

# GOLDEN SANDS

DISCOVER THE COASTAL FLAVOURS OF GOA

## COASTAL STARTERS

### Goan Lobster Fillet **£15.90**

Tender lobster medallions finished with Cafreal garlic butter, charred lemon and herb oil.

ELEGANT, DELICATE COASTAL FLAVOURS

### Cafreal Scallop **£15.90**

Pan-seared scallops with Cafreal butter sauce, crispy onions, garlic seaweed and parmesan.

FRAGRANT, BUTTERY AND VIBRANT

### Crab & Coconut Arancini **£15.00**

Golden arancini filled with fresh crab, coconut and coastal spices, served with Goan sauce.

CRISP, CREAMY AND INDULGENT

### Fresh Kingfish Rawa **£13.20**

Kingfish marinated in traditional Goan recheado masala and pan-fried until golden.

TANGY, BOLD AND AUTHENTIC

### Prawn Rissois **£9.60**

Golden Portuguese-Goan croquettes filled with a creamy prawn mixture and delicate herbs.

GOLDEN, CREAMY AND COMFORTING

### Mackerel Cutlets **£8.70**

Flaked mackerel mixed with herbs, spices and potato, coated and fried until golden.

TRADITIONAL, CRISP AND SATISFYING

### Pork Sorpotel Spring Rolls **£9.60**

Traditional Goan sorpotel wrapped in crisp pastry and served with house salad.

CRISPY, SPICY AND UNFORGETTABLE

## ON THE SIDE

### Sannas **£6.00** Chilli Chips **£4.20**

STEAMED RICE CAKES

CRISPY GARLIC CHILLI CHIPS

### Coconut Rice **£3.30** Jeera Rice **£3.30**

FRAGRANT BASMATI

SPICED BASMATI

## SWEET FINALE

### Warm Bebinca & Ice Cream **£8.70**

Traditional layered Goan coconut pudding served warm with vanilla ice cream and finished tableside with a rum flame.

### Coconut Panna Cotta **£6.00**

Silky coconut panna cotta with tropical fruit and toasted coconut.

### Alle Belle Coconut Pancakes **£6.00**

Traditional soft Goan pancakes filled with coconut and jaggery.

### Pastel de Nata **£6.00**

Classic Portuguese caramelised custard tart.

## GOAN CLASSIC MAINS

Traditional family recipes shaped by Portuguese influence, prepared with bold, vibrant flavours.

### Butter Chicken Pie **£18.60**

Flaky paratha pastry filled with butter chicken, served with saffron mash and tenderstem broccoli.

A COMFORTING CLASSIC, REIMAGINED

### Crab Shepherd's Pie **£24.00**

Fresh crab cooked in a creamy Xacuti sauce, topped with parmesan mash and golden butter crumb.

COASTAL COMFORT WITH BOLD FLAVOUR

### Goan Seafood Risotto **£22.20**

Prawns, mussels and squid cooked in rich seafood stock with Goan spices and kokum.

RICH SEAFOOD WITH AROMATIC SPICE

### Kid Goat Pie **£21.30**

Slow-braised kid goat in flaky paratha pastry, served with tenderstem broccoli and saffron mash.

RICH, HEARTY AND DEEPLY SATISFYING

### Pork Sorpotel **£15.90**

Traditional Goan pork stew slow-cooked with vinegar, spices and generations of flavour.

BOLD, TANGY AND UNFORGETTABLE

### Monkfish Ambot Tik **£21.30**

Monkfish cooked in a traditional Goan red chilli, tamarind and vinegar curry.

FIERY, TANGY AND BEAUTIFULLY BALANCED

### Crab Xacuti **£24.00**

Fresh crab cooked in roasted coconut, poppy seeds and traditional Xacuti spices.

DEEPLY AROMATIC AND INDULGENT

### Goan Fish Curry **£21.30**

Monkfish simmered in a traditional coconut curry with kokum and Goan spices.

THE HEART OF GOAN COOKING

### Chicken Cafreal **£15.00**

A vibrant coriander, mint and green chilli curry finished with fresh lime.

FRESH, VIBRANT AND HERBACEOUS

### Chicken Xacuti **£15.00**

A rich and aromatic curry made with roasted coconut and traditional Goan spices.

RICH, WARMING AND AROMATIC

### Pumpkin & Cauliflower Caldine **£13.20**

Pumpkin and cauliflower cooked in a delicate coconut milk, turmeric and spice sauce.

LIGHT, CREAMY AND GENTLY SPICED

PLEASE LOOK FOR THE SYMBOLS TO FIND SUITABLE VEGETARIAN-FRIENDLY OPTIONS.

MENU ITEMS MAY CONTAIN OR COME INTO CONTACT WITH WHEAT, EGGS, NUTS, MILK AND SHELLFISH. PLEASE NOTIFY STAFF OF ANY ALLERGIES OR INTOLERANCES.





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