

Little Andaman is a new Indian bar and restaurant, a pioneering offer for Indian food lovers and modern palates. Inspired by the island's name, we offer a light and healthy gastronomic approach, far from typical Indian cuisine. In our menu you will find a selection of fresh tapas, dominated by seafood, coastal fruits such as coconut and always with vegetarian and vegan options













VEGETARIAN OPTION AVAILABLE

# CAR NICOBAR MENU

€55 price per person (minimum 10 people) includes: 1 bottle of wine for every 3 people, water, beer and 1 glass of cava (sparkling wine) with desserts.

ADD A COCKTAIL FOR  $\in 8$  MARGARITA, MUMBAI MULE OR ANDAMAN PASSION

### **STARTERS**

CHOWRINGHEE CROQUETTES BEETROOT, MUSHROOMS AND CARROT WITH PEANUT SAUCE TAMARIND CHICKEN SPICED CRUNCHY CHICKEN BITES PULLED LAMB WRAP WITH YOGURT SAUCE, CHUTNEYS AND CRISPY SALAD THE INDIAN VERSION OF NACHOS CRISPY RICE AND LENTIL CHIPS WITH CHEF'S FAVORITE SAUCES AND CHUTNEYS

MAIN DISHES (TO SHARE)

LIGHT SALMON AND COCONUT CURRY SERVED WITH LEMON RICE AND PAPADUM KORI GASSI COCONUT AND TAMARIND CHICKEN CURRY. MANGALORE SPECIALTY PAPPU CHARU ANDHRA STYLE LENTILS NAAN FRESHLY MADE BREAD IN OUR TANDOOR STEAMED BASMATI RICE

DESSERTS (ONE TO CHOOSE)

MANGO CHEESE CAKE GAJAR KA HALWA VEGAN CHOCOLATE CAKE



VEGETARIAN OPTION AVAILABLE

# MENU COCO CHANEL

65€ PRICE PER PERSON (MINIMUM 10 PEOPLE) INCLUDES: 1 BOTTLE OF WINE FOR EVERY 3 PEOPLE, WATER, BEER AND 1 GLASS OF CAVA (SPARKLING WINE) WITH DESSERTS.

ADD A COCKTAIL FOR 8€ MARGARITA, MUMBAI MULE OR ANDAMAN PASSION

### **STARTERS**

PULLED LAMB WRAP
WITH YOGURT SAUCE, CHUTNEYS AND CRISPY SALAD

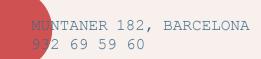
PRAWN BALCHAO
GOA PICKLED PRAWN IN WHEAT PARCELS
CHOWRINGHEE CROQUETTES
BEETROOT, MUSHROOMS AND CARROT WITH PEANUT SAUCE
THE INDIAN VERSION OF NACHOS
CRISPY RICE AND LENTIL CHIPS WITH CHEF'S FAVORITE SAUCES AND CHUTNEYS
TAMARIND CHICKEN
SPICED CRUNCHY CHICKEN BITES

### MAIN DISHES (TO SHARE)

FISH KEMPU BEZULE CRUNCHY AND TOSSED WITH SMOKED CHILI, PICKLED ONIONS AND CASHEW NUTS SPICED LAMB SORPOTEL GOA SPECIALITY SERVED WITH MULTIGRAIN POI BREAD KORI GASSI COCONUT AND TAMARIND CHICKEN CURRY FROM MANGALORE NAAN MADE TO ORDER BREAD FROM OUR CLAY OVEN STEAMED BASMATI RICE

**DESSERTS** (ONE TO CHOOSE)

MANGO CHEESE CAKE GAJAR KA HALWA VEGAN KULFI THE INDIAN VERSION OF ICE CREAM, WITH PISTACHIO AND CARDAMOM





OPCIÓN VEGETARIANA BAJO PETICIÓN

## MENU SENTINEL

70€ PRICE PER PERSON (MINIMUM 10 PEOPLE) INCLUDES: 1 BOTTLE OF WINE FOR EVERY 3 PEOPLE, WATER, +BEER AND 1 GLASS OF CAVA (SPARKLING WINE) WITH DESSERTS.

ADD A COCKTAIL FOR 8€ MARGARITA, MUMBAI MULE OR ANDAMAN PASSION

### **STARTERS**

Pulled LAMB WRAP
WITH YOGURT SAUCE, CHUTNEYS AND CRISPY SALAD
CHOWRINGHEE CROQUETTES
BEETROOT, MUSHROOMS AND CARROT WITH PEANUT SAUCE
THE INDIAN VERSION OF NACHOS
CRISPY RICE AND LENTIL CHIPS WITH CHEF'S FAVORITE SAUCES AND CHUTNEYS
TANDOORI OCTOPUS
SERVED WITH PARIS MASH AND CILANTRO MAYONNAISE
PRAWN PEPPER FRY
CRUNCHY PRAWN SEASONED WITH CURRY LEAVES AND SPICES

## MAIN DISHES (TO SHARE)

GIANT SHRIMPS AND MUSSELS WITH GARLIC STEAMED ANDAMAN STYLE WITH SPRING ONIONS AND CORIANDER TANDOORI LAMB CHOPS SERVED WITH COCONUT BEANS KORI GASSI COCONUT AND TAMARIND CHICKEN CURRY FROM MANGALORE NAAN MADE TO ORDER BREAD FROM OUR CLAY OVEN STEAMED BASMATI RICE

DESSERTS (ONE TO CHOOSE)

MANGO CHEESECAKE PATISHAPTA VEGAN KULFI THE INDIAN VERSION OF ICE CREAM, WITH PISTACHIO AND CARDAMOM

MUNTANER 182, BARCELONA 2 69 59 60



# CONDITIONS

Dear Client,

Below you will find some simple conditions that make the organization of dinners and group meals smooth.

#### MINIMUM GROUP

The attached menus are valid for groups of at least 10 people. If there are less than 10 of you, you can dine a la carte or choose one of the delicious tasting menus on the card.

#### RESERVATION DATE

To make a firm reservation for your group it will be necessary to pay 50% of the total amount. Until then the date will not be reserved. The rest will be paid on the day of dinner/lunch.

#### CANCELLATION POLICY

Regarding cancellation we have only 2 rules:

1\_ Canceling up to 7 days before the event we will refund the total amount of the payment and deposit. Canceling later will result in the loss of the payment and deposit paid.

2\_ **Up to 3 days before** the event (72 hours) you can modify the final number of diners. From that moment on, the reservation will be considered closed and you will be charged according to the number initially agreed upon, or more if there is any addition.

Also up to 3 days before the event you can choose how many diners will prefer a vegetarian version of our menu.

For any other clarification you need or to make the reservation, please call our operations manager Sanjay at number 677 160 720.

We hope to see you soon in Little Andaman.

