

WELCOME TO LITTLE ANDAMAN

LITTLE ANDAMAN IS A SMALL ISLAND BELONGING TO THE ANDAMAN AND NICOBAR ISLANDS, AN ARCHIPELAGO IN THE BAY OF BENGAL. THESE ISLANDS ARE FAR AWAY FROM MAINLAND INDIA, AND THEREFORE ILLUSTRATED IN THEIR CULINARY OFFER, WHICH IS FAR FROM THE TYPICAL INDIAN CUISINE YOU MIGHT FIND HERE IN BARCELONA.

IN THIS MENU YOU CAN FIND A SELECTION OF TAPAS STYLED DISHES FROM THE COASTAL PROVINCES OF INDIA: GUJARAT, MAHARASHTRA, GOA, KARNATAKA, KERALA, TAMIL NADU, ANDHRA PRADESH, ODISHA AND WEST BENGAL. THE CUISINE OF THESE PROVINCES IS CHARACTERIZED BY DIFFERENT INGREDIENTS AND TECHNIQUES. IT IS A LIGHT, AND FRESH CUISINE, DOMINATED BY SEAFOOD, RICE AND COCONUT WITH MANY VEGETARIAN AND VEGAN OPTIONS.

TO ACCOMPANY THIS CUISINE WE OFFER A WIDE SELECTION OF HOMEMADE DRINKS AND COCKTAILS.

PLEASE INDULGE
AND ENJOY.

**LITTLE
ANDAMAN**

BITES (INDIAN TAPAS)

RECOMMENDED 2 DISHES PER PERSON

PRAWN SKEWERS 2PCS

SEASONED WITH MUSTARD
AND FIVE SPICE MIX
7,90

BAKED WHITE FISH IN BANANA LEAF

MARINATED WITH TAMARIND
AND CANE SUGAR
12,20

SPICED DUSTED SCALLOPS

WITH TOMATO CHUTNEY, APPLE
AND CORIANDER SALAD
12,30

TANDOORI OCTOPUS

SERVED WITH POTATO DUMPLINGS
AND BEETROOT DIP
11,70

CHICKEN AND PINEAPPLE SKEWERS

2PCS
CHUNKY AND MILDLY SPICED
7,90

CHICKEN 65

SPICY CRUNCHY FRIED CHICKEN BITES
WITH CURRY LEAVES AND SPICES
6,90

PULLED LAMB WRAP 1PCS

WITH YOGHURT SAUCE, CHUTNEY AND
A CRUNCHY SALAD
4,50

VADA PAV

SPICED POTATO PATTY SLIDERS.
SERVED WITH GREEN MINT
AND CORIANDER SAUCE,
GARLIC PEANUT CRUMBLE
5,80

CHOWRINGHEE CROQUETTES 2PCS

BEETROOT MUSHROOM AND CARROT
CUTLETS WITH A SIDE OF
PEANUT CHUTNEY **VEGAN**
5,20

INDIA'S VERSION OF NACHOS

VEGAN OPTION
ASSORTED RICE AND LENTIL CRISPS
SERVED WITH THE CHEF'S FAVOURITE
DIPS AND CHUTNEYS
7,50

COCO VEGGIE STIR FRY **VEGAN**

CARROT, BEANS AND COCONUT
SERVED IN A RICE CREPE
7,50

PODI IDLI 7PCS **VEGAN**

STEAMED SAVOURY RICE CAKE
TOSSED WITH PODI SPICE. SERVED WITH
A MENAGE-A-TROIS OF DIPS
7,00

DHOKLA **VEGAN**

STEAMED CHICKPEAFLOUR CAKES ON
GREENS. TOPEED WITH TOASTED PUMPKIN
AND CHIA SEEDS. WITH SWEET MUSTARD
TEMPERING
6,20

SWEET POTATO MASH SKEWERS 2PCS **VEGAN**

MILDLY SPICED AND CRISPY PANKO
CRUMBED, SERVED WITH CHUTNEY
5,90

MASALA UTTAPPAM **VEGAN**

INDIAN RICEFLOUR PANCAKE
WITH TOMATO CHUTNEY
6,70

OUR STUFFED NAANS (KULCHAS)

BUTTER CHICKEN NAAN

A CLASSIC FILLING
4,70

BLUE CHEESE NAAN

WITH ROCKET LEAVES
4,50

MUSHROOM TOPPING NAAN **VEGAN**

AROMATIZED WITH TRUFFLE
4,50

INDIAN "PAN CON TOMATE" **VEGAN**

SUNDRIED TOMATO DRESSING WITH AN OIL
DRIZZLE
4,20

SMALL PLATES

RECOMMENDED 1DISH PER PERSON

SEAFOOD AND COCONUT CURRY *
WITH WHITE FISH, MUSSELS,
SQUID AND PRAWNS
13,70

GIANT SCARLET SHRIMPS WITH GARLIC
ANDAMAN STYLE.
WITHSCALLIONS,AND CORIANDER
18,50

KERALA BOATMANS' FISH CURRY
SPICY
SPICED FISH STEW FLAVOURED
WITH TAMARIND
10,50

CHICKEN CHETTINAD SPICY
SPECIALTY FROM TAMIL NADU
(SOUTH INDIA) SERVED WITH A
FLAKY BREAD(PARATHA)
VEGETARIAN OPTION (ON REQUEST)
10,90

KONKAN CHICKEN CURRY*
TOMATO AND COCONUT CURRY
KONKAN STYLE
9,20

TANDOORI NEW ZEALAND
LAMB CHOPS
WITH SPICED POTATO TARTAR
AND GREEN CHUTNEY
14,50

SPICED LAMB SORPOTEL*
FROM GOA.SERVED WITH GOAN POI BREAD
10,90

ANDHRA VEGETABLE CURRY* VEGAN
SERVED WITH RICE
9,70

SOUTHERN VEG KURMA*
VEGAN
SERVED WITH MANGALORIAN IDLI
9,50

SAUTEÉD WILD MUSHROOMS* VEGAN
WITH TOMATO, ONION AND TAMARIND
KERALA STYLE.
8,50

*SPICY OPTION ON REQUEST

NEW DAILY MENU
WORKING DAYS
FROM 1PM TO 4 PM



ON THE SIDE

STEAMED BASMATI RICE
2,70

VEGAN YELLOW TADKA DAL*
TEMPERED YELLOW LENTILS
4,00

VEGAN GOAN POI BREAD
HEALTHY FRESHLY BAKED BREAD
FROM GOA WITH BRAN AND WHOLE WHEAT
2.40

VEGAN OPTION NAAN
MADE TO ORDER BREAD FROM OUR CLAY OVEN
2,60

VEGAN APPAM
FERMENTED RICE PAN CREPE
2,90

EXTRA SAUCES
1.20

TASTING MENUS

- *our special selection of different flavours* •
Price per person / minimum 2 people

TASTING MENU VEGGIE 27

- BEETROOT MUSHROOM AND CARROT CUTLETS
- PODI IDLI (STEAMED SAUVORY RICE CAKE)
 - VADA PAV
 - MUSHROOM TOPPING NAAN
- COCO AND VEGGIE STIR FRY
- SAUTEÉD WILD MUSHROOMS
- TADKA DAL (TEMPERED YELLOW LENTILS)
 - STEAMED BASMATI RICE AND NAAN
- DESSERT OF YOUR CHOICE

TASTING MENU LITTLE 27

- CHICKEN AND PINEAPPLE SKEWER
- BEETROOT MUSHROOM AND CARROT CUTLETS
 - PULLED LAMB WRAP
 - BUTTER CHICKEN NAAN
- CHICKEN CURRY - KONKAN STYLE
 - BAKED FISH IN BANANA LEAF
- TADKA DAL (TEMPERED YELLOW LENTILS)
 - STEAMED BASMATI RICE AND NAAN
- DESSERT OF YOUR CHOICE

TASTING MENU ANDAMAN 32

- CHICKEN 65
 - PULLED LAMB WRAP
 - BLUE CHEESE NAAN
 - TANDOORI OCTOPUS
- SEAFOOD AND COCONUT CURRY
- CHICKEN CURRY KONKAN STYLE
- TADKA DAL (TEMPERED YELLOW LENTILS)
 - STEAMED BASMATI RICE AND NAAN
- DESSERT OF YOUR CHOICE