

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 THAT IS
REFLECTED 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, GLUTEN FREE
AND VEGAN OPTIONS.

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

PLEASE INDULGE
AND ENJOY.

BITES (INDIAN TAPAS)

RECOMMENDED 2 DISHES PER PERSON

FISH KEMPU BEZULE



CRUNCHY AND TOSSED WITH SMOKED CHILLI, PICKLED ONION AND CASHEW NUTS
12,50

PRAWN BALCHAO



GOAN PICKLED PRAWN IN WHEAT PARCELS
9,00

SCALLOPS 2PCS



GRILLED WITH SPICES, TOMATO RELISH, APPLE AND CORIANDER SALAD
12,00

PEPPER CRABS 1PCS

SHELLED CRAB IN TEMPURA, TOMATO CHUTNEY AND SALAD
7,50

TANDOORI OCTOPUS



SERVED WITH PARIS MASH AND CILANTRO MAYONNAISE
12,00

CHICKEN SKEWERS



WITH PINEAPPLE CHIMICHURRI
8,00

TAMARIND CHICKEN



SPICED CRUNCHY CHICKEN BITES
8,50

PULLED LAMB WRAP

WITH YOGHURT SAUCE, CHUTNEYS AND A CRUNCHY SALAD
5,20

INDIA'S VERSION OF NACHOS



VEGAN OPTION AVAILABLE

RICE CRISPS SERVED WITH CHEF'S FAVOURITE DIPS AND CHUTNEYS
8,50

VADA PAV VEGAN

SPICED POTATO PATTY SLIDERS. SERVED WITH MINT CHUTNEY, GARLIC PEANUT CRUMBLE
6,20

CHOWRINGHEE CROQUETTES 2PCS VEGAN

BETROOT AND CARROT CUTLETS WITH A SIDE OF PEANUT CHUTNEY
5,20

PODI IDLI 7PCS VEGAN



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

KOLKATA GHUGNI CHAAT



KOLKATA STREET DELIGHT WITH PEA AND TAMARIND SERVED WITH BUCKWHEAT CRISPS AND PICKLED ONION
8,00

SWEET POTATO MASH SKEWERS 2PCS VEGAN

MILDLY SPICED AND CRISPY PANKO CRUMBED, SERVED WITH CHUTNEY
6,50

COCO VEGGIE STIR FRY VEGAN



CARROT, BEANS AND COCONUT SERVED IN A RICE CREPE
8,00

MASALA UTTAPPAM VEGAN



INDIAN RICE FLOUR PANCAKES WITH TOMATO CHUTNEY
7,00

OUR LOADED NAANS (KULCHAS)

BUTTER CHICKEN NAAN

A CLASSIC FILLING
5,00

BENGALI SPICED GREEN



PEAS NAAN

WITH PARMESAN
4,70

MUSHROOM TOPPING NAAN VEGAN

AROMATIZED WITH TRUFFLE
5,00

STRACCIATELLA NAAN

WITH SWEET TOMATO RAISIN CHUTNEY
6,50

SMALL PLATES

RECOMMENDED 1 DISH PER PERSON

SALMON AND COCONUT CURRY*



SERVED WITH LEMON RICE
AND PAPADUM

14,50

GIANT SHRIMPS AND MUSSELS WITH GARLIC



STEAMED ANDAMAN STYLE WITH SPRING
ONIONS AND CORIANDER

14,00

KERALA BOATMANS' FISH CURRY



SPICY

SPICED FISH STEW FLAVOURED
WITH TAMARIND

14,00

CHICKEN CHETTINAD **SPICY**

VEGAN OPTION AVAILABLE

SPECIALTY FROM TAMIL NADU
(SOUTH INDIA) SERVED WITH A
FLAKY BREAD (PARATHA)

12,00

KORI GASSI



COCONUT AND TAMARIND
CHICKEN CURRY FROM MANGALORE

10,50

NEW ZEALAND LAMB CHOPS IN TANDOOR



SERVED WITH COCONUT BEANS

16,00

SPICED LAMB SORPOTEL*

GOA SPECIALITY SERVED WITH
MULTIGRAIN POI BREAD

13,00

CHEERA CURRY **VEGAN**



SPINACH AND COCONUT CURRY WITH SOYA
DUMPLINGS

11,00

VEGETABLE STEW **VEGAN**



KERALA'S SIGNATURE DISH SEASONAL
VEGETABLES IN AN AROMATIC
COCONUT SAUCE

11,00

SAUTEÉD WILD MUSHROOMS* **VEGAN**



WITH TOMATO, ONION AND TAMARIND

11,00

NEW DAILY MENU

FROM MONDAY
TO FRIDAY FROM
1PM TO 4 PM
FROM 12 €



ON THE SIDE

RICE



STEAMED BASMATI

3,50

LEMON RICE



RICE FLAVORED WITH CURRY LEAVES
PEANUTS AND CASHEW NUTS

4,30

PAPPU CHARU* **VEGAN**



ANDHRA STYLE LENTILS

6,00

GOA-POI BREAD **VEGAN**

MULTIGRAIN BREAD MADE A LA MINUTE

3,00

NAAN

VEGAN OPTION AVAILABLE

MADE TO ORDER BREAD FROM OUR CLAY OVEN

3,20

APPAM **VEGAN**



FERMENTED RICE PAN CREPE

3,40

BEST DISH WINNER 2022

* **SPICY OPTION ON REQUEST**



GLUTEN FREE

TASTING MENUS

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

TASTING MENU VEGGIE 33,00 VEGAN OPTION AVAILABLE

- BEETROOT MUSHROOM AND CARROT CUTLETS
 - PODI IDLI
 - VADA PAV
- STRACCIATELLA NAAN
- CHEERA CURRY
- SAUTEED WILD MUSHROOMS
- PAPPU CHARU
- BASMATI RICE AND NAAN
- DESSERT OF YOUR CHOICE

TASTING MENU LITTLE 32,00

- CHICKEN SKEWERS
- BEETROOT MUSHROOM AND CARROT CUTLETS
 - PULLED LAMB WRAP
 - BUTTER CHICKEN NAAN
- KORI GASSI MANGALORE STYLE
 - FISH KEMPU BEZULE
- PAPPU CHARU
- BASMATI RICE AND NAAN
- DESSERT OF YOUR CHOICE

TASTING MENU ANDAMAN 36,00

- TAMARIND CHICKEN
- PULLED LAMB WRAP
- BENGALI SPICED GREEN PEAS NAAN
 - TANDOORI OCTOPUS
- SALMON AND COCONUT CURRY
- KORI GASSI MANGALORE STYLE
- PAPPU CHARU
- BASMATI RICE AND NAAN
- DESSERT OF YOUR CHOICE