

Indian Table showcases the cuisine from the state of Goa on the southwestern coast of India. The city of Mumbai and Goa are on the same coastline.

Goa was a Portuguese colony until 1961 and historically a kingdom under Hindu, Muslim, and Maratha rule, which have come to define the cuisine, culture, and language of modern Goa. Goa is the smallest state in the Union of India and is an amalgamation of Indian and Western cultures, religions, cuisine, and lifestyle.

With the Portuguese came tomatoes, potatoes, the cashew nut, chili pepper (from the New World), the use of wine-based vinegar, and European baking (bread, cakes, pastries) into the Indian sub-continent via Goa which has become an integral part of modern Indian cuisine.

At Indian Table, Chef Eric McCarthy presents traditional and Portuguese-Goan cuisine and also Northern Indian classic fare

## APPETIZERS (APERITIVO)

**Coquetel De Fofos** | Baked cheese pops served with chili oil. \$12

**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

**Lasuni Gobi** | Crispy cauliflower florets tossed with tangy garlic tomato sauce. \$9

**Aloo Tikki** | Spiced potato patty with diced mango, mint, tamarind chutney, yogurt, and chickpea noodles. \$9

**Tulsi Paneer** | Indian cheese blocks marinated in fresh basil, roasted garlic, and cranberry chutney. \$12

**Tandoori Mushroom** | Marinated with roasted tandoori spices and fenugreek leaves. Skewered and Tandoori grilled. \$12

**Caitan's Ros Omelette** | Masala omelet with herbs, spices, onion, and xacuti gravy served with traditional Goan Poe bread. \$12

**Auntie Rosie's Choris Pao** | Wood-smoked homemade sausages marinated in a special red masala and toddy vinegar. Poe. \$14

**Croquetas De Bacalhao** | creamy salted Cod fish croquettes, Portuguese style peri peri chutney \$12

**Kulioche Cutlet** | Atlantic Crab cutlet with finely chopped onion, shredded cheese, and egg-coated panko breadcrumb. \$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

**Portuguese Chamuca** | Goan Beef & mixed vegetable samosas served with Devil's chutney. \$12

**Achari Chicken Tikka** | Chicken marinated with pickling spices, herbs, and Garlic mint aioli. \$14

## SOUPS (SOPA)

**Caldo Verde** | Pureed fresh kale, collard green, potato, garlic, and 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)

**Tandoori Fish** | Seasonal whole fish marinated in roasted garlic, olive oil, freshly ground spices, yogurt, and fenugreek. **\$32**

**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**

**Tandoori Chicken** | Bone-in half chicken marinated in hung yogurt, classic tandoori spices. **\$30**

**Coriander Lamb Chops** | Italian pepper, garlic, and spice marinated. Puffed rice, Poha, and pear chutney. **\$35**

**Cordeira De Cebolada** | Lamb chunks marinated with crushed peppercorns, raw papaya, and caramelized onions. Tomato chutney. **\$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**

**Classic Butter Chicken** | Pulled tandoori chicken in a creamy tomato fenugreek sauce. **\$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**

### 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, heirloom 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, and tamarind. **\$32**

### VEGETABLE (VEGETAL)

**Caldinha De Bhendé** | 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 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**

**Masala Che Bhendé** | 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 Pattie, black pepper-tomato sauce fenugreek, a touch of cream. **\$22**



# DUM BIRYANI

Long-grained saffron Basmati rice layered in a pot sealed with dough slow-baked in the tandoor (our clay oven)

Jackfruit | \$26

Konknint Poilench Rongit Satollem

Goat | \$30

Shrimp | \$30

Mushroom | \$26

## 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, saffron. \$6

Lemon Rice | Seasoned with mustard seed, curry leaves, chili lemon juice, and roasted lentils. \$6

Tomato | Tomato, sauce curry leaves, and mustard seeds. \$6

Basmati Rice | Aromatic long-grain rice. \$5

## BREAD (PÃO)

Poe | Goan brown bread. \$3

Poder Pão | Goan spongy dinner roll. \$3

Bacon & Cheese Kulcha | \$6

Roti | Whole wheat bread. \$5

Cheese Nan | \$6

Naan | Classic Indian leavened bread. \$5

Garlic or Rosemary Naan | Choice of garlic or rosemary. \$6

Laccha Paratha | Multi-layered whole wheat bread. \$5

Mint Paratha | Roasted Mint topped multi-layered. \$5

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

Goan Fisherman's Sampler | Balchao De Camarão, Fish Para, Galician Mussels Molho, w/Indian salted "Monaco" cracker \$10

Poppadum \$3

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

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

Executive Chef –Eric McCarthy



## **Bar**

**Indian Table has a curated bar menu that seamlessly blends Indian spices and herbs (Star anise, curry leaves, Indian mangosteen petals, ginger) to name a few.**

**To prepare delicious cocktails. and also introduced Indian Gins and single malts based on his experience in India.**

**Chef Eric McCarthy also introduced alcohol indigenous to his home state of Goa called Feni, which is a double distillate of cashew apple juice.**

**Besides having a wide variety of wine and beer, the bar at Indian Table also has a mocktail menu.**



# Old Classics 0 Coquetel

<b>Sidecar</b>	\$16
Cognac, Lemon juice, Cointreau	
<b>Pisco Sour</b>	\$16
Pisco, Egg white, lemon juice, angostura bitters swirl	
<b>Aperol Spritz</b>	\$16
Aperol, prosecco, soda water	
<b>Paloma</b>	\$16
Casamigos Tequila Blanco, lime juice, grapefruit, soda, sprinkle of salt	
<b>Moscow Mule</b>	\$16
Vodka, Lime and Ginger Beer	

## Indian /Imported Beers

<b>Kingfisher</b> (Traditional Indian Style Lager 12oz)	\$10
<b>Taj</b> (Traditional Indian Style Hopped Lager 22oz)	\$14
<b>Rupee</b> (Basmati Rice Lager 12oz)	\$10
<b>Super Bock</b> (Portuguese Premium Lager 12oz)	\$10

## Mocktails

<b>Mango Lassi</b>	\$7
Alphonso mango puree, yogurt homemade smoothie	
<b>Eric's Ginger Pineapple</b>	\$7
Chef creation, fresh ginger root, pineapple, jaggery, lime juice	
<b>Maka Zai</b>	\$7
Kokum agal, spiced pomegranate juice, fresh mint sprigs, sweet and sour	
<b>Sparkling Water</b> (S. Pellegrino 16oz.)	\$7
<b>Indian Sodas</b> (Thums Up / Limca)	\$5
<b>Sodas</b> (Coke, Diet Coke, Sprite, Ginger Ale)	\$5

# O Coquetel De Goa

**Feni Cocktails:** – Feni is made from the distilled cashew apple and is indigenous to the state of Goa.

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## **Susegad** \$16

Blood orange purée, ginger liqueur, Indian Lime Soda Limca.  
(Derived from the Portuguese SUSEGADO which defines the culture of Goa as “Laidback”)

## **São João (The Festival of St John)** \$16

Yuzu purée, Bacardi-infused blue pea tea, muddled mint & lime soda (Limca)

## **Soro Jivak Boro ("Good For Health")** \$16

Cashew Infused in Traditional Vintage Jars 'Garafaos' with ginger, clove, cinnamon, Cognac, lime juice, honey, and hot water.

## **Bombay to Goa** \$16

Cashew Feni, passionfruit purée, peach liqueur, Tikki bitters, Ginger Beer

## **Tinto Fest (Goa's Annual Market Festival)** \$16

Chili-infused cashew feni, blackberry purée, “kokum agal” Indian mangosteen vanilla cordial.

## **Finding Feni** \$14

Drink it up neat as you would in a Tavern in Goa or pair it w/ an Indian Limca soda.

## **Specialty Cocktails**

## **Candolim Vaddo** \$16

Gin Tanqueray Rangpur Lime, curry leaves, salted cucumber extract, and Fever Tree Tonic water.

## **Goa Trance** \$17

Clarified coconut milk punch with a tropical fusion of pineapple, passionfruit, banana, velvet falernum, orgeat, and Bacardi Rum.

## **Buddha in a Bliss** \$16

Vodka Ketel One cucumber & mint, Thai basil, lemongrass, black peppercorns, pineapple puree, and coconut milk foam

## **Spicy Bella (GOA OLD- FASHIONED)** \$16

Rye Whisky, all spiced drum liqueur, cardamom bitters, smoked star anise

## **Smokey Hippy** \$16

Del Maguey Vida Mezcal, Tequila, herb rosemary, sandalwood cordial, cranberry juice, sweet & Sour.

## **SPIRITS**

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### **VODKA**

Titos	\$14
Grey Goose	\$15
Ketel One	\$15

### **GIN**

Tanqueray	\$15
Hendricks	\$16
Jaisalmer (Crafted Indian)	\$16

### **RUM**

Bacardi White	\$12
Ron Zacapa 23yrs	\$16

### **SOUTH OF BORDER**

Patron	\$16
Casamigos (Blanco, Añejo, Reposado)	\$14
Mezcal	\$14

### **BLENDED SCOTCH**

Johnnie Walker Black 12yrs	\$16
Johnnie Walker Gold Label	\$18
Chivas Regal 18yrs	\$22

### **BOURBON/RYE/WHISKEY**

Basil Hayden	\$16
Bulleit	\$14
Makers Mark	\$15
Jack Daniel's No 7	\$14

### **SINGLE MALT SCOTCH**

Macallan 12yrs	\$18
Oban 14yrs	\$18
Glenlivet 12yrs	\$18
Yamazaki 12yrs	\$30
Kamet Indian Single Malt	\$16
Amrut Peated Indian Single Malt	\$20
Amrut Indian Single Malt	\$16

### **COGNAC**

Hennessy VSOP	\$15
Courvoisier VSOP	\$16
Martell VSOP	\$16