

Street food (evening meeting)

GOBI MANCHURIAN (INDO-CHINESE) Batter fried cauliflower florets in a fiery manchurian sauce.	5.99
MIRAMAR SEV PAPDI CHAAT Miramar street food temptation. Spicy aloo tikki topped with tamarind sauce, mint, yoghurt, nylon sev and crispy papdi.	5.99
GOAN FISH CUTLETS (02 PIECES) Semolina crusted minced fish marinated in special spices and shallow fried	6.99
CHICKEN MANCHURIAN (INDO CHINESE) Batter fried chicken breast pieces in a fiery manchurian sauce.	7.99
MUMBAI SAMOSA CHAAT Vegetable samosa, crispy sev, mint & tamarind chutney, chick peas, pomegranate seeds. A combination of flavours on your tongue for guarantee	5.99
GOAN KING PRAWN CHILLY FRY King prawns sauteed with green and red pepper in exotic spices with a hint of Goan vinegar for extra tangy punch.	8.99

Tandoori specialities (direct from clay oven)

TANDOORI MAINS SERVED WITH SALAD AND CHEF'S SPECIALLY CRAFTED SAUCE.

	STARTERS	MAIN
TANDOORI CHICKEN Half chicken on the bone massaged with roasted spices, kasoori methi & hung yogurt.	7.50	14.99
CHICKEN TIKKA Chicken cubes marinated and kept overnight in a blanket of ginger & garlic paste, slowly massaged and mixed well with Indian spices to give that fiery experience.	6.99	13.99
TANDOORI GOLDEN POMFRET Whole golden pomfret marinated in chef's secret spices, slow cooked in tandoor.		12.99

Accompaniments

GOAN SALAD Cabbage, onion, tomato, fresh coriander, goan vinaigrette Dressing.	3.95
PAPADUMS	0.90
MANGO CHUTNEY	0.90
MINT SAUCE	0.90
MIXED PICKLE	0.90
SPICED ONION	0.90
SPICY PAKORA SAUCE	0.90
RAITA Yoghurt, cucumber, onion, tomato and roasted cumin.	2.95

Go Goa Relaxing Sunday Special

GOAN PEAS PULAO No goan sunday or festival is complete without peas pulao (served with special goan curry sauce) long grain basmati rice cooked in homemade veg stock with whole spices	7.99
ROS OMELETTE One of the popular street food in Goa sold on gaddas (local stalls). A pungent coconut based ros (gravy) covered in egg masala omelet topped with onion, fresh coriander and a squeeze of lemon. (SERVED WITH TWO SOFT ROLLS)	8.99
MUMBAI PAV BHAJI Truly the soul street food of mumbai. Delicious blend of spicy mixed vegetable topped with onion, butter and sprinkle of lemon. (SERVED WITH TWO CRISPY TOASTED SOFT ROLLS)	7.99
CHICKEN CAFREAL (Portuguese influenced Goan dish consumed widely in Goa) Chicken on bone marinated overnight in goan green masala and shallow fried (SERVED WITH FRIES)	10.99
GOAN BEEF CHOPS (02 PIECES) A perfect snacks served at goan parties. Crunchy shallow fried potato croquettes stuffed with flavourful beef mince.	7.99

Dessert (sweet tooth)

GULAB JAMUN (2PCS) Warm skimmed milk dumplings in rose flavored sugar syrup.	2.95
CARROT HALWA Quintessential indian dessert made with carrots, milk, clarified butter, sugar and cardamom	3.95
MANGO KULFI	2.50
PISTACHIO KULFI	2.50

Cold drinks

MANGO LASSI	3.50
SWEET LASSI	2.95
1.5 LTR BOTTLE	3.50
350ML CANS	1.50
Coke, Diet Coke, Irn-bru, Diet Irn Bru Sprite, Fanta	
RED BULL	2.49
STILL WATER	0.99

GO GOA
Indian home style cooking



Hi Edinburgh, my name is Roy, proud owner of my brand new takeaway which I was dreaming of for a very long time. I am from Goa which has been always my inspiration to become a chef, I worked for 20 years as a chef in Goa, Dubai, US and cruise ships. Since I moved to edinburgh, I wanted to share with you the true taste of Goan food not forgetting of course the traditional Indian classics.

I CAN'T WAIT FOR YOU TO TRY
MY FOOD... SEE YOU SOON!

with Love...Roy

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GO GOA
Indian home style cooking

I wanted to share with Edinburgh the authentic taste of the food from where I grew up... Goa!

**AFTER MONTHS OF HARD WORK
AND PREPARATION, I FINALLY
OPENED MY TAKEAWAY!**

Get a taste of Goan food combined
with the Indian classics and get

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Starters (time pass)

VEGETABLE PAKORA Fresh vegetables seasoned, lightly battered in gram flour and deep fried.	4.99
GOAN CHICKEN 65 Diced chicken breast pieces marinated with Indian spices ginger, garlic and crispy fried.	6.99
KING PRAWN KOLIWADA King prawns marinated with ground spices, battered and deep fried.	8.50
FISH AMRITSAR A lightly battered fish fry in indian spices, ginger & garlic paste and gram flour (Chickpea)	6.99
CHICKEN PAKORA Chicken cubes marinated with indian spices, ginger, garlic, battered and deep fried.	5.99
CHIPS	3.99
CHIPS WITH CHEESE	4.99
HONEY GARLIC CHIPS	4.99
MASALA CHIPS	4.25

Classic fusion curries

VEG 8.99 - CHICKEN 9.99
KING PRAWN 12.99 - LAMB 10.99

KORMA
Cooked in a rich almond, coconut & cashew nut gravy.

BHUNA
A classic masala based curry simmered until the gravy is roasted in onion, tomato, ginger, garlic and spices.

JALFREZI
Cooked with peppers and chilly in a special onion Tomato gravy & dash of tomato ketchup

DO-PYAZA
Cooked with diced onions, tomato, ginger and garlic in a thick gravy.

SPICY MADRAS
Cooked with onion, tomato and mustard seeds in a thick coconut based gravy.

DHANSAK
Cooked in a tangy and slightly spicy sauce, made lusciously thick and rich with the addition of yellow lentils.

TIKKA MASALA
Simmered in creamy tomato and onion sauce.

Goan special biryani's (flavourful Indian rice journey)

SERVED WITH RAITA OR BIRYANI SAUCE!
LONG GRAIN BASMATI RICE STEAMED IN HOMEMADE BIRYANI MASALA, YOGURT AND MINT, TOPPED WITH FRIED BROWN ONION AND FRESH CORIANDER GIVEN A BATH OF CLARIFIED BUTTER.

VEG 10.99 - CHICKEN 11.99
LAMB 12.99 - KING PRAWN 13.99

Goan Curries (from the sea)

ALL GOAN SEAFOOD CURRIES ARE COOKED IN TRADITIONAL CLAY POTS.

MOM'S GOAN CURRY **FISH 11.99** **KING PRAWN 12.95**
Fillet of fish or king prawn simmered in a mouth watering gravy of coconut grated with freshly ground spices in a mixie.

BARDEZ AMBOT TIK **FISH 11.99** **KING PRAWN 12.95**
A delicacy cooked with patience to incorporate the balance of sweet, sour gravy & hand picked spices. Fiery yet tangy

PANJIM GREEN CURRY **FISH 11.99** **KING PRAWN 12.95**
Fish or king prawns cooked in green masala made from fresh coriander, green chillies and mint leaves mixed with selected spices.

ARAMBOL XEC XEC **FISH 11.99** **KING PRAWN 12.95**
Traditional curry made from scorched spices for a smoky flavour in a rich coconut based gravy.

SALCETE MASALA **FISH 11.99** **KING PRAWN 12.95**
Fillets of fish or king prawns cooked in goan masala to give it a slightly rich aroma.

Goan veg curries (village specialities)

MARGAO VEG CALDIN **8.99**
Flavoured medley of vegetables cooked in goan coconut based Milk with mild spices to give it a stewy taste.

VILLAGE DAL FRY **8.99**
Lentils cooked with spices and curry leaf, topped with heated oil and more Indian spices to give it a village style flavour.

HINDU STYLE GOAN EGGPLANT MASALA **9.50**
Moderately spiced eggplant cooked in combination of ginger, garlic, cumin and Goan red vinegar masala.

GOAN CHONYACHO ROSS **8.99**
A popular delicacy prepared in every hindu house in Goa. Chickpeas cooked in onion, tomato, curry leaves, roasted ground spices and coconut.

KHATKHATE **8.99**
Mix vegetable stew cooked in a rich yellow based coconut gravy and selected ground spices.

Goan non veg curries (hardcore non veg)

MAPUSA XACUTI **CHICKEN 9.99** **LAMB 10.99**
Choice of chicken or lamb cooked with pan scorched ground spices and coconut in a brown gravy.

CHEF FERNANDO'S VINDALOO.
Choice of chicken or lamb cooked in hot chilli paste, portuguese spices and garlic bathed with vinegar.

PANJIM GREEN CURRY
Choice of chicken or lamb cooked in goan green masala paste.

SALCETE MASALA
Choice of chicken or lamb cooked in special goan masala sauce.

House specials

Veg Curries mains

ALOO BHINDI **8.99**
Potatoes and okra cooked in a spiced masala sauce.

KADAI PANEER **9.99**
Chunks of cottage cheese cooked with peppers, onion and indian spices

GOBHI METHI MALAI **8.99**
Steamed cauliflower florets sauteed in creamy fenugreek sauce.

VEG DIWANI HANDI **8.99**
Medley of fresh veggies cooked in chef's special gravy.

House special non veg curries (pan Indian delicacies)

CHETTINAD **CHICKEN 9.99** **LAMB 10.99**
Choice of chicken or lamb cooked in homemade chettinad masala.

KADAI **CHICKEN 9.99** **LAMB 10.99**
Choice of chicken or lamb sautéed with ginger, garlic, peppers and spices

KOLHAPURI **CHICKEN 9.99** **LAMB 10.99**
Choice of chicken or lamb cooked with bird eye chilly & homemade kolhapuri masala.

CHICKEN KORI GASSI **10.50**
Chicken cooked in onion gravy, spices and coconut.
Traditional mangalorean chicken curry!

MUGHLAI CHICKEN CURRY **10.99**
Succulent pieces of chicken cooked with indian spices in rich cashew nut gravy.

CHICKEN CHANGEZI **12.50**
Tandoori chicken on bone simmered in medium spiced rich and creamy sauce.
New delhi favourite!

Rice

STEAMED RICE **3.25**
SAFFRON PULAO RICE **3.50**
JEERA RICE **3.50**
EGG RICE **3.99**
MUSHROOM RICE **3.99**

VEGETABLE FRIED RICE (INDO-CHINESE) **5.95**
Wok tossed long grain basmati rice with fresh veggies, soya, chilli sauce, white pepper and scallions.

CHICKEN FRIED RICE (INDO -CHINESE) **6.99**
Wok tossed long grain basmati rice with chicken, eggs, fresh veggies, soya, chilli sauce, white pepper and scallions.

Dhaba style mains

DHABA STYLE DELICACIES (VEG/NON VEG). DHABA IS THE NAME GIVEN TO ROAD SIDE RESTAURANTS WHICH ARE NORMALLY SITUATED ON NATIONAL HIGHWAYS OF INDIA CROWDED WITH MOSTLY DRIVERS OF CARRIAGES TO GRAB LEISURE LOCAL CUISINE.

DAL MAKHANI **10.50**
Black lentils cooked in tomato gravy with ginger, garlic, butter, cream & Indian spices. **SIDE 6.99**

ALOO MUTTER **8.50**
Garden peas and steamed potatoes cooked in chef's special gravy.

ADRABI DHABA DAL TADKA **8.50**
Stewed yellow lentils, tempering of garlic, cumin, ginger, red chillies and hing.

RAJMA MASALA **8.50**
Kidney beans sautéed with onion, tomatoes, ginger, garlic and homemade spices.

LASOONI SHAHI PANEER **9.99**
Indian cottage cheese chunks cooked with garlic & creamy tomato sauce.

MUTTER PANEER **9.99**
Chunks of cottage cheese with garden peas cooked in creamy tomato sauce & spices.

LAMB ROGAN JOSH **10.99**
Classic stew lamb cooked on high flame with dry ginger, fennel and saffron.

DHABA BUTTER CHICKEN **10.50**
Chicken tikka piece simmered in a creamy tomato cashew nut gravy.

CHICKEN CURRY (ON THE BONE) **10.50**
Chicken cooked in dhaba style gravy

CHILLY GARLIC CHICKEN **10.50**
Boneless chicken breast pieces in chillies & garlic flavoured curry sauce.

EGG CURRY **9.99**
Hard boiled egg simmered in spicy masala gravy.

RARA GOSHT **11.99**
Chunks of lamb cooked with ginger, garlic & ground spices in lamb mince.

Tandoori breads (all time favourite)

PLAIN NAAN **2.75**
BUTTER NAAN **2.99**
GARLIC NAAN **3.25**
CHILLY GARLIC NAAN **3.50**
CHEESE NAAN **3.99**