



ENGLISH



# Red Chilies

AN INDIAN INDULGENCE

PUERTO COLÓN  
TENERIFE



We are a result of over 3 decades that our chef spent collecting and curating family recipes from all over india. Here is the one thing about the indian cuisine, once you get started, you won't want to stop! Using a variety of seasonings and spices, this is your place to experience the indian OOMPH!

The cuisine in india are as diverse as it's multi-ethnic culture. Every region has their own claim to fame dishes marked by the subtle use of spices and herbs. 1 country, 31 cuisines Given the diversity in soil, climates, ethnic groups etc , these cuisines vary substantially. Also indian food is heavily influenced by religions and traditions.

Our cuisine has shaped the history of international relations and influenced other cuisines across the world.

JOIN US TO AWAKEN YOUR TASTE BUDS. WE BRING THE WORLD TOGETHER.

## HEALTHY AND DIVERSE

Contrary to popular belief, Indian food is not just about curry, chilies, and oil. There is probably no other cuisine in the world that includes as many healthy and diverse vegetables and spices. If the worldwide popularity of butter chicken, rogan josh, vindaloo, and fish Amritsari is anything to go by, Indians know a thing or two about pleasing all plates.

Much like the rest of the world, main dishes are the stars of an Indian table. From meat-based dishes like biryani and laal maas (LAMB), to the classic vegetarian dishes like dal (LENTILS) and chana masala, there's something for everyone here. Of course, no meal is complete without a side of bread, and you'll love all the different types of Indian breads. Two of the most popular are chapatis and naan.

Indian dessert are a must too, so you can finish off your meal with melt-in-your-mouth pedas or syrupy rasgullas.

## SPICES

The use of spices, however, does not mean their use in vast amounts, nor does it mean that all Indian food is extremely hot and spicy. The dishes can be as hot or as mild as the individual chooses, since this is a matter of personal taste. If an individual wishes a more piquant flavor , then Indian pickles can be taken. If a particular preparation seems too hot, yogurt can be added to "put out the fire."

At your disposal, we have a well-balanced food menu, consisting in traditional and challenging chef suggestions.

## SOUP

**CREAM OF TOMATO SOUP** Based thick soup which is probably the first choice as an appetizer to be had before the meal, when we go outdoors. This is a popular winter recipe in India. 3,50€

**MIX VEGETABLE SOUP** Hot and spicy Soup that is sure to satiate you, meeting your nutrient requirements with a horde of veggies, and refreshing your palate with the peppery flavours of mint and coriander. 3,50€

**CHICKEN SOUP** Mildly flavored with indian spices and can be adjusted to suit your taste. Simmering various kinds of veggies like potatoes, corn, carrots, peas, pumpkin & mushrooms lend a unique aroma and taste to the soup. 4,50€

## WRAP & ROLL


**MUTTON KATHI ROLL**..... 9,00€


**CHICKEN SHAWARMA**..... 7,50€


**PANEER TIKKA KATHI ROLL**..... 7,50€


## STARTERS & GRAZING


### VEGETARIAN


 **SAMOSA** Green peas and potatoes are blended with classic Indian spices and made with a mixture of maida flour in vegetable oil, salt, and water. 3,95€


 **ONION PAKORA** Sliced onion added with a variety of herbs and spices in the gram flour batter - like crushed coriander seeds, red chilli powder. 3,50€


 **VEGETABLE CUTLET** A delectable combination of mashed potato and green vegetables, is a crisp outside, soft inside Indian potato snack. 4,95€

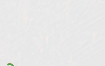
 **BHEL PURI** A very popular Mumbai street food snack made with puffed rice, puri, boiled potatoes, onions, various chutneys, herbs, ground spices and sev (fried gram flour vermicelli) 5,95€


 **DHAI PURI CHAAT** Another popular Mumbai street food. Made from deep fried puris which are stuffed with potatoes, moong sprouts, onions, chutneys and then topped with curds. 5,95€


 **PANEER PAKORA** A deep fried popular north Indian snack with a crispy outer layer of gram flour and soft and moist paneer from the inside. 4,95€

 **VEGETABLE PAKORA** Crispy fritters made with vegetables like onions, potatoes, gram flour, spices and herbs. 4,00€










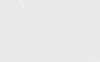


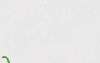
 **HARA BHARA KEBAB** A delicious starter snack made from spinach, potatoes and green peas. 4,95€

 **RAGDA PATTICE** One of the most popular Indian street food from state of Maharashtra and Gujarat. It consists of crispy potato patties (cakes) topped with white peas curry, sweet and spicy chutneys, onions, tomato, sev (crispy gram flour noodles), cilantro and spices. 4,50€

 **CHILLI PAKORA** Deep-fried fritters made with a bigger sized variety of green chillies, gram flour, herbs and spices. 3,50€

 **BOMBAY ALOO** A traditional Indian dish using potatoes as its main ingredient, that are boiled, fried and flavoured with a variety of spices. 7,50€

## NON - VEGETARIAN

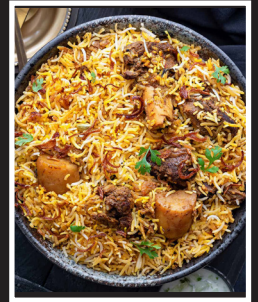
-  **CHICKEN SAMOSA** Spiced ground chicken with cilantro and green chiles. **4,95€**
-  **CHILLI CHICKEN DRY** A popular and delicious Hakka, Indian Chinese takeout dish, dry chilli chicken made with crispy chicken chunks and lightly tossed in a spicy chilli sauce. Packed full of amazing flavours from both worlds. **6,95€**
-  **BLACK PEPPER CHICKEN** Juicy tender chicken, crisp vegetables and a rich savory black pepper sauce. **6,95€**
-  **INDIAN PRAWN PAKORA** Marinated in muddled ginger, garlic, chilli and lemon juice. Once all the flavours infuse into the prawns they are dipped into a fragrant batter made with gram flour, cumin and coriander seeds and fried in hot oil. **6,50€**
-  **CHICKEN LOLLIPOP** Also known as Drums of Heaven, is a popular, spicy Indo-Chinese chicken recipe that is crispy on the outside and juicy, tender on the inside. **5,95€**
-  **FISH PAKORA** Crispy pakora made with codfish fillets and crispy homemade batter. One of the best Indian fish starters recipes that all kids and adults can enjoy. **5,95€**
-  **CHICKEN TIKKA** Rich blend of complimentary spices. Marinated boneless chicken pieces are put on skewers and baked in hot, tandoori clay ovens. The tandoori ovens give it a unique, barbecued taste. **5,50€**
-  **FISH TIKKA** Fingerlicking good, lemony, flavorful fish made using tandoori masala and yogurt. This recipe is made in the oven. **6,50€**
-  **LAMB TIKKA** Tender bites of lamb in a richly spiced marinade cooked under a fiercely hot broiler or grill to emulate a tandoor oven. **5,95€**
-  **RESHMI KEBAB** Reshmi is an Indian word that means "silk." This is an apt description for these silky-textured, delicious chicken or lamb kebabs that are a traditional Mughlai dish prepared in India. Reshmi kebab gets its name from the juicy succulence of the meat added to the skewers. The meat gets this texture thanks to the marinade in which it is soaked. **6,50€**
-  **GREEN CHILLI PRAWNS** Flavoured with fresh green chillies and Indian spices. A perfect Indian snack served hot with thinly sliced onions and lemon juice dribbled on them. **5,95€**
-  **CHAPLI KEBAB LAMB** Made from ground lamb mince infused with some flavorful spices and some handy vegetables. They are given a flat disc shape resembling a Patty. Served with amazing homemade chutney/sauce. **6,95€**
-  **NAMKEEN MUTTON (LAMB)** Also known as Peshawari Namkeen Gosht or Namak Gosht is a simple goat meat stew with Afghan/Pakistani roots. This Namkeen Gosht will blow your mind. **8,50€**

VEGETARIAN SELECTION

**MUTTER PANEER** A popular Indian Curry dish made with green peas and Indian cottage cheese, It's incredibly flavorful thanks to the vibrant, spicy onion-tomato gravy. **8,50€**



**MUSHROOM PEAS MASALA** Mushroom Matar, or mushrooms and peas in a creamy onion, tomato and cashew sauce, is a staple of Indian restaurant menus. The sauce for this Mushroom Matar is dreamy: it is not just creamy and smooth, it has complex notes from the cayenne, garam masala, onions, and tomatoes. One bite and you'll be begging for more. **8,50€**

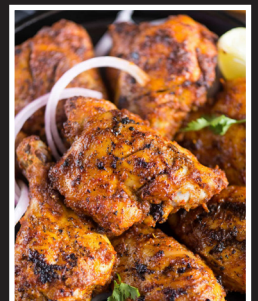


**BUTTER PANEER MASALA** Paneer butter masala, also known as butter paneer is rich & creamy curry made with paneer, spices, onions, tomatoes, cashews and butter. As the name denotes, the curry is cooked in butter which imparts it's characteristic buttery flavor to the dish. It is one of the curries for most vegetarians and is prepared for lunch and dinner and served with freshly baked roti, chapati, naan and even a choice of rice. **8,50€**

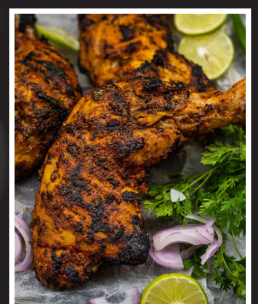


**SAAG PANEER** Saag paneer is a classic Indian dish of cooked spinach studded with cubes of fried paneer (Indian cottage cheese). Thickened with cream or coconut milk, it's a hearty and filling vegetarian meal. **8,50€**

**ALOO SAG** In India, the term saag is a generic term that means 'greens'. The common misconception is that saag means spinach, but the term is quite broad. Saag aloo (meaning spinach and potato) is a delicious Indian side dish, often served with curry. Seasoned with black mustard seeds, grated ginger and turmeric. **6,50€**



**VEG MALAI KOFTA** Malai Kofta is a royal Indian Vegetarian Curry made of melt-in-mouth potato paneer koftas dunked in rich and creamy curry sauce. Though this curry says Malai, it doesn't mean that it is loaded with heavy cream. It means that the texture of the curry or gravy is malaidaar i.e creamy and silky smooth. This is mainly possible to attain with the generous use of cashews. Malai kofta has very little cream added to it towards the end for the final finishing touch. **8,50€**



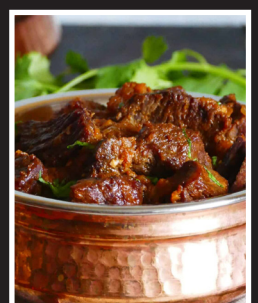
**BHINDI MASALA** Bhindi Masala is a North Indian dish featuring tender okra pods, piquant onions, tangy tomatoes, bold spices and herbs. Okra or bhindi as it's called in Hindi is a very popular vegetable in India. After paneer (which though is not a vegetable but most definitely treated like one in India), bhindi is everyone's favorite veggies. **8,50€**

**CHANA MASALA** Chana masala, also called chole masala, is believed to have originated in northern India. "Chana" means chickpea and "masala" refers to a blend of spices used in Indian cooking. It is made with green chilies, onion, garlic, fresh cilantro, a blend of spices, chickpeas, and tomatoes. It's a popular dish throughout India and Pakistan, with recipes varying by region. And it's also gained popularity around the world. **8,50€**



**RAJMA** Rajma is a North Indian curried dish made with kidney beans, onions, tomatoes, spices and herbs. The gravy is thick and luscious, bursting with flavours with kidney beans that will melt in your mouth. **8,50€**

**GARLIC BUTTER MIXED VEGETABLE** Chopped fresh vegetable cooked in butter, garlic, pepper and Parmesan cheese giving delicious flavors. Colorful carrot coins, broccoli and zucchini star in this appealing side dish that's served warm. **8,50€**



**DAL FRY** Dal Fry is a popular Indian lentil dish made with toor dal (yellow split pigeon peas), onion, tomatoes, ginger, garlic, herbs, and spices. **8,50€**

**DAL MAKHANI** Dal makhani is a popular North Indian dish made from tomatoes, fresh cream, cashew nuts, onions and lots of Indian spices. makhani sauce is a rich creamy and buttery tomato-based sauce. **8,50€**



### Every curry tells a story

Our curries map a mouth-watering journey across India's diverse regional cuisine. Each crafted with local knowledge and love for their individual traditions, to preserve their deliciously distinct character.

## COMBINE YOUR INGREDIENTS WITH THE FOLLOWING CURRIES:

### CHICKEN - LAMB - FISH - PRAWNS

9,50€

11,50€

12,95€

12,95€

#### Gravy and Curry or Sauce

Many a times, people interchange the word gravy and curry. Actually, gravy is prepared from the water or juice and fats that are released by meats, chicken, fish, etc are cooked. A bit of flour and spices are used to thicken the gravy and its always served on the side. Curries are where the main ingredient is cooked in a sauce till done.

#### Types of Curry

These are some of the most popular curry names you'll find on our menu. *Its good to know what type of curry you're ordering.*

#### KORMA

Similar to Pasanda, its made from almonds and coconut but the difference is that in Korma saffron is added giving the curry sauce a nice pale yellow colour. Like Pasanda korma is rich, creamy and delicious.

#### MUGHLAI

You may have come across the word Mughlai curry often. However, Mughlai is very similar to korma or pasanda.

#### BHUNA

This curry originates from Bengal whereby the meat, chicken, fish is fried with spices at high temperature. Bhuna means to fry or roast. The meat, chicken, fish is fried with spices. Its is then added to the onion tomato sauce along with more spices. Its then covered and allowed to cook. The meat, chicken, fish etc releases its own juice or water and gets cooked in it. No water is added. A vegetarian version is also made these days whereby the vegetables and paneer are fried in oil and added to the tomato onion sauce. Here a little water is added as vegetables don't release too much water.

#### ROGAN JOSH

This curry is believed to be of Persian origin and came to India through Kashmir. Rogan means oil and josh is hot or heat. However, though the curry looks red, its not that hot, and its all depends on how you make it. The onion is caramelized, spices are roasted and the marinated meat is added to the sauce. The redness comes from the Kashmiri Chilli Powder that is used, giving it a red colored curry. Traditionally lamb or mutton is used. Having said that, these days its easy to find vegetarian versions of the rogan josh mainly because of the flavorful curry. Paneer, tofu, potatoes, cauliflower, mushrooms, mixed vegetables are used.

#### TIKKA MASALA

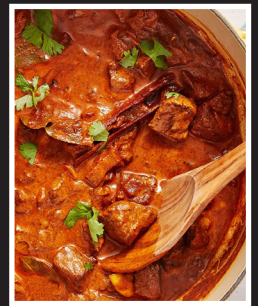
For tikka masala the main sauce ingredients are onion and tomato. Spices are added to make a sauce. Then marinated and tandoor cooked chicken tikka pieces, meat tikka, paneer tikka or mushroom tikka are added to the curry or sauce. Depending on how it is made it can be mild to hot.

#### JALFREZI

Originating from Bengal, jalfrezi is a stir fry. This dish was the first one in India that incorporated red peppers in the sauce. Sweet peppers, tomatoes, onion, coconut and spices are cooked together a semi dry sauce. It is believed that the word originates from the Bengali word dhal which means spicy food and porhezi which means suitable for a diet. Leftover meat or chicken was made into a new dish by stir frying with onion, tomatoes and peppers.

## VINDALOO

Its believed that Vindaloo is the hottest curry in regards to spices. Hot sweet and sour vindaloo is made from tomato, chillies, cumin this curry was actually influenced by the Portuguese traders who visited Goa during the 16th Century. The Portuguese would also add wine and garlic to prepare the curry. Over time the Indian Chefs replaced the wine with palm vinegar. The word vindaloo originates from the Portuguese term 'vin d'alho' (wine and garlic).



## MADRAS

This curry is from South India. The sauce or curry is made using tomatoes, coriander, cumin and fenugreek. This curry is spicy and hot. During the British Rule, basic curries were the same except that Madras curry was milder than a Vindaloo. Over time Madras Curry has evolved to include other spices, some add coconut milk and some add tamarind.



## DO PYAZA

Do Pyaza, a Punjabi curry is where onion is added to the curry or sauce twice. Firstly, finely chopped is stir fried with spices, chillies, garlic and ginger. Then tomato is added and cooked till done. Chunky shallowed fried onion is added along with the meat, chicken, paneer, fish, vegetables. This curry can be either be semi dry or with a bit of sauce.



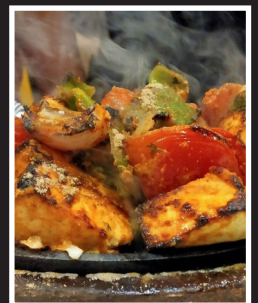
## KADHAI

Kadhai (kadai) means a wok in Hindi and masala is spices. For kadhai masala curry base the spices are first roasted in a kadhai and then ground. The main spices used are coriander seeds, cumin and fennel. Other spices are added depending on different regions and family recipes. The kadhai masala is then added to a curry base of either tomatoes, yogurt, etc. You may have come across dishes like kadhai mushrooms, kadhai paneer, kadhai chicken, etc.



## BALTI

It is a curry with a thick and boldly spiced sauce that is famed for being cooked in the bowl it is served in. We cook our in a wok to mimic the caramelised sauce around the edges and served it in a hot karahi.



## PHAAL CURRY

Phaal is said to be the hottest curry of them all and is basically a thick, tomato based curry made Habanero or Scotch Bonnet peppers.



!!! PLEASE, ask to your server for allergens information !!!  
Dishes may contain traces of allergens / nuts despite  
our persistent efforts.  
Dishes are subject to availability.



## RICE & BREAD

STEAMED BASMATI RICE.....	2,95€
PILAU RICE.....	3,95€
MUSHROOM RICE.....	3,95€
EGG FRIED RICE.....	3,70€
JEERA RICE.....	3,50€
GARLIC RICE.....	3,95€
GREEN PEAS RICE.....	3,95€
TRADITIONAL NAAN.....	2,95€
GARLIC NAAN.....	3,00€
CHEESE NAAN.....	3,50€
PESHAWARI NAAN.....	3,95€
KEEMA NAAN.....	4,50€
PARATHA.....	3,00€
CHAPATTI.....	2,00€
STUFFED PARATHA.....	3,95€
TANDOORI ROTI.....	2,00€

## BIRYANI DISHES

CHICKEN BIRYANI.....	9,50€
LAMB BIRYANI.....	11,95€
PRAWN BIRYANI.....	11,95€
VEGETABLE BIRYANI.....	8,95€

## SIDE ORDERS

PAPADAM.....	0,95€
CHUTNEY.....	0,95€
ONION SALAD.....	0,95€
HOMEMADE RAITA.....	3,50€

## PLATTERS / SIZZLERS

**VEGETARIAN (Min. 2 pers.)** 19,95€

Grilled paneer cubes along with stir-fried vegetables and a spicy sauce that is rich in the chili-garlic flavor and served with fried baby mushroom and french fries.

**NON-VEGETARIAN (Min. 2 pers.)** 21,95€

Marinated, crispy, and tender chicken breast served with stir-fried vegetables and rice on a hot plate. They make a sumptuous, delicious, and a wholesome dish. Chicken sizzler is best enjoyed with a rich smoky essence which is attributed to the iron plate on which sizzler is served which not only keeps the chicken hot for longer but also gives it a unique smoky flavor.

## OLD FAVOURITES

If you're after a traditional bite, then try one of our best seller. These timeless classics are prepared with recipes unique from India.

**BUTTER CHICKEN** Prepared with marinated chicken that's first grilled and then served in a rich curry made with tomato, butter, and a special spice blend as a base. Unlike most Indian curries where the preparation of the base starts with a blend of onion and a ginger garlic paste cooked in oil, butter chicken uses tomato as a base and is cooked in butter, giving it a slightly sweet flavor. Cashews and almonds add to the sweetness and richness of the dish. 10,50€

**CHICKEN TIKKA MASALA** Some people get confused between butter chicken and chicken tikka masala. The two might look and taste similar to some, too. The main difference is in the preparation. Even more importantly, butter chicken originated in India, while Chicken Tikka Masala was invented in the United Kingdom—it's the national dish! Its made with chicken, plain Greek yogurt, fresh garlic and ginger, onions, tomato sauce, heavy cream, butter, sugar, and lemon juice. Also needed handful of spices including garam masala, ground cumin, ground coriander, paprika, turmeric, and cardamon. 9,50€

**CHICKEN KORMA** Chicken cooked in a host of spices such as cardamon, cloves, garlic, coriander, chili powder, ginger paste along with a mixture of fried onions and yogurt. This chicken korma is a rich and creamy mild chicken curry with lots of flavour, made with coconut cream and a small amount of ground almonds and Flavoured with saffron. 9,50€

**PESHAWARI CHICKEN** This is an aromatic chicken with the addition of dry roasted ground spices. Peshawari chicken is a speciality of Peshawar. Made with no onions and has a tomato masala base packed with flavours and juicy chicken. 10,50€

**LAMB KEEMA** Deliciously aromatic Lamb Keema is packed with lamb mince, peas and lots of gorgeous spices for the tastiest meal. Keema is a traditional Indian dish made of spiced ground meat such as lamb, onion, and usually peas or potatoes. 12,50€

**KEBAB MASALA** Kebab masala is a special blend of spices which are used to marinate lamb, chicken or fish before preparing kebabs. The usual ingredients are bayleaf, ginger root, cinnamon, cloves, peppercorn, coriander seeds, fennel and chilli powder. 12,95€



## SIGNATURE DISHES

Most uniquely prepared dishes that are unlikely to find in other restaurants



### **RAN LAMB ROAST (Min. 4 pers.)**      **PRE-ORDER ONLY !!**      **100,00€**

The most crucial ingredient in this recipe is the mutton leg itself. Flavorful soft and juicy meat marinated with pakistani masala, lemon juice and yogurt as natural meat tenderizers.

**12-14 HOURS OF MARINATION REQUIRED !!**

### **STEAM LAMB (Min. 2-4 pers.)**      **60,00€**

Marinated in yogurt with desi masalas and ginger garlic papaya paste. Steaming ensures that vitamins such as vitamin B, riboflavin, thiamine, niacin, biotin, B12, pantothenic acid and vitamin C, as well as minerals such as calcium, phosphorous, potassium, and zinc are retained.

**100,00€**

### **PESHAWARI NAMKEEN GOSHT**      **18,00€**

Slow roasted meat 'Namkeen' means salty and 'Gosht' is meat, in this case lamb or goat meat. Seasoned just with salt, pepper and ginger and cooked for hours in a clay pot, buried under hot ashes. Chunks of animal fat are added to keep the meat moist and succulent. Vegetables and big chunks of onions, potatoes and carrots would go in too to make it more filling for a family me. Served with hot naan and fresh salad.

**Note:** The quantity of salt may seem on the higher side in this recipe but salt is both meat tenderizer and tastemaker in this recipe. You can adjust according to your taste.



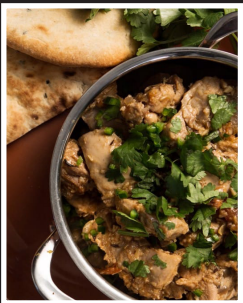
### **NIHARI LAMB**      **15,00€**

Nihari is a authentic dish which means a slow cooked mutton stew, a delicious amalgamation of spices, Nihari Gosht has rich spices and herbs like cardamom, cinnamon, chillies, bay leaves, nutmeg mixed with yogurt and gulab jal. Saffron adds the exotic and aromatic flavour to the dish. This is the perfect meat dish, adorned with the aroma of rose water and tons of spices.



### **HARRISA LAMB**      **18,00€**

A delightfully different lamb spiced slow-cooked stew, slathered with a blend of herbs, garlic, harissa paste and yogurt. Served with a mint, almond and radish salad. A crowd-pleasing spring or summer roast.



### **HANDI LAMB**      **15,00€**

If you are looking for a new experience, then you should definitely try this lamb handi. A traditional lamb preparation that originated in Punjab but went on to become a famous Pakistani dish too (post partition). Traditionally, the meat is prepared in a handi which is an earthenware or metal pot with a narrow mouth in which the lamb is cooked slowly with a medley of spices and aromatics. The name 'Handi' refers to the pot that a curry is cooked in Lamb cubes stirred in with assorted mild masalas, yogurt and cream. Served with naan or steamed rice.

### **WHITE MUTTON KARAHI (LAMB)**      **15,00€**

A truly scrumptious taste of mutton. **White mutton karahi** is a Pakistani Dhaba (roadside restaurant) food. Delicious and creamy flavored mutton prepared in a traditional style with lamb meat, masala, garlic, green chillies, cream, and yogurt. Yogurt and cream gives a creamy flavor and makes it more delicious.

### **BLACK PEPPER MUTTON (LAMB)**      **15,00€**

This dish in indian cuisine does not need an introduction, often found on the menus of dhabbas and restaurants all around India, delicious and tempting Black pepper Mutton stewed with onions, tomatoes, salt, and black pepper, garnished with fresh herbs and ginger. Serve with naan, chapati, bread.

### **MALAI BOTI (CHICKEN)**      **10,50€**

Chicken Malai Boti is an iconic desi dish that taste delectable and you should certainly not miss out on this one! Chicken cubes marinated with fresh cream, grinded green chillies, ginger garlic paste and all other spices barbequed on a charcoal grill; its juicy and appetizing taste will truly delight you.

# Desserts

<b>JALEBI (PRE-ORDER)</b> .....	6,50€
<b>GULAB JAMUN</b> .....	5,00€
<b>KAJU KATTLI</b> .....	9,00€
<b>RASGULLA</b> .....	7,00€
<b>BARFI</b> .....	7,00€
<b>GAJAR KA HALWA</b> .....	6,50€
<b>PISTACHO KULFI</b> .....	3,50€
<b>MANGO KULFI</b> .....	3,50€







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## ALLERGEN STATEMENT

In compliance with Regulation (EU) No. 1169/2011 on the food information provided to the consumer, this establishment has available for consultation the information regarding to the presence of allergens in our products. We appreciate you contacting our staff if you want more information about it.



CONTAINS  
GLUTEN



SHELLFISH



EGGS



FISH



PEANUTS



SOYA



DAIRY  
PRODUCTS



NUTS



CELERY



MUSTARD



SESAME  
SEEDS



SULFUR  
DIOXIDE



MOLLUSCS



LUPINS

In this restaurant the food is prepared with the following Allergens set out in annex II of Regulation 1169/2011 on food information to consumers; so the set menu in the letter or outside contains or may contain Traces of Cereals containing Gluten, Sesame, Soy, Eggs, Milk, Shellfish, Mollusks, Peanut, Nuts, Lupins, Mustard, Celery, Sulphites and their derivatives.