

royal india

AUTHENTIC INDIAN CUISINE



Royal India nudi probranu i autentičnu indijsku kuhinju, pa ćete iz njega sa sobom ponijeti okuse i mirise slavne hrane izuzetno raznolikoga indijskog potkontinenta. Royal India je elegantan restoran koji poslužuje omiljena indijska jela te ih predstavlja sa stilom, duhom i, što je najvažnije, s puno ljubavi. Restoran Royal India, koji je uređen kao privatna kraljevska blagovaonica, nudi jelovnik s mnogo klasičnih jela, od kojih neka sežu i do tristo ili četiristo godina u prošlost uz korištenje najsvježijih, pomno biranih sastojaka i tradicionalnih metoda kuhanja.

U restoranu Royal India naš je cilj obogatiti vaše iskustvo blagovanja i pozvati vas na kulinarsko putovanje Indijom, kako biste okusili i otkrili nova jela aromatizirana mnoštvom raznovolikih začina.

Nudimo i potpunu listu pića i vina po izvrsnim cijenama, kao i mnoge mogućnosti privatnog blagovanja i cateringa u posebnim prilikama.

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Royal India offers exquisite authentic Indian cuisine from which you will take back flavors & tastes of the glorious food of the vastly diverse Indian subcontinent. Royal India is an upscale restaurant that serves popular Indian dishes & presents them with style, flare & most importantly with lots of love. Royal India, decorated like a king's private banqueting room, offers a menu that features many classic dishes dating back three to four hundred years, using the freshest hand-picked ingredients & the most authentic methods of cooking.

Our goal at Royal India is to enhance your dining experience & invite you to take a culinary journey through India, to savor and discover new dishes with many aromatic spices.

We also offer a full bar & wine list at great prices & a variety of private dining & event catering options.



Ako ste alergični na bilo koji sastojak, molimo Vas da o tome obavijestite naše djelatnike

Please inform our staff if you are allergic to any ingredients

PDV je uračunat u cijenu / VAT and taxes included

Appetizers

PREDJELA

Papadum (2pcs) 10Kn

Tanki i hrskavi listovi tijesta od lećinog brašna s paprom u zmu

Thin, crispy lentil wafers with pepper studs

Veg.Samosa (2pcs) 22Kn

Hrskavi jastučići punjeni začinenim krumpirom i graškom

Crispy patties stuffed with spiced potatoes & green peas

Chicken Samosa (2pcs) 28Kn

Hrskavi jastučići punjeni začinenim komadima pileline

Crispy patties stuffed with spiced chicken pieces

Honey Chilli Cauliflower 45Kn

Fina, hrskavo pržena cvjetača u sosu od čili papričica i meda garnirana sezamom, korijanderom i slatkom paprikom

Fine crispy fried cauliflower in honey chilli sauce garnished with sesame seeds, cilantro and bell pepper

Vegetable Pakora 35Kn

Popečci od miješanog povrća

Mixed vegetable fritters

Paneer Pakora 40Kn

Domaći svježi sir, duboko pržen u tijestu od slanutkovog brašna i začinen posebnim začинима

Homemade cottage cheese coated with gram flour and deep fried, sprinkled with special spices

Chicken Pakora 45Kn

Piletina marinirana preko noći i duboko pržena, posuta s posebnim začинима

Chicken marinated overnight and deep fried, sprinkled with special spices

Fish Pakora 45Kn

Kocke od ribe marinirane preko noći, duboko pržene i posute posebnim začинима

Fish cubes marinated overnight and deep fried, sprinkled with special spices

Chilli Chicken 50Kn

Marinirana piletina u finom brašnu, duboko pržena i začinjena

sa komadićima luka i slatke paprike u umaku od soje, čilija i vinskog octa

Marinated boneless chicken with refined flour, salt, deep fried and seasoned with cube onions & bell peppers in soy & chilli sauce and vinegar

Royal Fried Prawns 65Kn

Mekane kozice marinirane u posebnoj umaku s pahuljicama čilija, prženi u tijestu od slanutkovog brašna

Tender Black Tiger Prawns marinated in a special sauce with Chili Flakes in chickpeas flour batter

Starters

Soups, salads and raita

JUHE, VARIVA, SALATE I RAITA UMACI

Dal Ka Shorba Varivo od žute leće pripremljeno na indijski način Yellow lentil soup cooked in Indian style	20Kn
Mulligatwany Soup Blago začinjena juha od piletine s lećom aromatizirana limunom Delicately spiced chicken soup cooked together with lentil & flavored with lemon	25Kn
Dhania Tomato Shorba Juha od korijandera i rajčica s cijelim indijskim začinima Coriander and tomato cooked together with Indian whole spices	20Kn
Lamb Yakhni Shorba Janjeća juha sporo kuhana sa janječim mesom, jogurtom i cijelim začinima Lamb broth cooked slowly with lamb's meat, yogurt with whole spices	35Kn
Onion Salad Salata od luka sa kriškom limuna Onion salad with lemon slice	10Kn
Garden Green Salad Rajčica, luk, krastavci, mrkva, rezana i aranžirana zelena salata sa kriškom limuna Tomato, onion, cucumber, carrot, lettuce sliced & well plated, garnished with lemon slice	20Kn
Plain Yogurt Običan jogurt Plain yogurt	12Kn
Mixed Raita Umak od jogurta s lukom, rajčicom, korijanderom, kuminom i začinima Onion, tomato, cilantro, cumin and spices mixed with yogurt	15Kn
Mint Chutney Umak od mente i jogurta Mint & Yogurt	5Kn

Royal Wraps:

Served with Masala Fries

KRALJEVSKI SVITCI:

Posluženi sa Masala pomfritom

Vegetarian Kathi Roll

50Kn

Ukusna rolica od brašna i mlijeka, punjena sa domaćim svježim sirom (paneer), pečenim lukom, slatkom paprikom, rajčicom i posebnim umakom

Delicious flour Roll made of flour mixed with milk, stuffed with Paneer (homemade cottage cheese) Tikka cubes, grilled onions, tomatoes, bell peppers & special sauce

Murgh Kathi Roll

55Kn

Ukusna rolica od brašna i mlijeka, punjena sa komadićima Tikka pileline, pečenim lukom, slatkom paprikom, rajčicom i posebnim umakom

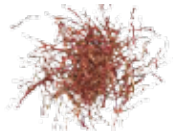
Delicious flour Roll made of flour mixed with milk, stuffed with Chicken Tikka cubes, grilled onions, bell peppers, tomatoes & special sauce

Lamb Kathi Roll

60Kn

Ukusna rolica od brašna i mlijeka, punjena sa mljevenom pečenom janjetinom, pečenim lukom, rajčicom, slatkom paprikom i posebnim umakom

Delicious flour Roll made of flour mixed with milk, stuffed with minced grilled lamb, grilled onions, tomatoes, bell peppers & special sauce



SAFFRON is also known as a golden spice. Its usage improves digestion and appetite, as well as circulation in the organs regarding digestion. It is used in the treatment of disorders of kidneys, bladder, or liver but many people use saffron in the treatment of heart problems, skin lightening and during pregnancy, as it raises body temperature.

ŠAFRON Šafran je poznat i kao zlatni začín. Njegova upotreba poboljšava probavu i apetit kao i cirkulaciju u probavnim organima. Koristi se u liječenju probavnih smetnji, problema s mjehurom ili jetrom, a mnogi koriste šafran i za liječenje srčanih problema, bljedenja kože, te tijekom trudnoće budući da podiže temperaturu.

Royal Curry Combo Meals

KRALJEVSKA CURRY JELA

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NAPOMENA

Jela se poslužuju u "Combo Style" sa rižom, naanom, salatoma i umakom

REFERENCE

Meals are served "Combo Style" with Rice, Naan, Salad & Chutney

Murgh Curry

55Kn

Komadi pilettine pirjani na domaći način u tradicionalnim indijskim začinima

Pieces of chicken cooked in Traditional Indian spices

Murgh Makhani

55Kn

Tanko rezana pilettina Tandoori pripremljena u umaku od rajčica sa začinima i maslacem

Shredded Tandoori chicken cooked in tomato based gravy, oriental spices & butter

Lamb Curry

60Kn

Komadi janjetine pirjani na domaći način u indijskim začinima

Pieces of lamb cooked in traditional Indian spices

Lamb Vindaloo

60Kn

Odgošćena janjetina i krumpiri kuhani u pikantnom curry umaku

Boneless lamb and potatoes cooked in a spicy curry sauce

Goa-n Fish Curry

60Kn

Riba kuhana u pikantnoj pasti od čili i kokosa sa jakim okusom voćnog tamarinda i slatkog luka

Fish cooked in a spicy paste of chilli and coconut with the tang of fruity tamarind and sweet onions

Paneer Tikka Butter Masala

55Kn

Domaći marinirani svježi sir (paneer) pripremljen u Tandoor peći s bogatim umakom od rajčice

Home made marinated cottage cheese cooked in Tandoor with rich gravy of tomatoes

Dal Makahni

55Kn

Crna leća i crveni grah umakani preko noći i polagano pirjani s džumbirom, češnjakom i rajčicom, aromatizirani maslacem i vrhnjem

Over night soaked black lentil, kidney beans slowly cooked with ginger, garlic, tomato & flavored with butter & cream

Tandoori Specialities Non. Veg.

NE-VEGETARIJANSKA JELA IZ TANDOORA (TRADICIONALNE INDIJSKE PEĆI)

Tandoori Chicken (Half)

55Kn

Piletina marinirana u umaku od jogurta s džumbirom, češnjakom, začinima i šafranom, pečena u Tandoor peći

Chicken marinated in yogurt with ginger, garlic, onions, flavoured spices and saffron, barbecued in Tandoor

Bhatti Murgh

60Kn

Piletina sa šafranom marinirana u jogurtu, siru, klinčiću, slatkom luku, indijskim oraščićima i naru

Chicken with saffron marinated in yogurt, cheese, cloves, sweet onions, cashew nuts & pomegranate

Murgh Tikka

55Kn

Komadi pileline blago začinjeni uljem od gorušice, kuminom, kurkumom, garam masalom i sokom od limuna te pečeni u Tandoor peći

Pieces of chicken delicately spiced with mustard oil, cumin, turmeric, garam masala, lemon juice & cooked in Tandoor

Murgh Malai Tikka

60Kn

Komadi pileline marinirani s indijskim oraščićima i grožđicama pečeni u Tandoor peći

Chicken pieces marinated in cashew nuts & raisins well cooked in Tandoor

Murgh Seekh Kabab

55Kn

Mekana i sočna mljevena piletina marinirana tradicionalnim začinima, rolana i kuhana do savršenstva na ražnjićima

Tender and juicy chicken mince marinated in traditional spices, rolled and cooked to perfection on skewers

Barrah Kabab

65Kn

Sočni komadi janjetine marinirani u džumbiru, češnjaku, jogurtu i prženom crnom kuminu te pečeni u Tandoor peći

Succulent cubes of lamb marinated in ginger, garlic, yogurt & roasted black cumin

Lamb Seekh Kabab

65Kn

Mekana sočna mljevena janjetina marinirana tradicionalnim začinima, rolana i kuhana do savršenstva na ražnjićima

Tender and juicy lamb mince marinated in traditional spices, rolled and cooked to perfection on skewers

Lamb Chops

110Kn

Svježi mekani janjeći kotleti na žaru marinirani u posebnim domaćim začinima i bilju

Fresh tender lamb chops marinated in special house spices, herbs and barbecued to perfection

Fish Tikka

65Kn

Svježi pangasius mariniran u jogurtu, s notom ulja od gorušice, pečen u Tandooru

Fresh river sole marinated in yogurt, a hint of mustard oil & grilled in the Tandoor

Fish Pomfret

90Kn

Cijeli pomfret mariniran u finom indijskom bilju i kuhan u Tandooru

Whole pomfret marinated in fine indian herbs and cooked in Tandoor

Tandoori Specialities Veg.

Sjedeća su jela pripremljena u posebnoj tradicionalnoj glinenoj peći uvezenoj iz Indije koja je poznata po tome što mesu i raznim vrstama kruha daje izvanredan okus

Paneer Tikka

55Kn

Domaći svježi sir (paneer) mariniran u začinima

Home made cottage cheese well marinated in spices

Paneer Malai Tikka

60Kn

Domaći svježi sir (paneer) mariniran u kraljevskim začinima

Homemade cottage cheese well marinated in royal spices

Hara Bhara Kabab

60Kn

Mekani kebab koji se topi u ustima sa špinatom, graškom, svježim sirom, začinjen biljem i zapečen do savršenstva

Delicate, melt in the mouth kababs fashioned with spinach, green peas, cottage cheese, spiced with herbs and grilled to perfection



CUMIN (JEERA): Cumin brings a toasty-warm flavor to sauces. This traditional herbal remedy has many uses. It is a stimulant as well as a great herb for digestive disorders and even as a antiseptic of sorts. The seeds themselves are rich in iron and are thought to help stimulate the secretion of enzymes from the pancreas which can help absorb nutrients into the system. It has also been shown to boost the power of the liver's ability to detoxify the human body.

KUMIN (JEERA): Kumin jelima daje topao, tostirani okus. Taj tradicionalni prirodni lijek ima mnoge namjene. Koristi se kao stimulans, ali je i izvorstan lijek za probavne smetnje, čak i neka vrsta antiseptika. Same su sjemenke bogate željezom, a vjeruje se da potiču lučenje enzima iz pankreasa što pomaže kod upijanja hranjivih tvari u organizam. Dokazano je i da jača detoksikacijsku snagu jetre.

Dastan-E-Khwan

Chicken Temptation

ISKUŠENJA OD PILETINE

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NAPOMENA

Jela se poslužuju Ala Carte: Molimo naručite rižu, naan, i ostale priloge odvojeno

REFERENCE

Meals Served Family Style (Ala Carte): Please order rice, naan, and other dishes separately

Tawa Chicken 65Kn

Polu-sušena začinjena piletina pirjana u indijskoj masali i servirana u tavi
Semi-dry spicy chicken cooked in Indian masala & served on tawa

Methi Murg Malai 65Kn

Piletina pripremljena sa sušenom piskavicom i umakom od indijskih oraščića
Chicken cooked in dry fenugreek with cashew nut sauce

Murgh Curry 60Kn

Komadi piletine pirjani na domaći način u tradicionalnim indijskim začinima
Pieces of chicken cooked in Traditional Indian spices

Murgh Makhani 65Kn

Tanko rezana piletina Tandoori pripremljena u umaku od rajčica sa začinima i maslacem
Shredded Tandoori chicken cooked in tomato based gravy, oriental spices & butter

Murgh Tikka Butter Masala 65Kn

Odkošćena Tikka piletina pripremljena u ukusnom umaku od rajčice
Boneless chicken tikka cooked in delicious tomato gravy

Kadahi Murgh 60Kn

Piletina pirjana u umaku od rajčice i luka sa sjeckanom paprikom, lukom, cijelim korijanderom i crvenim čilijem
Chicken cooked with diced bell peppers, onions, cumin seeds, whole red chilli and onion & tomato based sauce

Murgh Saagwala 60Kn

Komadi piletine pirjani sa špinatom i vrhnjem te garnirani korijanderom i đumbirom
Pieces of chicken cooked with spinach, cream and garnished with cilantro and ginger

Murgh Vindaloo 60Kn

Piletina i krumpiri kuhani u žestokom i začinjenom curry umaku
Chicken and potatoes cooked in hot and spicy curry sauce

Lamb Delicacies

POSLASTICE OD JANJETINE

Rogan Josh Klasičan janjeći curry s mješavinom sjeverno-indijskih začina i trava Classic lamb curry cooked in a variety of North Indian spices & herbs	75Kn
Saat Gosht Mekani komadi janjetine pirjani s tanko sjeckanim svježim špinatom, korijanderom i mješavinom aromatskih trava Tender pieces of lamb cooked with garden fresh finely chopped spinach, coriander & various aromatic herbs	75Kn
Gosht Lazeez Khada Masala Sočni komadi janjetine pirjani u gustom umaku s cijelim indijskim začinima Succulent pieces of lamb well cooked in thick gravy with whole Indian spices	75Kn
Gosht Kadahi Janjetina pirjana u kadahi masali sa sjeckanom paprikom, lukom i cijelim korijanderom Lamb cooked in kadahi masala with diced bell pepper, onion and whole coriander	75Kn
Lamb Vindaloo Janjetina i krumpiri kuhani u žestokom i začinjenom curry umaku Lamb and potatoes cooked in hot and spicy curry sauce	75Kn
Gosht Rarra Punjabi Komadići i mljevena janjetina sa posebnim Punjabi začinima Unique lamb recipe as it combines lamb pieces alongwith minced lamb with special spices of Punjabi flavours	90Kn

Nadi Ki Aad Se

Fish & Sea Food

RIBA I MORSKI PLODOVI

Goa-n Fish Curry Riba kuhana u pikantnoj pasti od čilija i kokosa sa oštrim okusom voćnog tamarinda i slatkog luka Fish cooked in a spicy paste of chilli and coconut with the tang of fruity tamarind and sweet onions	65Kn
Jhinga Vindaloo Kozice i krumpiri kuhani u žestokom i začinjenom curry umaku Black tiger prawns and potatoes cooked in hot and spicy curry sauce	75Kn
Jhinga Masala Curry Preprženi komadi kozica u indijskom umaku Pieces of Black Tiger Prawn well cooked in Indian gravy	75Kn
Jhinga Kadahi Kozice pirjane u kadahi masali sa sjeckanom paprikom, lukom i cijelim korijanderom Black tiger prawns cooked in kadahi masala with diced bell pepper, onion and whole coriander	75Kn

Vegetables

VEGETARIJANSKA JELA

Malai Kofta

Duboko pržene okruglice od sira i krumpira u krem umaku od rajčice

Deep fried cheese and potato dumplings cooked in a tomato cream sauce

60Kn

Kadahi Paneer

Svježi sir (paneer) pripremljen u kadahi masali sa sjeckanim lukom i paprikom, i cijelim sjemenkama korijandera

Cottage cheese cooked in Kadahi Masala with diced onion, bell pepper and whole coriander

60Kn

Paneer Tikka Butter Masala

Domaći marinirani svježi sir (paneer) pripremljen u tandoor peći s bogatim umakom od rajčice sa sjeckanim lukom i slatkim paprikom

Home made marinated cottage cheese cooked in tandoor with rich gravy of tomatoes with diced onion and bell peppers

65Kn

Palak Paneer

Svježi sir s tanko sjeckanim svježim špinatom, pirjani s džumbirom i češnjakom

Spinach cooked with home-made soft cheese and seasoned with ginger and garlic

60Kn

Aloo Gobi

Cvjetaća i krumpir pirjani na domaći način u tradicionalnim indijskim začinima

Cauliflower and potatoes cooked with a touch of fresh herbs and spices

60Kn

Dal Makahni

Crna leća i crveni grah namakani preko noći i polagano pirjani s džumbirom, češnjakom i rajčicom, aromatizirani maslacem i vrhnjem

Over night soaked black lentil, kidney beans slowly cooked with ginger, garlic, tomato & flavored with butter & cream

65Kn

Dal Tadke Wali

Žuta leća s posebnim indijskim začinima, džumbirom i češnjakom, pirjana u umaku od rajčice i luka, gamirana korijanderom

Yellow lentil preparation with special Indian spices, ginger, garlic, cumin, well cooked with tomato & onion based gravy garnished with cilantro

60Kn

Pindi Channa Masala

Slanutak kuhan sa indijskim začinima sa lukom i rajčicom, Punjabi style

Chick peas cooked with onion and tomato Masala, Punjabi style

60Kn

Dastan-E-Basmati

BASMATI RIŽA

Plain Rice Basmati riža kuhana na pari Steamed basmati rice	15Kn
Saffron Rice Na pari kuhana basmati riža savršeno aromatizirana šafranom Basmati rice flavoured to perfection with saffron	20Kn
Vegetable Biryani Basmati riža aromatizirana šafranom s povrćem i orašastim plodovima Saffron flavoured basmati rice with vegetables & nuts	55Kn
Dum Murgh Biryani Aromatizirana basmati riža s piletinom i indijskim začinima – na Dum način Aromatic basmati rice cooked with chicken & Indian spices - Dum style	65Kn
Gosht Biryani Basmati riža pirjana u kariju od janjetine obogaćena ružinom vodicom i aromatizirana šafranom i kardamomom Basmati rice simmered in lamb curry, laced with rose water and flavoured with saffron and cardamom	80Kn
Jhinga Biryani Kozice kuhane s jogurtom i basmati rižom, obogaćeni ružinom vodicom te garnirani korijanderom i đumbirom Black tiger prawns cooked with yogurt and basmati rice, laced with rose water and garnished with cilantro and ginger	80Kn



CARDAMOM (ELAICHI) *Kardamom has a strong, unique taste, with an intensely aromatic, resinous fragrance. It is used broadly in South Asia to treat infections of the teeth and gums, to prevent and treat throat troubles, congestion of the lungs and pulmonary tuberculosis, inflammation of the eyelids and also digestive disorders. It is also used to break up kidney stones and gall stones, and was reportedly used as an antidote for both snake and scorpion venom.*

KARDAMOM (ELAICHI) *Kardamom ima jedinstven, vrlo aromatičan, citrusni okus. U Južnoj Aziji se često koristi za liječenje upala zubi i zubnog mesa, za sprječavanje i liječenje grlobolje, iskašljavanje i tuberkulozu pluća, upale očnih kapaka, kao i probavnih problema. Koristi se i za razbijanje bubrežnih i žučnih kamenaca, a navodno se nekada koristio kao protuotrov kod ugriza zmija ili škorpiona.*

Angaron Ki Anch Se Bread

RAZNE VRSTE INDIJSKOG KRUHA

Plain Naan Mekani kruh od dizanog tijesta pečen u indijskoj Tandoor peći Leavened soft bread made with flour dough & baked in the Indian Tandoor	10Kn
Butter Naan Mekani kruh od dizanog tijesta pečen u indijskoj Tandoor peći s maslacem Leavened soft bread made with flour dough & baked in the Indian Tandoor with butter	12Kn
Garlic Naan Mekani kruh od dizanog tijesta sa sitno sjeckanim svježim češnjakom i maslacem Leavened soft bread studded with fine chopped fresh garlic & butter	15Kn
Olive Naan Mekani kruh od dizanog tijesta sa maslinama i maslacem Leavened soft bread studded with olives & butter	18Kn
Onion Naan Mekani kruh od dizanog tijesta punjen sjeckanim lukom I korijanderom Leavened soft bread stuffed with chopped onion & cilantro	15Kn
Aloo Naan Mekani kruh od dizanog tijesta punjen krumpirom i začinen indijskim začinima i maslacem Leavened soft bread stuffed with potato & seasoned with Indian spices & butter	15Kn
Cheese Naan Mekani kruh od dizanog tijesta punjen svježim domaćim sirom s indijskim začinima i maslacem Leavened soft bread stuffed with fresh home-made cottage cheese with Indian spices & butter	18Kn
Keema Naan Mekani kruh od dizanog tijesta punjen sa mljevenom janjetinom i maslacem, kuhan u Tandooru Leavened soft bread stuffed with minced lamb & butter, cooked in the Tandoor	25Kn

Desserts

DESERTI

Eliaichi Badami Kheer Puding od riže sa grožđicama i šafranom, aromatiziran bademima i kardamom Almond & cardamom flavored rice pudding with raisins and saffron	20Kn
Gulab Jamun Pjenaste mliječne okruglice aromatizirane šafranom i zelenim kardamonom u slatkom sirupu od ruže Spongy milk dumplings flavored with saffron, green cardamom, dipped in sweet rose syrup	25Kn
Mango Kulfi Ledeni indijski desert sa gustom kremastom teksturom začinjen sa mangom Frozen Indian dessert with a creamy dense texture & flavored with mango	30Kn

Beverages

PIĆA

Strawberry Lemonade Obična / Gazirana limunada sa komadićima jagode Still / Sparkling lemonade with strawberry pieces	20Kn
Nimbu Pani Omiljena indijska limunada Popular Indian style lemonade	15Kn
Sweet Lassi / Salty Lassi Posebno domaće piće na bazi slatkog / slanog jogurta Special in house made sweet / salty Yogurt drink	18Kn
Kesar Wali Lassi Slatki frappe od jogurta aromatiziran šafranom Saffron flavored sweet yogurt shake	20Kn
Mango Lassi Posebno domaće piće na bazi jogurta s okusom manga Special in house made Yogurt drink in mango flavor	20Kn
Indian Masala Tea Listići Darjeeling čaja preliveni vrućom vodom, s dodatkom indijskih trava i mlijeka Darjeeling tea leaves poured over boiled water, mixed with Indian herbs and milk	15Kn