

G U N P O W D E R

London · Lisboa

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

SMALL PLATES

	€
Bread (v) w/ Burnt Onion Butter (v)	2.5/4
Tomato Salad w/ Pickled Onion and Olive & Mustard Oil (v)	4.5
Algarve Oysters - Plain Oyster / Pickled Salad / Moilee & Caviar	2.5/3.5/3.5
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 Jonh Dory - Fish marinated in green chilli, garlic, Konkani spices and crispy fried	11
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 tomato sauce	9.5
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	9.5
Ambedi Grilled Stone Bass Fish w/ Green Coorgi Sauce - Stem ginger marinated fish with green herb sauce	14
Grilled Artichoke Hearts in Red Pepper Masala (v)	9.5

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	15
Grilled Barnsley Lamb Chop, Kashmiri Ghee Roast (per 100g)	14
Kalimirsch Grilled Turbot - Black pepper, turmeric and curry leaves marinated (250g)	27
Grilled Black Tiger Prawn w/ Roasted Garlic & Tomato Dressing - Just like Goa (450g)	28
Mussels Butter Garlic Sauce (350g) - Mussels cooked in garlic and kokum with a hint of heat	17
Tandoori Sea Bream w/ Gunpowder Salad	26

PULAO / RICE

Seafood Pulao - Basmati rice cooked with seafood from Algarve in biryani spices	22
Chickpea Pulao (v) - Malabar-influenced rice dish cooked with chickpeas and turmeric	18
Steamed Rice (v)	4

DESSERTS

Old Monk Rum Bread & Butter Pudding - An old Parsi favourite made with Indian rum and served with custard	7
Chocolate Cinnamon Ganache, Olive Oil Ice Cream	7
Passion Fruit Sorbet	3.5

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Petiscos Indianos (recomendamos 2-3 por pessoa)

ENTRADAS

	€
Pão (v) c/ Manteiga de Cebola Caramelizada (v)	2.5/4
Salada de Tomate com Pickle de Cebola, Azeite e Óleo de Mostarda (v)	4.5
Ostras do Algarve: Simples / Salada de Pickle / Moilee & Caviar	2.5/3.5/3.5
Pakoras de Feijão Verde (v) - Tempura de feijão verde com farinha de grão	5
Croquetes de Atum com Moilee (2pcs) - Snack de influência goesa	5
Tosta de Camarão CPC - Mini tostas de camarão fritas	8
Gunpowder Chaat (v) - Batata à murro coberta com iogurte, tamarindo e grão negro	9
Caranguejo de Casca Mole Karwari - Caranguejo de casa mole frito e coberto com molho goês	18
Peixe Galo Frito Konkani - Pedacos de peixe marinado e frito com farinha de arroz	11
Lulas Goesas - Salteado de lulas ao estilo da costa goesa	11
Mustard Malai Broccoli (v) - Brócolo marinado e grelhado inteiro servido sobre caril rico de tomate	9.5
Pato Chettinad com Oothappam - Crepe de farinha de arroz recheado com estufado de pato, servido com pickle de cenoura	9.5
Donute de Borrego - Trougha de borrego coberta de vermicelli crocante	8
Frango Tandoori - Peito de frango marinado em especiarias tandoori servido com salada coleslaw da casa	9.5
Corvina com Molho Coorgi - Filete de corvina marinado e grelhado servido sobre caril de coentros	14
Coração de Alcachofra Grelhado em Masala de Pimenta Vermelha (v)	9.5

PRATOS PARA PARTILHAR

Kerala Beef Pepper Fry - Alcatra e vazio cozinhadas com folhas de caril, coco e cebolas	19
Porco Crocante de Nagaland - Porco Alentejano salteado e glaceado com tamarindo	15
Borrego Grelhado com Kashmiri Ghee (por 100g)	14
Pregado Kalimirch - Peixe marinado com curcuma, pimento e folhas de caril (250g)	27
Camarão Tigre Grelhado com Alho Assado e Tomate (450g)	28
Mexilhão com Manteiga de Alho (350g)	17
Dourada Tandoori com Salada Gunpowder	26

PULAO | ARROZ

Pulao de Marisco - Arroz basmati cozinhado em caldo byriani, servido com marisco do Algarve	22
Pulao de Grão (v) - Arroz cozinhado com caldo de curcuma e grão ao estilo da Costa do Malabar	18
Arroz Basmati (v)	4

SOBREMESAS

Pudim de Pão e Manteiga e Rum Old Monk - Sobremesa Parsi com Rum Indiano e creme inglês	7
Tartelete de Ganache de Chocolate, Canela e Gelado de Azeite	7
Sorvete de Maracujá	3.5