



MENU

Bombay2Goa Restaurant

bombay2goa.co.uk



Veg Starters

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|----|---|--------|--------|
| 1 | Vada Pav (1pc)
Spiced mashed potato fritters served in an Indian dinner roll (pav) | V G VG | £4.95 |
| 2 | Vada Pav (2pc)
Spiced mashed potato fritters served in an Indian dinner roll (pav) | V G VG | £7.95 |
| 3 | Missal Pav
Sprouted moth bean curry topped with onions and fried savoury mix, served with pav | V G VG | £8.95 |
| 4 | Pav Bhaji
Spiced, flavoursome mashed veggies and fresh herbs, topped with a dollop of butter and served with soft, fluffy Indian dinner rolls | V G | £8.95 |
| 5 | Aloo Tikki
Mildly flavoured, crispy savoury potato patties | V VG | £6.50 |
| 6 | Samosa
Indian fried pastry pockets stuffed with a spiced potato filling | V G VG | £6.50 |
| 7 | Chole Bhature
Spiced and tangy chickpea curry served with soft, fluffy fried flatbread | V G VG | £8.95 |
| 8 | Paneer Pakora
Crispy Indian cottage cheese fritters | V G M | £8.95 |
| 9 | Paneer Tikka
Indian cottage cheese marinated in a spiced yoghurt marinade and grilled in the tandoor | V M | £8.50 |
| 10 | Veg Chicken Tikka
Plant-based protein in a yoghurt-based marinade, grilled in the tandoor | V S VG | £9.95 |
| 11 | Onion Bhaji
Onions in a simple, fragrantly spiced batter, fried to crispy perfection. Naturally gluten free! | V VG | £7.50 |
| 12 | Maggi Masala Chatpatta
Maggi noodles, Indian style | V G | £6.95 |
| 13 | Mix Veg Platter [Small]
Assorted starters platter with aloo tikki, samosa and paneer | V G M | £11.95 |
| 14 | Mix Veg Platter [Large]
Assorted starters platter with aloo tikki, samosa and paneer | V G M | £14.95 |

Non-Veg Starters

15	Chicken Tikka	(M)	£8.45
Tandoor-cooked chicken marinated in Indian spices, yoghurt and lemon juice			
16	Malai Tikka	(M)	£9.45
Chicken slices marinated in yoghurt and cream cheese, cooked in the tandoor			
17	Lamb Seekh Kebab		£9.95
Skewers of spiced lamb mince			
18	Tandoori Prawns	(F)	£13.95
Prawns in a flavourful tikka marinade			
19	Wings Platter		£10.95
Assorted flavours of chicken wings from around the world			
20	Chicken Lollipop	(M)	£9.95
Classic deep-fried chicken in Indian spices, a great appetiser			
21	Chicken Pakora	(M)	£8.45
Tender chicken marinated in fragrant spices, coated in chickpea flour for a mild, nutty taste			
22	Amritsari Fish	(F)	£7.95
Spiced fish fritters			
23	Kheema Pav	(G)	£9.95
Minced chicken and lamb slow-cooked in a rich masala of onions, tomatoes, ginger, garlic and warm spices like cumin, coriander, turmeric and garam masala. Served with red onions, lime and soft white bread rolls			
24	Goan Potato Chops	(E) (G)	£9.95
A traditional Portuguese-Goan appetiser. Spiced chicken mince wrapped in smooth mashed potato, coated in egg and breadcrumbs and fried until crisp and golden			
25	Mix Non-Veg Platter [Small]	(M)	£13.45
Assorted platter of chicken tikka, malai tikka and lamb seekh kebab			
26	Mix Non-Veg Platter [Large]	(M)	£16.50
Assorted platter of chicken tikka, malai tikka and lamb seekh kebab			

Indo-Chinese

27	Chilli Chicken	S	£9.95
	Wok-tossed chicken in Chinese sauces with chillies and green bell peppers		
28	Chilli Paneer	M S	£8.95
	Wok-tossed Indian cottage cheese in Chinese sauces with chillies and green bell peppers		
29	Chicken Momos (Fried)	G	£8.95
	Chicken dumplings, fried until crisp		
30	Chicken Momos (Steamed)	G	£9.95
	Chicken dumplings, steamed until soft and juicy		
31	Veg Momos (Fried)	V G	£7.95
	Veg dumplings, fried until crisp		
32	Veg Momos (Steamed)	V G	£8.95
	Veg dumplings, steamed until soft and juicy		
33	Chilli Chicken Momos	S G	£10.95
	Crispy fried chicken dumplings tossed in a spicy chilli sauce with peppers and onions		
34	Chilli Veg Momos	V S G	£9.95
	Veg dumplings tossed in a spicy chilli sauce with peppers and onions		
35	Gobi Manchurian	S G	£8.95
	Cauliflower fritters tossed in Indo-Chinese sauce		

Indo-Chinese: Noodles & Rice

36	Chicken Chow Mein Wok-tossed noodles with shredded chicken	S G	£9.95
37	Veg Chow Mein Wok-tossed noodles with assorted veggies	S G	£8.95
38	Chicken Szechuan Chow Mein Wok-tossed noodles with shredded chicken in a fiery Szechuan sauce	S G	£12.95
39	Veg Szechuan Chow Mein Wok-tossed noodles with assorted veggies in a fiery Szechuan sauce	S G	£11.95
40	Veg Fried Rice Wok-tossed rice with assorted veggies	V S	£7.95
41	Egg Fried Rice Wok-tossed, smoky fried rice with scrambled eggs and Indian aromatics like ginger, garlic, green chillies and soy sauce	E S	£8.95
42	Chicken Fried Rice Wok-tossed rice with shredded chicken	S	£9.95
43	Chicken Szechuan Fried Rice Wok-tossed rice with shredded chicken in a fiery Szechuan sauce	S	£12.95
44	Veg Szechuan Fried Rice Wok-tossed rice with assorted veggies in a fiery Szechuan sauce	V S	£11.95

Main Course: Non-Veg Curries

45	Goan Chicken Xacuti (on bones)	£14.95
Xacuti (say "Sha-kuti") is a classic Goan delicacy, made with roasted aromatic spices and grated coconut in a succulent chicken curry, loaded with flavour		
46	Goan Chicken Cafreal Curry (on bones)	£14.95
A vibrant green chicken curry from Goa with Portuguese roots. Tender chicken coated in a tangy paste of fresh coriander, green chillies, ginger, garlic, warm spices and coconut		
47	Butter Chicken	£13.95
Chicken simmered in an onion and tomato curry with cream for a rich, creamy texture and flavour		
48	Chicken Tikka Masala	£14.95
Chicken marinated and grilled, then simmered in an onion and tomato curry		
49	Kadhai Chicken	£11.95
Marinated chicken cooked with green bell peppers in Indian spices		
50	Chicken Chettinad / Madras	£11.95
Chicken cooked with freshly ground South Indian herbs and spices		
51	Chicken Jalfrezi	£12.95
Chicken simmered in an onion and tomato curry with assorted bell peppers and whole chillies		
52	Chicken Korma	£12.95
Chicken in a creamy sauce		
53	Desi Chicken	£10.95
Chicken on the bone, cooked in homemade spices		
54	Goan Lamb Curry	£15.95
Lamb cooked in spices and fresh coconut		
55	Lamb Rogan Josh	£14.95
Lamb curry with a rich flavour and a heady combination of intense spices and tomatoes		
56	Goan Fish Curry	£14.95
Locally sourced fish cooked with fresh coconut and regional spices		
57	Goan Prawn Curry	£15.95
Prawns cooked with fresh coconut and regional spices		
58	Egg Curry	£10.95
Hard-boiled eggs simmered in a spiced onion and tomato gravy, full of rustic flavour		

Main Course: Veg Curries

59	Dal Makhani Whole black lentils and kidney beans in a flavourful, creamy curry	VG M	£10.95
60	Rajma Aromatic, fragrant curry made from kidney beans	VG	£9.95
61	Amritsari Chole Chickpeas simmered with onion and tomato in North Indian spices	VG	£9.95
62	Dal Tadka Lentil curry tempered with aromatic spices	VG	£8.95
63	Baingan Bharta Roasted aubergine mixed with a flavourful blend of spices, onions and tomatoes	VG	£12.95
64	Bombay Aloo Baby potatoes cooked in an aromatic curry	VG	£7.95
65	Mix Veg Seasonal vegetables in an onion and tomato curry	V	£9.95
66	Paneer Butter Masala Cottage cheese in a creamy gravy	M	£11.95
67	Kadhai Paneer Cottage cheese with bell peppers	M	£10.95
68	Paneer Madras / Chettinad Cottage cheese in South Indian spices, flavoured with coconut	M	£10.95
69	Vegan Kadhai Vegan chicken pieces (soya) cooked with bell peppers and onions in Indian spices	VG S	£11.95
70	Vegan Madras Vegan chicken pieces in South Indian spices	VG S	£11.95

Breads & Rice

71	Naan [Plain] Soft, fluffy baked bread		£2.75
72	Garlic Naan Soft, fluffy baked garlic bread		£3.25
73	Butter Naan Soft, fluffy baked flatbread		£2.95
74	Lachha Paratha		£3.50
75	Peshawari Naan Soft, flaky Indian flatbread		£4.25
76	Tandoori Roti Wheat flour baked flatbread		£2.75
77	Plain Rice Boiled basmati rice		£2.95
78	Jeera Rice Rice tempered with cumin seeds		£3.95
79	Mushroom Pulao		£4.25
80	Chicken Biryani		£11.95

Chaat & Sides

81	Paani Puri / Gol Gappa	V G	£7.95
	Crispy puffed balls filled with potatoes and tangy chutney, served with spice-infused water		
82	Bombay Bhel	V VG	£7.95
	A classic Mumbai street food of crisp puffed rice, crunchy sev, potatoes, onions and tomatoes, tossed in tangy tamarind and spicy green chutneys		
83	Aloo Tikki Chaat	V G	£7.95
	Crispy savouries mixed with potatoes, onions and yoghurt, topped with chutneys		
84	Samosa Chaat	V G	£7.95
	Samosa topped with chickpea curry, tangy chutneys and yoghurt		
85	Masala Peanuts	VG N	£4.95
	Spiced peanuts		
86	Salted Peanuts	VG N	£2.95
	Classic salted peanuts		
87	Pappad Basket	V GF	£3.95
	Pappadoms with chutneys		
88	Chips	V VG	£2.95
89	Potato Wedges	V VG	£3.95
90	Raita	M	£3.50
	Onion, cucumber and fresh coriander in yoghurt		
91	Green Salad	V VG	£3.95
	Sliced tomatoes, cucumber, green chillies and carrots		

Desserts

92	Gulab Jamun / with Ice Cream	M	£3.95 / £4.95
Classic dessert of fried dough balls made from milk solids and semolina, soaked in a cardamom-flavoured syrup			
93	Brownie / with Ice Cream	M	£6.95 / £7.95
94	Chocolate Flake Cake (slice)		£3.95
95	Malai Kulfi	M	£3.95
96	Mango Kulfi	M	£3.95

Extras

Pav	£1.00
Bhature	£1.50
Onions	£1.50
Sauce & Dips	£0.50
Schezwan Sauce	£2.75

Allergies & takeaway

ALLERGIES

Please tell your server about any allergies or dietary needs before you order. The codes next to each dish show the main allergens. If you are unsure, just ask us.

V Vegetarian

G Contains gluten

M Contains milk

F Contains fish

N Contains nuts

VG Vegan

GF Gluten free

S Contains soya

E Contains egg

EGG

Dishes marked **E** contain egg. If you have an egg allergy or avoid egg, tell your server before you order so we can check with the kitchen.

GLUTEN FREE

Dishes marked **G** contain gluten. If you are coeliac or need to avoid gluten, please speak to your server before ordering so we can check each dish with the kitchen. Our kitchen also handles wheat, so we cannot guarantee that any dish is completely free from gluten.

TAKEAWAY PACKAGING

A 50p charge applies to each takeaway container, including the takeaway bag, for leftover food.

TERMS

T&Cs apply.