

D Includes DAIRY
G Includes GLUTEN
E Includes EGG
N Includes NUTS

V Suitable for VEGANS

Margao

Authentic Indian food
 Craft beer & Select Wine

07572 379256

Please help us keep you safe. When ordering please notify our staff if you have any food allergies or intolerances.

Whether you are at Margao for the evening or just half an hour, we hope you embrace the atmosphere and allow yourself to be transported to India and experience the colours, aromas and the lively yet relaxed atmosphere. Here, the chefs prepare truly authentic dishes for the dining room or Thali tapas style to be enjoyed at the bar with one of our craft-beers.

PRE - STARTERS

- 1 **POPPADOM BASKET** 2.50
 2 **D CHUTNEY TRAY** 2.00

VEGETARIAN WARM STARTERS

- 3 **V MYSORE BONDA** 5.95
 Crunchy lentil fritters with chutney
 4 **GD HOMEMADE VEGETABLE SAMOSA** 4.95
 Authentic Punjabi style served with tamarind
 5 **V GOBI MANCHURIAN** 5.95
 Indo Chinese spiced cauliflower wok fried
 6 **D PANEER PAKORA** 5.95
 Butter fried homemade cottage cheese served with mint chutney
 7 **D CHILLI PANEER** 5.95
 Homemade cottage cheese wok fried the Indo Chinese way
 8 **V ONION BHAJI** 4.50
 Homemade using Margao special spices
 9 **DV ALOO TIKKI CHAAT** 5.95
 Potato pattie with chick pea, sweet and sour flavour

VEGETARIAN COOL STARTERS

- 10 **GV PANI PURI** 4.95
 Puffed hollow semolina pastry rounds filled with seasoned potatoes and chilled mint dressing. Eaten whole for a flavour explosion
 11 **GD GRAZING PLATTER** 8.95
 Taster of bhel puri, dahi puri and sev puri. Great sharer
 12 **GD SAMOSA CHAAT** 5.95
 Spicy and tangy crushed Samosa

FISH & MEAT WARM STARTERS

- 13 **G GARLIC CHILLI SQUID** 5.95
 Calamari wok fried the indo chinese way
 14 **CHICKEN LOLLIPOPS** 5.95
 Lollipop shaped niblets coated in marinade, deep fried served with hot garlic sauce
 15 **GE CHILLI CHICKEN (Traditional style)** 6.50
 Diced chicken wok fried the Indo Chinese way
 16 **G PRAWN CHAAT PURI** 5.95
 Spicy masala prawn served on puri bread
 17 **G CHICKEN CHAAT PURI** 5.95
 Spicy masala chicken served on puri bread
 18 **CHICKEN PAKORA** 5.95
 Spicy breast of chicken fried in Margao batter
 19 **E MASALA FISH** 5.95
 Spiced fish chunks marinated in a paste of coriander, fresh green chilli and spices
 20 **D HARYALI FISH** 7.50
 Large cod pieces marinated in basil, coriander, lime and green chilli served with a creamy chutney dip
 21 **DG HOMEMADE MEAT SAMOSA** 4.95
 Authentic Punjabi style served with tamarind chutney

GRILLED KEBABS

Marinated lamb, chicken, paneer and jumbo prawn

	STARTER	MAIN
22 D PANEER ACHARY TIKKA	5.95	9.95
23 D JUMBO PRAWN KEBAB	10.95	19.95
24 D CHICKEN TIKKA	5.95	10.95
25 D TANDOORI CHICKEN	6.95	12.95
26 D LAMB CHOPS	7.50	13.95
27 E SHEEK KEBAB	5.95	10.95
28 DE TANDOORI MIX GRILL	9.95	16.95

The above can be served as shashlick @ £4.50 extra
 Also add any curry sauce @ £3.50 extra

SOUTH INDIAN STREET FOOD DISHES

- 29 **V IDLY** 4.95
 Rice and lentil steamed dumpling
 30 **V PLAIN DOSA** 4.95
 Thin rice and lentil crepe
 31 **GV CHANA BATURA** 6.50
 Authentic Punjabi style puffed bread served with chickpea masala
 32 **V MYSORE MASALA DOSA** 6.50
 Thin rice and lentil crepe with Margao seasoned potato served with a spicy red chilli chutney
 33 **D CHICKEN AND CHEESE DOSA** 10.95
 Thin rice and lentil crepe with chicken tikka and cheese filling served with spicy red chilli chutney
 34 **V PURI MASALA** 5.95
 Puffed wheat flour bread served with potato masala

MOTKA DUM BIRYANI

SERVED WITH RAITA AND PLAIN CURRY SAUCE

- 35 **D MURGH DUM BIRYANI - CHICKEN** 12.95
 36 **D GOSHT DUM BIRYANI - LAMB** 15.95
 37 **D SABZI DUM BIRYANI - VEGETABLE** 11.95

VEGETABLE MAIN DISHES - MADE TO ORDER

- 38 **V SHIMLA MIRCH SHAKARAKANDA** 8.95
 Wok fried sweet potato, spinach and shimla chilli
 39 **D PANEER MAKHANWALA** 8.95
 Homemade cottage cheese in a tangy tomato based sauce
 40 **D PALAK PANEER** 8.95
 Homemade cottage cheese wok fried with Margao spiced spinach
 41 **D DAL MAKHANI (starter 4.95)** 8.95
 Black lentils and red kidney beans cooked with Margao spices in a rich sauce with a touch of cream
 42 **V BAGHARE-E-BAINGAN** 8.95
 Aubergines cooked with Margao spices (includes sesame seeds)
 43 **V VEGETABLE BHAJI** 7.95
 Traditionally handmade with our own spices

- 44 **D DAL PANCHMEL** 7.95
 Five types of lentils cooked together with tomato, ginger, garlic and chilli
 45 **V BINDI BHAJI** 7.95
 Okra served in a dry curry sauce
 46 **V BOMBAY ALOO** 6.95
 Potato wok fried with onion, turmeric, chilli and Margao spices
 47 **DN PANEER HARA PIYJ** 8.95
 Homemade cottage cheese wok fried with spring onion sauce and Margao spices

CHICKEN MAIN DISHES - MADE TO ORDER

- 48 **DN BUTTER CHICKEN** 10.95
 Chicken Tikka in a tangy fenugreek & tomato sauce
 49 **D CHICKEN VISHAKA** 11.95
 Fiery Andhra style dish which slowly releases spices of cumin and coriander with a touch of coconut
 50 **CHICKEN HANDI** 10.95
 Chefs hand picked Margao spices give a fully flavoursome aromatic sauce with slightly smoky black cardamom
 51 **DN MURGH TIKKA LABABDAR** 11.95
 Tandoori chicken breast pieces in a base of the renowned Margao tomato & onion curry with ginger and garlic. Excellent ordered medium or medium +
 52 **MANGALORI CHICKEN** 10.95
 Mild to medium curry of green chilli, ginger, coriander and a touch of coconut make this a sauce of delightful unfolding flavours.
 53 **DN SWADHI MURGH** 10.95
 Traditional Indian hot sauce of green and black cardamom, cinnamon and ginger
 54 **ACHARY CHICKEN** 10.95
 Mixed pickle base giving a traditional explosion of flavour
 55 **CHICKEN VINDALOO** 11.95
 Margao homemade Portuguese style of vindaloo paste produces this fantastic Medium + sauce of pungent spice. Not as hot as you think it will be!
 56 **D CHICKEN TIKKA JALFREZI** 10.95
 Onion, tomato, bell peppers and green chillies are the base for this heady curry of delicious flavours. Hot
 57 **DN AWADHI CHICKEN (Korma)** 10.95
 North Indian dish with a creamy and aromatic sauce
 58 **KHURCHAN CHICKEN** 11.95
 A dry style curry of stir fried tender chicken breast goujons, mixed peppers, onion, ginger & green chilli.

MEAT MAIN DISHES - MADE TO ORDER

- 59 **D LAMB KASHMIRI** 12.95
 Slow cooked lamb with intense flavours and a sumptuous hint of smoky black cardamom on the finish
 60 **DN LAMB HYDERABADI** 13.95
 Medium slow cooked lamb curry with fresh herbs and a touch of cashew nut giving layers of flavour.
 61 **D LAMB DESI** 12.95
 Khara Masala spice give this curry a lovely kick Med +
 62 **D LAL MASS** 12.95
 Rajastani style hot sauce rich with garlic
 63 **G HAR KI HANDI Meaning Home Style** 13.95
 Lamb pieces on the bone in a traditional curry with ginger, cumin, tomato & onion
 64 **DN LAMB SHANK** 16.95
 Succulent lamb shank ladled with a thick dry style curry of tomato, onion, garlic and ginger. Superb.
 65 **DN ELAICHI GOSHT** 12.95
 Zesty green cardamom, tomato and turmeric give a beautiful taste to this Mild/Med curry
 66 **TAWA TADKA KEEMA** 12.95
 Dry spiced curry of minced lamb, ginger, garlic, onions and tomato.

FISH AND PRAWN MAIN DISHES - MADE TO ORDER

- 67 **DE GOAN FISH CURRY** 12.95
 Pungent spiced kashmiri chilli paste and a touch of coconut
 68 **DE KERALA FISH CURRY** 12.95
 Gently spiced and flavoured with coconut and fresh curry leaf
 69 **E YELLOW FISH CURRY** 12.95
 White cod fish marinated with basil and coconut oil, then cooked with coconut milk and chefs spices. Mild
 70 **DN JUMBO PRAWN MASALA** 16.95
 Konkan coastal recipe of coconut, red chilli and tamarind
 71 **DN MARGAO DARIA JHINGA (Riverbank)** 19.95
 finest jumbo prawns cooked in the tandoor then ladled with a curry of ginger, garlic, cumin and a touch of cream
 72 **E SPICY MACHI MASALA** 12.95
 Chunks of fish marinated in a blended paste of coriander, garlic, fresh green chilli and tomato
 73 **D SALMON TIKKA** 13.95
 Medium spice marinated salmon chunks, cooked in the tandoor served with salad and mint sauce

SIDES

- 74 **D JEERA PULAO** 2.95
 75 **V BOILED RICE** 2.50
 76 **D SPECIAL RICE** 4.50
 77 **D MUSHROOM RICE** 3.95
 78 **D ONION RICE** 3.95
 79 **EGD PLAIN NAAN** 2.95
 80 **EGD GARLIC NAAN** 3.50
 81 **NGDE PESHWARI NAAN** 3.50
 82 **EGD KEEMA NAAN** 4.50
 83 **EGD CHEESE & GARLIC NAAN** 4.50
 84 **EGD CHEESE & ONION NAAN** 4.50
 85 **V TANDOORI ROTI** 2.00
 86 **V CHAPATTI** 1.50
 87 **GD PURI/BATURA** 2.00
 88 **GD PARATHA** 3.00
 89 **V CHIPS** 2.50
 90 **V MASALA FRIES** 2.95
 91 **D RAITA** 2.50
 92 **V SLICED ONION** 1.95
 93 **V HOUSE SALAD** 3.50
 94 **V KACHUMBER DICED SALAD** 3.50

CHILDREN'S MENU

- EGD** Chicken Nuggets, Chicken Burger, Scampi,
DN Chicken Korma or Butter Chicken Curry. 6.95
 Served with rice or chips.

THALI APNA STYLE - a great way to try several tapas style dishes

A - VEGETABLE £20.00

Poppadom
 Shakarakanda
 Onion bhaji
 Chilli paneer
 Butter paneer
 Vegetable karahi
 Dhal makani
 Rice naan salad and chutneys

B - MEAT £25.00

Poppadom
 Onion bhaji
 Chicken lollipop
 Masala fish
 Lamb kashmiri
 Chicken vishaka
 Chicken tikka pieces
 Rice naan salad and chutneys

C - VEGAN £20.00

Poppadom
 Gobi manchurian
 Onion bhaji
 Aloo Tikki
 Bindi bhaji
 Saag aloo
 Vegetable bhaji
 Rice chapatti salad tamarind sauce

Service charge not included.

100% of all cash tips go directly to the staff.