



THE LENS BURY

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

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

2 COURSE BUFFET  
£26

3 COURSE BUFFET  
£29.50

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 PRAWN CURRY

Tangy coconut-based curry made with king prawn, 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.