

APPETISERS

1. ONION BHAJI	€4.00
Onion Fritters flavoured with Coriander and Cumin.	
2. VEGETABLE PAKORA	€4.00
Crisp fried seasonal vegetables coated with Gram Flour Batter.	
3. VEGETABLE SAMOSA (G)	€4.00
Pastry with Wraps with a Mildly Spiced Potato and Green Pea Filling.	
4. ALOO TIKKI	€4.00
A Fried Mashed Potato, Onion & Herbs Cake.	
5. MUSHROOM BHAJI	€4.25
Fried Mushroom Fritters.	
6. PRAWN PAKORA	€6.00
Fried Tiger Prawns in Light Gram Flour Batter.	
6A. CHICKEN PAKORA	€6.00
Tender Chicken Pieces in Gram Flour Batter.	
7. BOTI KEBAB	€5.00
Barbequed Skewers of Lamb Pieces, marinated in Spicy Yoghurt.	
8. SKEEKH KEBAB	€5.50
Minced Lamb with Fresh Coriander, Onion, Chillies & ginger on Skewers.	
9. TANDOORI CHICKEN	€5.00
Spring Chicken on the bone, marinated overnight in our own special spices and slowly cooked in the Tandoori (Clay Oven).	

10. CHICKEN TIKKA	€5.00
Tender juicy Boneless Chicken Pieces, marinated overnight in our own special spices and slowly cooked in the Tandoori (Clay Oven).	

11. CHICKEN SHASLICK	€5.50
Marinated boneless Chicken Pieces with Onion, Tomato, Mushroom & Peppers.	

12. TAMARIND CHICKEN	€5.50
Chicken marinated in Yoghurt, Tamarind and spices, slowly cooked in the Tandoori (Clay Oven).	

13. MEAT PLATTER - suits 2 people	€11.00
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14. VEGETABLE PLATTER -suits 2 people	€10.00
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15. VEG AND MEAT PLATTER - suits 2 people	€13.00
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MAIN COURSES

With the following dishes
Choose Chicken (€10.50) Lamb (€11.00),
Beef (€10.50) Prawns (€11.50)

16. KORMA (VM)
A delicious creamy sauce with ground Almonds and Coconut.

17. TIKKA MASALA (VM)
Cooked in Tandoori and then simmered in Creamy Tomato and Almond Sauce.

18. VINDALOO (VH)
Cooked in an extra hot Sauce with Fresh Spices and Ginger.

19. MADRASH (H)
Piquant curry tempered with Mustard Seeds, Curry Leaves, Red Chillies and Coconut.

20. CURRY (M)
A traditional Hot Spicy Curry from Goa cooked with Fresh Ginger, Tomato, Herbs, Golden Fried Onion and Green Chillies.

21. BALTI (M)
Cooked with Fresh Ginger, Tomato, Herbs, Golden Fried Onion, and Green Chillies.

22. BHUNA (M)
Cooked with Fresh Ginger, Spring Onion, Tomato, Garlic and Indian Spices.

23. CHILLI MASALA (MH)
Cooked with Fresh Green Chilli, Indian Spices and flavoured with Lemon.

24. ACHARI (H)
Well marinated choice of meat or vegetables cooked in a Hot and Sour Curry Sauce.

25. JALFREZI (MH)
Cooked with Green and Red Peppers, Tomato, Onion and Fresh Coriander in a Tasty Curry Sauce.

26. ADRAKI (M)
Cooked with lots of Fresh Ginger, Fried Onions and Tomato in a Curry Sauce.

27. SAAG (MEDIUM/MILD/HOT)
A Puree of Fresh Spinach and Green Herbs tempered with Garlic and Golden Fried Onions.

28. ROGAN JOSH (M)
Cooked with Grilled Onions, Yoghurt, Saffron, Red and Green Peppers and Tomatoes.

29. DHANSAK (M)
A Spicy pureed mixture of Lentils with Pineapple.

30. DOPIAZA (M)
Cooked in a rich aromatic Sauce with Diced Onions,
Ginger, Coriander and Spices.

31. GOBI MASALA (M)
Cooked with Fresh Cauliflower and Spices.

32. PASSANDA (VM)
Cooked in a mild creamy sauce with Almonds,
Coconut Powder and Pistachio Nuts.

FROM THE TANDOORI OVEN

33. CHICKEN TIKKA €10.00
Tender Chicken Pieces marinated overnight
in our own special spices and slowly
cooked in the Tandoor.

34. TANDOORI CHICKEN €10.00
Spring Chicken marinated overnight in own
special spices and slowly cooked in the
Tandoor.

35. CHICKEN SHASLICK €11.00
Marinated Chicken Pieces with Onion,
Tomato, Mushroom and Peppers.

36. TARMARIND CHICKEN €11.00
Chicken marinated in Tamarind, Yoghurt
and Spices, slowly cooked in the Tandoor.

37. ADRAKI PRAWNS €12.50
Tiger Prawns with Fresh Ginger, fried
onions and tomatoes, cooked in the
Tandoor.

38. SHEEKH KEBAB €12.00
Lamb with Fresh Coriander, Onions, Chilli
and Ginger, cooked in the Tandoor.

39. GOA SPECIAL (MIXED TANDOORI) €13.50
A Mixed Tandoori selection of Tandoori
Chicken, Chicken Tikka, Sheekh Kebab and
Tandoori Prawn, served with Nan.

GOA HOUSE SPECIALITIES

40. GOA CURRY (PRAWN OR MEAT) (M) €12.00
A distinctive curry made with Toasted
Coconut from Goa in West India.

41. GOA DHANIA MASALA (M) €11.50
Fish or Meat Marinated in Coriander Paste,
then cooked in a curry sauce.

42. MOILEE (PRAWN OR MEAT) (VM) €12.50
A rich creamy dish with coconut base.

43. GOA KARAHİ CURRY €12.50
(Prawn or Meat (M)
Very special Goa style Karahi Curry
cooked with coconut milk, Tamaric,
Tomato Sauce, Golden Onion and Green
Chilli.

44. PATIA (PRAWN OR MEAT) (M) €13.00
Cooked in a Hot and Sweet Sauce from the
busy seaport of Bombay, West India.

45. JAIPURI (PRAWN OR MEAT) (M) €13.50
A special dish from Jaipur a semi dry dish
prepared from Onions, Green Pepper,
Mushrooms, Fresh Herbs and Indian Spices.

BIRIYANI, FROM SOUTH INDIA

A traditional Indian dish where rice is
cooked with meat or vegetables with
Fresh Coriander, Ginger, Raisins and Nuts,
served with Biryani Sauce or Riata.
(Medium, Mild, Hot)

46. CHICKEN BIRIYANI €11.00
47. LAMB BIRIYANI €12.00
48. CHICKEN TIKKA BIRIYANI €12.00
49. BEEF BIRIYANI €12.00
50. VEGETABLE BIRIYANI €9.00
51. GOA SPECIAL BIRIYANI €12.50

VEGETARIAN - MAIN SIDE DISHES €7.50

52. HAZARI (M)
A West Indian Dish with Lentils, Vegetables and Fresh
Green Chillies.

53. SAAG PANEER (M)
Spinach and Cottage Cheese Delicacy.

54. MIXED VEGETABLES CURRY (M)
Seasonal Vegetables in a Sauce made from our Blend
of Curry Spices.

55. ALOO (GOBI) (M)
Seasoned Potato and Cauliflower.

56. BOMBAY ALOO (H)
West-Indian Hot & Spicy Potato Curry.

57. VEG KORMA (Vm)
Vegetables in a Creamy Coconut Sauce.

58. SAAG ALOO (M)
Creamed Spinach and Potato with a tempering of
Garlic and Cumin.

59. TARKARI MIRCH MASALA (H)
Assorted Vegetables with Spices, Green Chilli and
Cumin Seeds.

60. BINDI-DO-PYAZA (M)
Okra tossed with Sliced White Onion,
Tomatoes and Ground Spices.

61. **MATER PANEER (M)**
Green Peas and Cottage Cheese cooked with Tomatoes and Spices.
62. **CANA MASALA (M)**
Chickpeas in a Spicy Sauce.
63. **SAAG PURI (M)**
A very special Curry of Spinach, Chickpeas, Cream and Curry Sauce.
64. **ALOO CHANA (M)**
Potatoes and Chickpeas in a Special Combination of Spices.
65. **SAAG BHJI (M)**
Spinach, Cream, Chickpeas in a curry sauce.

66. **DAL TARKA (M)**
Two types of Lentil, Fresh Coriander, Ginger, Garlic, Cumin and Fresh Chilli.

BASMATI RICE, THE KING OF ALL RICE

67. STEAMED RICE/PILAU €2.00
68. LEMON AND SAFFRON RICE €3.00
69. VEG. RICE €3.00
70. EGG FRIED RICE €3.00
71. MUSHROOM RICE €3.00

INDIAN BREADS FROM THE CLAY OVEN

72. **NAN (G)** €2.00
Traditional Soft Bread cooked in our clay oven.
73. **CHAPPATI/ROTTI** €2.00
Whole Wheat Bread cooked in our Clay Oven.
74. **GARLIC NAN (G)** €2.50
Soft Bread topped with Freshly Chopped Garlic.

75. **CORIANDER NAN (G)** €2.50
Soft Bread topped with Fresh Coriander.

76. **PESHAWARI NAN (G)** €3.00
Stuffed with Almonds, Coconut Powder and Raisins.

77. **CHEESE NAN (G)** €3.00
Topped with Cheddar Cheese.

78. **KEEMA NAN (G)** €3.50
Stuffed with Minced Lamb, tempered with spices and mixed herbs.

79. **PARANTHA (G)** €3.00
Extra light wheat bread, buttered and baked in our Clay Oven.

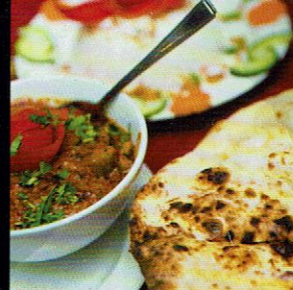
80. **ONION NAN (G)** €2.50
Stuffed with finely chopped Onion, tempered with Spices and topped with Fresh Coriander.

81. **CHILI-CORIANDER NAN (G)** €2.50
Traditionally Soft Bread topped with Fresh Green Chilli and Coriander.

SIDES

82. CHIPS €2.50
83. CURRY SAUCE €3.00
84. GREEN OR PUNJABI SALAD €3.50
85. MANGO CHUTNEY €1.00
86. MINT SAUCE €1.00
87. PICKLE €1.00
88. RED ONION CHUTNEY €1.00
89. CUCUMBER AND MINT RAITA €2.00
90. SWEET CHILLI SAUCE €1.50
91. POPPEDOMS €1.00

G=Gluten M=Medium MH-Medium Hot
VM=Very Mild H=Hot VH=Very Hot



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