

At Fisherman's Point Resort (Next to Ocho Rios Pier) Phone\* 481-9470 to 291-9540 Email: passagetoindia99@gmail.com

Indian cuisine is tastefully unique and incredibly varied. Evolving over many centuries, it reflects staggering diversity of a country whose food encompasses the cooking techniques of many nationalities and cultures. A vastspectrum of flavours is created by the judicious and inventive use of spices resulting in a world renowned and truly delicious cuisine.

Perhaps the most elaborate dishes come from the north, which was inherited from the Moghuls, who invaded India from Persia in the sixteen century. Many Mughlai dishes such as pulaos (pilafs) and biryani-s (rice and meat creations) are rich and lavish due to the ingredients used. Other Indian specialties include kebabs and tandoori dishes, which are cooked in a special slay pot, called a Tandoor.

What links a country whose cuisine is varied and diverse from region to region due to its language, culture and climate is a common denominator of Indian hospitality and graciousness. Here at Passage to India, as your hosts, we are committed to providing you, our guest, with just that and making your dining experience with us a truly memorable and enjoyable one.

Dreaming when Dawn's left hand was in the sky I heard a voice within the tavern cry "Awake my little ones and fill the cup Before life's liquor in its cup be dry."

# PALATE. TICKLERS APPETIZERS SPECIALS TANDOORI SPECIALS

All tandoori specialties are baked on skewers in clay ovens and served with coleslaw and mint chutney

ChlekenTikke

ChickenTikka	\$12.00
Boneless chicken pieces marinated in yogurt	
with delicate seasoning baked in Tandoor.	
Peshawari Kebab	\$12.00
Boneless chicken cubes mildly spiced,	
marinated and baked .	
Tandoori Chicken Wings	\$11.00
Marinated in yogurt with delicate seasoning,	
baked in Tandoor.	
Chicken Seekh Kebab	\$11.50
Tender rolls of ground chicken and gram	
flour, cooked in clay oven.	
Garlic Chicken Kebab	\$12.50
Boneless chicken marinated in cashew nuts	
and minced garlic, baked in Tandoor.	
Chicken Tikka Hariyali	\$12.00
Chicken marinated with spinach and Indian s	pices
Rashmi Kebab	\$12.00
Chicken in cream and yogurt marinated with	
spices and grilled to perfection.	
Chicken Lollipop	\$12.00
Chicken wings marinated in ginger, garlic,	
chillipowder and deep fried	
Chicken Pakoras	\$11.00
Spicy chicken tenders battered with split pea	
flour served with tamarind sauce.	
Mutton Seekh Kebab	\$13.00
Minced mutton with ginger, coriander	
on skewers baked in Tandoor.	
Tandoori Chicken 1/2 or full \$15.00/	\$28.00
Chicken marinated in yogurt, ginger, garlic an	d freshly
ground spices, baked in Tandoor clay oven.	
Passage to India Sizzler (Non Veg)	\$25.00
Sizzling platter with chicken,	and the same of
mutton sheekh kebab and fish tikka.	
Amritsari Fish	\$13.00
Fish marinated in traditional Amritsari way and fried.	
Please note that all items are prepared in a kitr	hen that

Please note that all items are prepared in a kitchen that handles nuts and dairy products. Please notify us of any allergies you may have.

Fish Tikka Morsels of tender fish fillet marinated in spices and baked in Tandoor.

Jhinga Tikka	\$20.00
Jumbo Shrimps marinated with spices	
and yogurt and baked in Tandoor.	
Shrimp Pakoras	\$16.00
Shrimp fritters with gram flour served	
with tamarind sauce.	
Garlic Shrimp Tikka	\$20.00
Shrimp marinated with garlic and Indian spic	
Tandoori Lobster (Seasonal)	\$28.00
Lobster marinated in yogurt with delicate	
seasoning, baked in Tandoor	
Tandoori Fish	\$20.00
Whole fish marinated with spices and	
yogurt and baked in Tandoor.	
Paneer Tikka	\$12.00
Homemade cottage cheese cubes	
marinated and baked in Tandoor.	
Paneer Achari Tikka	\$12.00
Baked cottage cheese cubes	
marinated in Indian pickles.	
Tandoori Mushroom Tikka	\$12.00
Fresh mushrooms marinated with	
Tandoori spices and baked.	
Vegetable Seekh Kebab	\$10.00
Minced mixed vegetables marinated in	
Indian spices and baked in Tandoor.	72132
Hara Bara Kebab	\$9.00
Minced spinach, potato, paneer and vegetal	
Vegetarian Sizzler	\$18.00
Sizzling platter with paneer Tikka, mushroor	ns,
Tandoori Aloo.	
	00/\$8.00
Pastry stuffed with minced chicken or vegeta	ables.
Samosa Chat	\$8.00
Samosa with topping of yogurt and chickpea	as,
served with tamarind and mint chutney.	554
Vegetable Bullets	\$9.00
Julienne vegetables coated with special	
batter, served with a tangy sauce.	
Vegetable Pakora	\$8.00
Mixed vegetable fritters served with tamarin-	d sauce.
Onion Pakoras (Vegetarian)	\$8.00
Onion fritters with tamarind sauce.	
THE MAIN EVENT	
Wherever possible, the dishes can be	e made

Ibinga Tikka

mild, medium or hot to suit your palate. Chicken

Murgh Mumtaz \$12.00 Chicken marinated with cashew nuts, Indian seasoning and yogurt, cooked to perfection. **Butter Chicken** \$13.00

Chicken pieces baked and simmered in fresh tomato and cream sauce.

## Murgh Kola Pori (Hot)

\$20.00

Fiery Maharashtrian chicken with whole spices. peppercorns and dry chilies.

## Punjabi Chicken Curry

\$12.00

Chicken cooked with ginger, fresh coriander, onions and tomatoes.

#### Chicken Vindaloo

\$13.00 Chicken cooked with potatoes in a spicy Indian gravy.

Chicken Korma \$12.50

Chicken Pieces cooked with cashew nut gravy cream and spices.

## Murgh Methi Malai

\$13.50

Chicken cooked with fenugreek leaves in cashew onion gravy.

## Chicken Lababdar

\$12.50

Chicken cooked with chopped capsicum and red chillies in light brown sauce.

## MUTTON/LAMB

**Bhuna Gosht** \$13.95 Boneless mutton cooked in thick gravy and tomatoes. Saag Mutton \$13.95 **Mutton Korma** \$14.20 Mutton cooked in cashew nut gravy. \$13.00 Murgh Kola Puri (Hot) Fiery Maharashtrian chicken whole spices. peppercorns and dry chilies. \$12.00 Punjabi Chicken Curry

Chicken cooked with ginger, fresh coriander, onions and tomatoes.

# OUR SIGNATURE DISH

Chicken Tikka Masala

\$13.00

Marinated boneless chicken pieces baked in tandoor and simmered into tomato concasse.

Goanese Chicken Curry \$13.00

A dish inspired from the balmy beaches of Goa. cooked with coconut milk, mustard seeds and spices.

## Chicken Rara (Hot)

\$12.00

Boneless chicken cooked with garlic, ginger,

## capsicum, onion and spices. Bhuna Murgh

\$13.00

Boneless chicken cooked with ginger, garlic, fresh coriander onions and spices.

## Chicken Saagwala

\$13.00

Boneless mutton combined with spinach and simmered with spices. Typical "Punjabi" dish.















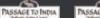














Vegetable Kotha Curry   Wegetable Kotha Curry   Wege								
Multion pieces cooked with organized with regions and function pieces cooked with masked with species and function function of the pieces of t	Rogan Josh	\$14.20	VEGETARIAN		Mutton/Chicken/Shrimp Biryani	\$14.00	Chicken Manchurian	\$14.00
Mutton fundational with spices and of topper, disclosusy sextly in the spices and curry with rish potatoes.  Mutton Cutry Madras  Mutton Cutry Coulded with mustard seeds, colosed in an and curry with indian spices.  Mutton Cutry Coulded with mustard seeds, colosed in cashew rut.  SEAFOOD  Lobster Butter Masalal (Seasonal)  SI-10  Robbby lobster Cutry  Sasonal)  Morsels of lender fobsters simmered in cocoled with mustard seeds, colosed in ceam seed by foliation heaters to add dispations, some creating seeds of the seed of the	Mutton pieces cooked with yogurt.			***	/\$12.0	00/\$18.50		4
Mutton Vindaloo  14.85 Mutton Vindaloo  15.00  15.05 Mutton Vindaloo  15.05 Mutton Cubes cooled with mustand seeds, concolled in an analyse cooled in cashew rut gravy cream and approximately refer on the body forecastures curry.  15.05 Mutton Cubes cooled with mustand seeds, concolled in man and spices.  15.05 Mutton Cubes cooled with mustand seeds, concolled seed with concolled sead and concolled with mustand seeds, concolled with concolled with mustand seeds, concolled with concolled	Mutton Rara	\$12.00		\$11.00	Layers of Basmati Rice with curried muttor	1,		
Notico Proper deliciously setty in Mutton Virialosom (Section of the Section of Section	Mutton pieces cooked with spices and				chicken or shrimp			\$14.85
Mutton Cutors cooked with mustard seeds, cnotose, dry cliffies and occorded milks.  SEAFOOD  Lobster Butter Masala (Seasonal) SolDbay lobster Curry SolDba				12000	Plain Basmati Rice	\$4.00		
Nutron Curry Madras Mutton Curry Mutton Mutton Mutton Curry Mutton Mutton Mutton Curry		\$13.95	Shahi Paneer	\$12.00	Kashmiri Pilao	\$9.00		
Mutton Curry Madras Mutton Curry Cooked with mustaff seeds, onlose, dry chilles and occord milk.  SEAFOOD Lobster Butter Masala (Seasonal) S10.00 Lobster Butter Masala (Seasonal) S10.00 Seasonal) Mary State Butter Masala (Seasonal) S10.00 (Seasonal) Mary State But		4		nut	Basmati Rice cooked with saffron, dried fru			STITES
Multin Cubes cooked with mustant seeds, contends and cocorunt milk.  SEAFOOD  Lobster Butter Masala (Seasonal) Lobster morals immered in tomato concesse and summered in contends of the seed of the s			gravy cream and spices.		and vegetables.			
Cottage cheese cooked in creamy tomato growy with indian spices.  Contage with contage special studies have showed that curry has an and-filamanalizely effect on the bedy, forecenturies curry has an and-filamanalizely effect on the bedy, forecenturies curry has an and-filamanalizely effect on the bedy, forecenturies curry has an and-filamanalizely effect on the bedy, forecenturies curry has an and-filamanalizely effect on the bedy, forecenturies curry has an and-filamanalizely effect on the bedy, forecenturies curry has an and-filamanalizely effect on the bedy, forecenturies curry has an and-filamanalizely effect on the bedy, forecenturies curry has an and-filamanalizely effect on the bedy, forecenturies curry has an and-filamanalizely effect on the bedy, forecenturies curry has an and-filamanalizely effect on the bedy, forecenturies curry has an and-filamanalizely effect on the bedy, forecenturies curry has an and-filamanizely effect on the bedy, forecenturies curry has an and-filamanizely effect on the bedy, forecenturies curry has an and-filamanizely effect on the bedy, forecenturies curry has an and-filamanizely effect on the bedy, forecenturies curry has an and-filamanizely effect on the bedy, forecenturies curry has an and-filamanizely effect on the bedy, forecenturies curry has an and-filamanizely effect on the bedy, forecenturies curry has an and-filamanizely effect on the bedy forecenturies curry has an and-filamanizely effect on the bedy forecenturies curry has an and-filamanizely effect on the bedy forecenturies curry has an and-filamanizely effect on the bedy forecenturies curry has an and-filamanizely effect on the bedy forecenturies curry has an and-filamanizely effect on the bedy forecenturies curry has an and-filamanizely effect on the bedy forecenturies curry has an and-filamanizely effect on the bedy forecenturies curry has an and-filamanizely effect on the bedy forecenturies curry has an and-filamanizely effect on the bedy forecenturies curry has an and-filamanizely effect on the bedy forecen		Ψ14.50	Paneer Butter Masala	\$12.00		\$11.00	Fries Rice Vegetables \$9.50/\$1	0.50/\$14.50
Lobster Butter Masala (Seasonal) Salo, Obster Curry Salo, Obster Salo, Obster Curry Salo, Obster Salo, Obster Curry Salo, Obster Sa			Cottage cheese cooked in creamy				or Shrimp	
Several Studies have showed that curry has an anti-flammatory effect on the body, forestudies curry has been used by fulfilling health to add digestions. And freshly grounded massals and freshly grounded massals and freshly grounded massals and freshly grounded massals and freshly grounded massals.  South Massal fresh vegletables cocked in a monor bornator gravy with spices. Dal Makhania size, contander sease and cornut gravy.  Shrimp sauteed with missaft seeds, contander sease and cornut gravy.  Shrimp sauteed with missaft seeds, contander sease and cornut gravy.  Shrimp sauteed with missaft seeds, contander sease and cornut gravy.  Shrimp sauteed with missaft seeds, contander sease and cornut gravy.  Shrimp sauteed with missaft seeds, contander sease and cornut gravy.  Shrimp sauteed with missaft seeds, contander sease and cornut gravy.  Shrimp sauteed with missaft seeds, contander sease and cornut gravy.  Shrimp sauteed with missaft seeds, contander sease and cornut gravy.  Shrimp sauteed with missaft seeds, contander sease and cornut gravy.  Shrimp sauteed with missaft seeds, contander sease and cornut gravy.  Shrimp sauteed with missaft seeds, contander sease and cornut gravy.  Shrimp sauteed with missaft seeds, contander seases and cornut gravy.  Shrimp sauteed with missaft seeds, contander seases and cornut gravy.  Shrimp sauteed with graper, gralic, ontons, capacitum and spices.  Palak Corn, Palak Paneer or Palak Sto.  Palak Corn, Palak Paneer or Palak S			tomato gravy with Indian spices		Jeera Rice Pulao		Noodles Vegetables, \$	9.50/\$10.50
Lobster Butter Masala (Seasonal) \$31.00 Lobster Curry sauce. As been used by indians healers to aid digestions. As been used by indians healers to aid digestions. As been used by indians healers to aid digestions. As been used by indians healers to aid digestions. As been used by indians healers to aid digestions. As one of the direct of the discount and curry sauce.  Mail Kofta \$12.00 Cottage cheese and potato balls simmered in cocorut and curry sauce. Cottage cheese and potato balls simmered in cocorus and curry sauce. Borbay Shrimps Corrigate (Seasonal) South redian what such as the perfect of the beginning of the perfect of the beginning of the perfect o	SEAFOOD		Several Studies have showed that curry	has an		1.	Chicken or Shrimp	
Lobster Jaffrazie (Seasonal) Morsels of medier lobsters simmered in tomato conceases and concent and curry sauce. Lobster Jaffrazie (Seasonal) Sambay Shrimps \$21.25 Tempered with mustard seeds, tomatoes, corriander seeds and occnut gravy. Bhuna Shrimp Dalfrazie Shrimp Sauteed with mustard seeds, corriander seeds and concut gravy. Shrimp Sauteed with mustard seeds, corriander seeds and concut gravy. Shrimp Sauteed with mustard seeds, corriander seeds and concut gravy. Shrimp Sauteed with mustard seeds, corriander seeds and concut gravy. Shrimp Sauteed with mustard seeds, corriander seeds and concut gravy. Shrimp Sauteed with mustard seeds, corriander seeds and concut gravy. Shrimp Sauteed with mustard seeds, corriander seeds and concut gravy. Shrimp Sauteed with mustard seeds, corriander seeds and concut gravy. Shrimp Sauteed with mustard seeds, corriander seeds and concut gravy. Shrimp Sauteed with mustard seeds, corriander seeds and concut gravy. Shrimp Sauteed with mustard seeds, corriander seeds and concut gravy. Shrimp Sauteed with mustard seeds, corriander seeds and concut gravy. Shrimp Sauteed with mustard seeds, corriander seed and concut gravy. Shrimp Sauteed with mustard seeds, corriander seeds and concut gravy. Shrimp Sauteed with mustard seeds, corriander seeds and concut gravy. Shrimp Sauteed with mustard seeds, corriander seeds and concut gravy. Shrimp Sauteed with ginger, garlic, orions, concurred gravy with spices. South Indian Fisc. South Indian Fisc. Curry  \$17.00 Fish Billet is concount milk, temmered in Indian spices. Ganase Conch Curry  \$15.00 Conch cooked with coconut and spices with juggers and freshly grounded spices. With yellow curry. Conch Butfort Markard  \$15.00 Conch cooked with coconut and spices with juggers and freshly grounded spices. Shrimp Sauteed with missand seeds, corriander seeds and concut gravy with spices. South Indian Spices. Conch board with grave grave grave and spices with juggers and fash type grounded spices. South Real Real Real Real Real Real Real Real	Lobster Butter Masala (Seasonal)	\$31.00						\$10.00
Sacrost Earl Mindel, R. Ph., Ph.D. Sacrost Earl Min		+						410.00
Boubbay lobster Curry (Seasonal) Morsels of tender lobsters simmered in cocont ut and curry sauce. Lobster Jaffrazie (Seasonal) Caribbean lobster morals learned and in gardic, sweet peppers and onions. Bombay Shrimps Scandards crinons, capsicum and green chilles. Goanese Shrimp Curry Shrimp Sauted with mustard seeds, corainder seeds and contuit gravy. Shrimp Sauted with gibes. Shrimp Jaffrazie		556				NDOOR		00/444 00
Fresh vegetables cooked in cream sauce with Moraids of thender lobsters simmered in concount and curry sauce. Lobster Jarrazie (Seasonal)   \$31.00   Caribbean lobster monets temdered in garlic, sweet peppers and onlons.   Shrimp Sauteded with mustard seeds, tomates, sociander seeds and concurt gravy.   Shrimp Sauteded with mustard seeds, tomates, sociander seeds and concurt gravy.   Shrimp Sauteded with mustard seeds, sometimes, capacium and green chilles.   Ganaese Shrimp Curry   Shrimp Sauteded with mustard seeds, sometimes, capacium and spices.   Palak Dal Shrimp Sauteded with process and fuelts grave in the spices.   Shrimp Sauted with orions, sweet peppers and flavoured with spices.   Shrimp Sauted with process and curry sauce, a dish inspired by South Indian Fish Curry   Shrimp cooked with grave grave or must promote spices.   Shrimp Sauted with compare or must promote spices.   Shrimp Sauted with process and spices.   Shrimp Sauted with process and curry sauce, a dish inspired by South Indian Fish Curry   Shrimp Sauted with process and freshly grounded spices.   Shrimp Sauted with process and concount milk, thamarind and curry sauce, a dish inspired by South Indian Fish Curry   Shrimp Sauted with process and freshly grounded spices.   Shrimp Sauted with process and concount milk, thamarind and curry sauce, a dish inspired by South Indian Fish Curry   Shrimp Sauted with process and concount milk, thamarind and curry sauce, a dish inspired by South Indian Fish Curry   Shrimp Sauted with process and concount milk, thamarind and curry sauce, a dish inspired by South Indian Fish Curry   Shrimp Sauted with process and concount milk, thamarind and curry sauce, a dish inspired by South Indian Fish Curry   Shrimp Sauted with process and concount milk, thamarind and curry sauce, a dish inspired by South Indian Fish Curry   Shrimp Sauted with process and concount milk, thamarind and curry sauce, a dish inspired by South Indian Fish Curry   Shrimp Sauted with process and concount milk, thamarind and curry sauce, a		\$20.00		4			- [ - 1.10 : 1.	0.00/411.00
Malai Kofta \$12.00 Cottage cheese and potato balls simmered in coconut and spices.  Lobster Jalfrazie (Seasonal) \$31.00 Cottage cheese and potato balls simmered in garlic, sweet peppers and onlors.  Bombay Shrimps Empered with mustard seeds, tomatoes, cortained, residency and present chillis and red peas simmered with lindian spices in a clay pot.  South mustard seeds, sometimes and deepen shillised and peas simmered with lindian spices in a clay pot.  Shrimp Sauted with onlons, sweet peppers and florourd with spices.  Shrimp Sauted with onlons, sweet peppers and florourd with spices.  Shrimp Sauted with onlons, sweet peppers and florourd with spices.  Shrimp Sauted with onlons, sweet peppers and florourd with spices.  Shrimp Sauted with onlons, sweet peppers and florourd with spices.  Shrimp Sauted with onlons, sweet peppers and florourd with spices.  Shrimp Sauted with onlons, sweet peppers and florourd with spices.  Shrimp Sauted with onlons, sweet peppers and florourd with spices.  Shrimp Sauted with onlons, sweet peppers and florourd with spices.  Shrimp Sauted with onlons, sweet peppers and florourd with spices.  Shrimp Sauted with onlons, sweet peppers and florourd with spices.  Shrimp Sauted with onlons, sweet peppers and florourd with spices.  Shrimp Sauted with onlons, sweet peppers and florourd with spices.  Shrimp Sauted with onlons and spices.  Shrimp Sauted with onlons and courty sauce, a dish inspired by South Indian Spices.  Conch Butter Masala  \$17.00  Chick pease cooked in a nointo mato gray with spices.  Also Gobi  17.00  Chick pease cooked of a no noint ball sating spices.  Also Jean Masala Papadam (2)  Spicy or Mild  Masala Kofta  \$15.00  Shrimp Sauted with with mustard seeds, tomatices, with yellow curry.  ACCOMPANIMENTS  Plain Total With dish and occount.  ACCOMPANIMENTS  Plain Total With diff florous and domain spices.  Plain Yellow Land With diff florous and count spices.  Plain Total With Coconut in Mustard seeds, tomatic with diff florous and domain spices.  South Indian Spices.  Sout		\$30.90		vith				
Contributed curry sauton.  Lobster Jalfrazie (Seasonal) Caribbean lobster morsels temdered in garific, sweet peppers and onlions.  Bombay Shrimps Sembay Shrimps Scorander, contender, cont			spices and fruits.				Broccoli, Baby Corn and	\$12 00
Lobster Jaffrazie (Seasonal) Caribbaen lobster mores is tendered in garlic, sweet peppers and onlons.  Sombay Shrimps Tempered with mustard seeds, tomatioes, containding, mustard seeds, tomatioes, softender, mustard seeds, somations, capacium and green chilles. Confined seeds and contury gray.  Bruna Shrimp Sauted with mustard seeds, somations, some peppers and file stimulations and tomator gray with spices.  South Indian Fish Curry Shrimp cooked with green, garlic, onlons, speece or mushrooms indian spices. Aloo Gobi Fish Butter Masala Conch cooked with coconut and spices.  South Indian Fish Curry Conch butter Masala Conch cooked with coconut and spices.  South Indian spices.  Shrimp Sauted with ordinal spices.  South Indian Fish Curry Conch butter Masala Conch cooked with coconut and spices.  South Indian Fish Curry Shrimp Sauted with coronut and spices.  Shrimp Sauted with ordinal spices.  South Indian Fish Curry Shrimp Curry Conch butter Masala Conch cooked with coconut and spices.  Shrimp Sauted with coconut and spices.  Shrimp Sauted with ordinal spices.  South Indian Fish Curry Shrimp cooked with gray.  Shrimp Sauted with mustard seeds, tomatioes, contained seeds, tomatioes, toward with spices and conting the mustard seeds, tomatioes, contained seeds, tomatioes, seed that the mustard seeds, tomatioes, seed that the curry the spices and toury seeds and conting the findian spices and toury sauce, a dish inspired by South Indian Fish Curry  Standard Technical Standard St			Malai Kofta	\$12.00			Mushrooms in Hot Garlic Sauce.	
Carbbean lobster morsels temdered in gardic, sweet peopers and onlons.  Sombay Shrimps  Empered with mustard seeds, tomatoes, coriander, onlons, capsicum and green chilles.  Goanese Shrimp Curry  Shrimp Sauteed with mustard seeds, and concut gravy.  Bhuna Shrimp  Shrimp Sauteed with miscand with spices.  Shrimp Jalfrazie  Shrimp Jalfrazie  Shrimp Jalfrazie  Shrimp Jalfrazie  Shrimp Conched with gives.  Shrimp Jalfrazie  Shrimp Jalfrazie  Shrimp Conched with gives.  Shrimp Jalfrazie  Shrimp Jal			Cottage cheese and potato balls simmered	in			Vegetable Red Thai Curry	
Carbban lobster morsels temdered in garlic, sweet peppers and onlons.  Bombay Shrimps \$21.25 Empered with mustard seeds, tomatoes, coriander, onlons, capaicum and green chillies. Ganese Shrimp Curry Shrimp sauteed with mustard seeds, soriander seeds and cocnut gravy. Shrimp sauteed with mustard seeds, soriander seeds and cocnut gravy.  Bhuna Shrimp Shrimp Sauteed with onlons, sweet peppers and flavoured with spices.  Shrimp Jalfrazie Spalk Curry Fish fillet in coconut milk, tamarind and curry sauce, a dish inspired by South India. Fish Butter Masala Chen with Garding Spale Sp		\$31.00	cashew nut gravy.					
Bombay Shrimps Sembay	Caribbean lobster morsels temdered in			\$10.00		\$5.75		1 50/\$12 00
Bombay Shrimps Say 1.5 Tempered with mustard seeds, tomatoes, coriander, onlons, capaicum and green chillies. Goanese Shrimp Curry Shrimp sauteed with mustard seeds and cocnut gravy. Bhuna Shrimp Shrimp Shrimp Say 1.5 Shrimp Sauteed with noines, sweet peppers and flavoured with spices. Shrimp Jalfrazie Shrimp Jalfrazie Shrimp County (Shrimp Sauteed with noines, sweet peppers and flavoured with spices. Shrimp Jalfrazie Shrimp County (Shrimp Sauteed with noines, sweet peppers and flavoured with spices. Shrimp Jalfrazie Shrimp Conch gooked with ginger, garlic, onlons, capsicum and spices. Shrimp Conch bucker Masala Cronch cooked with coconut and spices and flavoured with spices. Shrimp Sauteed with noines, sweet peppers and flavoured with spices. Aloo Gobi Shrimp Conch bucker Masala Conch cooked with coconut and spices and freshly grounded spices. Conch Butter Masala Conch booked with giper, with butter and indian spices. Shrimp Sauteed with onlons, sweet peppers and flavoured with spices. Aloo Gobi Shrimp Sauteed with onlons, sweet peppers and flavoured with spices. Aloo Gobi Shrimp Sauteed with onlons, sweet peppers and flavoured with spices. Aloo Gobi Shrimp Sauteed with onlons, sweet peppers and flavoured with spices. Aloo Gobi Shrimp Sauteed with onlons, sweet peppers and flavoured with spices. Aloo Gobi Shrimp Sauteed with onlons, sweet peppers and flavoured with spices. Aloo Gobi Shrimp Sauteed with onlons, sweet peppers and flavoured with spices. Conch Madras Curry Conch Butter Masala Conch booked with coconut and spices Conch Gurry Conch pieces Strimp Curry Conch pieces S	garlic, sweet peppers and onions.		Okra cooked in an onion tomato gravy with	spices	Nan stuffed with minced meat			
Tempered with mustard seeds, tomatoes, coriander, coninos, capsicum and green chillies.  Goanese Shrimp Curry  \$20.00 Shrimp Sauteed with mustard seeds, tomated with a pices. Shrimp Sauteed with unitian spices in a clay pot.  Yellow Dal  Yellow D	Bombay Shrimps	\$21.25			Churi Nan	\$3.50		000,010,000
Corander, conions, capsicum and green chillies.  Goanese Shrimp Curry  Shrimp sauteed with mustard seeds, corianders seeds and cocnut gravy.  Bhuna Shrimp  Shrimp Sauteed with noinors, sweet peppers and flavoured with spices.  Shrimp Jalfrazie  Shrimp Jalfrazie  Shrimp costed with ginger, garlic, onions, capsicum and spices.  South Indian spices in a clay pot.  Yellow Dall  Yellow lentils aimmered in Indian Spices. Palak Dal  Yellow lentils aimmered in Indian spices. Palak Corn, Palak Paneer or Palak \$12.00  Mushroom  Mushroom  Mushroom  Mushroom  Fresh mint spinach cooked with corn, paneer or mushrooms Indian spices. Chanan Masala  Chick pease cooked in a chopped onion and tomato gravy with before and fership grounded spices.  South Indian Spices.  South Indian Spices.  Chanan Masala  Chopped fresh spinach with lentils and Indian spices.  Chanan Masala  Strong  Chick pease cooked in a chopped onion and tomato gravy with spices.  Aloo Gobi  \$10.00  Chick pease cooked together with spices.  Aloo Gobi  \$10.00  Shrimp Sauteed with orions, sweet peppers and flavoured with spices.  Aloo Gobi  Strong  Conch cooked with coconut and spices with yellow curry.  Conch Butter Masala  Conch cooked with coconut and spices with yellow curry  Conch Butter Masala  Strong  Strong  Strong Strong Wild spices.  Strong Strong Wild spices.  Strong Strong Wild spices.  Strong Strong Wild Wild Wild Wild Wild Wild Wild Wild	Tempered with mustard seeds, tomatoes,			ψ5.50	Nan stuffed with dry fruits and coconut			
Sonese Shrimp Curry \$20.00 Shrimp sauteed with mustard seeds, coriander seeds and occonut gravy.  Bhuna Shrimp Strimp Sauteed with onions, sweet peppers and flavoured with spices.  Shrimp Jaffrazie South Indian Fish Curry Fish fillet in coconut milk, tamarind and curry sauce, a dish inspired by South Indian. Fish Blutter Masala Fish fillet simmered in tomato, concasse and freshly grounded spices.  Goanese Conch Curry Conch cooked with occonut and spices.  Conch Butter Masala Conch cooked with occonut, onion and tomato gravy with butter and indian spices.  Conch Madras Curry Conch Madras Curry Conch Madras Curry Conch Poleces cooked with coconut and Spices.  Conch Madras Curry Conch pieces cooked with coconut and Spices.  Shrimp Sauteed with onions, sweet peppers and flavoured with spices.  Shrimp Sauteed with onions, sweet peppers and flavoured with spices.  Shrimp Sauteed with onions, sweet peppers and flavoured with spices.  Shrimp Sauteed with onions, sweet peppers and tomato gravy with butter and indian spices.  Conch Madras Curry Conch pieces cooked with coconut and Spices.  Conch Madras Curry Conch pieces cooked with coconut and Spices.  Conch Madras Curry Conch pieces cooked with coconut and Spices.  Conch pieces cooked with coconut and	coriander, onions, capsicum and green chilli-	es.			Pishore Nan	\$3.75		
Shrimp sauteed with mustand seeds, coriander seeds and cocnut gravy.  Bhuna Shrimp Sutteed with orions, sweet peppers and flavoured with spices.  Shrimp Sauteed with orions, sweet peppers and flavoured with spices.  Shrimp Sauteed with noinns, sweet peppers and flavoured with spices.  Shrimp Sauteed with orions, sweet peppers and flavoured with spices.  Shrimp Sauteed with orions, sweet peppers and flavoured with spices.  Shrimp Sauteed with orions, sweet peppers and flavoured with spices.  Shrimp Sauteed with orions, sweet peppers and flavoured with spices.  Shrimp Sauteed with orions, sweet peppers and flavoured with spices.  Shrimp Sauteed with orions, sweet peppers and flavoured with spices.  Shrimp Sauteed with orions, sweet peppers and flavoured with spices.  Shrimp Sauteed with orions, sweet peppers and flavoured with spices.  South Indian Fish Curry  Shrimp Sauteed with orions, sweet peppers and flavoured with spices.  South Indian Fish Curry  Shrimp Sauteed with orions, sweet peppers and flavoured with spices.  South Indian Fish Curry  Shrimp Sauteed with orions, sweet peppers and flavoured with spices.  South Indian Fish Curry  Shrimp Sauteed with orions, sweet peppers and flavoured with spices.  South Indian Fish Curry  Shrimp Sauteed with orions, sweet peppers and flavoured with spices.  South Indian Fish Curry  Shrimp Sauteed with orions, sweet peppers and flavoured with spices.  Shrimp Sauteed with orions, sweet peppers and flavoured with spices.  Shrimp Sauteed with orions, sweet peppers and flavoured with spices.  Shrimp Sauteed with orions, sweet peppers and flavoured with spices.  Shrimp Sauteed with orions, sweet peppers and flavoured with spices.  Shrimp Sauteed with orions, sweet peppers and flavoured with spices.  Shrimp Sauteed with orions, sweet peppers and flavoured with spices.  Shrimp Sauteed with orions, sweet peppers and flavoured with spices.  Shrimp Sauteed with orions, sweet peppers and flavoured with spices.  Shrimp Sauteed with orions, sweet peppers and flavoured with spices.				40.00	Nan stuffed with dry fruits and coconut		Chicken with Cashew Nuts	\$13.00
South Indian Fish Curry Fish Blutter Masala Curry Sucue, a dish inspired by South India. Fish Butter Masala Circonch Cooked with coconut and spices. Aloo Gobi Fish Butter Masala Conch cooked with coconut and spices. Aloo Gobi Forth Butter Masala Conch cooked with coconut and spices. Aloo Gobi Forth Butter Masala Conch cooked with coconut, onion and tomato gravy with butter and indian spices. Conch Madras Curry Conch Butter Masala Conch Cooked with coconut and spices. Conch Madras Curry Conch pieces cooked with coconut and spices. Conch Madras Curry Conch pieces cooked with coconut and Spices. Conch Madras Curry Conch pieces cooked with coconut and spices. Conch Madras Curry Conch pieces cooked with coconut and spices. Conch Palak Dal Spinach with lentils and Indian spices. Palak Carry spinach with lentils and Indian spices. Palak Corn, Palak Paneer or Palak Nation Spices. Palak Corn, Palak Paneer or Palak				\$9.00	Vegetable Kulcha or Onion Kulcha	\$3.50	Chicken with Pineapple	\$12.00
Bhuna Shrimp Shrimp Sauteed with oilons, sweet peppers and flavoured with spices. Shrimp Jalfrazie Shrimp cooked with ginger, garlic, onions, capsicum and spices. South Indian Fish Curry Fish fillet in coconut milk, tamarind and curry sauce, a dish inspired by South Indian. Fish Butter Masala Fish Butter Masala Fish Butter Masala Conch cooked with coconut and spices.  Solution Salad Strip Conch cooked with coconut and spices.  Shrimp Sauteed with onions, sweet peppers and tomato gravy with butter and indian spices.  South Indian Fish Curry Strip Butter Masala Strip Conch cooked with coconut and spices.  Shrimp Sauteed with onions, sweet peppers and tomato gravy with butter and indian spices.  Shrimp Later Masala Strip Conch cooked with coconut and spices.  Shrimp Sauteed with onions, sweet peppers and tomato gravy with butter and indian spices.  Shrimp Later Masala Strip Conch cooked with coconut and spices.  Shrimp Sauteed with colons, sweet peppers and tomato gravy with butter and indian spices.  Shrimp Later Masala Strip Conch Patter Masala Strip Conch Cooked with coconut and spices.  Shrimp Sauteed with noinons, sweet peppers and tomato gravy with butter and indian spices.  Shrimp Later Masala Strip Conch Patter Masa					Lacha Paratha, Mint Paratha or	\$4.50		\$12.00
Shrimp Sauteed with onions, sweet peppers and flavoured with spices.  Shrimp Jalfrazie  Shrimp Lalfrazie  Shrimp Looked with ginger, garlic, onions, capsicum and spices.  South Indian Fish Curry  Sinsh fillet in coconut milk, tamarind and curry sauce, a dish inspired by South India.  Fish Butter Masala  Sinsh Butter Masala  Sinsh Butter Masala  Sinconch cooked with coconut and spices.  Sonaces Conch Curry  Conch Butter Masala  Sinconch Madras Curry  Conch Butter Masala  Sinconch Madras Curry  Conch Madras Curry  Conch Madras Curry  Conch Madras Curry  Conch pieces cooked with occonut and conceded with coconut and conceded with spices.  Sinconch Madras Curry  Conch pieces cooked with occonut and conceded with spices.  Sinconch Madras Curry  Conch pieces cooked with occonut and spices.  Sinconch Madras Curry  Conch pieces cooked with occonut and spices.  Sinconch Madras Curry  Conch pieces cooked with occonut and spices.  Sinconch Madras Curry  Conch pieces cooked with occonut and spices.  Sinconch Madras Curry  Conch pieces cooked with occonut and spices.  Sinconch Madras Curry  Conch pieces cooked with occonut and spices.  Sinconch Madras Curry  Conch pieces cooked with occonut and spices.  Sinconch Madras Curry  Conch pieces cooked with occonut and spices.  Sinconch Madras Curry  Conch pieces cooked with occonut and spices.  Sinconch Madras Curry  Conch pieces cooked with occonut and spices.  Sinconch Madras Curry  Conch pieces cooked with occonut and spices.  Sinconch Madras Curry  Conch pieces cooked with occonut and spices.  Sinconch Madras Curry  Conch pieces cooked with occonut and spices.  Sinconch Madras Curry  Conch pieces cooked with occonut and spices.  Sinconch Madras Curry  Conch pieces cooked with occonut and spices.  Sinconch Madras Curry  Conch pieces cooked with occonut and spices.  Sinconch Madras Curry  Sinconch	[HENDER TO NOT TO THE TOTAL TO SELECT THE S	\$20.00				*		
And flavoured with spices.  Shrimp Jalfrazie Shrimp Jalfrazie Shrimp Jalfrazie Shrimp Jalfrazie Shrimp Jalfrazie Shrimp cooked with ginger, garlic, onions, capsicum and spices. South Indian Fish Curry Fish fillet in coconut milk, tamarind and curry sauce, a dish inspired by South India. Fish Butter Masala Fish Butter Masala Fish Butter Masala Fish group and a spices. Aloo Gobi Sindigliet simmered in tomato, concasse and freshly grounded spices. Aloo Jeera Shrimp conch cooked with coconut and spices South Indian Fish Curry Fish Butter Masala Fish Butter Masal	100 A		Chopped fresh spinach with lentils and Indi	an spices.		r.c	The above fried rice dishes a	are
Shrimp Jalfrazie Shrimp cooked with ginger, garlic, onions, capsicum and spices. South Indian Fish Curry Fish fillet in coconut milk, tamarind and curry sauce, a dish inspired by South India. Fish Butter Masala Fish fillet simmered in tomato, concasse and freshly grounded spices. Goanese Conch Curry Conch cooked with coconut and spices  Conch cooked with coconut, onion and tomato gray with butter and indian spices. Conch Madras Curry Conch Madras Curry Conch pieces cooked with coconut and Conch Cooked with coconut and Conch Madras Curry Conch pieces cooked with coconut and Conch pieces cooked with coconut and Conch cooked with coconut and Conch pieces cooked with coconut and Conch cooked with coconut and Conch pieces cooked with coconut and Conch pieces cooked with coconut and Conch cooked with coconut and Conch cooked with coconut and Conch pieces cooked with coconut and Conch		3	Palak Corn, Palak Paneer or Palak	\$12.00	ACCOMPANIMEN	18	prepared with basmati rice	
Shrimp cooked with ginger, garlic, onions, capsicum and spices.  South Indian Fish Curry Fish fillet in coconut milk, tamarind and curry sauce, a dish inspired by South India. Fish Butter Masala Fish fillet simmered in tomato, concasse and freshly grounded spices.  Aloo Gobi Float operation of the light of the light of the material gray with light Indian spices.  Aloo Jeera Fishing to make a cooked with corn, paneer or mushrooms Indian spices.  Aloo Gobi Float operation of the light of the material gray with spices.  Aloo Jeera Float operation of the light of the material gray of the light of the material gray of the light of the light of the material gray of the light of		\$20.00	Mushroom		Plain Yoghurt	\$4.50	Please Note that all items are prepared	in a kitchen
paneer or mushrooms Indian spices.  South Indian Fish Curry Fish fillet in coconut milk, tamarind and curry sauce, a dish inspired by South India. Fish Butter Masala Fish fillet simmered in tomato, concasse and freshly grounded spices.  Goanese Conch Curry Conch cooked with coconut and spices  Chick pease cooked in a chopped onion and tomato gravy with spices.  Aloo Gobi Potatoes and cauliflower cooked together with spices.  Aloo Jeera Sin.00 Potatoes and cumin seeds cooked together with spices.  Bhindi Do Pyaza Sin.00 Shrimp Sauteed with onions, sweet peppers and tomato gravy with butter and indian spices.  Conch Madras Curry Conch pleces cooked with coconut and Spices Conch Madras Curry Conch pleces cooked with coconut and Spices Conch Madras Curry Conch pleces cooked with coconut and Spices Sin.00 Sin.00 Sin.00 Shrimp Sauteed with onions, sweet peppers and tomato gravy with butter and indian spices. Conch Madras Curry Conch pleces cooked with coconut and Spices Sin.00 Sin		\$20.00	Fresh mint spinach cooked with corn,		Papadum(2)	\$2.00	that handles nuts and dairy produc	ts. please
South Indian Fish Curry Fish fillet in coconut milk, tamarind and curry sauce, a dish inspired by South India. Fish Butter Masala Fish fillet simmered in tomato, concasse and freshly grounded spices.  Aloo Gobi Footanese Conch Curry Conch cooked with coconut and spices.  Bhindi Do Pyaza Shrimp Sauteed with onions, sweet peppers and tomato gravy with butter and indian spices.  Conch Madras Curry Conch pieces cooked with coconut and Chick pease cooked in a chopped onion and tomato gravy with spices.  Aloo Gobi Shrimp Sauteed with opinions, sweet peppers and tomato gravy with butter and indian spices.  Conch Madras Curry Conch pieces cooked with coconut and Chick pease cooked in a chopped onion and tomato gravy with spices.  Aloo Gobi Shrimp Sauteed with opinion and tomato gravy with spices.  Shrimp Sauteed with onions, sweet peppers and tomato gravy with butter and indian spices.  Conch Madras Curry Conch pieces cooked with coconut and Chick pease cooked in a chopped onion and tomato gravy with butter and indian spices.  Aloo Gobi Shrimp Sauteed with opinion and tomato gravy with butter and indian spices.  RICE  Chilli Chicken (Hot) Shrimp Sauteed with onions, sweet peppers and flavor.  Chilli Chicken (Hot) Shrimp Sauteed with onions, sweet peppers and solves and culification of the plant indian spices.  Chilli Chicken (Hot) Shrimp Sauteed with onions and tomato gravy with butter and indian spices.  Chilli Chicken (Hot) Shrimp Sauteed with opinion and tomato gravy with butter and indian spices.  Chilli Chicken (Hot) Shrimp Sauteed with opinion and tomato gravy with butter and indian spices.  Chilli Chicken (Hot) Shrimp Sauteed on and tomato gravy with butter and indian spices.  Chilli Chicken (Hot) Shrimp Sauteed or fried topped with indian style salsa Mixed Green Salad Sh.00 Chicken them implicate.  Chilli Chicken (Hot) Shrimp Sauteed or saled Sh.00 Chicken them indian spices.  Chilli Chicken (Hot) Shri						42.00	notify us of any allergies you ma	y have.
Chick pease cooked in a chopped onion and tomato gravy with spices.  Chick pease cooked in a chopped onion and tomato gravy with spices.  Chick pease cooked in a chopped onion and tomato gravy with spices.  Chick pease cooked in a chopped onion and tomato gravy with spices.  Chick pease cooked in a chopped onion and tomato gravy with spices.  Chick pease cooked in a chopped onion and tomato gravy with spices.  Chick pease cooked in a chopped onion and tomato gravy with spices.  Chick pease cooked in a chopped onion and tomato gravy with spices.  Chick pease cooked in a chopped onion and tomato gravy with spices.  Aloo Gobi  \$10.50  Potatoes and cumin seeds cooked together with spices.  Chick pease cooked in a chopped onion and tomato gravy with spices.  Aloo Gobi  \$10.50  Potatoes and cumin seeds cooked together with spices.  Bhindi Do Pyaza  Choch Butter Masala  Conch Butter Masala  Conch Butter Masala  Conch Cooked with coconut, onion and tomato gravy with butter and indian spices.  Conch Butter Masala  Conch Cooked with coconut, onion and tomato gravy with butter and indian spices.  Conch Madras Curry  Conch pieces cooked with coconut and  Chick pease cooked in a chopped onion and tomato gravy with spices.  \$10.00  Chick pease cooked in a chopped onion and tomato gravy with spices.  \$10.00  Chick pease cooked in a chopped onion and tomato gravy with spices.  \$10.00  Chick pease cooked in a chopped onion and tomato gravy with spices.  \$10.00  Chick pease cooked with indian style salsa  Mixed Green Salad  \$4.00  Kuchumber Salad  \$4.00  Mixed Raita  \$5.00  Chicken 65  \$12.75  Boneless chicken, cooked in red chilli sauce.  Chilli Chicken (Hot)  Chicken tenders; no batter, sauteed with spices.  Blue Mountain Coffee or Tea  \$3.00  Chicken tenders; no batter, sauteed with spices.  Chill the tomatoes		647.00	를 빼내려면 있는데 항상 전략을 하는 전기를 위한 전기를 하면 하나요? (F. C.) FO 100 PM (F. C.) FO 100 PM (F. C.)	\$10.00		\$3.50		**************************************
gravy with spices.  Fish Butter Masala Fish fillet simmered in tomato, concasse and freshly grounded spices.  Goanese Conch Curry Conch cooked with coconut and spices with yellow curry.  Conch Butter Masala Conch Cooked with coconut, onion and tomato gravy with spices.  Conch Gooked with coconut, onion and tomato gravy with spices.  Conch Madras Curry Conch pieces cooked with coconut and spices conched with coconut and spices conched with coconut and spices.  Conch pieces cooked with coconut and spices cooked with coconut and spices.  Conch pieces cooked with coconut and spices cooked with coconut and spices cooked with coconut and spices.  Conch pieces cooked with coconut and spices cooked with coconut and spices cooked with coconut and spices.  Conch pieces cooked with coconut and spices cooked with coconut and spices cooked with coconut and spices.  Conch pieces cooked with coconut and spices cooked with coconut and spices cooked with coconut and spices cooked with coconut and spices.  Conch pieces cooked with coconut and spices cooked with coconut and spices cooked with coconut and spices cooked with coconut and spices.  Conch pieces cooked with coconut and spices cooked spetter with spices.  Mixed Green Salad spices.  Mixed Green Salad spices.  M		\$17.00		4			BEVERAGES	
Fish Butter Masala \$17.00 Fish fillet simmered in tomato, concasse and freshly grounded spices.  Goanese Conch Curry \$15.00 Conch cooked with coconut and spices with light Indian spices.  Conch Butter Masala \$15.00 Conch Cooked with coconut, onion and tomato gravy with butter and indian spices.  Conch Madras Curry Conch pieces cooked with coconut and \$15.00 Conch pieces c				id tomato			Least (award as setted)	65.00
Fish fillet simmered in tomato, concasse and freshly grounded spices.  Goanese Conch Curry Conch cooked with coconut and spices with light Indian spices.  Conch Butter Masala Conch cooked with coconut, onion and tomato gravy with butter and indian spices.  Conch Madras Curry Conch pieces cooked with coconut and process cooked together with spices.  Diced tomatoes, onions, cucumber with lime juice.  Nixed Raita \$5.00  Mixed Raita \$5.00  Mixed Raita \$5.00  Mixed Indian process and cauliflower cooked openance flavor.  Mixed Indian process and count process cooked with cucumber, onions and tomatoes, onions, cucumber with lime juice.  Nixed Raita \$5.00  Masala Tea Indian tea brow with with mango or banana flavor.  Mixed Indian Pickets or Mango Chutney \$2.00  Chicken 65  Boneless chicken, cooked in red chilli sauce.  Chilli Chicken (Hot)  State of the material proces.  Solution and tomators.  Wiscellation and tomators.  Solution and tomators.  Soluti				\$10.50				\$5.00
Aloo Jeera \$10.00 Goanese Conch Curry \$15.00 Conch cooked with coconut and spices with light Indian spices. With yellow curry. Conch Butter Masala Conch cooked with coconut, onion and tomato gravy with butter and indian spices. Conch Madras Curry Conch pieces cooked with coconut and  Aloo Jeera \$10.00 Potatoes and cumin seeds cooked together with light Indian spices. Bhindi Do Pyaza \$10.00 Shrimp Sauteed with onions, sweet peppers and flavoured with spices.  Shrimp Sauteed with onions, sweet peppers and tomatoes.  RICE  Vegetable Biryani \$10.00  Onion Salad \$2.00 Mixed Raita \$5.00 Yogurt mixed with cucumber, onions and tomatoes. Mixed Indian Pickets or Mango Chutney \$2.00 Chicken 65 Soneless chicken, cooked in red chilli sauce. Chilli Chicken (Hot) Chicken (Hot) Chicken (Hot) Sone Potatoes and cumin seeds cooked together with light Indian spices Indian drink with mango or banana flavor.  Mixed Raita \$5.00 Mixed Indian Pickets or Mango Chutney \$2.00 Chicken 65 Soneless chicken, cooked in red chilli sauce. Chilli Chicken (Hot)  DESERTS  Gulab Jamun \$6.00  Mixed Raita \$5.00  Foliation tased drink with mango or banana flavor.  Mixed Raita \$5.00  Mixed Raita \$5.00  Yogurt based drink with mango or banana flavor.  Masala Tea Indian tea brewed with special spices.  Blue Mountain Coffee or Tea \$3.00  DESERTS  Chilken (Hot)  Chicken (Hot) Chicken		\$17.00						
Goanese Conch Curry Conch cooked with coconut and spices with light Indian spices.  Bhindi Do Pyaza Shrimp Sauteed with onions, sweet peppers and tomato gravy with butter and indian spices.  Conch Madras Curry Conch pieces cooked with coconut and Shrimp Sauteed with onions, sweet peppers and tomato gravy with butter and indian spices.  Conch Madras Curry Conch pieces cooked with coconut and Shrimp Sauteed with onions, sweet peppers and tomato gravy with butter and indian spices.  Conch Madras Curry Conch pieces cooked with coconut and Shrimp Sauteed with onions, sweet peppers and tomatoes.  RICE  Vegetable Biryani Shrimp Sauteed with onions, sweet peppers and flavoured with special spices.  Chilli Chicken (Hot) Shrimp Sauteed with onions, sweet peppers and tomatoes.  Mixed Raita Yoghurt mixed with cucumber, onions and tomatoes.  Mixed Indian Pickets or Mango Chutney \$2.00 Chicken 65 Boneless chicken, cooked in red chilli sauce.  Chilli Chicken (Hot)  DESERTS  Gulab Jamun  Matte Kulf  Mixed Raita  Yoghurt mixed with cucumber, onions and tomatoes.  Mixed Indian pickets or Mango Chutney \$2.00 Chicken 65 Boneless chicken, cooked in red chilli sauce.  Chilli Chicken (Hot)  DESERTS  Gulab Jamun  Matte Kulf								
Conch cooked with coconut and spices with light Indian spices.  Bhindi Do Pyaza \$10.00  Conch Butter Masala Conch cooked with coconut, onion and tomato gravy with butter and indian spices.  Conch Madras Curry Conch pieces cooked with coconut and \$15.00  Conch pieces cooked with coconut and	and freshly grounded spices.							a flavor.
with yellow curry.  Conch Butter Masala Conch cooked with coconut, onion and tomato gravy with butter and indian spices.  Conch Madras Curry Conch pieces cooked with coconut and  Shrimp Sauteed with onions, sweet peppers and flavoured with spices.  RICE Shrimp Sauteed with onions, sweet peppers and flavoured with special spices.  RICE Chicken 65 Boneless chicken, cooked in red chilli sauce. Chilli Chicken (Hot) Starts Chicken tenders in batter, sauteed with special spices.  Blue Mountain Coffee or Tea Starts Blue Mountain Coffee or Tea Starts Chicken tenders in batter, sauteed with special spices.  Chilli Chicken (Hot) Starts Chicken tenders in batter, sauteed with special spices.  Chilli Chicken (Hot) Starts Chicken tenders in batter, sauteed with special spices.  Chilli Chicken (Hot) Starts Chicken tenders in batter, sauteed with special spices.  Chilli Chicken (Hot) Starts Chicken tenders in batter, sauteed with special spices.  Chilli Chicken (Hot) Starts Chicken tenders in batter, sauteed with special spices.  Chilli Chicken (Hot) Starts Chicken tenders in batter, sauteed with special spices.  Chicken 65 Boneless chicken, cooked in red chilli sauce. Chilli Chicken (Hot) Starts Chicken tenders in batter, sauteed with special spices.  Chicken 65 Boneless chicken, cooked in red chilli sauce. Chilli Chicken (Hot) Starts Chicken tenders in batter, sauteed with special spices.  Blue Mountain Coffee or Tea Starts Chicken tenders in batter, sauteed with special spices.  Chicken 65 Boneless chicken, cooked in red chilli sauce. Chilli Chicken (Hot) Starts Chicken tenders in batter, sauteed with special spices.  Chicken tende	Goanese Conch Curry	\$15.00		r		\$5.00	Jal Jeera	\$3.00
Conch Butter Masala Conch cooked with coconut, onion and tomato gravy with butter and indian spices. Conch Madras Curry Conch pieces cooked with coconut and  Shrimp Sauteed with onions, sweet peppers and flavoured with spices.  Shrimp Sauteed with onions, sweet peppers and flavoured with special spices.  Shrimp Sauteed with onions, sweet peppers and flavoured with special spices.  Shrimp Sauteed with onions, sweet peppers and flavoured with special spices.  Shrimp Sauteed with onions, sweet peppers and flavoured with special spices.  Shrimp Sauteed with onions, sweet peppers and flavoured with special spices.  Shrimp Sauteed with onions, sweet peppers and flavoured with special spices.  Shrimp Sauteed with onions, sweet peppers and flavoured with special spices.  Shrimp Sauteed with onions, sweet peppers and flavoured with special spices.  Shrimp Sauteed with onions, sweet peppers and flavoured with special spices.  Shrimp Sauteed with onions, sweet peppers and flavoured with special spices.  Shrimp Sauteed with special spices.  Chilli Chicken (Hot)  Start Grave G	Conch cooked with coconut and spices						A refreshing spices Indian drink with mint	t.
Conch cooked with coconut, onion and tomato gravy with butter and indian spices.  Conch Madras Curry Conch pieces cooked with coconut and  Chicken 65 S12.75 Boneless chicken, cooked in red chilli sauce.  Chilli Chicken (Hot) S12.75 Conch pieces cooked with coconut and  Chicken 65 Soneless chicken, cooked in red chilli sauce.  Chilli Chicken (Hot) S12.75 Chicken tenders in batter, sauteed with sweet  Chicken 65 S12.75 Chilli Chicken (Hot) S12.75 Chicken tenders in batter, sauteed with sweet  Chicken 65 S12.75 Chilli Chicken (Hot) S12.75 Chicken 65 S12.75 Chilli Chicken (Hot) S12.75 Chicken tenders in batter, sauteed with sweet Chicken tenders in batter, sauteed with sweet  Chicken 65 S12.75 Chicken 65 S12.75 Chilli Chicken (Hot) S12.75 Chicken 65 S12.75 Chicken 65 S12.75 Chilli Chicken (Hot) S12.75 Chicken tenders in batter, sauteed with sweet	with yellow curry.			4		60 00	Masala Tea	\$3.00
Conch cooked with coconut, onion and tomato gravy with butter and indian spices.  Conch Madras Curry Conch pieces cooked with coconut and  State of the content of the coconut of the coconut and tomato gravy with butter and indian spices.  Conch Madras Curry Conch pieces cooked with coconut and  State of the coconut of the coconuc of t	Conch Butter Masala	\$15.00		s and			Indian tea brewed with special spices.	105,000,000
tomato gravy with butter and indian spices.  Conch Madras Curry  Conch pieces cooked with coconut and  State of the control of the coconut and spices are control of the coconut and spi			flavoured with spices.			*		\$3.00
Conch Madras Curry \$15.00 Conch pieces cooked with coconut and Vegetable Biryani \$11.50 Chicken tenders in batter, sauteed with sweet Gulab Jamun \$6.00			DICE					
Conch pieces cooked with coconut and  Vegetable Biryani  \$11.50  Chicken tenders in batter, sauteed with sweet  Peopler onion, fresh chilli peopler and soy sauce.  Matter Kulf		\$15.00	RICE		Chilli Chicken (Hot)	\$12.75		
pepper onion fresh chilli pepper and soy sauce. Matte Kulf		<b>\$10.00</b>	Vegetable Biryani	\$11.50			Gulab Jamun	\$6.00
wanty neutros and night years and wanty.			,		pepper, onion, fresh chilli pepper and soy s	auce.	Matka Kulf	\$6.50
	con y loaves and light yellow that curry.							



























