

STARTERS

- 1· ONION BHAJI** 4,95€
Sliced onion battered and deep fried
- 2· VEGETAL PAKORA** 5,50€
Selection of vegetables marinated with spices, chick-peas flour deep fried
- 3· SAMOSAS (GLUTEN)** VEGETABLE 4,95€ MEAT 5,50€
Light indian crisp pastry stuffed with your choice vegetable or meat (2 pieces)
- 4· CHICKEN PAKORA** 5,50€
Fried chicken strips marinated in lightly spiced chick-peas flour deep fried
- 5· FISH OR FRIED PRAWNS** 7,50€
Prawns or fish dipped in spiced chick-peas flour deep fried
- 6· MIX PLATTER** 14,50€
Chicken tikka, onion bhaji, meat and vegetables samosa and chicken pakora and sheek kebab
- 7· PRAWN POORI (GLUTEN)** 7,95€
Lightly spiced cooked with onion, tomato, curry and served with deep fried or baked bread
- 8· MIXED SALAD** 6,95€
- 9· CHICKEN SALAD** 7,95€
- 10· VEGETABLE OR DAAL SOUP** 5,95€
Lentil or vegetable soup cooked with spices and fresh coriander





TANDOORI DISHES

The tandoori is a clay and charcoal oven
Barbecue dishes do not include sauce

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| 11· CHICKEN TIKKA
Boneless chicken pieces marinated in yogurt and spices overnight, skewered and cooked in tandoor | 8,50€ |
| 12· LAMB TIKKA
Tender lamb pieces marinated and flavoured with spices and BBQ on skewer in tandoor | 8,95€ |
| 13· CHICKEN TANDOORI
¼ Chicken marinated in yogurt and spices barbecued in tandoor | 6,95€ |
| 14· SEEKH KEBAB
Finger roll of ground lamb seasoned with spices and grilled in tandoor | 8,95€ |
| 15· KING PRAWN TANDOORI
King prawn marinated with yogurt, spices and cooked in tandoor | 16,50€ |
| 16· TANDOORI MIX GRILL
Assortment of sheekh kebab, lamb and chicken tikka, tandoori chicken and king prawn | 18,50€ |
| 17· PANEER TIKKA
Cheese marinated with spices, cubes of onion, yogurt, green pepper, tomato and cooked in tandoor | 9,95€ |
| 18· FISH TIKKA
Fish marinated with spices, cubes of onion, yogurt, green pepper and cooked in tandoor | 11,95€ |
| 19· MALAI TIKKA
Chicken marinated with cashew nuts, paste cream ginger, yogurt, garlic powder, white pepper and cooked in tandoor | 9,95€ |
| 20· MINT TIKKA
Chicken marinated with fresh mint, green chili, yogurt and spices | 9,95€ |
| 21· CHICKEN CHEESE TIKKA
Boneless chicken marinated in spices overnight and cooked in tandoor with cheese | 10,50€ |
| 22· CHICKEN SHASHLIK
Chicken cubes marinated with fresh onion, tomato, green pepper, yogurt and cooked in tandoor | 10,95€ |





CURRY DISHES

ALL CURRY DISHES CONTAIN CASHEWS

23- CURRY

Rich spicy curry sauce.

CHICKEN 9,50€	CHICKEN TIKKA 10,50€	LAMB 11,50€	BEEF 10,95€
FISH 10,95€	PRAWNS 10,95€	KING PRAWNS 15,50€	

24- MADRÁS

A south indian speciality (medium or hot).

CHICKEN 9,95€	CHICKEN TIKKA 10,50€	LAMB 11,95€	BEEF 10,95€
FISH 11,50€	PRAWNS 10,95€	KING PRAWNS 15,50€	

25- VINDALOO

Very hot and flavored with chillies and spicy sauce (with or without potatoes).

CHICKEN 9,95€	CHICKEN TIKKA 10,50€	LAMB 11,95€	BEEF 10,95€
FISH 10,95€	PRAWNS 10,95€	KING PRAWNS 15,50€	

26- PHAL

Extremely hot and highly flavored with chillies and onion sauce.

CHICKEN 9,95€	CHICKEN TIKKA 10,50€	LAMB 11,95€	BEEF 10,95€
FISH 10,95€	PRAWNS 10,95€	KING PRAWNS 15,50€	

27- TIKKA MASALA (SWEET)

Prepared in cashew nuts, almonds, cream, tomato sauce and spices (mild).

CHICKEN 9,95€	LAMB 11,95€	BEEF 10,95€	
FISH 10,95€	PRAWNS 10,95€	KING PRAWNS 15,50€	
VEGETABLE 8,50€			

28- KORMA (SWEET)

A mild indian dish cooked with fresh cream, coconut cashew and almond sauce.

CHICKEN 9,95€	LAMB 11,95€	BEEF 10,95€	
FISH 10,95€	PRAWNS 10,95€	KING PRAWNS 15,50€	

29- MAKHNI (BUTTER) (SWEET)


Cooked with tomato, cashew nuts, almonds, cream and butter sauce.

CHICKEN 10,50€	PANEER 8,50€	FISH 10,95€	
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30- GARLIC CHILLI

Cooked with garlic, onion, green pepper cubes, tomato and green chilli.

CHICKEN 9,95€	CHICKEN TIKKA 10,95€	LAMB 11,95€	BEEF 10,95€
FISH 11,50€	PRAWNS 10,95€	KING PRAWNS 15,50€	
VEGETABLE 8,50€			





31· BHUNA

Cooked with fresh onion, tomato, green pepper, spices and curry sauce.

CHICKEN 10,50€	CHICKEN TIKKA 10,950€	LAMB 11,95€	BEEF 10,95€
FISH 10,95€	PRAWNS 10,95€	KING PRAWNS 15,50€	
VEGETABLE 8,50€			

32· ACHARI

Cooked with pickled spices and herbs, tempered with mustard seeds.

CHICKEN 9,95€	CHICKEN TIKKA 10,50€	LAMB 11,95€	BEEF 10,95€
FISH 10,95€	PRAWNS 10,95€	KING PRAWNS 15,50€	
VEGETABLE 8,50€			

33· PASANDA (SWEET)

Cooked with almond, cashew nuts, cream, sultana, tomato sauce and spices (mild).

CHICKEN 9,95€	CHICKEN TIKKA 10,50€	LAMB 11,95€	BEEF 10,95€
FISH 10,95€	PRAWNS 10,95€	KING PRAWNS 15,50€	
VEGETABLE 8,50€			

34· MUGHLAI (SWEET)

Cooked with almonds, cashew nuts sauce, cream, eggs and spices.

CHICKEN 9,95€	CHICKEN TIKKA 10,50€	LAMB 11,95	BEEF 10,95€
FISH 10,95€	PRAWNS 10,95€	KING PRAWNS 15,50€	

35· ROGAN JOSH

A very famous kashmiri dish cooked with homemade yogurt, tomato and various spices.

CHICKEN 9,95€	CHICKEN TIKKA 10,50€	LAMB 11,95	BEEF 10,95€
FISH 10,95€	PRAWNS 10,95€	KING PRAWNS 15,50€	

36· SAGWALA

A classic dish originating in the village of Punjab, cooked with spinach, fresh tomatoes and spices.

CHICKEN 9,95€	CHICKEN TIKKA 10,95€	LAMB 11,95	BEEF 10,95€
FISH 10,95€	PRAWNS 10,95€	KING PRAWNS 15,50€	

37· DHANSAK

Cooked with lentils, sweet and sour and fresh coriander.

CHICKEN 9,95€	CHICKEN TIKKA 10,50€	LAMB 11,95€	BEEF 10,95€
FISH 10,95€	PRAWNS 10,95€	KING PRAWNS 15,50€	
VEGETABLE 8,50€			

38· MILYANA (SWEET)

Cooked with mixed fruits coconut cream, curry, cashew nuts and almond sauce.

CHICKEN 10,50€	CHICKEN TIKKA 10,50€	LAMB 11,95€	BEEF 10,95€
FISH 10,95€	PRAWNS 10,95€	KING PRAWNS 15,50€	



39· HARIALY

(Medium) Cooked with green chilli, mint, spinach, curry sauce and herbs.

CHICKEN 9,95€	CHICKEN TIKKA 10,50€	LAMB 11,95€	BEEF 10,95€
FISH 11,50€	PRAWNS 10,95€	KING PRAWNS 15,50€	
VEGETABLE 8,50€			

40· MUSHROOM MADRAS

Cooked in spicy, rich curry sauce (medium or Madras).

CHICKEN 10,50€	CHICKEN TIKKA 10,50€	LAMB 11,95€	BEEF 10,95€
FISH 11,50€	PRAWNS 10,95€	KING PRAWNS 15,50€	

41· DOPIAZA

Medium strength dish cooked with cubed onions, tomato, green peppers.

CHICKEN 9,95€	CHICKEN TIKKA 10,50€	LAMB 11,95€	BEEF 10,95€
FISH 10,95€	PRAWNS 10,95€	KING PRAWNS 15,50€	

42· JALFREZI

Cooked with green pepper, onion, tomato, curry sauce sweet and spicy (medium).

CHICKEN 9,95€	CHICKEN TIKKA 10,50€	LAMB 11,95€	BEEF 10,95€
FISH 10,95€	PRAWNS 10,95€	KING PRAWNS 15,50€	
VEGETABLE 8,50€			

43· BHINDI

Okra (lady finger), cooked with fresh onions, green chili, tomatoes and selected spices.

CHICKEN 10,95€	CHICKEN TIKKA 10,95€	LAMB 12,95€	BEEF 10,95€
FISH 11,50€	PRAWNS 11,50€	KING PRAWNS 15,50€	

44· BALTI

Consisting of spring onions, ginger, fresh coriander and special balti sauce.

CHICKEN 10,50€	CHICKEN TIKKA 10,95€	LAMB 11,95€	BEEF 10,95€
FISH 10,95€	PRAWNS 10,95€	KING PRAWNS 15,50€	
VEGETABLE 8,50€	MIXED 11,95€		

45· KADAI

Kadai consists of stir frying a variety of ingredients with a special blend of crushed spices and cooked in an iron-pan similar to wok, know as kadai.

CHICKEN 10,50€	CHICKEN TIKKA 10,50€	LAMB 12,50€	BEEF 10,95€
FISH 11,50€	PRAWNS 10,95€	KING PRAWNS 15,50€	
VEGETABLE 8,95€			

46· BIRYANI

Basmati rice is cooked with green pepper, onion, tomato, cashew nuts, sultana and served with curry sauce or raita.


CHICKEN 11,95€	CHICKEN TIKKA 12,50€	LAMB 13,50€	BEEF 12,50€
FISH 12,50€	PRAWNS 12,50€	KING PRAWNS 15,95€	
VEGETABLE 9,95€	MIXED 12,95€		



VEGETABLES DISHES

ALL CURRY DISHES CONTAIN CASHEWS

47· ALOO GOBI	7,50€
A traditional north Indian dish of cauliflower and potatoes	
48· SAG ALOO	7,50€
Potatoes prepared with chopped spinach	
49· VEGETABLE CURRY	7,50€
Mixed vegetables cooked in a curry sauce (dry or with suce)	
50· BOMBAY ALOO	7,50€
Potato cooked with onion, spices and tomato	
51· MUTTER PANEER	7,95€
Green peas and cheese in a curry sauce (mild)	
52· PALAK PANEER	7,95€
Cubes of cottage cheese cooked with spinach	
53· BAINGAN BHAJI	7,50€
Aubergine cooked with onion, tomatoes and spices	
54· GOBI BHAJI	7,50€
Cauliflower cooked with onion, tomato, ginger and spices	
55· TARKA DAAL	7,50€
Lentils cooked with tomato, spices and touch of garlic	
56· CHANA MASALA	7,50€
Chick peas cooked with onion, tomato and special chana spices	
57· VEGETABLE KORMA (SWEET)	8,50€
Mixed vegetables cooked in almond and cashew sauce and cream, a favorite mild dish	
58· VEGETABLE MAKHNI (SWEET)	8,50€
Vegetables cooked in a rich butter, tomato, cream and almond sauce	
59· CHAMPIÑONES BAGI	7,50€
Cooked with onion, tomato, green pepers, spices and fresh coriander	
60· PANEER SHAHI (SWEET)	8,50€
Homemade cheese cooked in a cashew nuts, almond and cream sauce with selected spice (Mild)	

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| 61· SAG BHAJI | 7,50€ |
| Spinach cooked with tomato, onion and spices | |
| 62· ALOO ACHARI  | 7,50€ |
| Potato cooked with pickle, spices, herbs tempered with mustard seeds | |
| 63· BHINDI BHAJI | 7,95€ |
| Okra cooked with fresh onion, tomato, green chilli and selected spices | |

RICE DISHES (BASMATI)

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| 64· BOILED RICE | 3,25€ |
| 65· MUSHROOMS RICE | 4,50€ |
| 66· KEEMA RICE (MINCED MEAT) | 4,95€ |
| 67· PILAU RICE | 3,95€ |
| 68· RICE WITH PEAS, EGG & CARROT (Fried rice) | 4,50€ |
| 69· COCONUT RICE | 4,50€ |
| 70· GARLIC RICE | 4,50€ |
| 71· LEMON RICE | 4,25€ |
| 72· CHILLI RICE (Hot)  | 4,50€ |
| 73· VEGETABLE RICE | 4,95€ |
| 74· KASHMIRI RICE | 4,95€ |





BREAD (NAN) (GLUTEN)

75· NAN	2,50€
76· BUTTER NAN	3,50€
77· PESHAWARI NAN (SWEET)	3,95€
78· CHAPATI	1,75€
79· ONION KULCHA	3,50€
80· STUFF PRATHA (VEGETABLES)	2,95€
81· GARLIC NAN	2,95€
82· KEEMA NAN	3,75€
83· CHEESE NAN	3,50€
84· ROTI	2,50€
85· PARATHA	3,95€
86· GARLIC, CHEESE NAN	3,95€
87· NAN BASKET	8,00€

SIDE DISHES


88· PAPADUMS, MANGO CHUTNEY, MINT SAUCE, ONION SALAD	1,00€
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KID'S MENU


EGGS & CHIPS OR RICE	6,50€
CHICKEN TIKKA & CHIPS OR RICE	6,50€
CHICKEN NUGGETS & CHIPS OR RICE	6,50€
FISH FINGERS & CHIPS OR RICE	6,50€



CHEF'S SPECIAL

HANDI  **CHICKEN 11,50€** **LAMB 12,95€**
Cooked with aromatic Indian spices, onions, tomato, almonds, cashew nuts, coconut milk. Served with a spicy and creamy sauce.

CHICKEN KORMA (ORIGINAL)  **11,50€**
Chicken cooked with fried onion, yogurt sauce and special korma sauce

GINGER CHICKEN  **10,95€**
Chicken cooked with onion, tomato, ginger, spices and curry sauce

PATHIA  **CHICKEN 10,95€** **LAMB 12,50€** **PRAWNS 10,95€**
Cooked with onion, tomato, tamarind and curry sauce (sweet and spicy)

MANGO CHICKEN (SWEET) **10,95€**
Chicken cooked with mango sauce and spices (mild)

GOAN CURRY **CHICKEN 10,95€** **LAMB 12,50€** **PRAWNS 10,95€**
Typical goan dish cooked with curry and coconut milk

KEMMA MATTER ALOO **11,95€**
Minced meat cooked with onion, tomato, green peas, spices and potato

MURG MUSSALAM **11,95€**
Boneless chicken cooked with minced meat, spices and tomatoes

STUFFED MUSHROOMS **8,95€**
Marinated with ginger garlic paste, spices, yogurt and stuffed with vegetables





LUNCH MENU

Tuesday to Thursday 1:30pm to 3:45pm

MENU 1

STARTERS

Pappadums / Onion Bhaji /
Meat or vegetable samosas / Chicken or vegetable pakora

MAIN COURSE

Any Chicken or Vegetable Curry dish from the menu
White Rice or Pilau or Plain Bread or Garlic Bread

12,50

MENU 2


STARTERS

Pappadums / Onion Bhaji / Meat or vegetable samosas /
Chicken or vegetable pakora / Chicken Tikka / Fried prawns

MAIN COURSE

Any lamb, beef, shrimp, chicken or vegetable Curry dish from the menu
White Rice or Pilau or Plain Bread or Garlic Bread

14,95



*VAT included. No holidays. Drinks not included.
House specialties are not included in the menu.
Only for consume in the establishment.*

DESSERTS

GULAB YAMUN (GULÁB JÁMUN)

3,95€

Is a sweet of Indian cuisine and Pakistani cuisine, made with a dough, in wich its main ingredients are khoya (condensed milk by evaporation) and maida (flour), and then fried in oil in the form of small balls. Afterwards, they are put in a syrup made with water, sugar, rose water, cardamom and colored with some strands of saffron that give it the characteristic red color.

KULFI (MANGO OR PISTACHIO)

3,95€

Is very popular dessert in the Indian Subcontinent based on an ice cream made with boiled milk. Kulfi can have different flavors as flavored with pistachio, malai, mango, cardamom (elaichi), apple peanut and/or saffron (kesar) in this case provides a very attractive orange color for the indues. Kulfi differs from Western ice creams in that it is much sweeter in flavor and has a creamier texture (because it has no air inside), giving it a more dense and milky appearance.

MASALA CHAI (INDIAN TEA)

2,25€

Containing various spices of Asian origin: black tea, cinnamon sticks, cloves, cardamom seeds, star anise, fresh ginger and pepper. With or without milk.

