toddy vinegar, cashew feni (Med, \$95/ Large, \$250)

Cafreal De Frango | Roasted chicken marinated with white Portuguese chili, garlic, cilantro, caramelized onion, and potato wedges. (Med, \$95/ Large, \$250)

Chicken Chettinad | Fresh ground pepper, mustard seeds, tamarind, curry leaves, dry chili, coconut milk. (Med, \$95/ Large, \$250)

Chicken Korma | Roasted cashew nut, raisin, golden fried onion, saffron milk, cream, and mild spices (Med, \$95 / Large, \$250)

Classic Butter Chicken | Pulled tandoori chicken in a creamy tomato fenugreek sauce Med, \$95 / Large, \$250)

Chicken Tikka Masala | Chicken tikka in a creamy tomato fenugreek sauce with Indian spices (Med, \$95 / Large, \$250)

Malvani Chicken | whole roasted spices coconut, tamarind Kashmiri chili, star anise, poppy seed, and sesame seed. (Med, \$95 / Large, \$250)

LAMB /GOAT/ PORK (CARNE)

Konkan Railway Mutton | Traditional village-style bone in Goat, Goa sundried red pepper paste, tempered cumin seed, curry leaf, coconut milk (Med, \$150 / Large, \$295)

Lamb Tikka Masala | Lamb cubes marinated cooked in tandoor and simmered in fenugreek and tomato sauce (Med, \$120 / Large, \$260)

Lamb Kadai | Pan-roasted assorted peppers, crushed toasted whole spices tomatoes cilantro (Med, \$120 / Large \$260)

Beef pepper fry | White wine, red onions, potatoes, crushed peppercorn, ginger, garlic coriander (Med, \$120 / Large, \$260)

Beef Bafado | Fresh cilantro, green chili, whole spices, tomato, tamarind, toddy vinegar, fingerling potato (Med, \$120 / Large, \$260)

Assado De Leitao | Pork belly roast, Goan feni, turmeric, cardamom, clove and cinnamon, toddy Vinegar, mashed potato (Med, \$120 / Large, \$260)

Pedro's Vindalho De Porco | Pork chunks simmered in freshly ground spices, whole dry chili, toddy vinegar & cashew feni. (Med, \$150 / Large, \$260)

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. (Med, \$160 / Large, \$350)

Peixe De Português | Baked fish, layered with poached potato, heirloom tomato, bell peppers, shaved garlic, and virgin oil (Med, \$160 / Large, \$350)

Sungtache Caldinha | Whole Indian okra and shrimp, simmered in an extract of fresh coconut juice, cilantro, green chili, and cumin. (Med, \$200 / Large, \$350)

Kalwa Sukhem | Fresh shucked West Coast Oyster cooked with toasted spices, freshly grated coconut, green chili, and tamarind (Med, \$200 / Large, \$390)

Goan Shrimp Curry | Coconut, green chili, cumin, coriander, ginger, mangosteen, Kashmiri chili (Med, \$200 / Large, \$350)

VEGETABLE (VEGETAL)

Phool Makhane Ki Subz | Green peas, fox nut seasoned with ginger, fenugreek ricotta cheese (Med, \$50 / Large, \$190)

Paneer Kundan Kalia | Fresh Indian cheese & raisin, black pepper-fenugreek creamy tomato sauce (Med, \$50/ Large, \$190)

Caldinha De Bhende | Fresh okra cauliflower and zucchini coarsely ground extract of fresh coconut juice, spices (Med, \$50 / Large, \$190)

Gomantak Vangi | Baby Eggplant cooked in tamarind with pickling spices, tempered curry leaves, and mustard seeds. (Med, \$50 / Large, \$190)

Tendli Channache Bhaji | Indian Ivy gourd, black chickpeas, green mango, tamarind, tempered mustard oil. (Med, \$50/ Large \$190)

Avial | Plantain, assorted vegetables, green mango, cumin, garlic coconut milk, green chili (Med, \$50 / Large \$190)

Aloo Gobi mutter | Cauliflower florets, green peas, potato, cumin, onion, ginger (Med, \$50 / Large, \$190)

Saag Paneer | Freshly cooked spinach with Indian cheese (Med, \$50 / Large, \$190)

Pindi Chole | Chickpeas, caraway seeds, cumin, ginger, tomato, fenugreek leaves (Med, \$50 / Large, \$190)

Paneer Makhani | Indian cheese simmered in creamy tomato sauce (Med, \$50 / Large, \$190)

Masala Bhindi | Fresh okra, cumin, ginger, whole chili, onion, tomato, spices (Med, \$50 / Large, \$190)

Kadai Paneer | Indian cheese red pepper, onions, tomatoes, and stone-ground spices (Med, \$50 / Large, \$190)

Yellow Dal | Yellow lentil tampered with cumin, garlic, curry leaves, red chili, and tomato (Med, \$50 / Large, \$190)

Dal Makhani | Black lentil slow-cooked with butter, garlic, and fenugreek (Med, \$50 / large, \$190)

Goan 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 (Med, \$90 / Large, \$200)

Vegetable | Vegetable Medley, spices, Saffron, rose water (Med, \$90 / Large, \$200)

Goat | Ginger, garlic, yogurt, cardamom, mace & saffron (Med, \$95 / Large, \$255)

Shrimp | Spices, golden fried onion, saffron mint (Med, \$120 / Large, \$225)

Chicken | Chicken, golden fried onion, mint, saffron rose water (Med, \$90 / Large, \$200)

Lamb | Fried onion, mint, saffron spices rose water (Med,90 / Large, \$200)

RICE (ARROZ)

Arroz Pulao | Rice cooked in vegetable broth w/aromatic spices, saffron (Med, \$55 / Large, \$120)

Tomato | Basmati rice with heirloom tomato, curry leaves, mustard seeds (Med, \$55 / Large, \$120)

Lemon Rice | Seasoned with mustard seed, curry leaves, chili lemon juice, and roasted lentils (Med, \$55 / Large, \$120)

Basmati Rice | Aromatic long-grain rice (Med, \$55 / Large, \$120)

Prawn Pulao | Basmati rice, shrimp, onion, tomatoes, whole spices, cilantro (Med, \$85 / Large, \$225)

Teama's Sausage Pulao | Homemade smoked pork Goan sausages, whole spices, basmati rice. (Med, \$85 / Large, \$225)

Vegetable Pulao | Basmati rice fresh vegetable Medley whole spices, turmeric vegetable base (Med, \$65 / Large, \$225)

BREAD (PÃO)

Roti | whole wheat bread (Med, \$55 / Large, \$120)

Cheese | Light bread with shredded cheddar (Med, \$55 / Large, \$120)

Naan | Tandoori baked light bread (Med, \$45 / Large, \$95)

Garlic Naan | White flour bread flavored with garlic (Med, \$55 / Large, \$120)

Rosemary | Nan Bread flavored with rosemary (Med, \$55 / Large, \$120)

Laccha Paratha | Multi-layered whole wheat bread baked in clay oven (med, \$65 / Large, \$150)

Pudina Paratha | Mint-flavoured oven-baked bread (Med, \$65 / Large, \$150)

Tossed Salad Tray-

Mesclun green, Cucumber Slices, Red Onion, red radish, Shredded Carrots, Cherry Tomatoes, Pepper Rings (Med, \$35 / Large, \$45)

Raita Tray

Pomegranate | Indian yogurt, fresh pomegranate, and seasoning (Med, \$45 / Large, \$55)

Cucumber, Carrot | freshly grated carrot, seedless cucumber, and seasoning (Med, \$35 / Large, \$45)

Boondi | Puff Chickpea pearls, yogurt, and seasoning (Med, \$25 / Large, \$40)

Mini Sandwich Tray

Select your choice of bread per item only, with no assortment selections. French Dinner Roll, challah Burger Bun, French Slice Pullman, Rustic Batard, slice white or whole wheat bread. (All bread is subject to availability.)

Goan Roast Beef & Cheese | Slow-cooked home-style roast beef with home-ground spices (Med, \$290 / Large, \$355)

Chicken | Pulled chicken, scallions, mayo, lettuce tomatoes (Med, \$155 / Large, \$255)

Turkey & Cheese | Sliced turkey breast, lettuce, tomato, Amul Indian cheese (Med, \$165 / Large, \$255)

Ham & Cheese | Honey glazed ham, lettuce, tomatoes, and Amul Indian cheese (Med, \$195 / Large, \$295)

Tuna & Cheese | Scallions, pickle, mayo seasoning, cheese (Med, \$155 / Large, \$255)

Cheese | White sliced bread, Amul butter spread, Amul cheese salt, pepper. (Med, \$95 / Large, \$195)

Bombay Chutney Sandwich | White bread, green chutney, Amul butter, cucumber, tomato, onions, potato (Med, \$95 / Large, \$195)

Beef cutlet Pao | From the streets of Goa to New York, beef tenderloin Pattie, tempero cheiroso, egg wash, coated with semolina, grilled, mini brioche (Med, \$155 / Large, \$255)

Dabeli Sliders | Mini buns, potato spice Pattie, mint, tamarind chutney, and fresh pomegranate (Med, \$155 / Large, \$255)

Bombay Vada Pav | Mumbai Street delight, potato dumpling, chickpea batter, mustard seed, curry leaves (Med, \$155 / Large, \$255)

Wraps! What is Rumali Roti?

Extremely delicious light thin bread made with wheat and white flour, sticky dough cooked over a grill.

Selections.....

Galinha A Cafreal | Pulled Goan roast chicken, cilantro, Portuguese chili, garlic, white pepper (Med, \$155 / Large, \$250)

Lamb Boti | Slow roasted Lamb slivers, tomato chutney, lettuce, tomato, onion (Med, \$195 / Large, \$299)

Paneer | Grilled paneer, onions, tomatoes. Green chili, cilantro, mint, tamarind chutney (Med, \$155 / large, \$250)

Duck masala | Pan-roasted duck, freshly toasted peppercorn, and onions marmalade rolled in a crepe (Med, \$195 / Large, \$390)

Kati Roll: - Whole wheat bread, egg wash wrapped with the following selections, tossed with tamarind and mint chutney.

Galinha A Cafreal Roll | Pulled Goan roast chicken, cilantro, Portuguese chili, garlic, white pepper (Med, \$165 / Large, \$250)

Lamb Boti Roll | Slow-roasted Lamb slivers, tomato chutney, lettuce, tomato, and onion. (Med, \$195 / Large, \$299)

Paneer Kati Roll | Grilled paneer, onions, tomatoes. Green chili, cilantro, mint, tamarind chutney (Med, \$155 / large, \$255)

Duck masala Roll | Pan-roasted duck, freshly toasted peppercorn, and onions marmalade rolled in a crepe (Med, \$195 / Large, \$395)

Desserts: -

Goan Bebinca | Eight-layered festive cake baked layer by layer, nutmeg, coconut milk, and egg yolk (call for pricing)

Pasteis De Nata | Portuguese-inspired custard tart puff pastry filled with egg custard (Med \$65/ Large \$155)

Lagan Nu Custard | Parsi pudding, egg, milk, nutmeg, and Amul butter baked in the oven (Med, \$65 / Large, \$185)

Anglo Bread Pudding | Moms' "Warm Bread and Milk" didn't have a specific recipe. She would tear up bread pieces and dredge them with sugar, milk, and butter to give them moisture and steam-bake them. Kids would enjoy it. (Med, \$ 65 / Large 185)

Gaajar Halwa | Grated fresh carrot slow-cooked with cardamom, condensed milk, saffron, and chocolate cigar. (Med, \$55 / Large, \$195)

Parle Nuttie Pedha | Parle-G -G biscuit dust, condensed milk filled with nutty chocolate, molded and garnished with nuts. (Med, \$55 / Large, \$195)

Allebelles | Goan-style crepe filled with jaggery, raisin, and freshly grated coconut, orange sauce (Med, \$65 / Large, \$295)

Pudim De Queijo | Caramelized coated baked, goat cheese pudding, nutmeg, and vanilla bean zest. (Med, \$55 / Large, \$255)

Gulab Jamun Malai | traditional classic Indian sweet-flavored in cardamom (Med, \$85 / Large, \$395)

Ras Malai | Steamed cottage Cheese dumpling with flavored saffron milk (Med, \$85 / Large, \$395)

NOTE

- Please read the terms, conditions, and pricing before placing an order.
- If you have a special request and do not see an item listed in the menu, please call us and we will do our best to accommodate your request
- Most orders can be made on short notice
- Special orders need 24hrs to 48hrs prior notice.
- Not all Orders once confirmed will be canceled.
- No, last-minute cancellation will be accepted and is subjected to full charge.
- In case of cancellation, a 24-hour notification is required.
- Large deep trays serve up to 15 to 20 pax approximately
- Medium deep trays serve up to 8 to 10 pax approximately
- All prices are excluding tax and Gratuity

FOR MORE INFORMATION: Please call

(347)689-3882/cell: -212-810-0918, Executive Chef Eric McCarthy Monday thru Friday 12 pm to 9:30 pm or email me @chefericmccarthy@gmail.com please Note: Prices are subject to change without prior notice.

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

Executive Chef –Eric McCarthy