

## STREETFOOD & APPETISERS

<b>STICKY CHILLI CHICKEN WINGS (GF) (F) (D)</b>	<b>11</b>
Spicy Wings in a sticky Chilli and Tamarind sauce garnished with Sesame Seeds and Spring Onions.	
<b>MOMOS (VG)</b>	<b>9</b>
Dumplings with a Vegetable and Tofu filling in our home made Chilli Jam.	
<b>CHAAT ON PURI</b>	
A savoury dish served by street vendors in South Asian countries, topped on a Puri (flatbread).	
<b>CHICKEN (D) / LAMB</b>	<b>11 / 12</b>
<b>GOAT (F)</b>	<b>12</b>
<b>KING PRAWNS (S)</b>	<b>13</b>
<b>ALOO &amp; BEETROOT (VG)</b>	<b>10</b>
<b>MANGO PANEER TIKKA (V)(F)(GF)(D)</b>	<b>12</b>
Paneer cooked in the Clay Oven with roasted Onions, Peppers and tossed in a rich tangy Mango sauce.	
<b>PAKORAS (V) (F)</b>	<b>8</b>
A famous South Asian streetfood, crispy bite sized Onion Fritters in a savoury Chick Pea batter.	
<b>BOMBAY BAO BUNS <span style="color: green;">NEW</span></b>	
Fluffy steamed Bao Buns with spiced fillings, tangy chutneys, and fresh herbs for the perfect sweet and savoury bite.	
<b>CHICKEN (D) / LAMB</b>	<b>11 / 12</b>
<b>GOAT</b>	<b>12</b>
<b>KING PRAWNS (S)</b>	<b>14</b>
<b>ALOO &amp; BEETROOT (VG)</b>	<b>10</b>
<b>CHILLI PANEER BITES (V) (D)</b>	<b>13</b>
Diced Cottage Cheese pieces tossed in our Chilli Jam glaze with Mushrooms and Spinach. Served on a Puri. <span style="color: green;">NEW</span>	
<b>BUTTER CHICKEN KATSU ORBS (D) (F)</b>	<b>14</b>
Minced Chicken coated in Panko Crumbs served with a gingery Butter sauce.	
<b>SMASHMOSA (F) (VG)</b>	<b>8</b>
Smashed Samosa topped with Yoghurt, Chaat Masala, Tamarind and splashes of spicy Chutneys.	
<b>PAANI PURI (F) (VG) (D)</b>	<b>9</b>
Fried hollow semolina balls, Chickpeas, Plant based Yoghurt, Crispy Noodles, served with Tamarind infused water.	
<b>NEPALESE CHICKEN DUMPLINGS</b>	<b>14</b>
Dumplings with savory minced chicken, in a spicy Tomato Chutney - originating from Kathmandu. <span style="color: green;">NEW</span>	
<b>LEMON CHILLI SCALLOPS (S) (F) (GF)</b>	<b>14</b>
Pan seared Scallops in a Ghee and Lemon sauce on a bed of Saag Bhaaji and Sun Dried Tomatoes.	
<b>SAMOSAS (VG) or ASIAN SPRING ROLLS (VG)</b>	<b>8</b>
A pocket of fried Pastry filled with a medley of Vegetables.	
<b>PATIKI (VG)</b>	<b>8</b>
Pan fried stuffed Potato Patties served with Plant based Yoghurt, Coriander, crispy Noodles and Mint Chutney.	
<b>POPPADOMS (VG)</b>	<b>1</b>
<b>FAR-FAR - Tapioca Wheat Puffs (VG)</b>	<b>4</b>
<b>CHUTNEY PLATE (VG)</b>	<b>3</b>
Mango Chutney, Spicy Beetroot Dip and Onion Relish.	

GF = GLUTEN FREE S = SEAFOOD V = VEGETARIAN D = DAIRY F = FAVOURITE VG = VEGAN

## CLAY OVEN & GRILL

Smoky, earthy flavours from the Clay Oven and Grill.  
Main meals are served with **Naan, Pilau Rice and Curry Sauce.**

	APPETISER	MAIN
<b>CHICKEN TIKKA (F) (D)</b>	10	17
<b>LAMB TIKKA (D)</b>	10	18
<b>TANDOORI CHICKEN (D)</b>	10	18
<b>LAMB CHOPS (F) (D)</b>	14	24
<b>MALAI GRILLED CHICKEN (F)(D)</b>	14	19
Tender Chicken pieces marinated with Ginger, Cream Cheese, Coriander, Mint and Green Chilli.		
<b>CHICKEN TIKKA OR LAMB TIKKA SHASHLIK</b>		25
Cooked with peppers, onions and mushrooms - a South Asian Favourite. (D) (F) <span style="color: green;">NEW</span>		
<b>LAMB KEBAB (F) (D)</b>	10	18
<b>KING PRAWNS (S) (D)</b>	14	24
<b>GOAT™ HOUSE GRILL (S) (F) (D)</b>	-	30
Chicken Tikka, Lamb Tikka, Tandoori Chicken, Lamb Chop, King Prawn, Lamb Kebab. A sensational medley of grilled meats in one dish.		

## GOAT™ HOUSE PLATTERS

Can't decide? Satisfy your cravings with a selection of our signature dishes - perfect for big appetites or ideal for sharing. Served with our **GOAT™ House Rice, Roasted Bombay Potatoes, Far-Far and a rich Curry Sauce.**

### CLAY OVEN AND GRILL PLATTER (D)

Chicken Tikka, Lamb Tikka, Lamb Kebab, Lamb Chops, Tandoori Chicken and Chicken Chaat on Puri.

**FOR TWO / FOR FOUR 60 / 95**

### VEGETARIAN PLATTER (D)

Momos, Mango Paneer Tikka, Aloo and Beetroot Chat on Puri, Samosas and Pakoras.

**FOR TWO / FOR FOUR 40 / 60**

### SEAFOOD PLATTER (S) (D)

Sea Bass Tikka, Salmon Tikka, King Prawns Chaat, Lemon Chilli Scallops, served with a Garlic Herb Sauce.

**FOR TWO / FOR FOUR 65 / 99**

## VEGETARIAN SPECIALITIES

<b>ALOO SAAG PANEER (V) (D)</b>	<b>21</b>
Paneer, Spicy Potatoes, and Spinach in a medium sauce. Served with a Puri and Coconut Rice.	
<b>GOAT™ HOUSE TARKA DAL (VG)(F) (D) (GF)</b>	<b>9</b>
Three varieties of Lentils with a fragrant tempering of golden Vegetable Ghee, Fried Onions, warm spices, which sets it apart from any Dal you've tasted before.	

## SIGNATURE COLLECTION

Our *Country Style* dishes are slow-cooked to perfection using a blend of fragrant spices specially curated for GOAT all served with our signature **GOAT™ House Rice**.

### GOAT

#### GOAT CURRY *Country Style* (F) (GF) 23

South Asian style curry cooked with spicy Potatoes, Peppers, Onions and aromatic spices.

#### TAMARIND AND CHANA GOAT 22

Slow cooked Goat with Chickpeas in a rich sweet and spicy Date and Tamarind sauce served with Puri.

#### NAGA PICKLED GOAT *Country Style* (GF) 23

Using pickled Naga Peppers, this is a fiery dish spiked with warm spices in a hot and tangy sauce.

### CHICKEN

#### ORANGE CURRY *Country Style* (F) (GF) (D) 22

Cooked in a medium spicy sauce, balanced with sweet undertones of Citrus.

#### CHICKEN GREEN MASALA (GF) (D) 18

Cooked with Green Chillis, Coriander and Spinach in a rich spicy aromatic sauce.

#### PATAKA CHICKEN *Country Style* (F) (D) (GF) 22

Fiery dish using Naga Peppers and Onions creating an explosion of flavours for those who like it extra spicy.

#### MANGO CHICKEN (D) (GF) 21

Tender cuts of Chicken in a rich Mango sauce cooked with Coconut Milk.

#### SHAHI BUTTER CHICKEN (F) (D) (GF) 18

A world-famous dish, Shahi means "Royal"—a title earned with the use of Saffron, the world's most luxurious spice.

#### SOUTH ASIAN CHICKEN *Country Style* (GF) (D) 22

Marinated bone-in Chicken with a Cheese based sauce, finished in a Bhuna gravy. Bold, balanced flavours. **NEW**

#### CHICKEN TIKKA PILLI PILLI (D) (GF) 19

Indo-Portuguese fusion favorite, smoky flavours in a slightly hot sauce with a tangy kick. A bold South Asian creation with just the right touch of heat and spice. **NEW**

### SEAFOOD

#### SEAFOOD CURRY *Country Style* (F) (GF) (S) 29

A medley of Sea Bass, King Prawns and Scallops to fill the seafood lover in a rich Coconut sauce.

#### PATAKA KING PRAWNS *Country Style* (F) (GF) 25

Fiery dish using Naga Peppers explosion of flavours for those who like it extra spicy. (S)

#### KERALAN SCALLOPS *Country Style* (GF) (S) 26

Pan seared Scallops in a medium spicy sauce, Sun-Dried Tomatoes and Lemon. Served with Coconut Rice.

#### SALMON OR SEA BASS TIKKA (D) (GF) 25

Pan fried and served on a bed of Roasted Bombay Potatoes with Asparagus and Broccoli. (S)

IF YOU HAVE ANY ALLERGIES THEN PLEASE LET OUR STAFF KNOW.

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D = DAIRY F = FAVOURITE VG = VEGAN

## KOLKATA NOODLES OR RICE **NEW**

An Indo-Chinese recipe using Garlic, Ginger, Spring Onions, Fried Egg, Mushrooms, a splash of Soy Sauce and Honey.

#### CHICKEN / CHICKEN TIKKA (D) 18 / 19

#### GOAT 20

#### LAMB / LAMB TIKKA (D) 19 / 20

#### KING PRAWNS / SALMON (S) 21

#### VEGETABLE OR PANEER (D) (V) 15 / 16

### LAMB

#### DARK BHUNA *Country Style* (GF) (F) 22

Slow cooked tender pieces of Lamb, in a rich Bhuna sauce made from Fried Onions, Mustard Oil and Black Pepper.

#### STICKY CHILLI & CORIANDER CHOPS (D) (GF) 22

Succulent, rustic Lamb Chops tossed in a zesty Chilli and fresh Coriander sauce.

#### LAAL MASS (D) (GF) 20

Slow-cooked, rustic South Asian curry featuring tender Lamb simmered in a hot and spicy Onion-Yogurt gravy. A Rajasthani fiery dish fit for Royals. **NEW**

### BIRYANI

World renowned South Asian rice dish using fragrant spices, served with Cucumber Raitha, Curry Sauce, Salad and Paratha.

#### GOAT (D) (F) 18

#### CHICKEN / CHICKEN TIKKA (D) 14 / 15

#### LAMB / LAMB TIKKA (D) (F) 15 / 16

#### KING PRAWNS (S) (D) 16

#### VEGETABLE OR PANEER (D) (V) 13 / 14

### CURRIES

#### MASALA, SAAGWALA, KORAI, JALFREZI, BHUNA, VINDALOO, KURMA, DANSAK, MADRAS.

#### CHICKEN/CHICKEN TIKKA (D) (GF) 14 / 15

#### LAMB/LAMB TIKKA (D) (GF) 15 / 16

#### KING PRAWNS (S) (GF) 16

#### VEGETABLE (VG) (GF) 13

#### PANEER (V) (D) (GF) 14

### RICE (V) (GF)

### NAAN (V)

#### GOAT™ HOUSE RICE 6 BEETROOT & GARLIC 7

Seasoned with warm spices.

A vibrant, earthy Naan with a Beetroot twist.

#### PILAU RICE 4 PLAIN NAAN (D) 4

#### STEAMED RICE 4 GARLIC NAAN (D) (F) 4

#### MUSHROOM RICE (F) 5 CHEESE NAAN (D) 5

#### COCONUT RICE 5 PESHWARI NAAN (D) (F) 5

#### VEGGIE RICE 5 PURI 3

#### GARLIC RICE (F) 5 TANDOORI ROTI 4

#### EGG RICE 5 PARATHA (D) 3

### SIDES (GF)

#### TAMARIND MASALA & CHEESE FRIES (D) (F) 7

#### HOUSE FRIES (VG) 4

#### SAAG ALOO (VG) 6

#### SAAG PANEER (D) (F) (VG) 8

#### ROASTED BOMBAY POTATOES (F) (VG) 6

#### MUSHROOM PEPPER FRY (VG) 7

#### BROCCOLI & ASPARAGUS (F) (VG) 6

#### CURRY SAUCE (VG) 5