

SIDE DISHES

BOMBAY ALOO 6.50€ Classic potato curry served in a semi dry sauce with original flavours

 $AUBERGINE\ BHAJI\ 6.50{\ensuremath{\mathfrak{C}}}$ Aubergines cooked in tandoor then peeled & cooked in a semi spicy curry base

ALOO GOBI 6.50€ Potato and cauliflower curry served in semi dry sauce

> SAAG ALOO 6.50€ Spinach curry with potatoes & spices

TARKA DHAL 6.50€ Tasty lentils in a medium curry sauce

DHAL MUKHNI 7.50€ Lentil curry served in a semi thick sauce topped with butter

BHINDI BHAJI 7.50€ Lady fingers cooked with chopped onions & spices

CHANA MASALA 6.50€ Chickpeas cooked in a smooth tomato curry sauce with spices

MUSHROOM BHAJI 6.50€ Freshly slices mushroom curry with onions & spices

PALAK PANEER 7.50€ Fresh homemade Indian cheese on spinach curry

MALAI KOFTA 7.50€

MUTER PANNER 7.50€

NAAN & ROTI

PLAIN NAAN 2.50€ Naan bread slightly buttered on top

GARLIC NAAN 2.80€ Topped with garlic & coriander

KEEMA NAAN 3.50€ Filled with spiced minced meat

PESHWARI NAAN 3.50€ Filled with coconut, sultanas & sugar

> CHEESE NAAN 3.25€ Filled with gouda cheese

KULCHA NAAN 3.25€ Topped green and red peppers & a touch of green chilli GARLIC CHILLI NAAN 3.50€ Topped with garlic & chilli

GARLIC CHEESE NAAN 3.50€ Filled with cheese & topped with garlic

> BUTTER NAAN 2.95€ Naan bread with butter

CHEESE CHILLI NAAN 3.95€ Filled with cheese & green chilli

ALOO PARATHA 3.50€ Bread filled with mashed potatoes with spices & butter

TANDOORI ROTI 2.50€ Thin Indian bread cooked in the tandoori

CHAPATTI 2.00€ Thin pancake unleavened whole meal bread, cooked on a griddle



RICE

PILAU RICE 3.50€ Indian basmati rice with three colours flavoured onion, cinnamon, cloves & herbs

> ZEERA RICE 3.50€ Basmati rice with spices & cumin

LEMON RICE 3.75€ Basmati rice with fresh lemon & spices

KEEMA RICE 4.50€ Mince meat with peas and spices in basmati rice

COCONUT RICE 3.95€ Sweet basmati coconut rice served in special colours

> EGG RICE 3.90€ Egg fried rice

ONION RICE 3.50€ Basmati rice served with fried onion & spices

> GARLIC RICE 3.95€ Basmati rice with garlic & spices

MIX VEGETABLE RICE 3.95€ Stir fried mix vegetables in basmati rice

MUSHROOM RICE 3.95€ Stir fried mushrooms in basmati rice

PLAIN BOILED RICE 2.95€ Traditional white basmati rice

CURRY & SPICES 5.95€



KIDS MENU

French Fries 2,90€

icken Nugget with French Fries 3,95€

Fish Fingers and French Fries 4,45€

Pasta 4.95€

Omelette & chips 4.95€



Chicken Tikka Masala without

Spices (with Rice or Fries) 4,45€

Chicken Korma without Spices (with

Rice or Chips) 5,45€

Chicken Mango Spice Free (with Rice

or Chips) 5,45€

DESSERT

Kulfi Almendra 3.95€

Kulfi Pistacho 3.95€







MENU







APPETIZERS

PLAIN PAPADUM 0.75€ Thin Indian crispy cuisine. Pickle tray is recommended for dips

> SPICY PAPADUM 0.75€ Spicy thin Indian crispy cuisine.

TAMARIND SAUCE 0.75€ Bittersweet sauce from the fruit of Tamarind

> GARLIC SAUCE 0.75€ Spicy mayonnaise garlic sauce

CHILLI SAUCE 0.75€ Homemade hot chilli sauce with fresh chili

> PAPDUM WITH DIPS 0.75€ (2 waffers)



STARTERS

ONION BHAJI 3.75€ Spicy onion snack with onions & herbs in batter

VEGETABLE SAMOSA 3.95€ Filled with potatoes and peas. Golden fried

MEAT SAMOSA 4.25€ Filled with potatoes, peas & meat. Golden fried.

COLIFLOR PAKORA 2.95€ Coliflor marinated in chickpea flour, spicy & deep. Golden fried.

BENGAN PAKORA 2.95€ Egg plant marinated in chickpea flour, spicy & deep. Golden fried.

ALOO PAKORA 2.95€ Potato marinated in chickpea flour, spicy & deep. Golden fried.

> VEGETABLE PAKORA 3.75€ Spicy veg in a batter & deep. Golden fried.

CHICKEN PAKORA 3.95€ Marinated chicken pieces in a batter. Golden fried.

CHICKEN TIKKA 4.50€ Boneless chicken pieces marinated in a spicy yogurt.

LAMB TIKKA 4.95€ Boneless lamb pieces marinated in a spicy yogurt.

TANDOORI TANGDI 4.20€ Chicken legs marinated in spicy yogurt.

SHEEKH KEBAB 4.50€ Meat marinated in spicy masala & coriander.

KING PRAWN PURI 5.50€ Prawns with fresh ginger & garlic, deep fried in round bread.

LEMON KING PRAWN 5.25€ Prawns with fresh lemon red, green pepper & spices.

PUDINA TIKKA 4.50€ Marinated chicken pieces with fresh mint & Kus Kus.



CHICKEN CHAAT 3.75€ Chicken with chickpeas & spices

CURRY & SPICES 11.95€ Chicken tikka, pudina tikka, chicken pakora, sheekh kebab, veg pakora, onion bhaji.

> CHILLI PANEER 5.95€ Fresh homemade Indian cheese with sweet & sour taste.

HOUSE SPECIALS

MANGO CHICKEN 10.95€ Sweet flavour chicken with mango, cream & almond powder

> LEMON CHICKEN 10.95€ Cooked chicken with fresh lemon & spices

LAMB METHI 11.95€ Cooked lamb with methi (fenugreek) & spices

LAMB MUGHLAI 11.95€ Cooked lamb mughlai in a dense curry with eggs

GARLIC CHICKEN 10.95€ Typical Indian dish cooked with fresh garlic & spices

CHILLY PANEER 10.95€ Fresh Indian cheese sweet and sour with green, red chilli & onion

BUTTER CHICKEN 10.95€ Tandoori chicken cooked with butter almond & tomato



CURRYS

CHICKEN 8.95€ CHICKEN TIKKA 9.95€ LAMB 10.95€ LAMB TIKKA 11.95€ KING PRAWNS 12.95€ EGG 8,95€

MIXED VEGETABLES 7.50€ GOAT MEAT 10.95€ SOY MEAT 10.95€ PANEER 9.95€ CURRY & SPICES SPECIAL 13.95€

MASALA Mild flavour with dense cream & almonds

BADAMI PASANDA Chunks of lamb meat, cooked in aromatic tomato sauce & almonds

BALTI Curry with fresh tomatoes & green peppers DOPIAZA Made with extra onions, both cooked in the curry & as a garnish

BHUNA Made with chopped onions, roasted red and green peppers, coriander seeds, ginger, coriander & fenugreek leaves

BUTTER MASALA Rich and smooth gravy filled with delicious spices decorated with real butter

CURRY

Classic curry with fresh tomatoes with a smooth slightly spiced sauce decorated with corainder



DHANSAK Combined elements of presian & gujarati cuisine. Made with lentils, ginger, garlic & fresh coriander

> **JALFREZI** Distinguished by the chilli & green and red peppers freshly cut

JAIPURI Fresh mushroom and onions with a touch of coconut, ginger & coriander

KARAHI Prepared in a special cast iron skillet, this curry is turned brown with a touch of green chilli, ginger & coriander

KORMA This curry is mild and creamy flavoured, decorated with almond & coconut

PATHIA The Persian Pathia is a dish famous for its bittersweet flavour with mango & coconut

ROGAN JOSH A kashmiri aromatic dish cooked with tomatoes, ginger, garlic, coriander & a touch of cream

> SAAG A traditional punjabi thick spinach curry cooked with spices

SALONI A mild to medium curry with its original touch of coconut cream

BIRYANIS

CHICKEN 9.95€ CHICKEN TIKKA 10.95€ LAMB 11.25€ LAMB TIKKA 11.95€ KING PRAWNS 13.75€

MIXED VEGETABLES 8.95€ GOAT MEAT 11.95€ SOY MEAT 10.95€ PANEER 11.95€ CURRY & SPICES SPECIAL 13.95€



SIZZLERS

CHICKEN TIKKA SIZZLER 10.95€ Chicken marinated in spicy yogurt then cooked in the tandoori. Served with onions & lemon

> LAMB TIKKA SIZZLER 10.95€ Lamb marinated in spicy yogurt then cooked in the tandoori.

TANDOORI CHICKEN SIZZLER 11.95€ Chicken leg marinated in spicy red yogurt then cooked in the tandoori

> KING PRAWN SIZZLERS 12.95€ Spiced to perfections

TANDOORI MIX GRILL 12.95€ Mix of sheek kebab, lamb & chicken tikka, chicken leg & king prawn

CHICKEN TIKKA SHASHLIK 12.95€