

STARTERS | SHURUVAT

ONION PALAK BHAJIA chopped onion and spinach in light batter and spices and deep-fried 3.35
BATATA WADA cooked potatoes with green peas and green chilli fried with gram flour batter 3.35
ALOO CHANNA CHAT potatoes, chickpeas with coriander and tomatoes in a hot and sour sauce 3.35
MINCE LAMB PATTIES mashed potatoes stuffed with mince lamb, green peas, onions and fresh coriander 3.95
PANEER PAKORA homemade cottage cheese coated with light batter and deep fried 3.95
CHICKEN CHAAT cooked chicken pieces with fresh tomatoes and coriander in a hot and sour sauce 4.25
PRAWN BUTTERFLY prawns marinated in spices and served with green sauce 5.95
TANDOORI CHICKEN WINGS chicken wings barbecued in a charcoal clay oven 3.95
MIXED GRILL KEBAB (3 people) sizzling chicken tikka, tandoori chicken, lamb tikka, sheek kebab, prawn, green peppers and onions 12.50
LAMB TIKKA pieces of lamb, barbecued in a charcoal clay oven 3.95
SHEEK KEBAB minced lamb kebab 3.95
CHICKEN TIKKA tender boneless juicy chicken pieces barbecued in a charcoal clay oven 3.95
PERI PERI FISH pieces of fish barbecued in palms special peri peri spices 5.95
PALMS PRAWNS BALCHAO CHAPATTI ROLL prawns cooked with medium hot goan balchao spices and rolled in chapatti 5.95
CHICKEN LIVER SUKKA chicken liver cooked with a medium hot goan green sauce 4.95

PALMS SPECIAL MEALS | THALI

VEGETARIAN THALI traditional Indian set meal with batada wada, mixed vegetables, chana, spinach, dal, rice, raita & roti 12.95
NON VEGETARIAN THALI traditional Indian meat set meal with tandoori chicken, sheek kebab, keema masala, chicken korma, spinach, salad, dal, rice and nan 14.95
FISH THALI traditional indian set meal with fish tikka, prawn tikka, hara and goan fish curry, prawn curry, spinach, dal, rice and nan 15.95

CHICKEN | MURG

CHICKEN TIKKA MASALA tender pieces of barbecued chicken cooked in a special mild sauce with cream and almond powder 7.95
CHICKEN PISTACHIO KORMA chicken cooked in mild sauce with almond, pistachio and cream 7.95
CHICKEN SHAHI barbecued chicken pieces cooked in mild spices with fenugreek, nuts and fresh cream 7.95
CHICKEN DANSAK chicken cooked in lentils in a medium hot sweet and sour sauce 7.50
CHICKEN SAAG pieces of tender chicken cooked with spinach 7.50
CHICKEN KARAHY chicken with spices and green chillies served in a karahi 7.50
CHICKEN JALFREIZI tender chicken pieces cooked with fresh ground spices, onions, hot chillies and tomatoes 7.50
GOAN CHICKEN VINDALOO traditional & authentic goan vindaloo with special goan spices and palms vinegar 7.50
CHICKEN WITH MANGO tender chicken pieces cooked with mango, cream and nuts 7.95

LAMB | GOSTH

KASHMIR ROGAN JOSH pieces of lamb cooked in medium hot spices with tomatoes, green peppers, herbs and nuts 7.50
LAMB WITH APRICOT AND LYCHEES lamb flavoured with herbs and cooked with mild spices and cream 7.95
LAMB KORMA tender lamb marinated and prepared in a creamy sauce with almonds and pistachio nuts 7.95
KARAHY LAMB lamb with spices and green chillies served in karahi 7.50
SAAG LAMB pieces of tender lamb cooked with spinach 7.50
LAMB VINDALOO traditional & authentic goan vindaloo with special goan spices and palms vinegar 7.50
KHEEMA MASALA mince lamb cooked with garlic, ginger, tomatoes and freshly ground spices 7.95
LAMB KOFTA CURRY dumplings of mince lamb with spices then cooked in a spicy creamy sauce with green peas 7.95

FISH | MACHLI

PRAWN CURRY a speciality of mangalore, prawns cooked with medium hot coconut based sauce 7.95
KING PRAWN MASALA king size prawn cooked in a thick tandoori sauce with cream and almonds 9.50
KING PRAWN KARAHY kings prawns cooked with green chillies and spices, served in a karahi 9.50
SAAG PRAWNS prawns cooked in spinach 7.95
PRAWN DANSAK prawns cooked with lentils in a medium hot sweet and sour sauce 7.95

GOAN SPECIALITIES | SUSAIGAD

PUMPKIN CURRY pumpkin cooked in medium hot coconut based manglorian style 5.95
KARAHY CHILLY METHI PANEER homemade cottage cheese tossed with methi, green pepper, chilly and karahi masala 5.95
BAINGAN MASALA aubergines cooked with mild spices 5.95
SAAG CRAB crab cooked with cashew nuts, raisins, coconut, mild spices and spinach 8.95
GOAN CHICKEN CURRY traditional goan dish cooked with coconut based medium hot sauce 7.95
PALMS LAMB CURRY lamb cooked in a mangalorian style with coconuts and several herbs 7.95
GOAN HARA FISH CURRY codfish cooked in a medium hot spicy sauce with fresh coriander and chillies 8.95
GREEN CHICKEN MASALA tender chicken pieces steamed in a green sauce made with green coriander and chillies 7.95
LAMB XACUTI a very famous goan dish, prepared with coconut, vinegar, garam masala and spices, medium hot 7.95
PORK MASS a goan speciality of diced pork cooked with vinegar, ginger and garlic, medium hot spices 7.50
GOAN MASHLI GHASHI a medium spicy fish curry with kokum, southern spices and coconut 8.95
KING PRAWN AMBOT TIK king prawns cooked with a special goan spicy and sour sauce with kokum and tamarind 10.95
CHICKEN CAFREAL sizzling tender juicy chicken marinated with green herbs and ground spices and grilled over charcoal 7.95

GOA, OH GOA..

Goa is more than swaying palms, white sands and sparkling waters, its a state of mind. Nowhere else in India will you find the laid back languidness of a Goan lunchtime, siesta led afternoons, the easy charms of its people or the soothing serenity of a day on its beaches.

From this idyllic sate on the western coast of India comes wonderful food.

With the use of palm vinegar, coconut milk, chillies and spices, Goan cuisine is "east meets west" at its very best. Spice combinations and cooking techniques evolved through the centuries of Portuguese influence have resulted in dishes that have truly magical flavours and textures that are quintessentially Goan.

PALMS OF GOA

CLAY-OVEN SPECIALS | TANDOORI

All Tandoori dishes are served with sizzlers

LAMB CHOPS lamb chops marinated in a mild sauce & barbecued in a clay oven 9.50

TANDOORI CHICKEN tender half chicken with bones cooked in charcoal oven 7.50

CHICKEN TIKKA tender boneless juicy chicken marinated in a yogurt based sauce and barbecued in a clay oven 7.95

LAMB TIKKA lamb marinated in a yogurt based sauce and barbecued in a clay oven, comes sizzling 7.95

TANDOORI KING PRAWNS king prawns barbecued in tandoor 10.95

SHEEK KEBABS minced lamb in tandoori spices 7.95

VEGETERIAN | SHAAKAHARI

VEGETABLE KOFTA CURRY dumplings of vegetables in a creamy curry sauce 5.50

ALOO GHOBI cauliflower and potatoes with medium spices 4.95

BOMBAY ALOO potatoes in a sweet and sour sauce 4.95

CHANA MASALA chickpeas cooked with fresh tomatoes 4.95

TARKA DAL mixed lentils cooked with fresh tomatoes in a medium spicy sauce 4.95

FRESH BHINDI fresh okra, sauteed onions with herbs & spices 5.95

MUSHROOM BHAJI fresh sliced mushrooms cooked with tomatoes & spices 5.95

MUTTER PANNER / SAAG PANEER homemade cheese cooked with a mild creamy sauce 5.95

NAVARATNAM KORMA mixed vegetables cooked with a mild creamy sauce 5.25

MIXED RAITA mildly spiced yoghurt with cucumber, tomatoes & onion 2.25

SAAG ALOO spinach cooked with potatoes 4.95

FRESH SALAD tomatoes, cucumber, lettuce, green peppers & onions 2.25

BASMATI RICE | BIRYANI

STEAMED RICE plain white rice 2.45

PULAO RICE saffron rice 2.65

EGG FRIED RICE / LEMON RICE / COCONUT RICE eggs / lemon, coconut cooked with rice & peas 3.75

MUSHROOM RICE mushrooms cooked with rice 3.95

VEGETABLE RICE mixed vegetables cooked with rice 4.95

VEGETABLE BIRYANI mixed vegetables cooked with rice, cashew nuts, raisins, rose water and served with mixed vegetable curry 7.95

CHICKEN BIRYANI chicken cooked with rice, cashew nuts, raisins, rose water and served with mixed vegetable curry 9.50

LAMB BIRYANI lamb cooked with rice, cashew nuts, raisins, rose water and served with mixed vegetable curry 9.50

PRAWNS BIRYANI prawns cooked with rice, cashew nuts, raisins, rose water and served with mixed vegetable curry 9.50

PALMS MIXED BIRYANI chicken, lamb, prawns & eggs cooked with rice, cashew nuts, raisins, rose water and served with mixed vegetable curry 12.50

BREADS | ROTI NAAN

TANDOORI ROTI whole flour bread 1.50

NAAN made from self raising flour with buttermilk and sugar 1.75

PARATHA soft & flaky made from whole wheat 1.75

CHAPATTI soft & flaky made from whole wheat 1.25

PESHAWARI NAAN stuffed with almonds & sultanas 2.50

GARLIC NAAN stuffed with fresh garlic 2.25

MASALA KULCHA naan made with fresh coriander and stuffed potatoes 2.50

KEEMA NAAN naan tuffed with mince lamb 2.95

PAPADUM wafer thin crackers made with lentil flour 0.60

CHUTNEY/PER PERSON combo of mixed pickle, mild mango chutney & salad 0.50



PALMS OF GOA

Bringing a slice of Goa to the heart of London, since 1994.

At Palms of Goa aim to provide you with a true taste of Goa - with its Goan specialties using the freshest ingredients and finest spice combinations to produce these delicious, heart-warming, healthy dishes served with love through our courteous and friendly Palms of Goa staff.

As Palms of Goa we encourage you to eat healthy and have worked hard to ensure that we do not compromise on taste while reducing fat and excesses in our dishes. Also, we avoid using artificial colorings or additives and instead rely on our own carefully prepared home-made sauces using various spices and herbs in recipes that go back centuries...

Palms of Goa is also delighted to bring you an exquisite selection of wines from around the world including an exciting wines from the Nasik Valley, India - the Soul Tree range.

These authentic Indian wines have been selected for their ability to pair well with our dishes and complete the Indian dining experience. Enjoy!

Some dishes contain nuts, cream, ginger, garlic, and coriander. Please check with staff before you order
NO SERVICE CHARGE ADDED