


## Starter

**Stuffed Papard** A Ma Goa Classic! Lentil flour parcels filled with spiced potato then pan-fried. Served with chutney. £5.75


**Dhai Puri** (M)(D) Served chilled. Fried savoury crisp puri baskets filled with potato, chick-peas, yoghurt, tamarind chutney & green chili chutney £5.50


**Lobia aur Kanganchi Tikki** (D)(M) Sweet-potato & herb patties served with black-eye beans, yoghurt & tamarind chutney (Contains wheat) £6.25

**Shrimp Balchao** (M)  Shrimps in tomato and a hint of spicy “balchao” pickling masala. Served with whole-wheat bread. £6.25

**Malabar Fish Cakes** – Spiced & crumb coated haddock, salmon & cod fish cakes with fresh dill & coriander served with spiced mayonnaise. £7.25 (M)


**Ma’s Salmon Piri-Piri** (M) Salmon flavoured with carom seed & tandoori spices then cooked in the clay oven & topped with spicy onion masala. £7.25

**Sorpotel** (M)  Our version of this Goan classic. Lambs Liver & Kidney with Pork Belly in rich Goan toasted spice masala with a hint of palm vinegar & red chili £6.95

**Goa Chorizo** (M)  Traditional spicy Goan pork Chorizo tossed with peppers & onions £6.95 (Contains Wheat)

## From the Clay Oven

Perfect as a starter or as a main course

**Achari Murgh Tikka**  (D)(M)(S) Chicken breast in an enriched pickling spice, garlic & yoghurt marinade cooked in the Tandoor oven. (please note this dish has no sauce) £11.95

**Borrego Pankhawalla** (D) Lamb chops in a garlic, coriander, black pepper & crushed fennel seed marinade then cooked over charcoal. (please note this dish has no sauce) £13.95


## Main Dishes

*Fish £14.50 Prawns £12.95*


**FRESH FISH OF THE DAY** (served with plain rice) or **PRAWNS** cooked to order with your choice of sauce:

*CHOOSE FROM:*

**Konkan** (M) - a piquant sauce with curry leaves & ground Goan red masala

**Goa Curry**  – With tamarind, cumin, black pepper, coconut & red chilli


**Coconut & Coriander** – Mild with fresh herbs, coconut & garlic

**Seafood Biryani**  (M) Saffron Basmati rice topped with flaked salmon, prawns, squid & mussels cooked in gentle South-Indian spices £16.50


## CHICKEN

**Gallina Cafrael** Quarter free-range chicken in a fresh green masala with garlic, coriander, green chili & poppy seed marinade, traditionally pan-fried but ours is slow cooked in the tandoor. Served with coconut rice. £13.95

**Gallina Xhacutti** (N)(S)(M) Chicken on-the-bone with ground roasted sesame seeds, coconut, peanuts, coriander & cumin seeds & fennel masala. £10.50

**Red Chili Chicken** (M)  Chicken cooked on-the-bone cooked with spicy red chilli pickle masala, tomato, garlic & whole garam masala – North-Indian style cooking. £9.95


**Coconut aur Coriander Gallina** Diced chicken simmered in a mild coconut, curry leaf, coriander, green chilli & lime sauce. £9.95


**Konkan Style Gallina** (M)  Diced chicken in a peppery sauce with curry leaves & ground Goan red masala £9.95

**Zafrani Murgh** (D)(N) A Subtle, mild fragrant dish with chicken breast in a saffron, ground nuts, tomato, yoghurt, rose water & nutmeg korma. £9.95

**Murgh Makhani** (D) – Classic for those who don't like it hot. Chicken cooked over charcoal & then in a creamy gently spiced masala. £9.95

## LAMB & PORK



**Chini Raan Nihari**  (G) Pot roasted lamb shank slow-cooked with tomato, ginger, garlic, onion seeds, cardamom & red chili. Delicious! £13.95

**Nariyal Gosht** (M)  Diced boneless lamb in a coconut, curry leaf, green chili, fennel & mustard seeds sauce £10.95


**Thanjavur Jaca Lamb** (M) Lamb cooked with garam masala, garlic, ginger & curry leaves tomato & jack-fruit £10.95

**Daal Gosht** (M) Lamb cooked with curry leaves, sambhur masala, & lentils. £10.95

**Aunty Bella's Lamb Kodi** (M) Diced boneless lamb slow cooked with tomato, whole garam masala, a hint of Goan red masala & curry leaves £11.50

**Porco Vindaloo**   (M) Traditional pork vindaloo with palm vinegar, Kashmiri chili & garlic masala. Hot, yet delicious £11.50

## VEGETABLE MAIN DISHES

**Ma's Sabzi Kodi**  – Assorted vegetables cooked with cumin, coconut, dried mango & chilli £8.75

**Khumbi Paneer Makhni** (D) – Green peas, Mushroom & Paneer cheese in a mild masala sauce £8.75

**Sabzi Nariyal** – Assorted vegetables cook with fresh green herbs, garlic & coriander £8.75

## VEGETABLE SIDE DISHES

- Three Beans** (N) in roasted ground spices "xhacutti" spices £4.75  
**Daal** (D)(M) Lentil of the Day cooked the Ma Goa way! *please ask your server* £4.50  
**Aloo Mehti** (M) Potatoes with tomatoes & fenugreek leaves £5.00  
**Palak Aloo** (D) Spinach, dill, spring onion, fresh fenugreek & potatoes £5.75  
**Green-peas with Paneer** (D) Green-peas with home-made paneer & mint £5.50  
**Bhindi** (M) Stir-fried okra with mustard seeds, peppers & onions £5.75  
**Mirchi Baigan** (M)(N) Aubergines in a peanut, coconut, mustard seed & sesame sauce £6.00  
**South Indian style Pumpkin & Paneer Curry** (M) with tomato & curry leaves £6.00

## DIPS & SALAD

- Onion, cucumber & carrot with a vinegar, coriander & lemon dressing £2.50  
Yoghurt infused with mint (D) £1.50  
Cucumber, roasted spices and yoghurt (D) £1.50  
Green chillies fried in mustard oil (M) 🌶️ £1.85

## RICE & BREAD

(all our bread contains wheat flour)

- Buttered Naan (D) £2.60  
Garlic & Chilli Naan (D) 🌶️🌶️ £2.95  
Coriander & red onion Naan (D) £2.95  
Organic whole-wheat tandoor Roti £2.15  
Organic whole-wheat paratha bread fried in ghee (D) £2.95

Simply boiled basmati rice  
Full £3.75 Half £2.15

Basmati rice with coconut, onion seeds & curry leaves  
Full £3.95 Half £2.35

Basmati rice infused with saffron strands & cashew nuts (N)  
Full £3.85 Half £2.25

Pullao rice (basmati) prepared in a rich cardamom spice stock  
Full £3.95 Half £2.35

**N – Contains Nuts    D – Contains Dairy**  
**S Sesame Seeds    M – Mustard    G - Wheat**

*Questions about Allergens? Please ask to speak to Deepak, Tina or Keshar*

**All our food is cooked fresh to order & during busy periods may take slightly longer to prepare than usual.**

**12.5% Optional Service Charged added to All Bills**  
**WE ACCEPT ALL MAJOR CREDIT/DEBIT CARDS**

*Follow us on Twitter @magoareastaurant*

## **A very warm welcome to Ma Goa.....**

At Ma Goa restaurant, our team prepares our favourite family recipes. Our menu takes inspiration from my Mothers home cooking. Since its opening in 1993, we have continued to evolve our menu...it is a constant work in progress & we love trying out new dishes on our Specials board. Although originally we cooked only Goan cuisine we now prepare dishes from throughout the Indian subcontinent. We also take great pride in selecting an interesting choice of wines supplied by our sister company Glug Wine Merchants (next door). [www.glugwines.co.uk](http://www.glugwines.co.uk)

In London, where the majority of good Indian restaurants are run by very big companies or hotel groups, we are proud of the fact that we are independent family-run operation. My Mother still cooks in the kitchen most mornings (& shops in Tooting market for the restaurant). Of course we have the support of a very dedicated & hard-working team.

Our mission has always been to serve fresh, tasty, unpretentious home-style cooking in a warm & friendly setting... the type of food we ate each evening at home..

I hope you enjoy your meal with us.

**Deepak Kapoor**  
Proprietor