

Quinta Nova Reserva (Terroir Blend) **39.00€**
Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Cão.
Estagiado 6 meses em barricas Francesas (aged in French
wooden barrels for 6 months)

Bairrada

Quinta das Abibes Reserva **21.00€**
Touriga Nacional e Cabernet Sauvignon. Estagiado em
barricas (aged in wooden barrels)

Collinas Reserva **29.00€**
Touriga Nacional e Cabernet Sauvignon, Merlot.
Estagiado em barricas (aged in wooden barrels)

Lisboa

Quinta da Lapa Reserva **19.00€**
Syrah, Cabernet Sauvignon, Touriga Nacional e Merlot

Quinta da Lapa **19.00€**
Merlot

**Manz Penedo do Lexin
(Cheleiros-Sintra)** **22.00€**
Aragonez, Touriga Nacional. Local wine from Sintra /
Vinho da zona de Sintra.

Península de Setúbal

Ermelinda Freitas **22.00€**
Syrah

Ermelinda Freitas **22.00€**
Petit Verdot

Ermelinda Freitas **22.00€**
Trincadeira

Alentejo

Montaria Reserva **12.00€**
Syrah, Trincadeira & Aragonez. Estagnado em barricas
(aged in wooden barrels)

Medeiros **25.00€**
Cabernet Sauvignon, Syrah, Touriga Nacional.
Estagiado em barricas e garrafa durante 28 meses (aged
in barrels and bottle for 28 months)

Telhos **34.90€**
95% Syrah + 5% Viognier. Estagiado em barricas
Americanas por 24 meses (aged in American barrels for
24 months)

Reynolds Grande Reserva **34.90€**
Alicante Bouschet e Syrah, Cabernet Sauvignon.
Estagiado em barricas Francesas por 18 meses (aged in
French barrels for 18 months)

Outeiro **39.00€**
Syrah, Petit Verdot. Estagiado em barricas
Americanas por 22 meses (aged in American
barrels for 22 months)

Nasala

Dear Friends,

Masala is a term used in Indian cooking to describe a mixture of many spices, are strong flavored as aromatic parts used in a small quantity in food as preservatives & for flavorful. There are 109 different type of spices such as cardamon, cumin, fennel, clove, mustard, coriander, cinnamon, ginger, garlic, pepper, saffron, turmeric etc. Mixture of these spices in known as Masala.

Alentejo

Pousio Escolha

Antão Vaz, Arinto, Alvarinho. Estagiado em barricas (aged in wooden barrels)

19.00€

ROSE Peninsula de Setúbal

Camolas (Reserva)

Moscatel Galego Roxo, Touriga Nacional e Baga

13.00€

Douro

Perene

Touriga Nacional, Tinto Roriz

13.90€

Lisboa

Pagina

Touriga Nacional

25.00€

Tras-os-Montes

Mateus Rose

100% Aragonéz

14.00€

ESPUMANTE/Sparkling Wine

Campolargo, Bairrada

Bical, Cereal, Arinto

18.90€

Rebouça Reserva Bruto

Alvarinho

22.00€

Poço do Lobo bruto

Baga

25.00€

Noel perdigão bruto Rose de uvas Tintas

Touriga Nacional

25.00€

TINTO

Douro

Vinhas dos Santos

Tinta Roriz, Touriga Nacional, Touriga Franca

14.90€

Quinta de Seara d´Ordens Reserva

Touriga Nacional, Touriga Franca, Tinta Roriz. Estagiado em barricas (aged in wooden barrels)

15.90€

Xaino selection

Touriga Nacional, Touriga Franca, Tinta Roriz, Sousão e Tinta Amarela. Estagiado 14 meses em barricas Francesas (aged in French wooden barrels for 14 months)

25.00€

Quinta das Chás Grande Reserva

Tinta Roriz, Tinta Amarela, Tinto Baroca. Estagiado em barricas (aged in wooden barrels)

34.90€

Vinhos Verdes/**Green Wine** Reg. Minho

Quinta de Aveleda 13.00€
Loureiro, Alvarinho

Entre Águas 15.00€
100% Avesso

Regueiro 15.00€
Alvarinho, Trajadura

Valados de Melgaço 19.00€
100% Alvarinho

Vinho Branco/**White Wine** Douro

Perene 13.90€
Rabigato, Viosinho, Malvasia Fina, Gouveio

Planalto 15.00€
Viosinho, Malvasia Fina, Gouveio, Codega

Aneto Reserva 22.00€
*Sémillion, Verdelho, (estagiado em barricas)
(Aged in wooden barrels)*

Dão

Bella 23.00€
100% Sauvignon Blanc

Beiras e Bairrada

Campolargo 23.00€
100% Chardonay

Tejo

Ninfa 23.00€
100% Sauvignon Blanc

Lisboa

Morgado de Sta. Catarina (Reserva) 22.90€
*100% Arinto estagiado em barricas (aged in wooden
barrels)*

Península de Setúbal

Ermelinda Freitas 19.90€
Sauvignon Blanc e Verdelho

Aperitivos / **Starter Drinks**

1 Moscatel 3.50€

2 Martini 3.50€

3 Porto 3.80€

4 Campari 5.00€

5 Vodka 6.00€

6 Gin Tonic 6.00€

7 Rum 6.00€

Entradas/**Starters**

8 Samosa (2PC) Carne ou Vegetais/Meat or Vegetables	2.90€
9 Vegetables Pakora Pastéis de Legumes/Vegetables Pastry	2.90€
10 Onion Bhaji Pastéis de Cebola/Onion Pastry	3.50€
11 Allo Chat Pica-pau de batatas/Potatoes, onion in tamarind sauce	3.50€
12 Paneer Pakora Pastéis de queijo Indiano/Indian Cheese Pastry	4.50€
13 Chicken Pakora Pastes de Frango/Chicken Pastry	4.50€
14 Prawns Pakora Pastéis de Camarão/Prawn Pastry	6.00€
15 Chicken Chat Pica-pau de frango grelhado	5.00€
16 Chicken Tikka Frango marinado com especiarias e iogurte/Marinated chicken with spices and yoghurt	5.00€
17 Seekh Kebab Carne picada de borrego grelhado tipo salsicha/Grilled minced lamb like sausage	6.00€
18 Mix Starters (2 Persons)	7.50€
19 Mix Starters (4 Persons)	14.50€

Sopa/**Soup**

20 Daal Soup /Sopa de Lentilhas	3.50€
21 Tomato Soup /Sopa de Tomate	4.00€
22 Chicken Soup /Sopa de Frango	4.50€
23 Prawn Soup /Sopa de Camarão	5.00€

Whiskey Novo/**New Whiskies**

Red Label, JB, William Lawsons, Famous Grouse, Ballentines, Cutty Sark , Grants, Jameson (Irish Whisky)	5.00€
Jim Beam (Bourbon)	6.00€

Whiskey Velho/**Old Whiskies**

Jack Daniels	6.00€
Logan, Chivas Regal, Black Label, Dimple, JB	7.00€
Indian Whisky	7.00€
Cardhu, Glenmarven (Single Malt)	8.00€
Glenmorangie (Single Malt)	9.00€

Gin

Gordon's	5.00€
Bombay Sapphire	6.00€

Brandy

1920, Macieira Royal Brandy, Constantino	5.00€
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Liquor

Amaretto, Baileys, Amêndoa Amarga	4.50€
Ginja, Tia Maria, Licor Beirão	

Aguardente/**Digestive**

Aliança Velha, Antiqua, Ponte de Marante, Bagaceira, Adega Velha	4.00€
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Vinho/**Wine**

Vinho da Casa / House Wine -75cl	10.00€
Branco/Tinto, White/Red	

Bebidas Indianas/**Indian Drinks**

Nimbu Panni **2.00€**
Típica limonada Indiana/ Indian lemon drink

Lassi **3.00€**
Batido de iogurte / Yoghurt shake
Doce ou salgado / Sweet or Salty

Mango Lassi **3.00€**
Batido de iogurte com polpa de manga/ Yoghurt
shake with mango pulp

Coconut Lassi **3.00€**
Batido de iogurte com leite de côco/ Yoghurt shake
with coconut milk

Bebidas sem Álcool / Drinks without alcohol

Água com gás **1.50€**
Sparkling water

Água Mineral (sem gás) 0.5ℓ **1.75€**
Mineral water

**Coca-Cola, Coca-Cola Light,
Coca-Cola Zero, Fanta, Sprite, Ice Tea** **2.00€**

Compal **2.50€**
Maça, Manga, Pêssego/ Apple, Mango, Peach

Sumos / Juices **3.50€**
Laranja, Manga/ Orange, Mango

Cerveja / Beer

Super Bock, Sem Álcool ou Preta **2.00€**
Garrafa/ Bottle 33cl.

Cobra 660 cl. **4.50€**
Cerveja Indiana

Imperial - 20 cl. **1.75€**

Panaché (Shandy) - 20 cl. **2.00€**

Caneca - Jug 40 cl. **3.50€**

Saladas/**Salad**

24 Mix Salad/ Salada mista **5.00€**
Alface, tomate, pepino e cebola

25 Tomato Salad/ Salada de Tomate **6.00€**
Salada de Tomate (Alface, tomate, cebola, queijo
caseiro Indiano)

Pão Indiano/**Indian Bread**

26 Tandoori Roti **1.75€**
Pão de Farinha Integral/ Whole wheat flour bread

27 Nan **2.00€**
Pão assado no pote de carvão/ Tandoori Nan

28 Garlic Nan **2.75€**
Pão com alho/ Garlic Tandoori Nan

29 Parantha **3.00€**
Pão de farinha integral com manteiga/ Whole
wheat flour bread with butter

30 Stuffed Butter Nan **3.00€**
Pão recheado com manteiga/ Bread filled with
butter

31 Cheese nan **3.50€**
Pão com recheio de queijo fundido/ Bread filled
with cheese

32 Allo Kulcha **3.50€**
Pão recheado com batata cozida/ Bread filled with
baked potato

33 Peshwari Nan **3.50€**
Pão com côco, passas e caju/ Bread with coconut,
raisins and cashew

34 Pudina Parantha **3.00€**
Pão de farinha integral com hortelã/ Bread with
mint

35 Keema Nan **4.00€**
Pão recheado com carne picada do borrego/ Bread
filled with minced lamb meat

36 Paneer Nan **3.50€**
Pão recheado com queijo caseiro Indiano/ Bread
filled with homemade Indian cheese

37 Garlic Cheese Nan **4.00€**
Pão de alho recheado com queijo fundido/ Garlic
bread filled with cheese

Pratos de Arroz Basmati/ Basmati Rice Dishes

38 Plain Rice Arroz Branco	1.75€
39 Jeera Rice Arroz com cominhos/ Rice with cumin	2.00€
40 Pulav Rice Arroz frito com açafrão/ Fried Rice with saffron	3.00€
41 Muttar Pulav (Veg.) Arroz de açafrão com ervilhas / Saffron rice with peas	3.50€
42 Mushroom Pulav Rice Arroz de açafrão com cogumelos/ Saffron rice with mushrooms	3.50€
43 Veg. Pulav Rice Arroz de açafrão com vegetais/ Saffron rice with vegetables	4.50€
44 Egg Fried Rice Arroz com Ovos	4.00€
45 Special Rice Arroz com vegetais, caju, passas, amêndoas e queijo/ Rice with vegetables, cashew, raisins, almonds and cheese	5.00€

Biryanis preparados com Arroz Basmati,
Especiarias, Passas, Cajú e Amêndoas/ **All**
Biryanis are served with Basmati Rice,
Spices, Cashew, Almonds and Raisins

46 Vegetable Biryani / Arroz com vegetais	8.90€
47 Chicken Biryani / Arroz com Frango	9.90€
48 Lamb Biryani / Arroz com Borrego	11.00€
49 Prawns Biryani / Arroz com Camarão	12.00€
50 Special Biryani Arroz com Borrego, Camarão e Frango/ Rice with lamb, prawn and chicken	14.00€

Pratos de Legumes/**Vegetable Dishes**

51 Dal Makhani Lentilhas com tomate, cebola e manteiga/ Black gram curry with butter and onion sauce	8.50€
52 Tarka Dal Caril de lentilhas com cebola, tomate, alho e gengibre Yellow gram cooked with onions, tomato, ginger, garlic and fresh spices	8.50€

Grelhados no pote de Carvão/ Tandoori (Grilled)Dishes in Charcoal Pot

149 Sheekh Kebab Grelhado de carne picada de borrego/ Grilled minced lamb like sausages	11.00€
150 Paneer Tikka Queijo grelhado com especiarias e iogurte/ Grilled cheese with spices and yoghurt	11.00€
151 Lamb Tandoori Espetada de Borrego marinado/ Boneless grilled lamb	12.00€
152 Mix Tandoori Espetada de frango, borrego e carne picada/ Mix of grilled chicken, lamb and minced meat	18.00€
153 King Prawn Tandoori Espetada de gambas tigre marinada em ervas e especiarias/ King prawns marinated in spices and herbs	19.90€

Extras

154 Papad (2 Unidade)	1.00€
155 Papad Masala (Hot / Picante) Com cebola e tomate picado/ With onion and chopped tomato	2.00€
156 Chopped / Sliced Onions	3.00€
157 Mixed Pickle	3.00€
158 French Fries/ Batata Frita	3.00€
159 Indian Yoghurt/ Iogurte Indiano	3.00€
160 Raita Iogurte com cebola, tomate e pepino picado com especiarias/ Indian yoghurt with onion, tomato, cucumber and spices	4.00€

Menú Infantil / **Children Menu**

161 Chicken Tikka Cubos de frango grelhados com arroz e salada/ Grilled chicken pieces with rice and salad	5.50€
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Pratos de Vaca/**Beef Dishes**

138 Beef Madras (Medium hot / Méd. Picante) **9.90€**
Caril de vaca com cebola, ervas e especiarias/ Beef
curry with hot spicy herbs

139 Beef Karahi **9.90€**
Vaca cozinhada em frigideira Indiana com cebola,
tomate e pimento/ Beef fried in Indian wok with onions,
tomato and capsicum

140 Beef Saag **9.90€**
Caril de vaca com espinafres Indiano/ Beef curry with
Indian spinach

141 Beef Vindaloo (Hot / Picante) **9.90€**
Um prato picante com especiarias de Goa e batata/
A hot dish with Goan spices and potato

142 Beef Korma (Mild / Suave) **9.90€**
Vaca cozinhada em lume brando com castanhas de
caju e natas/ Beef cooked with cashew nut and cream
sauce

143 Beef Bagicha **9.90€**
Caril de vaca com vegetais/ Beef curry with vegetables

144 Beef Bhuna **10.00€**
Vaca em pouco molho com cebola, tomate e pimento/
Beef with onion, tomato, capsicum and thick sauce

145 Beef Dhansak **10.00€**
Caril de vaca com lentilhas amarelas/ Beef curry with
yellow grams

Grelhados no Pote em carvão / **Tandoori** (grilled) Dishes in Charcoal Pot

Todos os pratos Tandoori são marinados de véspera com
todos os condimentos e iogurte. São servidos na chapa quente
com pimentos, cebola, cenoura e couve branca ou roxa.
All Tandoori dishes are one day marinated with many different
Indian spices and yoghurt. All are served on sizzler with
carrots, capsicum, white/red cabbage and onions.

146 Chicken Tikka **9.90€**
Frango marinado com especiarias/ Chicken marinated
with spices

147 Chicken Haryali **10.50€**
Frango marinado com hortelã, coentros e especiarias/
Chicken marinated with fresh mint, coriander and spices

148 Tandoori Chicken **11.00€**
Pernas de frango grelhado/ Grilled chicken leg pieces

Pratos de Legumes/**Vegetable Dishes**

53 Bombay Aloo **8.50€**
Caril de batatas à Mumbai/ Bombay Potato (dry)

54 Allo Gobi **8.50€**
Caril de batatas e couve-flor com especiarias
Indianas/ Potato and cauliflower curry (dry)

55 Mix Vegetable Bhaji **8.00€**
Caril de vegetais e legumes/ Vegetables with spices
(dry)

56 Mix Vegetable Curry **8.00€**
Caril de vegetais, legumes e queijo Indiano/
Vegetables curry with Indian cheese

57 Saag Aloo Curry **8.00€**
Caril de batata com espinafres Indianos/ Indian
spinach and potato in mild dry curry sauce

58 Karahi Chana **8.00€**
Grão servido em pote de latão/ Chickpeas curry
served in Karahi

59 Mushroom Mutter Curry **8.50€**
Caril de cogumelos e ervilhas/ Mushrooms and peas
curry

60 Mushroom Bhaji **9.00€**
Cogumelos com tomate, gengibre, alho e cebola/
Mushrooms with tomato, ginger, garlic and onions
(dry)

61 Saag Paneer **9.00€**
Espinafres com queijo caseiro Indiano/ Spinach with
homemade Indian cheese

62 Saag Masala **8.50€**
Espinafres Indianos com cebola e tomate/ Indian
Spinach with onion and tomato

63 Baigan Ka Bharta **9.00€**
Beringela com cebola, ervilhas e tomate/ Eggplant
with onion, peas and tomato

64 Bhindi Masala **9.50€**
Quiabos com cebola e tomate/ Lady finger with onion
and tomato

65 Shahi Kofta (Mild / Suave) **9.00€**
Almôndegas de vegetais em molho de caju e
natas/ Vegetable balls in cashew and cream sauce

Pratos de Legumes/**Vegetable Dishes**

66 Vegetable Korma (Mild / Suave) **8.50€**

Mistura de vegetais e queijo caseiro Indiano em lume brando com castanhas de caju, nozes e natas/
Mixed vegetables with homemade Indian cheese and cashew nuts cream sauce

67 Mutter Paneer **8.50€**

Caril de ervilhas com queijo caseiro Indiano/
Peas curry with special Indian homemade cheese

68 Karahi Paneer **8.50€**

Queijo caseiro Indiano servido em pote de latão/
Indian homemade cheese in Karahi

69 Makhani Panner (Mild / Suave) **9.00€**

Queijo caseiro Indiano com tomate e manteiga/
Indian homemade cheese with tomato and butter sauce

70 Vegetable Jalfrezi (Med. Hot / M. Picante) **9.00€**

Legumes feitos com cebola, pimento e tomate/
Vegetables cooked with onions, capsicum and tomato

Pratos de Frango (peito de frango)/ **Chicken Dishes (chicken breast)**

71 Chicken Curry **8.90€**

Caril de Frango com cebola, tomate, gengibre e alho/
Chicken curry with onion, tomato, ginger and garlic

72 Chicken Madras (Med. Hot / M. Picante) **9.50€**

Frango com especiarias e ervas picantes
Chicken cooked with tomato sauce, onions and hot spices

73 Chicken Saag **9.50€**

Caril de frango com espinafres Indianos/
Chicken cooked with Indian spinach

74 Chicken Karahi **9.50€**

Frango cozinhado numa frigideira Indiana com cebola e pimentos/
Chicken cooked in Indian wok with capsicum and onion

75 Butter Chicken (Mild / Suave) **9.90€**

Frango grelhado com tomate, manteiga e natas/
Grilled Chicken cooked in tomato butter sauce

76 Chicken Cream (Mild / Suave) **9.50€**

Frango cozido com iogurte, ananás, nozes e natas/
Chicken with yoghurt, nuts, pineapple and cream

77 Chicken Xacutti **9.90€**

Caril de Frango cozido com leite de côco/
Chicken cooked with coconut milk

Pratos de Camarão Tigre/ **King Prawn Dishes**

127 King Prawn Curry **19.90€**

Caril de camarão tigre com cebola, tomate, gengibre e alho/
King prawn with onion, tomato, ginger and garlic

128 King Prawn Karahi **19.90€**

Camarão tigre cozinhado em frigideira Indiana com cebola e pimento/
King Prawn cooked in Indian wok with onion, capsicum and a thick sauce

129 King Prawn Jalfrezi (M. hot / Méd. Picante) **19.90€**

Camarão tigre com cebola e pimentos - Servido na chapa quente/
King Prawn in hot sauce dressing with capsicum and onion - Served on hot plate

130 King Prawn Masala **19.90€**

Caril de camarão tigre com ervilhas, cebola e tomate/
King prawn cooked with onions, tomato and peas

131 King Prawn Madras (M. hot / Méd. Picante) **19.90€**

Camarão tigre cozido com molho de cebola, tomate e especiarias picantes/
King prawn cooked with onions, tomato sauce and hot spices

132 King Prawn Vindaloo (Hot / Picante) **19.90€**

Um prato picante com especiarias de Goa e batata/
A hot dish with Goan spices and potato

133 King Prawn Korma (Mild / Suave) **19.90€**

Camarão tigre cozinhado em lume brando com castanhas de caju, nozes e natas/
King prawn cooked in cashew nut and cream sauce

Pratos de Vaca/**Beef Dishes**

134 Beef Curry **9.50€**

Caril de vaca com cebola, tomate, gengibre e alho/
Beef curry with onion, tomato, ginger and garlic

135 Mango Beef (Mild / Suave) **9.50€**

Vaca com manga

136 Butter Beef (Mild / Suave) **9.50€**

Vaca com molho de manteiga e tomate/
Beef cooked in butter sauce with tomato

137 Beef Xacutti **9.90€**

Caril de vaca em leite de côco/
Beef curry in mild coconut milk

Pratos de Peixe e Gambas/ Seafood Dishes

114 Prawn Madras(Med.hot / Méd.Picante) **11.00€**
Gambas cozidas com molho de cebola, tomate e especiarias picantes/ Prawns cooked with onions, tomato and hot spices

115 Prawn Bagicha **11.00€**
Caril de camarão com legumes/ Prawn curry with vegetables

116 Prawn Vindaloo (Hot / Picante) **11.00€**
Um prato picante com especiarias de Goa e batata/ A hot dish with Goan spices and potato

117 Butter Prawns (Mild / Suave) **11.00€**
Gambas com molho de manteiga, tomate e natas/ Prawns cooked with tomato and butter sauce

118 Fish Curry **11.00€**
Caril de peixe com tomate, cebola, gengibre e alho/ Fish curry with tomato, onions, ginger and garlic

119 Mango Fish (Mild / Suave) **11.00€**
Peixe com manga

120 Fish Masala **11.00€**
Caril de peixe com ervilhas cozinhado em molho de tomate e cebola/ Fish cooked with peas in tomato and onion sauce

121 Fish Karahi **11.00€**
Peixe cozinhado em frigideira Indiana com cebola e pimento/ Fish cooked in Indian wok with onion and capsicum with thick sauce

122 Fish Bhuni **11.00€**
Peixe com cebola, pimento e tomate/ Fish with onion, capsicum and tomato

123 Fish Korma (Mild / Suave) **11.00€**
Peixe cozinhado em lume brando com castanhas de caju, nozes e natas/ Fish cooked with cashew-nuts and cream sauce

124 Fish Xacutti **11.00€**
Caril de peixe com molho de côco/ Fish cooked in coconut milk

125 Butter Fish (Mild / Suave) **11.00€**
Peixe com molho de tomate, manteiga e natas/ Fish cooked in tomato butter sauce

126 Fish Bagicha **11.00€**
Caril de peixe com vegetais/ Fish curry with vegetables

Pratos de Frango (peito de frango)/ Chicken Dishes (chicken breast)

78 Chicken Bagicha **9.90€**
Caril de Frango com vegetais/ Chicken curry with vegetables

79 Chicken Korma (Mild / Suave) **9.50€**
Frango cozinhado em lume brando com caju, nozes e natas/ Chicken cooked with cashew nuts and cream sauce

80 Chicken Special (Mild / Suave) **9.90€**
Caril de frango com cebola, pimentos, amêndoas, passas cozidas com natas e fruta/ Chicken cooked with onions, capsicum, almonds, raisins, fruits and milk cream

81 Chicken Mughlai (Mild / Suave) **9.90€**
Caril de Frango com amêndoas, nozes, natas e frutas/ Chicken cooked with almonds, nuts, cream and fruits

82 Chicken Mushroom **9.00€**
Frango com Cogumelos/ Chicken with mushrooms

83 Chicken Balti **9.50€**
Frango cozinhado com cebola e pimento servido no "Balti"/ Chicken cooked with onions and capsicum served in "Balti"

84 Chilli Chicken (Medium hot/ Méd. Picante) **9.90€**
Especialidade de frango à norte da Índia/ A north Indian speciality

85 Chicken Jalfrezi(Med. hot/ Méd. Picante) **10.50€**
Frango grelhado com cebola e pimentos-Servido na chapa quente/ Grilled chicken with onions and capsicum-Served on hot plate

86 Chicken Dansak **9.50€**
Caril de Frango com lentilhas amarelas/ Chicken curry with yellow grams

87 Mango Chicken (Mild/ Suave) **9.50€**
Frango com manga

88 Chicken Tikka Masala **9.90€**
Frango grelhado em molho de caril com cebola e pimento/ Grilled tandoori chicken in curry sauce with onions and capsicum

89 Chicken Vindaloo (Hot / Picante) **9.50€**
Um prato picante com especiarias de Goa e servido com batata / A hot dish with Goan spices and served with potato

Pratos de Borrego/**Lamb Dishes**

- 90 Lamb Curry** 9.50€
Caril de Borrego com cebola, tomate, gengibre e alho/Lamb Curry with onion, tomato, ginger and garlic
- 91 Mango Lamb** (Mild / Suave) 9.90€
Borrego com manga
- 92 Butter Lamb** 9.90€
Borrego com tomate, manteiga e natas/Grilled lamb cooked in tomato butter sauce
- 93 Lamb Khumb** 9.50€
Caril de Borrego com cogumelos/Lamb curry with mushrooms
- 94 Lamb Madras** (M. Hot / M. Picante) 9.90€
Borrego cozido com molho de tomate, cebola e especiarias picantes/Lamb cooked with tomato sauce, onions and hot spices
- 95 Lamb Karahi** 9.90€
Borrego cozinhado numa frigideira Indiana com cebola e tomate/Lamb fried in Indian wok, dry sauce with onions and tomato
- 96 Lamb Bhuna** 9.90€
Borrego com pouco molho, cebola, pimento e tomate/Lamb in dry sauce with onions, capsicum and tomato
- 97 Lamb Dansak** 9.90€
Caril de Borrego com lentilhas amarelas/Lamb curry with yellow grams
- 98 Saag Gosth** 9.90€
Caril de Borrego com espinafres Indiano/Lamb in dry curry sauce with Indian spinach
- 99 Lamb Korma** (Mild / Suave) 9.90€
Borrego cozinhado em lume brando com caju, nozes e natas/Lamb cooked with cashew-nuts and cream sauce
- 100 Lamb Vindaloo** (Hot / Picante) 9.90€
Um prato picante com especiarias de Goa e batata/A hot dish with Goan spices and potato
- 101 Lamb Piaja** 9.90€
Borrego em molho de caril com tomate e cebola/Lamb cooked with onion and tomato curry sauce
- 102 Lamb Bagicha** 9.90€
Caril de Borrego com vegetais/Lamb curry with vegetables

Pratos de Borrego/**Lamb Dishes**

- 103 Lamb Xacutti** 9.90€
Caril de Borrego com leite de côco/Lamb cooked in coconut milk
- 104 Lamb Tikka Masala** 9.90€
Borrego grelhado em molho de caril com cebola e pimento/Grilled (Tandoori) lamb in curry sauce with onions and capsicum
- 105 Lamb Jalfrezi**(Medium hot/Méd. Picante) 11.00€
Borrego grelhado em molho de cebola e pimento/Grilled (Tandoori) lamb with capsicum and onion sauce
- 106 Rogen Josh** 10.00€
Pedacos de Borrego cozinhado com molho de tomate/Lamb pieces cooked in tomato sauce

Prato de Peixe e Gambas / **Seafood Dishes**

- 107 Mango Prawn** (Mild / Suave) 11.00€
Camarão com manga
- 108 Prawn Curry** 11.00€
Caril de gambas com cebola, tomate, gengibre e alho/Prawn curry with onion, tomato, ginger and garlic
- 109 Prawn Karahi** 11.00€
Caril de gambas cozinhado numa frigideira Indiana com cebola e pimentos/Prawns cooked in Indian wok with onions and capsicum
- 110 Prawn Masala** 11.00€
Caril de gambas com ervilhas e tomate acompanhado por molho espesso/Prawns with onions, tomato and peas
- 111 Saag Prawn** 11.00€
Caril de gambas e espinafres Indiano/Prawns with Indian spinach in dry curry
- 112 Prawn Korma** (Mild / Suave) 11.00€
Gambas cozinhadas em lume brando com cajus, nozes e natas/Prawn cooked with cashew-nuts and fresh cream
- 113 Prawn Xacutti** 11.00€
Caril de gambas com leite de côco/Prawn curry cooked in coconut milk