



LEAVE IT TO THE GOAT

\$85 PER PERSON - WINE PAIRING \$60 PER PERSON

Chef's Tasting Menu – A Four-Course Journey Through India's Unexplored Flavors
Experience India's hidden gems with a curated four-course menu, designed for sharing. Let our team craft a seamless dining journey, tailored to your tastes. Sit back, savor, and explore the unexpected.

entree

KALADI KULCHA A street gem from the hills of Jammu & Kashmir, A taste of the Himalayas Tandoori kulcha, charred white mozzarella, onion chilli jam, coriander, chat spice	18
DILLI CHAT A bold burst of Delhi's iconic street flavours Crispy aloo tikki, yogurt, tamarind, sev, papdi, raw mango chutney, beetroot, chat spice	18
RAM LADDOO Crispy, fluffy, and bursting with Delhi's street soul Moong daal fritters, fresh daikon, tangy chilli & green chutney	18
KATHAL-E-GALWAT A plant-based tribute to the iconic Galouti Kebab from Lucknow Smoked jackfruit, Awadhi spices, yogurt, raw mango and green chilli chutney, lotus root chips	22
PANEER GHEE ROAST From the coastal city of Mangalore in a rich, spiced ghee-infused masala Tandoori paneer, ghee roast w ajwain, mustard seeds, coconut, tomatoes, curry leaves	24
KEEMA KACHORI From the vibrant streets of Rajasthan Golden, flaky kachori filled with spiced lamb mince, aromatic masala gravy, mint yogurt, date chutney, circa onion, charred green chilli	22
TABAK MAAZ A regal delicacy from the Wazwan feasts of Kashmir Slow braised lamb ribs in aromatic spiced milk, smoked yogurt, Kashmiri chilli & red pepper coulis, pickled onion	26
LUCKNOWI KEBAB An ode to Lucknow's kebab culture & Awadhi cuisine Spiced Wagyu beef, black dorris plum, mint chutney, fresh onion, chilli butter	26
KHORIKA PORK A rustic delicacy from Assam's tribal kitchens Slow cooked bbq pork belly, tandoori pineapple, spring onion, sesame seed, honey soy ketchup	22
LAHORI FISH FRY A Punjabi classic, originated from Lahore Fried fish fillets, coated in a spiced gram flour batter, ajwain, fenugreek, green chutney	28
PRAWN BALCHÃO A Goan specialty with our twist, zesty, tangy, spicy & aromatic Black tiger prawns, garlic, tomatoes, chilli, coconut, Balchão sauce	28
AFGHANI TAWA CHICKEN Inspired by the earthy flavors of Afghan cuisine Afghan spiced tandoori chicken, caramelised onion, green chilli, lemon, fenugreek, cashew creme	26
MALAI PASANDA A Mughlai classic, redefined Grass fed beef rump, caramelised onion, saffron cardamom infused ghee, almond, cashew malai creme sauce, chilli oil	28

We strive to provide a great dining experience, but our kitchen handles dairy, nuts, and other allergens. While we take precautions, cross-contamination is possible. Please inform us of any allergies or dietary needs we're happy to help!

GOAT

FROM INDIA, WITH LOVE

12 WYNDHAM STREET, AUCKLAND CBD, 09 3777414



mains

CHIKEN TITAR PUR A nostalgic favourite from my college days in West Delhi. Tandoori chicken on bone, boiled egg, lamb seekh kebab, makhni gravy, chilli oil	36
GOLMORICH MURGI Our take on this Bengal classic, highlights the region's love for bold yet balanced flavours Ghee tempered chicken thigh, crushed black pepper, caramelised onion, smoked cashew creme	36
NIZAMI DUM KA GOSHT A regal Hyderabadi delicacy, slow-cooked to perfection in true Nizami tradition. Slow cooked NZ spiced Lamb, sealed in dum w yogurt, browned onions, saffron, cashew, almonds	39
THE GOAT Champaran Meat - A traditional rustic Bihari classic from Champaran region Slow cooked goat meat marinated in aromatic spices, mustard oil, garlic, and green chillies	39
LAAL MAAS Our twist on this rich and fiery dish from the royal kitchens of Rajasthan Slow cooked Beef short rib, mathania chillies, garlic, whole spices, fried shallots, smoked ghee	38
CHINGRI MALAIKARI A classic from Kolkata's rich culinary tradition Whole black tiger prawns, green chilli, mustard, tomatoes, whole spices, jaggery, coconut milk	38
MEEN POLLICHATHU A cherished seafood specialty from the backwaters of Kerala. Banana leaf wrapped market fish, spiced coconut, curry leaves, kokum, chilli, tamarind, onion masala	39
MALWA DAAL a rustic, hearty lentil dish from the Malwa region of Madhya Pradesh Slow cooked Toor lentils tempered with ghee, garlic, cumin, Mathania chilies, hing & fresh coriander	26
DAAL MAKHNI India's favourite lentil delicacy from Punjabi cuisine Rich creamy slow cooked preparation of black lentils, tomatoes, kasuri butter	28
KASHMIRI DUM AALO A classic from the valleys of Kashmir Baby potatoes slow-cooked in a rich yogurt and chilli infused gravy, flavoured with Kashmiri spices	26
PANEER PYZA KI SABJI A hearty homage to the vibrant roadside dhabas of India Tandoori paneer, baby onion, green chilli, kadhai spices, makhani gravy, chilli infused desi ghee	32
RUBY KOFTA A royal Mughlai classic, reimagined Beetroot Koftas filled w paneer, golden raising, tomatoes saffron cashew gravy, candied almonds	32
BHARWAN ZUCCHINI A Punjabi-inspired take on stuffed vegetables Tandoori zucchini filled w spiced moong dal, coconut, onions, saag gravy, garlic chilli corn tadka	32
JALGAON BEGAN Our take on this Khandeshi specialty from Jalgaon, Maharashtra Whole smoked tandoori eggplant, pickled onions, fiery green chilli fresh herbs Thecha chutney	32

bread

Tandoori Roti	6
Garlic Naan	7
Butter Naan	7
Chilli Varki Parantha	8
Laccha Parantha	7
Ajwaini Tawa Parantha	7
G/F Missi Roti	7

sides

Circa Onion	5
Yogurt	6
Cucumber, Cumin Raita	9
Desi Salad	9
Chilli & Garlic Ki Sabji	9
Basmati Rice	5
Phodnicha Bhaat	9

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