

STARTERS

1. **Shrimp Balchao** 🍴 **£3.75**
Shrimps in achar (pickle) masala, cooked with curry leaves, tomatoes and herbs.
3. **Home-made Ma Goa's Chorizo** 🍴 **£4.25**
Pork meat sausages with cinnamon, cloves and garlic, palm vinegar and red chilli. Topped with a spicy onion 'salsa'.
6. **Machli Ke Kebab** **£4.25**
Chunks of boneless Salmon soaked in rich tandoori spices then skewered and chargrilled.
7. **Onion Bhaji** **£2.75**
Fried onion, potato, gram flour and spices.
8. **Vegetable Samosa** **£2.75**
Filled with spiced potato and mixed vegetable.
10. **Chicken Tikka** **£3.95**
Marinated chunks of chicken cooked in the tandoor oven.
11. **Seekh Kebab** **£3.95**
Spiced minced meat cooked on a skewer in the tandoor oven.
12. **Ragra Pattice** **£3.75**
Indian street food from Mumbai. Potato and herb cakes served with spicy chick peas
14. **Tandoori Bathak** **£4.25**
Quarter duck in a coriander cumin and ginger marinade slow cooked in the clay oven.

MAIN DISHES

SEAFOOD

21. **Ma's Fish Caldin** **£8.50**
A favourite at Ma Goa. Chunks of fresh boneless fish steaks cooked in a traditional Goan sauce made with coconut milk, curry leaves, kokum (sour fruit) mustard seeds and palm vinegar. My Mother's speciality.
23. **Prawn Caldin** **£9.95**
Same sauce as above but cooked with prawns
24. **Prawn Kodi** 🍴 **£9.95**
Prawns cooked with hot coconut masala, mustard seeds and lime.
25. **Machli Hara Masala** **£8.50**
Chunks of fish steaks cooked in a medium spiced sauce with coconut cream, fresh green herbs, curry leaves and garlic.
27. **Prawn Biryani** **£9.95**
Prawns tossed in subtle spices and served on a bed of fragrant saffron rice.
29. **Prawn Amot-tik** 🍴 **£9.95**
Prawns cooked in a hot and sour sauce made with Kashmiri chillis and a sour fruit called kokum

CHICKEN

30. **Goan Style Coconut Gallina** **£6.50**
Our own family recipe made with chicken breast, freshly ground green herbs, ground cumin seeds & black pepper with coconut milk, garam masala and curry leaves.
31. **Murgh Tikka Masala** **£6.25**
Chunks of chicken cooked firstly in the tandoor then in a rich masala sauce with mustard, yoghurt, coriander & tomato.
32. **Palak Murgh** **£6.50**
Chicken on-the-bone cooked with spinach, dill & fenugreek.
33. **Gallina Konkan Style** 🍴 **£6.50**
A hot and sour sauce which is a real taste sensation. Chicken breast is cooked in a rich Goan red masala with Kashmiri chillies, palm vinegar and coconut milk.
34. **Murgh Mirchiwala** 🍴 **£6.50**
Similar to jalfrezi. Chicken with onions, peppers and green chilli
35. **Kata Masala** 🍴 **£6.25**
Chicken cut on the bone with cinnamon, chopped ginger, garlic, black pepper & lime. A typical home-style rustic dish.
36. **Murgh Korma** **£6.25**
Chicken breast with yoghurt, coriander, mace, rose water, cardamom & cinnamon. Fragrant, subtle, mild yet delicious!

FROM THE CLAY OVEN

50. **Achari Chicken Tikka** **£6.50**
Fresh pieces of chicken breast soaked in a rich South-Indian pickling (panch-puran) spices and cooked in the clay oven.
53. **Borrego Pankhawalla** **£7.50**
Lamb cutlets soaked in a garlic, cumin, yoghurt and coriander maranade then cooked in the tandoor oven.
55. **Ma's Tandoori Chicken** **£5.50**
Quarter chicken marinated in subtle spices and yoghurt cooked to order in the clay oven.

LAMB & PORK

40. **Dum Aloo Gosht** **£6.50**
Lamb and potato slow cooked with tomato, garlic and coriander.
42. **Hot Coconut Gosht** 🍴 **£6.50**
Lamb prepared in a spicy coconut massala with a hint of fennel seed.
43. **Mumbai Bhuna Gosht** **£6.50**
Tender Lamb cubes with chopped onions, peppers, tomatoes and a touch of ginger and garlic. Just ask for extra chilli if required.
44. **Chini Raan Achari** 🍴 **£9.00**
Lamb shank cooked in a rich pickling spice sauce with onion seeds, fennel seeds, green chilli & yoghurt.
46. **Porco Vindaloo** 🍴🍴 **£6.50**
The traditional Goan dish made with diced pork, palm vinegar, garlic and red chilli.
47. **Daal Gosht** **£6.50**
Lamb cubes prepared in a rich lentil sauce with South Indian "sambur" spices and curry leaves.
48. **Bella's Goa Lamb** 🍴 **£6.50**
Diced lamb cooked with rich Goan red masala garlic, chilli, palm vinegar and curry leaves

BREADS

77. **Naan** **£1.75**
Unleavened bread baked fresh to order in the tandoor oven.
78. **Garlic Naan** **£1.95**
Unleavened bread baked fresh to order in the tandoor oven.
79. **Tandoori Roti** **£1.50**
Wholewheat bread baked in the tandoor.
80. **Vegetable Naan** **£2.20**
Bread filled with mixed vegetables.
81. **Peshwari Naan (N)** **£2.75**
Bread filled with ground nuts.
82. **Keema Naan** **£2.75**
Bread filled with minced lamb and herbs.
84. **Paratha** **£1.65**
Whole-wheat flour bread fried in butter until golden brown

VEGETABLES ~ £4.50

60. **Bund Gobi**
Stir-fried shredded cabbage and carrots with ginger and cumin.
61. **Aloo Zeera**
Potatoes cooked with cumin seeds, lemon rind & black pepper.
62. **Bhindi Aur Shimla Mirch**
Fresh okra with tomatoes and peppers
63. **Daal**
Mixed lentils with a tarka of cumin & garlic.
64. **Palak Batata**
Spinach, potato, dill, fenugreek & spring onions.
67. **Phool Gobi**
Cauliflower with carrots, slivers of ginger & mustard seeds.
68. **Chick Pea Masala**
Chick-peas cooked in a light Punjabi style sauce with tomato.
69. **Beringella**
Baby aubergines in rich pickling masala with fenugreek, yoghurt, onions and tomatoes.

VEGETABLE MAIN DISHES

70. **Sabzi Caldin** **£5.95**
Mixed vegetables prepared in our popular Goan coconut sauce.
71. **Vegetable Korma** **£5.95**
Mixed vegetables cooked in a traditional mughlai yoghurt, coriander and cardamom sauce.

RICE - (ENOUGH FOR 2)

85. **Ma's Bhat** **£3.00**
Basmati rice simply boiled.
86. **Ma's Sada Pullao** **£3.00**
Basmati rice prepared in a rich vegetable stock.
87. **Coconut Rice** **£3.25**
Basmati Rice with onion seeds, coconut and curry leaves
88. **Saffron Rice** **£3.25**
Basmati rice infused with saffron strands and cashew nuts

(N) - Contains nuts 🍴 - Hot

ACCOMPANIMENTS

90. Plain Yoghurt	90p
Churned yoghurt. Perfect to cool your palate.	
91. Fernandez Salad (Kachumber)	£1.50
Onions, tomato, cucumber, chilli & vinegar.	
93. Mint Dip	90p
Yoghurt and mint.	
94. Raita	90p
Cucumber, roasted cumin and yoghurt.	
95. Papard	35p
a.k.a. papadum. Plain or Spicy - please specify.	
96. Mango Chutney	90p
98. Lime Pickle	90p
103. Chilli Pickle	£1.20

DESSERTS - 500ML

107. Coconut Ice cream	£3.95
108. Chocolate Ice cream	£3.95
110. Strong Vanilla	£3.95

'Highly recommended by the critics'

DRINKS

120. Coke	1.5 lt Bottle	£1.50
121. Diet Coke		£1.50
130. Mineral Water	Still 75cl	£1.50
130. Mineral Water	Sparkling 75cl	£1.50
132. Sweet Lassi		£1.25
133. Salted Lassi		£1.25
134. Mango Lassi		£1.50

find out more about our restaurant at

www.ma-go.com

Over the past 15 years my parents and I have prepared our favourite dishes in our family restaurant in Putney (020 8780 1767). We use traditional family recipes handed down through the generations. We cook little and often. We use only the finest herbs, vegetables and meats, the purest spices and no artificial colours. Above all we cook with love and passion which we believe are the most important ingredients by far.

I hope that you will enjoy the food that I ate each evening at home as a child.
D Kapoor

DELIVERY AREAS:

PUTNEY KITCHEN • Putney • Barnes • Mortlake • Richmond • Sheen
• Southfields • Wimbledon (parts of)

We accept all major debit/credit cards,
and cash on pick-up & delivery orders.

Our drivers only carry £10 in change.

As of January 08 Ma Goa no longer accept cheques

All prices include VAT at the current rate.

No charge for delivery minimum order £10.00

(Orders below £10.00 will be charged £1.00 for delivery)

MaGoa reserves the right to amend prices without prior notice.
Delivery times increase during busy periods.



Delivery Hours

Sunday

6.00pm - 10.00pm

Tuesday - Saturday

6.00pm - 11.00pm

Closed Monday

Home Style Regional Indian Cooking Delivered

Sunday Buffet Lunch
£10 per person
Reserve your table today



PUTNEY
242-244 UPPER RICHMOND ROAD SW15
020 8780 1767
www.ma-go.com