

APPETIZERS

Trio of Papadum and Chutneys (V) <i>Papadums of the chef's choice with mango and mint chutney.</i>	3.99
Chicken Manchow Soup <i>A bold Indo-Chinese classic — shredded chicken and vegetables simmered in a rich, spicy broth, finished with crispy noodles for crunch and depth.</i>	5.99
Chicken Lollipops (5pc) <i>Indo-Chinese fusion deep-fried chicken wings, served with Schezwan sauce.</i>	10.99
Chilli Paneer (V) <i>Indian cottage cheese stir-fried with peppers and onions in an Indo-Chinese sauce.</i>	10.99
Chilli Chicken <i>Boneless chicken stir-fried with peppers and onions in an Indo-Chinese sauce.</i>	10.99

PIZZAS

Margherita (V) <i>San Marzano tomato sauce, mozzarella, basil, olive oil.</i>	11.99
Funghi (V) <i>Tomato sauce, mozzarella, mushrooms.</i>	12.99
Pepperoni <i>Tomato sauce, mozzarella, Napoli salami, chilli flakes.</i>	13.49
Chicken Tikka <i>Chicken/paneer tikka, makhani sauce, mozzarella, mint chutney.</i>	13.49
Goan Chorizo <i>Tomato sauce, mozzarella, Goan sausage.</i>	13.49

GOAN SPECIAL THALI

FISH THALI <i>(Fried Fish, Rice, Fish Curry, Kismoor (dry prawns), Vegetable, Pickle, Salad, Sol Kadhi (kokum) and Sweet</i>	
Lepo Thali (Sole)	12.99
Prawn Thali	14.99
Chonak Thali (Barramundi)	14.99
Kingfish Thali	14.99
Modso Thali (Cobia)	14.99
Chicken Thali <i>(Rice, fried chicken, chicken curry, kismoor (dry prawns), vegetable, pickle, salad, sol kadhi (kokum) and sweet</i>	13.99
Pork Thali <i>(Goan sausage rice, pork belly, pork vindaloo, kismoor (dry prawns), vegetable, pickle, salad, sol kadhi (kokum) and sweet</i>	14.99

All dishes marked (V) are vegetarian.

GOAN SPECIAL

Chicken Cafreal <i>Chicken leg marinated with Goan green chilli and coriander masala.</i>	10.99
Beef Tongue <i>Slow cooked until tender, tossed in aromatic Goan spices.</i>	12.99
Pork Amsol <i>Traditional sour spicy pork cooked with kokum, garlic and Goan spices.</i>	10.99
Pork Vindaloo <i>Goa's iconic vinegar pork curry with red chillies and spices fiery.</i>	11.99
Wild Boar Xacuti <i>Robust coconut based curry with roasted spices, poppy seeds and dry chillies, slow cooked for depth and warmth.</i>	12.99
Goan Beef Chilli <i>Tender strips of beef stir fried with garlic, ginger, onions, green chillies, peppers and finished with bold spicy Goan flavour.</i>	11.99
Goan Fish Curry <i>A coastal coconut curry from Goa</i>	12.99

PUB

Golden Crisp Fish & Chips <i>Crisp Beer-battered cod fillet, tartar sauce and sea-salted chips.</i>	13.99
Sticky Cherry Bourbon BBQ Chicken Wings (8pc) <i>Tender chicken wings tossed in a rich cherry bourbon BBQ glaze.</i>	10.99
The Robin Double Smash Cheeseburger & Fries <i>Two juicy smash beef patties, melted cheese, crispy onions, pickles, Robin's garlic aioli signature burger sauce in toasted seeded brioche bun.</i>	13.99

CLAY OVEN

Tandoori Paneer Tikka (V) <i>Indian cottage cheese marinated with creamy yogurt and Indian spices.</i>	10.99
Tandoori Chicken Wings (4pc) <i>Smoky, spiced two-joint chicken wings cooked in a clay oven and served with mint chutney.</i>	10.99
Tandoori Chicken (Half/Whole) <i>Clay-oven roasted chicken marinated in aromatic spices. Served with salad.</i>	9.99 / 15.99

SEAFOOD

CAFREAL Classic Goan Green Coriander Green Chilli Tangy Masala <i>OR</i>	
RECHEADO Classic Goan Red Chilli Tangy Masala. <i>With Your Choice of Rawa (Semolina) Fry or Pan Fry.</i>	
Sea Bream (whole butterfly)	10.99
Kingfish (2pc)	13.99
Mussels	13.99
Golden Pomfret (whole)	13.99
Modso (Cobia fillet 2pc)	13.99
Chonak (Barramundi fillet 2pc)	12.99
Mackarel	8.99
Lepo (small sole fish 8pc)	10.99
Calamari Butter Garlic/Masala	11.99
Prawns Butter Garlic/Masala (8pc)	14.99
Seafood Platter <i>(prawns, lepo, calamari, kingfish, chonak and modso)</i>	49.99

FAVOURITES

Flame-Grilled Chicken Tikka Burger & Fries <i>Tender marinated chicken tikka, lettuce salad, cool mint yogurt sauce in toasted seeded brioche bun.</i>	12.99
Char-Grilled 8oz Sirloin Steak & Fries <i>Char-grilled sirloin finished with garlic herb butter, served with salad garnish and peppercorn sauce.</i>	19.99
Tempura Prawns (6pc) <i>Crispy tempura prawns, served with sweet chilli dipping sauce.</i>	11.99

INDIAN

Moti Mahal Butter Chicken <i>An iconic dish from Delhi's Moti Mahal.</i>	13.99
Rogan Josh <i>A classic Kashmiri lamb curry simmered in an aromatic gravy.</i>	14.99
Dal Makhani (V) <i>Rich black lentils, kidney beans, and chickpea lentils — a Punjabi staple.</i>	10.99
Dal Tadka (V)(VG) <i>Yellow lentils with homestyle tadka (found across India).</i>	9.99

INDO-CHINESE

Szechuan sauce (add-on) + 1.25	
Egg Fried Rice <i>Tossed with egg and soy sauce.</i>	7.99
Vegetable Fried Rice (V)	7.99
Chicken Fried Rice	8.99
Prawn Fried Rice <i>Fragrant rice tossed with vegetables over a high flame.</i>	11.99
Schezwan Chicken & Egg Fried Rice <i>Rice tossed with vegetables and spicy Schezwan sauce.</i>	10.99
Chicken Manchurian <i>Crispy chicken in a tangy Indo-Chinese sauce.</i>	12.99
Schezwan Chilli Chicken <i>Crispy chicken tossed in spicy Schezwan sauce.</i>	13.99
Vegetable Hakka Noodles (V)	8.99
Egg Noodles	7.99
Chicken Hakka Noodles	9.99
Prawn Noodles <i>Wok-tossed noodles with vegetables and smoky sauces.</i>	9.99
Schezwan Chicken & Egg Noodles <i>Spicy wok-tossed noodles with vegetables and Schezwan sauce.</i>	11.99

SIDES & BREADS

Fries (V) <i>Golden crispy potato fries.</i>	3.99
Steamed Rice (V) <i>Long-grain basmati rice.</i>	3.99
Naan (V) <i>Plain Butter</i>	2.99
Garlic Naan(V)	3.49
Chilli Cheese Naan (V) <i>Soft leavened flatbread with a cheese and chilli.</i>	4.49
Tandoori Roti (V) <i>Whole wheat flatbread baked in a traditional clay oven</i>	2.99
Chutneys (V) <i>Mint, tamarind, mango, mayonnaise, sweet chilli, or tomato ketchup.</i>	0.99
Goan Green Salad (V) <i>A medley of carrot, cabbage, tomatoes, onions, and cucumber tossed in Goan dressing.</i>	3.99
Cheese Fries (V) <i>Crispy fries smothered in melted cheese sauce.</i>	5.99
Schezwan Fries (V) <i>Crispy fries tossed in a bold, spicy Schezwan sauce.</i>	5.99

Food Allergies & Intolerances
Some dishes contain nuts — we cannot guarantee the absence of nuts.
Ask for our allergen list.

EAT • SIP • SMILE • REPEAT

T H E G O A N W A Y