

Entrée

Potato and Green Pea Samosa	\$11.00
A crispy pastry filled with a spiced mixture of mashed potatoes, green peas, and aromatic herbs.	
Lamb Samosa	\$13.00
A crispy pastry filled with a spiced mixture of minced lamb and aromatic herbs.	
Tandoori Seek Kebab	\$22.00
Minced meat mixed with aromatic spices, herbs, and onions, then shaped onto skewers and grilled to a tender bite.	
Tandoori Paneer Tikka	\$19.99
Tandoori roasted yoghurt and spice marinated paneer.	
Tandoori Chicken Tikka	\$22.00
Boneless chicken marinated in a blend of yogurt, spices, and herbs, then cooked in a clay oven for smoky, juicy meat with slight char.	
Mixed Platter	\$36.00
Mixed platter of veg and non-veg starters.	

Tandoori Breads

Made fresh on the day in a traditional tandoor clay oven.

Plain Naan	\$5.00
Garlic Naan	\$6.00
Cheese Naan	\$7.00
Garlic and Chilli Naan	\$7.00
Cheese & Garlic Naan	\$8.00
Peshawari Naan	\$8.00
Tandoori Roti	\$5.00
Whole wheat Paratha	\$8.00

Biryani

Bashati rice cooked with your choice of meat, vegetables, or prawns accompanied with cucumber dip.

Vegetable	\$22.00
Chicken, Lamb or Beef	\$26.00
Goat	\$28.00
Prawn	\$28.00

Accompaniments

Raita	\$3.50
Kachumber Salad	\$6.50
Mango Chutney (Sweet)	\$3.00
Pickle (Hot)	\$3.00
Pappadums (4 per serve)	\$3.00

Classic Indian Curry

Butter Chicken (Murgh Makhani)	\$27.00
A creamy, spiced tomato-based curry with tender grilled chicken, rich in flavour and tradition	
Chicken Tikka Masala	\$27.00
Marinated tandoori chicken simmered in a spiced tomato sauce with bold, smoky flavours	
Lamb Rogan Josh	\$29.00
Tender lamb slow cooked in a rich, aromatic curry infused with Kashmiri spices and yoghurt	
Goat Curry	\$29.00
Succulent goat meat simmered in a hearty gravy with traditional Indian flavours	

Viva Goa Classics

Goan Fish Curry	\$30.00
A tangy and spicy coastal dish made with fresh fish simmered in a rich coconut milk-based gravy, flavoured with tamarind, spices, and a hint of heat, typical of Goan cuisine.	
Goan Prawns curry with okra	\$30.00
A delightful coastal dish featuring succulent prawns and tender okra cooked in a spiced coconut gravy, blending the sweetness of prawns with the earthy flavour of okra.	
Chicken Cafreal	\$26.00
Authentic Goan curry made from a vibrant green paste of fresh herbs, spices, and vinegar	
Lamb, Chicken or Beef Chilly Fry	\$26.00
Tender beef cooked in a spicy blend of green chilies, garlic, onions, and aromatic spices, offering a perfect balance of heat and tang typical of Goan cuisine	
Rechado Eggplant	\$24.00
Eggplant cooked with a flavorful blend of red chilies, garlic, and vinegar offering a burst of rich, smoky flavours.	
Lamb, Chicken or Beef Xacuti	\$26.00
Goan aromatic sauce of roasted spices, coconut, and tamarind, delivering a complex, flavourful, and mildly spicy dish.	

Rice

Steamed Rice	\$5.50
Saffron Rice	\$6.00
Kashmiri Rice	\$7.00
Jeena Rice	\$7.00
Rice sauteed with cumin seeds and coriander	

Curry Cooked Your Way

Choice Of Mixed Vegetables/paneer/chicken/lamb/beef

Vindaloo	\$26.00
A fiery, tangy curry originating from Goa with a bold mix of spices, delivering a robust and spicy for the brave hearts.	
Bhuna	\$26.00
A thick, intensely spiced curry slow-cooked with onions, tomatoes, and aromatic spices until deeply flavourful.	
Korma	\$26.00
A mild, creamy curry rich sauce of yoghurt, nuts, and fragrant spices.	
Palak	\$26.00
A wholesome spinach-based curry, seasoned with garlic, ginger, and warm spices.	

Vegetarian and Vegan

Daal Tadka	\$22.00
Simmered yellow lentils finished with a sizzling tempering of ghee & garlic.	
Madras Veg Curry	\$24.00
A spicy & tangy curry made with a variety of vegetables, simmered in a flavourful blend of South Indian spices and coconut.	
Bombay Aloo	\$22.00
Spicy kick potatoes sauteed in mustard seeds and curry leaves, just like in Mumbai.	
Vegetable Paneer	\$24.00
Cottage Cheese cooked with wholesome spinach based curry.	
Vegetable Paneer Makani	\$24.00
Soft cottage cheese cubes cooked in a rich, creamy tomato gravy finished with butter & cream offering a mild and flavourful taste.	
Paneer Vegetable	\$24.00
Marinated tandoori Paneer simmered in a spiced tomato sauce with bold, smoky flavours.	

Kids Menu

Yoghurt and Rice	\$10.00
Chicken Nuggets with Chips	\$13.00