



THE LENSURY

JOURNEY THROUGH

India



A FEAST ACROSS FLAVOURS, ONE REGION AT A TIME -
DISCOVER A NEW CULINARY JOURNEY OF INDIA EVERY WEEK

A CULINARY JOURNEY OF...

Goā

2 COURSES

£26

3 COURSES

£29.50

EXPERIENCE THE BOLD, COASTAL FLAVOURS OF GOA WHERE EVERY DISH IS A TASTE OF TRADITION AND TROPICAL INDULGENCE.

Tuesday Special

AVAILABLE 5.30PM – 9PM

Starters

GOAN-STYLE PEPPERED CREAM SQUID

Tender squid rings tossed in a peppery, creamy Goan-style masala with hints of garlic and spice.

STUFFED MUSHROOM CAFREAL (VEG)

Pan-seared button mushrooms marinated in green Cafreal masala.

Main Course Curries

CHICKEN XACUTI

Rich Goan curry made with roasted coconut, poppy seeds, and traditional spices.

GOAN FISH CURRY

Tangy coconut-based curry made with kingfish or pomfret, infused with kokum and mustard seeds.

CHICKPEAS XACUTI (VEG)

Chickpeas simmered in a deeply flavourful, roasted coconut and spice-based Xacuti gravy.

Rice and Bread

GOAN PULAO

Aromatic basmati rice with peas, mild spices, and a touch of coconut milk.

BUTTER NAAN

Soft, buttery Indian flatbread.

Salads

CABBAGE KISMUR

Shredded cabbage tossed with coconut, chili flakes, and a mustard seed tempering.

BEETROOT SALAD WITH COCONUT

Lightly spiced grated beetroot mixed with fresh coconut.

MIXED GREEN SALAD

Fresh lettuce, cucumber, tomato, and onion with a lime-chili dressing.

Chutneys

GREEN COCONUT & CORIANDER CHUTNEY

Refreshing, mildly spicy chutney with coconut and fresh herbs.

TAMARIND-DATE CHUTNEY

A sweet and tangy chutney with Goan jaggery and tamarind.

Dessert

BEBINCA

The classic Goan layered dessert made from coconut milk, egg yolks, sugar, and ghee, baked slowly for a caramelized finish.