

# GOLDEN SANDS

A LA CARTE MENU

## STARTERS & SMALL PLATES

### Chicken Lollipops **£9.60**

Frenched wings marinated, fried till crisp and coated in fiery garlic chilli glaze.

A STREET FAVOURITE THAT TURNS BAR FOOD INTO BOLD FLAVOUR EXPLOSIONS

### Chilli Chicken **£8.70**

Crispy chicken tossed in smoky Indo-Chinese chilli sauce with peppers and spring onions.

BORN IN KOLKATA'S CHINATOWN, THIS DISH BRIDGES INDIAN SPICE WITH CHINESE HEAT

### Chicken Tikka **£8.70**

Chargrilled boneless chicken in spiced yogurt marinade, finished with lemon and coriander.

THE TIMELESS NORTH INDIAN GRILL CLASSIC, SMOKY, JUICY AND PERFECTLY BALANCED WITH AROMATIC DEPTH

### Lamb Chops **£18.60**

Chargrilled lamb chops marinated in house spices, served with mint chutney.

OUR CHEF'S PRIDE, TENDER, BOLD AND PERFECTLY CHARRED IN THE TANDOOR

### Lamb Seekh Kebab **£10.50**

Minced lamb skewers with ginger, garlic and garam masala, flame grilled to perfection.

AN AGE-OLD RECIPE FROM DELHI'S KEBAB STREETS, FULL OF SMOKY SPICE

### Hariyali Chicken **£8.70**

Chargrilled chicken marinated in a fresh green herb blend of coriander, mint and mild spice.

A VIBRANT, HERB-FORWARD DISH WITH GENTLE HEAT AND FRESHNESS

### Cafreal Salmon Tikka **£12.30**

Goan-style green-spice marinated salmon, flame-grilled with lemon butter.

INSPIRED BY PORTUGUESE GOA, FRESH HERBS AND SPICE MEET COASTAL COMFORT AND WARMTH

### Recheado Prawns **£15.00**

Tiger prawns in Goan recheado paste, charred for smoky depth and spice.

A GOAN BEACH CLASSIC, RE-IMAGINED WITH RICH, FIERY RED MASALA

### Recheado Mussels Rava **£13.20**

Fresh mussels coated in semolina and pan-fried with bold Goan Recheado masala.

CRISP ON THE OUTSIDE, JUICY INSIDE, WITH TANGY COASTAL SPICE

### Chilli Paneer **VE** **£8.70**

Soft paneer cubes wok-tossed with garlic, soy and green chillies, street style perfection.

A VEGETARIAN HERO INSPIRED BY THE BUSTLING INDO-CHINESE MUMBAI CAFÉS AND STREET KITCHENS

### Vegetable Pakora **VG** **£6.00**

Crispy fritters of onion, potato and spinach served with tangy tamarind chutney.

INDIA'S FAVOURITE MONSOON SNACK, CRUNCHY, WARM AND DEEPLY SOUL-SATISFYING COMFORT FOOD

### Veg Manchurian **VG** **£8.70**

Golden vegetable dumplings in tangy soy chilli gravy, classic Indo Chinese comfort.

CREATED BY INDIAN CHEFS IN 1970S MUMBAI, NOW A COMFORT-FOOD LEGEND ACROSS INDIA TODAY

### Crispy Chilli Mogo **VG** **£8.70**

Fried cassava tossed with garlic, chilli and spring onion.

AN EAST AFRICAN INDIAN CROSSOVER, BOLD, CRUNCHY AND BURSTING WITH FLAVOUR IN EVERY BITE

### Chilli Mushrooms **VG** **£8.70**

Crispy mushrooms wok-tossed in spicy garlic and soy glaze with peppers and spring onions.

A FIERY INDO CHINESE FAVOURITE, WHERE RICH UMAMI FLAVOURS SHINE

### Paneer Tikka **VE** **£8.70**

Cottage cheese cubes marinated in spiced yogurt, charred with peppers and onions.

A VEGETARIAN GRILL STAPLE REINVENTED WITH GOLDEN SANDS FLAIR

## INDIAN STREET FAVOURITES

### Papdi Chaat **VE** **£7.80**

Crispy papdi wafers layered with potatoes, yogurt, and chutneys.

AN INDIAN DELHI STREET FAVOURITE, CRUNCHY AND TANGY

### Samosa Chaat **VE** **£8.70**

Crushed vegetable samosas topped with chickpeas, yogurt and tamarind sauce.

WHERE STREET SNACK MEETS COMFORT FOOD, MESSY, SPICY AND IRRESISTIBLE

### Aloo Chaat **VE** **£7.80**

Crispy potatoes tossed in tamarind and mint chutneys, finished with sev.

THE CLASSIC INDIAN ROADSIDE BITE, SWEET, SOUR AND SPICY

## GOLDEN SANDS SIGNATURES

### Lamb Wellington **£33.00**

Tender lamb fillet wrapped in spiced spinach and flaky pastry, served with rich jus and cumin mash.

OUR MODERN INDIAN TWIST ON THE BRITISH CLASSIC, A SHOWPIECE OF EAST MEETS WEST

### Butter Chicken Biryani **£16.80**

Golden basmati rice layered with our signature butter chicken in creamy tomato gravy.

A GOLDEN SANDS INNOVATION, DELHI'S MOST LOVED CURRY MEETS ROYAL BIRYANI INDULGENCE

### Salmon Wellington **£27.70**

Fresh salmon fillet layered with masala cream spinach, wrapped in buttery puff pastry.

A DELICATE BALANCE OF COASTAL INDIAN FLAVOUR AND REFINED BRITISH COMFORT

### Lobster Biryani **£30.80**

Succulent lobster tail in saffron rice with caramelised onions and warm coastal spices.

THE CROWN JEWEL OF OUR MENU, WHERE THE SEA MEETS THE SOUL OF HYDERABAD

## SAMSON'S GOAN SPECIALS

An elegant coastal journey from the shores of Goa to the heart of Leicester.

### STARTERS

#### Recheado Rawa Prawns **£15.00**

King prawns coated in Goan recheado masala and semolina, pan-fried until golden and crisp.

#### Cafreal Salmon Tikka **£12.30**

Salmon marinated in green cafreal paste and charred in the tandoor, finished with lemon butter.

#### Golden Fry Squid **£13.20**

Tender squid rings gently seasoned with coastal spices, fried crisp for a light, delicate crunch.

### PUDDING

#### Caramel Flan **VE** **£3.90**

Classic Goan Portuguese dessert, silky, creamy and caramelised to perfection, a gentle, sweet finish to balance the spice.

### MAINS

**£27.70**

#### Goan Fish Curry with Lobster

Lobster simmered in a tangy coconut curry with kokum, curry leaves and Goan red chilli.

#### Chicken Xacuti Curry **£15.00**

Aromatic curry made with roasted coconut, poppy seeds and a blend of twenty traditional Goan spices.

#### Chicken Cafreal Curry **£15.00**

Coriander and mint based curry with fresh green chillies and lime, a bright, herbaceous contrast to the Xacuti's depth.

A DESSERT PLATE THAT DISTILLS GOA'S SEA, SPICE AND SUNSHINE. EVERY ELEMENT IS COOKED WITH COASTAL PRECISION AND ARRANGED FOR A SMOOTH SENSORY JOURNEY, FROM CRISP TEXTURES AND RICH GRAVIES TO A SOFT, CARAMEL FINISH.

LOOK FOR THE SYMBOLS TO FIND SUITABLE VEGETARIAN-FRIENDLY OPTIONS  
PLEASE NOTIFY STAFF OF ANY ALLERGIES OR INTOLERANCES



## NAANS & ROTIS

Plain	£3.30
Garlic	£5.10
Butter / Truffle Butter	£5.10
Chilli Coriander	£5.10
Cheese	£5.10
Garlic Cheese	£5.10
Peshwari	£5.10
Keema	£6.00
Tandoori Roti	£3.30
Whole Wheat Roti	£3.30

## RICE

Steamed Basmati	£3.30
Jeera	£3.30
Pilau	£3.30
Coconut	£3.30
Lemon	£3.30
Peas Pilau	£3.30
Vegetable Fried	£3.30
Mushroom & Truffle	£5.10
Egg Fried	£5.10
Chicken Fried	£5.10

## POPPADOMS

Basket	£2.40
Chutney Trio	£3.30

## CONDIMENTS

House Pickle	£2.40
Indian Onion Salad	£2.40
Kachumber Salad	£2.40
Mint or Cucumber Raita	£2.40
Pomegranate Raita	£2.40

## GOLDEN SANDS PLATTERS FOR TWO

<b>Tandoor</b> £32.10 Chicken Wings, Lamb Seekh Kebab, Lamb Chops, Chicken Tikka, Cafreal Salmon Tikka, Tandoori Prawn. A SHOWCASE OF SMOKE, SPICE AND CRAFTSMANSHIP AT ITS FINEST	<b>Chilli Sauce Coated</b> £33.00 Chilli Chicken, Chicken Lollipop, Lamb Chops, Lamb Seekh Kebab, Chicken Tikka, Cafreal Salmon Tikka. COATED IN OUR SIGNATURE CHILLI SAUCE, FIERY AND INDULGENT	<b>Vegetarian VE</b> £24.00 Paneer Tikka, Paneer Shashlik, Vegetable Manchurian, Chilli Mogo, Crispy Aubergine, Tandoori Mushrooms. A VIBRANT VEGETARIAN FEAST OF CHAR, CRUNCH AND SPICE
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## HOUSE FRIES

<b>Masala VG</b> £5.10 Spice mix, coriander and lime.
<b>Chicken Loaded</b> £8.35 Fries topped with creamy butter chicken gravy and cheese.
<b>Chilli Paneer Loaded VE</b> £7.80 Crispy paneer, peppers, chilli sauce.
<b>Goan Masala VG</b> £6.00 Coconut-chilli masala with curry leaf and red chilli.

## INDO-CHINESE NOODLES

<b>Chicken Hakka</b> £8.70 Stir-fried noodles tossed with chicken, vegetables, garlic and light soy sauce. SMOKY, SAVOURY AND COMFORTING	<b>Chilli Garlic Prawns</b> £9.70 Juicy king prawns wok-fried with noodles in Indo-Chinese spices, soya sauce, garlic and chilli. BOLD, SPICY AND AROMATIC
<b>Veg Hakka VE</b> £6.00 Wok-tossed noodles with fresh seasonal vegetables, garlic and soy sauce. LIGHT, FRESH AND FLAVOURFUL	<b>Schezwan Chicken</b> £8.70 Tender chicken cooked in a bold, spicy Schezwan sauce with noodles, peppers and spring onions. FIERY, PUNCHY AND FULL OF FLAVOUR

## PORTUGUESE & INDIAN PUDDINGS

Traditional puddings with gentle spice, warmth and subtle sweetness.

<b>Pastel de Nata (custard tart)</b> £6.00	<b>Gulab Jamun</b> £5.10
<b>Selection of Ice Creams</b> £5.10	<b>Rasmalai</b> £4.20
<b>Mango Cheesecake</b> £5.60	<b>Saffron Pistachio Kulfi</b> £4.20

## CURRIES OF INDIA

<b>Butter Chicken</b> £14.10 Tandoori-roasted chicken simmered in a rich, buttery tomato and cream sauce with gentle spices. A CLASSIC CURRY FROM DELHI, SMOOTH, COMFORTING AND INDULGENT	<b>Lamb Shank Roganjosh</b> £19.50 Slow-cooked braised lamb shank in Kashmiri-style red curry with aromatic spices and depth. THE ROYAL KITCHENS OF KASHMIR INSPIRED
<b>Chicken Tikka Masala</b> £14.10 Chargrilled chicken tikka folded into a rich tomato masala with cream, caramelised onions and gently warming aromatic spices. A SMOKY, VIBRANT AND SATISFYING CURRY	<b>Lamb Keema Peas</b> £12.30 Minced lamb with green peas in a thick masala gravy. A HEARTY NORTH INDIAN STREET FAVOURITE
<b>Chicken Jalfrezi</b> £12.30 Stir-fried chicken with peppers, onions and bold tomato-spice sauce. BORN IN COLONIAL CALCUTTA, A LIVELY MIX OF EAST AND WEST IN ONE PAN	<b>Kid Goat Roganjosh</b> £16.80 Tender kid goat simmered in rich onion-tomato masala sauce. A TRADITIONAL NORTH INDIAN FAVOURITE, KNOWN FOR ITS DEEP, EARTHY FLAVOUR
<b>Chicken Korma</b> £14.10 Creamy chicken curry with cashew, yogurt and cardamom. FROM THE MUGHAL COURTS, MILD AND RICH	<b>Paneer Palak VE</b> £12.30 Soft paneer simmered in creamy spinach with garlic and spice. A NORTHERN CLASSIC IN PERFECT HARMONY
<b>Chicken Tawa Masala</b> £12.30 Tender chicken pieces tossed on the tawa with peppers, onions and freshly crushed spices. A RUSTIC STREET-STYLE DISH BURSTING WITH SMOKY, TANGY FLAVOURS	<b>Tarka Dal VE</b> £11.40 Yellow lentils tempered with cumin, garlic and ghee. SIMPLE YET SOULFULLY SPICED PUNJABI DISH
	<b>Dal Makhani VE</b> £11.40 Black lentils slow-cooked overnight with butter and cream. A DELHI CLASSIC BORN FROM PURE COMFORT

## GOLDEN SANDS BIRYANI SPECIALS

<b>Chicken</b> £13.20 Slow-cooked chicken and saffron rice infused with cardamom. A TIMELESS MUGHLAI FAVOURITE, LAYERED, ROSEWATER FRAGRANT, FULL OF FLAVOUR	<b>Lamb</b> £16.80 Slow-cooked aromatic lamb and basmati rice sealed under pastry. AN AWADHI-STYLE INDULGENCE FROM LUCKNOW'S NAWABI FEASTS
<b>Paneer VE</b> £12.30 Paneer cubes cooked with saffron rice, mint and caramelised onions. A VEGETARIAN TWIST ON THE ROYAL DUM BIRYANI, RICH, FRAGRANT AND SOULFUL	<b>Goat</b> £19.50 Succulent goat cooked with whole spices, mint and caramelised onions. A RUSTIC DUM-STYLE BIRYANI INSPIRED BY HYDERABAD'S ROYAL KITCHENS

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