



Viva Goa Indian Cuisine

Menu Prices — August 22, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Appetizers	
ITEM	PRICE
Vegetarian Samosas (2 pcs.) Two pieces of vegetarian samosas.	\$6.99
Chicken Lollipops Tender chicken drumsticks in a flavorful Indian-inspired appetizer.	\$12.99
Vegetarian Pakoras Mixed vegetable batter fried. Vegetarian.	\$6.99
Prawns Masala Fry	\$16.99
Paneer Pakoras (Vegetarian) Vegetarian.	\$9.99
Calamari Tender rings of squid, a flavorful appetizer.	\$15.99
Fish Cutlets Crispy fish patties served as a delicious appetizer.	\$11.99

Soups and Salads	
ITEM	PRICE
Mulgatawni Soup Delicately blended spiced lentil soup.	\$6.99
Goan Macroni Soup Macaroni boiled with Goan homemade vegetable broth.	\$6.99
Goan Salad Salad with cabbage, carrots, and bell peppers.	\$6.99
Green Salad Mixed green salad with homemade dressing.	\$5.99

Goan Seafood Delights	
ITEM	PRICE
Prawn Curry Prawns cooked in a traditional curry made with fresh coconut, herbs, and spices.	\$18.99
Rechardo Pomfret(Fish with bone) Pomfret stuffed with red masala paste and shallow fried	\$20.99
Fish Xacuti Traditional curry of Goa made with fresh coconut, red chillies, poppy seeds and spices.	\$18.99
Fish Ambot Tik Fish in a sour and spicy sauce cooked with onion, tomato, dry chili, ginger-garlic, tamarind, and spices.	\$18.99
Prawn Korma Prawns cooked in a mild creamy sauce of cashew onion, tomato, and spices.	\$18.99
Fish Masala fry Fish shallow fried in a blend of spices and served with Goan salad	\$20.99
Fish Curry Fish cooked in a traditional curry made with fresh coconut, herbs, and spices.	\$18.99
Prawns Saagwala Prawns cooked with fresh spinach, herbs and spices.	\$18.99

ITEM	PRICE
Prawn Xacuti Traditional curry of Goa made with fresh coconut, red chillies, poppy seeds and spices.	\$18.99
Prawn Ambot Tik Prawn in a sour and spicy sauce cooked with onion, tomato, dry chili, ginger-garlic, tamarind, and spices.	\$18.99
Prawn Masala Prawn cooked with onion, tomato, ginger, coriander, and spices.	\$18.99
Fish Masala Flavorful fish in a rich, aromatic masala sauce.	\$18.99

Vindaloo

ITEM	PRICE
Lamb Vindaloo Tender lamb in a rich, spicy curry sauce.	\$18.99
Chicken Vindaloo Spicy curry dish made with marinated chicken in a rich tomato-based sauce.	\$16.99
Pork Sorpotel Pork meat cooked with garlic, ginger, red chillies, vinegar and spices.	\$17.00
Prawn Vindaloo Spicy prawns in a rich, tangy tomato-based curry.	\$18.99
Bengan Vindaloo Cubes of eggplant cooked in a sauce of, ginger, garlic with potatoes. Made with cardamon, fenugreek, cinnamon, black pep...	\$14.99

Tandoori Sizzlers

ITEM	PRICE
Tandoori Chicken	\$17.99
Pesto Paneer Tikka Homemade cheese marinated with presto and spices.	\$19.99
Tandoori Fish Fish marinated with house spices cooked in clay oven.	\$20.99
Prawn Platter Shrimp marinated with house spices and cooked in clay oven.	\$20.99
Chicken Tikka Chicken breast marinated in yogurt, herbs and spices, and cooked in clay oven.	\$17.99

Chicken Delights

ITEM	PRICE
Chicken Tikka Masala Oven roasted chicken breast cooked with tomato and onion base creamy sauce.	\$16.99
Butter Chicken Tandoori chicken cooked with a blended mild tomato and onion base creamy sauce.	\$16.99
Chicken Xacuti Traditional curry Goa, cooked with fresh coconut and spices, white poppy seeds, and red dried chillies.	\$16.99
Chicken Korma Chicken cooked with mild creamy sauce made with cashew nut, onion, tomato, and spices.	\$16.99

ITEM	PRICE
Chicken 65 Chicken cooked with curry leaves, bell pepper, onion garlic, ginger, and Goan spices.	\$16.99
Goan Chicken Masala Chicken cooked with onion, tomato, ginger, garlic coriander, herbs and spices.	\$16.99
Chicken Saag Chicken breast cooked with fresh spinach, herbs and a blend of cardamom, and cloves.	\$16.99
Chicken Korma (Chicken Delights) Tender chicken simmered in a rich, creamy sauce with aromatic spices for a delightful taste experience.	\$16.99
Karahi Chicken Chicken cooked with onion, tomato, ginger, garlic, green, bell pepper, and coriander.	\$16.99
Lamb Delights	

ITEM	PRICE
Rogan Josh Classic North Indian curry cooked with onion, tomato, ginger, herbs, and freshly ground spices.	\$18.99
Lamb Korma Lamb cooked with mild creamy sauce made with cashew nut, onion, tomato, and spices.	\$18.99
Lamb Xacuti Traditional curry of Goa, cooked with fresh coconut and spices, white poppy seeds, and red dried chilies.	\$18.99
Goan Lamb Masala Lamb and onions, tomato, garlic, ginger, and a variety of spices.	\$18.99
Dal Ghosh Lamb cooked with yellow lentils, herbs, and spices.	\$18.99
Lamb Saag Boneless lamb cooked with fresh spinach, herbs, and a blend of cardamom and cloves.	\$18.99
Lamb Kheema Grounded lamb cooked with garlic, ginger, onions, tomatos and other spices.	\$18.99
Lamb Bhuna Lamb cooked with onion and a blend of herbs and spices.	\$18.99

Vegetable Delights	
ITEM	PRICE
Paneer Tikka Masala (Vegetarian) House made cheese cooked in tomato, onion base creamy sauce. Vegetarian.	\$14.99
Saag Paneer (Vegetarian) Homemade cheese, cooked with freshly ground spinach, herbs, and spices. Vegetarian.	\$14.99
Navrattan Korma (Vegetarian) Mixed vegetable cooked with mild creamy sauce, made with cashew, onion, and tomato. Vegetarian.	\$14.99
Bengan Bartha (Vegetarian) Baked and mashed eggplant cooked with onion, tomato, ginger, garlic, and mild spices. Vegetarian.	\$14.99
Channa Masala (Vegetarian) Garbanzo beans cooked with onion, tomato, fresh herbs, and spices. Vegetarian.	\$14.99
Malai Kofta (Vegetarian) Cheese and vegetable balls cooked in mild gravy. Vegetarian.	\$14.99
Vegetable Caldin (Vegetarian) An authentic Goan dish of vegetable cooked with coriander coconut juice, turmeric garlic, cumin seeds, and Goan spices....	\$14.99

ITEM	PRICE
Dal Makhni (Vegetarian) Black lentils mixd with kidney beans, simmered with tomato, onion, ginger, and spices. Vegetarian.	\$14.99
Dal Fry (Vegetarian) Yellow lentils seasoned in mild spices and cooked with garlic, ginger, and onions. Vegetarian.	\$14.99
Channa Xacuti (Vegetarian) Garbanzo and potatoes, cooked in traditional curry of Goa made with fresh coconut, red chilies, poppy seeds and spices....	\$14.99
Okra Masala (Vegetarian) Diced okra cooked with sliced onion, tomato, and spices. Vegetarian.	\$14.99
Aloo Mattar (Vegetarian) Potato cooked with green peas, onion, tomato, fresh herbs, and spices. Vegetarian.	\$14.99
Saag Aloo (Vegetarian) Homemade potato, cooked with freshly ground spinach, herbs, and spices. Vegetarian.	\$14.99
Aloo Gobhi (Vegetarian) Potato and cauliflower cooked with herbs and spices. Vegetarian.	\$14.99
Mattar Paneer (Vegetarian) Homemade cheese cooked with green peas, onion, tomato, fresh herbs, and spices. Vegetarian.	\$14.99
Mushroom Mattar (Vegetarian) Mushroom cooked with green peas, onion, tomato, fresh herbs, and spices. Vegetarian.	\$14.99
Bengan Vindaloo (Vegetable Delights) Eggplant cooked in sauce with garlic, ginger,red chilies and spices	\$14.99
Vegetable Caldin Cauliflower, Beans and Carrots cooked in a mild sauce of garlic, ginger, coconut milk & other spices.	\$14.99
Saag Channa (Vegetarian) Garbanzo beans, cooked with freshly ground spinach, herbs, and spices. Vegetarian.	\$14.99

Biryanis

ITEM	PRICE
Chicken Biryani Flavorful basmati rice cooked with chicken and spices.	\$19.99
Vegetable Biryani Vegetarian.	\$18.99
Prawn Biryani Savoury rice dish featuring prawns.	\$20.99
Lamb Biryani Aromatic basmati rice cooked with tender lamb and spices.	\$20.99

Side Orders

ITEM	PRICE
Rice Long grain Basmati rice.	\$3.00
Raita Whipped yogurt with shredded carrots and cucumber.	\$3.50
Papadums Crispy lentil crackers.	\$3.00
Brown Rice Flavorful and nutritious side dish made with whole grain rice.	\$3.50

ITEM	PRICE
Mango Chutney Sweet and tangy condiment made with mango.	\$3.50
Pickle Tangy and flavorful accompaniment to your meal.	\$3.50
Tandoori Breads	
ITEM	PRICE
Garlic Naan Naan topped with chopped garlic.	\$4.50
Naan White flour bread.	\$3.50
Roti Whole wheat traditional Indian bread.	\$3.50
Onion Naan Naan stuffed with onion and herbs.	\$4.50
Pesto Naan Naan topped with pesto.	\$4.50
Paratha Buttered whole wheat bread.	\$4.50
Paneer Paratha Wheat bread stuffed with homemade cheese.	\$5.50
Aloo Paratha Wheat bread stuffed with potato.	\$5.50
Kabuli Naan Naan stuffed with cherry, raisins, and nuts.	\$5.50
Desserts	
ITEM	PRICE
Gulab Jamun Milky ball fried and soaked in flavored syrup.	\$5.50
Bebinca Traditional Goan dessert made of refined flour, coconut milk, and egg yolk.	\$7.50
Kulfi Homemade ice cream. Mango or pistachio.	\$6.00
Rasmalai Soft patties of homemade cheese poached in condensed milk sauce.	\$6.50
Beverages	
ITEM	PRICE
Mango Lassi Creamy yogurt drink blended with sweet mango puree.	\$5.50
Sparkling Water Refreshing 330 ml sparkling water, perfect for a crisp, bubbly experience.	\$4.50
Ice Tea Refreshing and thirst-quenching tea served over ice.	\$3.50

ITEM	PRICE
Coke	\$3.50
Diet Coke	\$3.50
Sprite	\$3.50
Soft Drink	\$3.50
Indian Tea (Chai) Strong and aromatic black tea blend.	\$3.50
Lassi (Sweet Lassi) Traditional yogurt-based drink, smooth and refreshing.	\$10.00
Lassi (Salted Lassi) Traditional yogurt-based drink, smooth and refreshing.	\$10.00
Juice (Mango)	\$4.50
Juice (Orange)	\$9.00
Hot Tea	\$3.50
Coffee Rich and smooth beverage to start your day.	\$3.50
Clausthaler (Non Alcoholic) Non-alcoholic beer alternative with a crisp, refreshing taste.	\$8.00

Most Popular

ITEM	PRICE
Saag Paneer Creamy spinach curry with paneer cheese.	\$14.99