

GOLDEN SANDS

A LA CARTE MENU

STARTERS & SMALL PLATES

Chicken Lollipops £13

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 £11

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 £11

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

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 £13

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 £13

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 £14

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 £16

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 £14

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 £15

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 £9

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 £10

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 £10

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 £9

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 £12

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 £10

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

AN INDIAN DELHI STREET FAVOURITE, CRUNCHY AND TANGY

Samosa Chaat VE £12

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

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

Aloo Chaat VE £10

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

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 £22

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 £28

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 £31

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 £17

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

Cafreal Salmon Tikka £14

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

Golden Fry Squid £16

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

PUDDING

Caramel Flan VE £6

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

MAINS £29

Goan Fish Curry with Lobster

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

Chicken Xacuti Curry £19

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

Chicken Cafreal Curry £18

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	£4
Garlic	£5
Butter / Truffle Butter	£5 £7
Chilli Coriander	£5
Cheese	£6
Garlic Cheese	£6
Peshwari	£6
Keema	£7
Tandoori Roti	£3
Whole Wheat Roti	£4

RICE

Steamed Basmati	£4
Jeera	£5
Pilau	£5
Coconut	£6
Lemon	£6
Peas Pilau	£6
Vegetable Fried	£6
Mushroom & Truffle	£7
Egg Fried	£7
Chicken Fried	£8

POPPADOMS

Basket	£4
Chutney Trio	£5

CONDIMENTS

House Pickle	£4
Indian Onion Salad	£4
Kachumber Salad	£5
Mint or Cucumber Raita	£5
Pomegranate Raita	£5

GOLDEN SANDS PLATTERS FOR TWO

Tandoor £34	Chilli Sauce Coated £35	Vegetarian VE £28
Chicken Wings, Lamb Seekh Kebab, Lamb Chops, Chicken Tikka, Cafreal Salmon Tikka, Tandoori Prawn.	Chilli Chicken, Chicken Lollipop, Lamb Chops, Lamb Seekh Kebab, Chicken Tikka, Cafreal Salmon Tikka.	Paneer Tikka, Paneer Shashlik, Vegetable Manchurian, Chilli Mogo, Crispy Aubergine, Tandoori Mushrooms.
A SHOWCASE OF SMOKE, SPICE AND CRAFTSMANSHIP AT ITS FINEST	COATED IN OUR SIGNATURE CHILLI SAUCE, FIERY AND INDULGENT	A VIBRANT VEGETARIAN FEAST OF CHAR, CRUNCH AND SPICE

HOUSE FRIES

Masala VG £7
Spice mix, coriander and lime.
Chicken Loaded £11
Fries topped with creamy butter chicken gravy and cheese.
Chilli Paneer Loaded VE £10
Crispy paneer, peppers, chilli sauce.
Goan Masala VG £8
Coconut-chilli masala with curry leaf and red chilli.

INDO-CHINESE NOODLES

Chicken Hakka £11	Chilli Garlic Prawns £11
Stir-fried noodles tossed with chicken, vegetables, garlic and light soy sauce.	Juicy king prawns wok-fried with Indo-Chinese spices, soya sauce garlic and chilli.
SMOKY, SAVOURY AND COMFORTING	BOLD, SPICY AND AROMATIC
Veg Hakka VE £10	Schezwan Chicken £11
Wok-tossed noodles with fresh seasonal vegetables, garlic and soy sauce.	Tender chicken cooked in a bold, spicy Schezwan sauce with peppers and spring onions.
LIGHT, FRESH AND FLAVOURFUL	FIERY, PUNCHY AND FULL OF FLAVOUR

PORTUGUESE & INDIAN PUDDINGS

Traditional puddings with gentle spice, warmth and subtle sweetness.	
Pastel de Nata (custard tart) £7	Gulab Jamun £9
Selection of Ice Creams £9	Rasmalai £10
Mango Cheesecake £11	Saffron Pistachio Kulfi £12

CURRIES OF INDIA

Butter Chicken £16	Lamb Shank Roganjosh £24
Tandoori-roasted chicken simmered in a rich, buttery tomato and cream sauce with gentle spices.	Slow-cooked braised lamb shank in Kashmiri-style red curry with aromatic spices and depth.
A CLASSIC CURRY FROM DELHI, SMOOTH, COMFORTING AND INDULGENT	THE ROYAL KITCHENS OF KASHMIR INSPIRED
Chicken Tikka Masala £16	Lamb Keema Peas £16
Chargrilled chicken tikka folded into a rich tomato masala with cream, caramelised onions and gently warming aromatic spices.	Minced lamb with green peas in a thick masala gravy.
A SMOKY, VIBRANT AND SATISFYING CURRY	A HEARTY NORTH INDIAN STREET FAVOURITE
Chicken Jalfrezi £15	Kid Goat Roganjosh £19
Stir-fried chicken with peppers, onions and bold tomato-spice sauce.	Tender kid goat simmered in rich onion-tomato masala sauce.
BORN IN COLONIAL CALCUTTA, A LIVELY MIX OF EAST AND WEST IN ONE PAN	A TRADITIONAL NORTH INDIAN FAVOURITE, KNOWN FOR ITS DEEP, EARTHY FLAVOUR
Chicken Korma £16	Paneer Palak VE £15
Creamy chicken curry with cashew, yogurt and cardamom.	Soft paneer simmered in creamy spinach with garlic and spice.
FROM THE MUGHAL COURTS, MILD AND RICH	A NORTHERN CLASSIC IN PERFECT HARMONY
Chicken Tawa Masala £16	Tarka Dal VE £14
Tender chicken pieces tossed on the tawa with peppers, onions and freshly crushed spices.	Yellow lentils tempered with cumin, garlic and ghee.
A RUSTIC STREET-STYLE DISH BURSTING WITH SMOKY, TANGY FLAVOURS	SIMPLE YET SOULFULLY SPICED PUNJABI DISH
	Dal Makhani VE £15
	Black lentils slow-cooked overnight with butter and cream.
	A DELHI CLASSIC BORN FROM PURE COMFORT

GOLDEN SANDS BIRYANI SPECIALS

Chicken £19	Lamb £25
Slow-cooked chicken and saffron rice infused with cardamom.	Slow-cooked aromatic lamb and basmati rice sealed under pastry.
A TIMELESS MUGHLAI FAVOURITE, LAYERED, ROSEWATER FRAGRANT, FULL OF FLAVOUR	AN AWADHI-STYLE INDULGENCE FROM LUCKNOW'S NAWABI FEASTS
Paneer VE £20	Goat £22
Paneer cubes cooked with saffron rice, mint and caramelised onions.	Succulent goat cooked with whole spices, mint and caramelised onions.
A VEGETARIAN TWIST ON THE ROYAL DUM BIRYANI, RICH, FRAGRANT AND SOULFUL	A RUSTIC DUM-STYLE BIRYANI INSPIRED BY HYDERABAD'S ROYAL KITCHENS

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GOLDEN SANDS

LUNCH MENU

PANINIS

Chicken Tikka **£10**

Chargrilled chicken tikka, cheese and chilli chutney.

Paneer Tikka **VE** **£9**

Marinated paneer, mixed peppers and mint mayo.

Masala Potato **VE** **£7**

Spiced masala potatoes, peas and coriander chutney.

WRAPS

Chicken Tikka **£10**

Chicken tikka, onions, peppers and mint yoghurt.

Paneer Chilli **VE** **£9**

Marinated paneer, trio of peppers and mint mayo.

Goan Pulled Chicken **£7**

Coconut-spiced shredded chicken with curry leaf mayo.

SIDES

Masala Fries **VG** **£7**

House spice mix, coriander and lime.

Chicken Loaded Fries **£11**

Fries topped with creamy butter chicken gravy and cheese.

Chilli Paneer Loaded Fries **VE** **£10**

Crispy paneer, peppers and chilli sauce.

Goan Masala Fries **VE** **£8**

Coconut-chilli masala with curry leaf and red chilli.

GOAN SPECIALS

Goan Bhaji Buns **£10**

White pea curry and soft sweet banana buns.

A GOAN CLASSIC, SLOW-COOKED WHITE PEAS IN A SPICED COCONUT GRAVY

Chole Puri **£10**

Chickpeas with fried puri and mango pickle.

DISH SIMMERED WITH TOMATOES, GINGER AND SPICES

Butter Chicken Roll **£10**

Tender butter chicken wrapped in paratha with onions, coriander and makhani drizzle.

A COMFORTING STREET-STYLE ROLL WITH RICH, CREAMY FLAVOURS

Stuffed Fried Chillies **VG** **£13**

Green chillies coated in a spiced gram-flour batter, served with pomegranate raita.

BOLD AND CRISPY, BALANCED BY COOLING FRESHNESS

SIGNATURE PLATTERS

Traditional dishes from the shores of Goa.

Veg Thali **VE** **£16**

Dal varan, seasonal vegetable bhaji, potato sukka, rice, chapati, papad, sol kadi and mango pickle.

A COMPLETE VEGETARIAN MEAL WITH FLAVOURS

Fish Thali **£19**

Fish curry, dal varan, seasonal vegetable bhaji, potato sukka, rice, chapati, papad, sol kadi and mango pickle.

A COMFORTING MEAL FEATURING FISH CURRY



GOLDEN SANDS

WINE MENU

WHITE

Fresh, aromatic whites balance spice and heat beautifully, complementing lighter curries, coconut-based sauces and seafood.

Fioroso Bianco Verduzzo £22

Chardonnay - Italy 175ml **£5.25** 250ml **£7.75**

VELVETY AND LIGHTLY FLORAL, WITH GOLDEN APPLE NOTES, FRESH ACIDITY AND A SMOOTH, BALANCED FINISH

Peregrino £24

Sauvignon Blanc - Chile 175ml **£5.75** 250ml **£8.50**

CRISP AND ZESTY, SHOWING GREEN APPLE, PEACH AND SUBTLE GOOSEBERRY FRESHNESS

Escapada Vinho Verde £25

Loureiro - Portugal 175ml **£5.95** 250ml **£8.95**

DRY AND REFRESHING, WITH BRIGHT FRUIT AND MINERALITY

San Giorgio £26

Pinot Grigio - Italy

CLEAN AND CRISP WITH GOOD DEPTH OF FLAVOUR, FULLER AND MORE EXPRESSIVE THAN MOST PINOT GRIGIO.

Mountbridge Reserve £27

Chardonnay - Australia

CREAMY AND ROUNDED, WITH NOTES OF BUTTERED TOAST, VANILLA, CITRUS AND MELON

The Cloud Factory £34

Sauvignon Blanc - New Zealand

CLASSIC MARLBOROUGH STYLE WITH TROPICAL FRUIT, LIME ZEST AND A CRISP MINERAL FINISH

Moreau Chablis Montaigne £45

Chardonnay - France

FRESH AND PRECISE, WITH CITRUS NOTES, BRIGHT ACIDITY AND A DISTINCTIVE STONY MINERALITY

Domaine Andre Neveu Sancerre £55

Sauvignon Blanc - France

COMPLEX AND REFINED, WITH GOOSEBERRY, CITRUS AND FLINTY MINERAL NOTES LINGERING ON A LONG FINISH

ROSÉ

Dry rosés are versatile and refreshing, pairing well with mildly spiced dishes, tandoor flavours and sharing plates.

Escapada £24

Rosé Blend - Portugal 175ml **£5.75** 250ml **£8.50**

FRESH AND DELICATE, WITH SOFT RED BERRY AROMAS AND A CLEAN, REFRESHING FINISH

San Giorgio £26

Pinot Grigio - Italy 175ml **£6.25** 250ml **£9.25**

LIGHT AND CRISP, WITH RIPE SUMMER BERRIES AND WELL-BALANCED ACIDITY

Coteaux D'Aix-en-Provence H&B £36

Organic Rosé Blend - France

JUICY AND AROMATIC, WITH RIPE BERRY FRUIT AND A SMOOTH, ELEGANT FINISH



PLEASE DRINK RESPONSIBLY

RED

Soft, fruit-driven reds suit richer curries, grilled meats and dishes with warm, aromatic spices.

Fioroso Rosso £22

Cabernet Merlot - Italy 175ml **£5.25** 250ml **£7.75**

SOFT AND FRUITY, WITH RED BERRIES AND GENTLE SPICE

Peregrino £24

Merlot - Chile 175ml **£5.75** 250ml **£8.50**

SMOOTH AND SOFT, WITH RED FRUIT AND A ROUNDED PALATE

Escapada Vinho Tinto £26

Touriga - Portugal 175ml **£5.95** 250ml **£8.95**

RICH RED FRUIT FLAVOURS BALANCED BY FRESH ACIDITY, FINE OAK AND SMOOTH TANNINS

TORO FUERTE £28

Malbec - Argentina

JUICY AND WARMING, WITH DARK BERRIES AND SOFT TANNINS

Mountbridge Reserve £29

Shiraz - Australia

CONCENTRATED AND FULL-FLAVOURED, WITH RIPE FRUIT, SUBTLE PEPPER SPICE AND A LONG FINISH

Senorial Crianza Rioja £36

Rioja - Spain

BALANCED AND STRUCTURED, WITH RED FRUIT AROMAS AND A SMOOTH, ROUNDED PALATE

Smiling Donkey Tinto £40

Touriga - Portugal

MEDIUM-BODIED WITH RIPE RED FRUITS, SOFT TANNINS AND A LIGHTLY SPICED FINISH

Château Vienne Tour La Rose £55

Saint-Émilion Grand Cru

Merlot - France

ELEGANT AND WELL-BALANCED, WITH RIPE FRUIT, HINTS OF VANILLA AND LEATHER AND A LONG, SILKY FINISH

BUBBLES

Crisp bubbles cut through spice and richness.

La Fornarina £28

Prosecco - Italy 200ml **£8.95**

LIGHT AND FRUITY, WITH A CLEAN DRY FINISH

Louis Regnier Grande Réserve £65

Champagne - France

ELEGANT AND ROUNDED, FINELY TEXTURED

Laurent Perrier La Cuvée Brut £75

Champagne - France

FRESH AND REFINED, WITH CITRUS NOTES AND A FINISH

Laurent Perrier Rosé £99

Champagne - France

ELEGANT AND VIBRANT, WITH RED BERRY FLAVOURS

GOLDEN SANDS

DRINKS MENU

WHISKIES

Smooth and expressive whiskies with character.

SCOTTISH SINGLE MALTS

Glenfiddich 12 / 15 / 18	£7	£9	£12
Macallan 12 Double Cask		£9.50	
Balvenie 14 Caribbean Cask		£10.50	
Highland Park 12		£7.50	
Lagavulin 16		£12.50	

INDIAN SINGLE MALTS

Paul John Brilliance / Edited / Bold	£7
Amrut Single Malt	£9

PREMIUM BLENDED

Johnnie Walker Black / Gold	£7	£8.50
Chivas Regal 12 / 18	£6.50	£10.50
Monkey Shoulder		£6.50

SPIRITS

A refined selection of spirits, perfect for sipping.

GIN & TONIC

Hendrick's / Bombay Sapphire	£6.50
Tanqueray No. Ten / Plymouth	£7
Jaisalmer Indian Craft	£7
Greater Than Indian	£6.50
Monkey 47	£9

RUM COLLECTION

Old Monk (India)	£5
Diplomático Reserva	£7
Ron Zacapa 23	£9
Kraken Black Spiced	£5.50
Plantation XO	£7.50

TEQUILA & MEZCAL

Patrón Silver	7.50
Don Julio Blanco	£8
Montelobos Mezcal	£8
Reposado	£8.50
Clase Azul	£22

COGNAC & BRANDY

Hennessy VS / VSOP	£6.50	£8.50
Rémy Martin VSOP		£8.50
Courvoisier VSOP		£7.50
Martell Blue Swift		£7.50

HOT DRINKS

Indian Masala Chai		£3.50
Spiced tea with ginger, cardamom and cinnamon.		
Cappuccino		£3.50
Rich espresso topped with frothy milk.		
Mocha		£4
Chocolate blended with espresso, rich and indulgent.		
Cardamom Coffee		£4
House speciality espresso with soft cardamom notes.		
Espresso	£2.50	Double Espresso £3
Flat White	£3.50	Americano £3.50
Latte	£4	Hot Chocolate £4.50

BEERS

A rotating selection of draught and bottled beers, featuring local, international and Indian favourites, is available at Golden Sands.

PLEASE ASK A MEMBER OF STAFF FOR TODAY'S AVAILABLE CHOICES, STYLES AND PRICES

SIGNATURE COCKTAILS

House cocktails with subtle Goan flavours. £10

Golden Sands DARK RUM, FRESH LIME, SPICED SYRUP, AROMATIC BITTERS, LIME ZEST	Goan Feni Colada CASHEW FENI, COCONUT VODKA, ESPRESSO, COFFEE LIQUEUR, HINT OF CARDAMOM
Tamarind Margarita TEQUILA, TAMARIND, FRESH LIME, ORANGE LIQUEUR	Spiced Old Fashioned BOURBON, SPICED SUGAR, AROM. BITTERS, ORANGE ZEST
Coconut Mojito WHITE RUM, FRESH MINT, COCONUT WATER, LIME, SODA	Mango Caipiroska VODKA, RIPE MANGO, FRESH LIME, A TOUCH OF CHILLI

SOFT DRINKS

Coca-Cola, Coke Zero, Diet Coke	£3.25
Sprite, Fanta	£3.25
Appletiser, J2O	£3.75
ORANGE & PASSION - APPLE & MANGO	
Fever-Tree Tonic	£2.95
INDIAN TONIC - LIGHT - MEDITERRANEAN - ELDERFLOWER AROMATIC PINK - GINGER ALE - GINGER BEER	
Red Bull	£4.25
Still Water	£3.00
Soda Water	£2.75
Ginger Beer	£3.75
Sparkling Water	£3.25



PLEASE DRINK RESPONSIBLY