

G U N P O W D E R

London · Lisboa

Indian Tapas Plates (we recommend 2-3 per person)

SMALL PLATES

Algarve Oysters with:

Pickled Kachumber - Oysters served with pickled onions, tomato and chilli	4
Moilee & Caviar - Grilled Oysters served with coconut and shallot curry sauce	4
French Bean Pakoras (v) - Gram flour fritters of tempura made with French beans	5
Tuna Fish Croquettes w/ Chive Moilee (2pcs) - Portuguese-influenced snacks from the Goan region	5
CPC Prawn Toast - Mini prawn sandwiches fried to golden perfection	8
Gunpowder Chaat, Agria Potatoes (v) - Crispy potatoes topped with tamarind, yoghurt, black chickpeas	9
Karwari Soft Shell Crab - Whole crab fried & served with a sauce from southern Goa	18
Konkani Fried Fish Seabass - Fish marinated in green chilli, garlic, Konkani spices and crispy fried	14
Goan Style Chilli Garlic Squid - Goan-style squid tossed in garlic, kokum, peppers and onions	11
Mustard Malai Broccoli (v) - Grilled broccoli marinated in mustard & served with smoked heritage tomatoes sauce	9
Chettinad Pulled Duck with Homemade Oothappam - Duck breast served in a rice crepe with carrot salad	9.5
Spicy Lamb & Vermicelli Doughnut - Large croquette made with bread and minced lamb meat	8
Tandoori Chicken - Chicken breast marinated in tandoori spices & served with gunpowder coleslaw salad	9
Ambedi Grilled Stone Bass Fish w/ Green Coorgi Sauce - Stem ginger marinated fish with green herb sauce	18

SHARING PLATES

Kerala Beef Pepper Fry - Slow-cooked steak strips with curry leaf, coconut and onions	19
Nagaland Crispy Tamarind Pork - Braised black pork from Alentejo in spicy tamarind glaze	14
Barnsley Lamb Chop, Kashmiri Ghee Roast (250g) - Grilled Lamb served with mint chutney and pickled radish	28
Kalimirch Grilled Turbot - Black pepper, turmeric and curry leaves marinated fish inspired from Kerala	
Whole Fish by Weight	82/kg
Quarter Turbot (250g) per portion	27
Grilled Prawn w/ Roasted Garlic & Tomato Dressing - Just like Goa	
Wild Madagascar Prawns by Weight	138/kg
Black Tiger Prawns (450g) per portion	28
Mussels Butter Garlic Sauce (350g) - Mussels cooked in garlic and kokum with a hint of heat	14

PULAO / RICE

Seafood Pulao - Basmati rice cooked with seafood from Algarve in biryani spices	20
Chickpea Pulao (v) - Malabar-influenced rice dish cooked with chickpeas and turmeric	18
Steamed Rice (v)	5

SIDES / BREAD

Bread (v)	2.5
Burnt Onion Butter (v)	2.5
A Trio of Chutney (Tamarind, Mint, Fennel & Chilli) (v)	3
Tomato Salad w/ Pickled Onion and Olive & Mustard Oil (v)	4.5

DESSERTS

Old Monk Rum Bread & Butter Pudding - An old Parsi favourite made with Indian rum and served with custard	8
Chocolate Cinnamon Ganache, Olive Oil Ice Cream	9
Passion Fruit Sorbet	3.5