SIDES

Mixed Bread Basket [g,a] chapati, butter naan, garlic naan	**10,90**
Naan: Indian flatbread made from wheat flour, baked in a clay oven	
Butter [g,a] Vegan possible	**3,90**
Garlic [g,a] Vegan possible	**4,50**
Cheddar Cheese [g,a]	**6,90**
Garlic Cheese [g,a]	**6,90**
Chilli Cheese [g,a]	**6,90**
Trüffel Cheese [g,a]	**10,90**
Peshwari [g,a,h] raisins | nuts | honey | coconut Vegan possible	**5,90**
Tandoori Chapati [a] Indian flatbread made from whole wheat flour, baked in a clay oven	**3,90**
Goa Chutneys Trio Coriander yogurt mint[g] I tamarind I mango	**2,90**
Tawa Veg Vegan possible Indian stir-fried vegetables	**5,50**
Mixed Pickles	**1,90**
Raita [g] Yogurt with finely chopped cucumbers, tomato and roasted cumin, seasoned with salt and pepper	**3,90**
Basmati Rice	**3,50**

DESSERT

Chai Cremoso [a,g,c,h] Cardamom mousse on cardamom ice cream, topped with crumble, pistachios and chai caramel	**9,90**
Pistachio tiramisu with Cold Brew icecreme [a,g,h]	**11,90**
Mango Cheesecake [a,g,h] Topped with mango cream	**10,90**
Gulab Jamun Delight [a,g,h] Salted caramel | cottage cheese balls in honey syrup | nuts | vanilla ice cream | crumble	**8,90**
Rasmalai Royale [g,h] Soft, airy paneer balls | cardamom mousse | kulfi | nuts | rose soaked tragacanth tree gum | saffron cream	**13,90**

VEGETARIAN VEGAN VEGAN

Our food and beverages contain the following additives and allergens: 1. with colorant(s), 2. with preservative(s), 3. with antioxidant(s), 4. with flavor enhancer(s), 5. sulphured, 6. blackened, 7. with phosphate, 8. with milk protein, 9. contains caffeine, 10. contains quinine, 11. waxed, 12. contains a source of phenylalanine, 13. with sweetener. Allergens: a) cereals containing gluten, b) crustaceans, c) eggs, d) fish, e) peanuts, f) soy, g) milk, h) tree nuts, i) celery, j) mustard, k) sesame seeds, l) sulphur dioxide and sulphites, m) lupins, n) molluscs

LUNCH MENU

Monday - Friday (except public holidays) 12:00 PM - 4:00 PM

LUNCH BOWL

Hot Curry of the Day | Rice | Papadums

Veg Bowl	**12,90**
Chicken Bowl	**13,90**
Lamb Bowl	**14,90**

BIRYANIBOWL

Biryani I Raita[g] I Papadams

Paneer [g] Biryani	**13,90**
Chicken Biryani	**13,90**
Fish [d] Biryani	**13,90**
Butter Chicken Burger with Masala Fries	**11,90**

Side salad +1 € / Raita +1,50 € / Butter naan-bread +2 € / Garlic naan-bread +2,50 €

Lunchdrinks 2,90 €
Cola 0,2l, Cola Zero 0,2l, Mango Lassi 0,2l, Water still / sparkling 0,25l

Planning a party?
GOA can cater!

Whether it's a private party or a large corporate event, the GOA team provides everything you need:

- Finger food or delicious menus
- Meat | Vegetarian | Vegan
- Homemade chutneys & dips
- Extravagant side dishes

We don't just take care of the food on-site – we bring the GOA experience directly to you!

We would be happy to create a customized offer tailored to your specific requirements.

goa
TANDOORI RESTAURANT & BAR

WELCOME TO INDIA

MENU

SMALL PLATES

Indian Fried Chicken [a,e,k] — 11,90
Chicken cubes in a savoury batter coating I capsicum I sweet chilli indian sauce I peanuts I sesame I onions I pepper

Sweet & Sour Cauliflower [a,e,k] VEGAN Glutenfree possible — 10,90
Cauliflower florets in savoury batter I capsicum I sweet and sour sauce I peanuts I sesame

Butter Chicken Pao [a,g,j] — 15,90
Butter chicken burger I pickled onions I cheddar I carrots I red cabbage I mumbai coleslaw I GOA masala aioli I masala fries I chutney

Amritsari Grilled Fish Steak [d,j] — 15,90
Grilled seasonal fish | masala fries | Salad | yogurt and mint chutney

Edamame Jhalmuri [a,e,f,k] VEGAN — 9,90
Edamame I puffed rice I tamarind chutney I tomato I sesame oil I peanuts I mango I cucumber I coriander

Shammi Kebab Platter [a,c,g] — 13,90
Butter Naan | pickled onions | yogurt-mintchutney | lamb shammi kebab

Amritsari Samosa Chaat [a] — 10,90
Crispy samosas | potato | chickpeas | tamarind chutney | yogurt-mint chutney | onions | pomegranate I bhujia I cress

Burrata Tikki Chaat [a,g] — 14,90
Potato patty | burrata stracciatella | tamarind | yogurt-mint chutney | pomegranate | cress | bhujia

Masala Lamb Seekh — 12,90
Lamb mince kebabs | pickled onions | yogurt-mint chutney [g]

Papadam Bowl VEGAN — 4,90
Assorted papadums I mango chutney I yogurt-mint chutney [g] I tamarind chutney

Prawn 65 [a,b,e] — 13,90
Spicy prawn fritters | curry leaves | chili sauce | peanuts | garlic I banana chips I mustard seeds

Masala Guacamole Platter VEGAN — 9,90
Indian style guacamole | papadum & tortilla chips | olive oil I sour cream I pomegranate

Loaded Pulled Chicken Truffle Fries [g,h] — 13,90
Crispy parmesan I garlic fries | pulled chicken | truffle

SOUP

Mulligatawny Soup [g] — 8,90
Spicy Indian curry soup with chicken breast

Daal Soup VEGAN — 7,90
Indian yellow lentil soup

Shrimp-Lime-Soup [b] — 10,90
Shrimp | limes | coconut milk | lemongrass

We recommend butter naan with this. +2,50 €

CURRYS

Choice of normal / medium / hot
Served with basmati rice

	Paneer[g]	Chicken	Lamb	Prawns[b]
Tikka Masala [g] Marinated with yogurt and spices I cooked in a special sauce with onions and peppers	19,90	19,90	20,90	22,90
Makhani [g] **(Butter Chicken)** Marinated and grilled in a butter curry sauce	19,90	19,90	20,90	22,90
Karai [g] Spicy, tomato-based curry sauce with bell peppers, onions, ginger and garlic.	19,90	19,90	20,90	22,90
Trüffel-Malai [g,h] Cooked in a creamy truffle sauce with fresh cream and fresh truffles I cashew sauce	22,90	22,90	23,90	25,90
Pista Cream [g,h] Creamy pistachio sauce with exotic spices	20,90	20,90	21,90	23,90

PLATED CURRYS/ SIGNATURES

Ghee Roast Chicken [a,g,h] — 22,90
Chicken breast | curry leaves | coconut | tamarind | mustard seeds I malabari parantha | south indian chutney | rice

Lamb Shank Rogan Josh [g,h] — 22,90
Tender lamb shank (grass-fed premium free-range lamb from New Zealand) | delicious Rogan Josh sauce | diced roasted potatoes | vegetables | rice I carrots I pepper I zucchini

Mahabaleshwar Fish Curry [a,e,g,j,k] — 22,90
Pan-fried fish | Five-spice blend | onions | curry leaves | mustard seeds | white poppy seeds | malabar paratha | south indian rice | sesame seeds | fennel seeds I south indian chutney

Prawn Kurma [a,b,h] — 24,90
Coconut shrimp curry | fresh vegetables | subtly aromatic | cress | Malabar paratha | south Indian rice | banana chips | south indian chutney

SALADS

Goa's Salad — 9,90
With tomatoes, cucumbers, red onions, mango & pomegranate seeds and homemade dressing*. Optionally with:

- **Chicken Tikka** [g] +6,00
- **Prawn Tikka** [g,b] +8,00
- **Salmon Tikka** [d,g,j] +8,00

Cucumber Salad — 7,90
Fresh salad with finely diced cucumbers, tomatoes and onions with a lemon-vinegar-oil vinaigrette, Indian style

*Dressing: mustard paste | olive oil | balsamic vinegar | mixed herbs

FROM THE TANDOOR

Tandoor – from the Indian clay oven. The meat is marinated for 24 hours in a yogurt marinade and then grilled on a skewer in the Indian clay oven. Served with rice or naan, and barbecue sauce (spicy tomato curry sauce).

Malvani Salmon Tikka [d,g,j] — 23,90
Salmon | malvani spices | marinated onions | spices | chutney

Lahori Lamb Tikka [g,j] — 23,90
Leg of lamb (New Zealand) | yogurt marinade with lahori spices | mustard oil I marinated onions

Tandoori Jumbo Prawns [b,g,j] — 23,90
6 jumbo prawns I marinated in a secret GOA spice blend I marinated onions

Classic Chicken Tikka [g] — 22,90
Regional grass-fed, free-range chicken thigh without bones (grilled) | spicy marinade I marinated onions

VEGETARIAN & VEGAN

Served with basmati rice

Dhaal Tharka VEGAN — 15,90
Yellow lentils sautéed with caraway seeds, ginger, garlic, onions, tomatoes, and fresh coriander.

Aloo Gobi VEGAN — 15,90
Potatoes and cauliflower fried in a spicy curry sauce

Channa Palak Masala VEGAN — 15,90
Chickpeas in a spicy spinach curry sauce

Dhaal Makhani [g] — 16,90
Dark lentils in a butter tomatoe curry sauce

Palak Paneer [g] — 18,90
Paneer in a spicy spinach curry sauce with tomatoes und onions

Vegetable Madras [g] Vegan possible — 16,90
Fresh vegetables in coconut curry sauce with curry leaves and mustard seeds

Malai Kofta [g,h] — 18,90
Homemade vegetable kofta balls in a creamy, delicate, nutty cashew curry sauce with raisins and almonds

BIRYANI

Fried basmati rice with onions, cashew nuts, raisins, almonds, vegetables and exotic spices, served with raita.

Jackfruit Biryani VEGAN — 18,90
Chicken Biryani — 18,90
Beef Short Rib — 21,90
Prawn Biryani [b] — 21,90