

'O' INDIANO
— TANDOORI —



• WELCOMES YOU •



Food Allergy WARNING!

Please speak to our staff about the ingredients used in your meal before placing your order.

- Thank you



ENTRADAS / STARTERS / VORSPEISEN

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| 1. Papadam / Papri | 1.00 € |
| a) Onion Bhaji | 2.50 € |
| b) Vegetable Pakora | 2.50 € |
| c) Cheese Pakora | 3.50 € |
| d) Chicken Pakora | 3.50 € |
| *) Mix Starter | 5.50 € |
| *) Prawn Poori | 6.00 € |
| *) Channa Poori | 4.50 € |
| *) Chicken Chat | 4.50 € |
| *) Pickle Tray | 3.00 € |
| *) Mango Chutney | 1.50 € |

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| 2 Samosa / Chamuça (1 Pc.) | 1.00 € |
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Pastel tradicional de massa tenra em forma triangular recheado de frango ou borrego ou vegetais (frito)

Deep fried pastry a triangular shape with chicken or lamb or vegetables.

Dreieckige teigtaschen, gefüllt mit hähnchen oder Lamm oder gemüse, frittiert.

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| 3 Murg Malai Kabab | 4.50 € |
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Cubos de frango em pasta de alho, iogurte, natas, queijoralado e coentros.

Diced chicken marinated in yoghurt, garlic and coriander, grilled in a tandoor.

Hähnchenteile, mariniert in knoblauchpaste, ioghurt, shane, geriebenem kase and koriander, gegrillt im tandoor

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| *) Chicken Tikka / Chicken Tandoori | 5.75 € |
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| *) Lamb Tikka | 6.50 € |
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| 4 Mutton Seekh Kabab / Espetada De Borrego | 5.50 € |
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Borrego picado e temperado, grelhado em espeto no tandoor.

Minced lamb with spices, grilled in a tandoor.

Lammspiess, mariniert, gegrillt im tandoor - indischer Lehmbackofen.

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| 5 Mixed Salad / Salada Mista | 2.50 € |
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Alface, tomate, pepino, cebola e limão.

Lettuce, tomato, onion lemon and cucumber.

Gemischter Salat mit Kopfsalat, tomate, gurke, zwiebel and zitrone

**BEBIDAS INDIANAS
INDIAN BEVERAGES**

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| 6 Lassi — salted or sweet / Salgado ou doce | 2.00 € |
| Jogurte batido / Shaked yoghurt | |

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| 7 Lassi De Manga / Mango Lassi | 2.75 € |
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| 8 Chã / Tea | 2.00 € |
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| 9 Sopa De Lentilhas / Dal Soup | 2.50 € |
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| 10 Sopa De Galinha / Chicken Soup | 3.00 € |
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ENTRADAS / STARTERS

MIX STARTER	5.50 €
PRAWN POORI	6.00 €
CHICKEN POORI	5.00 €
CHANA POORI	4.50 €
FISH PAKORA	5.00 €

GRELHADOS / GRILL

CHICKEN SHASHLIK	12.50 €
PANEER TIKKA	9.00 €

FRANGO / CHICKEN

Curry you can ask with tikka like (Chicken, Lamb)

TIKKA CURRY	9.00 €
TIKKA JALFREZI	9.00 €
TIKKA BALTI	9.00 €
TIKKA KORMA	9.00 €
TIKKA ROGAN JOSH	9.00 €
TIKKA SAAG	9.00 €
CHICKEN WITH PINEAPPLE	9.00 €
CHICKEN WITH MANGO	9.00 €
CHICKEN DO PIAZA	8.75 €



MIX / ALSO MIXED

CHICKEN, LAMB, PRAWN CURRY	13.50 €
CHICKEN, LAMB CURRY	9.50 €
CHICKEN, PRAWN CURRY	11.00 €

PEIXE / FISH

PRAWN XACUTTI	13.50 €
FISH MASALA	9.50 €
FISH BALTI	9.50 €
FISH BHUNA	9.50 €

BIRYANI

MIXED BIRYANI (CHICKEN, LAMB, PRAWN BIRYANI)	14.00 €
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VEGETAIS / VEGETABLES

BENGAN BHARTHA (ROASTED BENGAN)	7.50 €
CHANA PANEER (CHICK PEAS WITH INDIAN CHEESE)	7.50 €
BHINDI BHAJI	7.50 €
SAAG CHANA	7.00 €
BLACK CHANA	7.00 €
BLACK DAL	7.00 €
TOFU (BIO) (CURRY, KORMA, MASALA, BALTI, SAAG, BHUNA)	8.50 €



PRATOS TANDOORI (GRELHADOS) TANDOORI DISHES (BARBEQUED) VON TANDOORI (GRILL)

- 11 Tandoori De Camarões / Tandoori King Prawns 22.50 €**
Camarões marinado em especiarias, hortela e jogurte, grelhado em «Tandoor»
Prawns marinated in spices, mint sauce and yoghurt, roasted over a «Tandoor»
Grosse krabben, mariniert in geürzen, minze and joghurt. «Tandoor»
- 12 Tandoori De Peixe / Tandoori Fish 10.50 €**
Espetada de cubos de peixe marinados em molho de hortelã e jogurte.
Diced fish marinated in spices, and grilled in a «Tandoor».
Fischspiess, mariniert in minz - ioghurtsosse.
- 13 Frango Tikka / Chicken Tikka 10.50 €**
Cubos de frango marinados em jogurte, gengibre e especiarias suaves,
grelhados no «Tandoor»
Diced chicken marinated in yoghurt, ginger, garlic and fine herbs,
grilled in a «Tandoor»
Hähnchenteile, mariniert in joghurt und speziellen gewürzen.
- 14 Frango Tandoori / Tandoori Chicken 9.25 €**
Frango temperado com jogurte, gengibre, especiarias, grelhado no «Tandoor»
Chicken marinated in yoghurt, garlic, ginger and spices, grilled in a «Tandoor».
Hähnchen, mariniert in joghurt, Ingwer and gewürzen.
- 15 Borrego Tikka / Lamb Tikka 11.50 €**
Cubos de borrego marinado em jogurte, e ervas finas, grelhados no «Tandoor»
Diced lamb marinated in yoghurt, ginger, garlic and fine herbs,
grilled in a «Tandoor»
Lammstjücke, mariniert in joghurt and feine kräutern
- 16 Espetada Variada / Kabuli Kebab / Mix Grill 18.00 €**
Um sortido de frango, borrego, camarão preparado no «Tandoor»
An assortment of chicken, lamb and prawns with spices, grilled in a «Tandoor»
Grillplatte mit hähnchen, lamm and krabben.
- * Chicken Shashlik 12.50 €**
- * Lamb Shashlik 13.75 €**



(CARIL DE FRANGO (COM OU SEM PICANTE) CHICKEN DISHES HÄHNCHEN VARIANTEN MIT CURRY

- 17 Chicken Curry (Madras or Vindaloo) 8.75 €**
Frango marinado em especificações, servido num molho espesso.
Chicken cooked in spices and served in a thick sauce.
Hähnchen, mariniert in Gewürzen and serviert mit einer Spezialsosse
- 18 Chicken Tikka Masala 9.00 €**
Cubos de frango grelhados no «Tandoor» cozinhados com natas
manteiga e especiarias.
Diced Chicken grilled in a «Tandoor» cooked in spices with cream and butter.
Hähnchenteile, gegrillt Im Tandoor and zubereitet mit Sahne,
Butter and Gewürzen
- 19 Chicken Bhuna 8.75 €**
Frango cozinhado com tomate, pimento verde, gengibre e especiarias
e molho espesso.
Chicken cooked with tomato, onion, capsicum, ginger and spices,
served in a thick sauce.
Hähnchen, gekocht mit Tomato, Paprika, Ingwer u. Gewürzen mit spezialsosse.
- 20 Balti Chicken 9.00 €**
Frango em molho espesso c / cebola, tomate, coentros, pimentos e especiarias.
Chicken in thick sauce with onion, tomato, coriander, capsicum and spices.
Hähnchen in Specialsosse mit Zwiebeln, Tomate, Koriander, Paprika und Gewürzen
- 21 Saag Chicken 8.75 €**
Frango cozinhado com espinafres, cebola, tomate, natas e especiarias.
Chicken cooked with spinach, onion, tomato, cream and spices.
Hähnchen, gekocht mit Spinat, Zwiebeln, Tomate, Sahne and Gewürzen.
- 22 Chicken Dansak 8.75 €**
Frango cozinhado com lentilhas, cebola, tomate, gengibre e alho
Chicken cooked with lentils, onion, tomato, ginger and garlic.
Hähnchen gekocht mit Linsen and Zwiebeln, Tomate, Ingwer and Knoblauch
- 23 Chicken Korma 9.00 €**
Frango aromatizado c/ amêndoas e cozinhado c/ natas frescas e molho Caju
Chicken flavoured with almonds, cooked with fresh cream and cashew-nut sauce
Hähnchen gewürzt mit Mandeln kokosnuss, kaju u. gekocht mit frescher Sahne
- 24 Butter Chicken 9.00 €**
Frango cozinhado em manteiga, natas, cebolas e especiarias.
Chicken cooked in butter, cream, onion and spices.
Hähnchen, gekocht in Butter, Sahne, Zwiebeln und Gewürzen,
- 25 Xacuti De Galinha 9.00 €**
Frango cozinhado com, côco, óleo vegetal, cebola, leite de coco e
especiarias a Moda de "Goa" Portuguesa.
Chicken cooked with coconut, vegetable oil, onion, coconut milk,
and spices "Goa style"
Hähnchen, gekocht mit Kokosnuss, veg, *OL. Zwiebeln and kokomilch,
Gewürzen «Goa» Art,





- 26 Chicken Jalfrezi** 8.75 €
Frango cozinhado com pimeta, molho tomate, cebola e especiarias.
Chicken, green chilli, tomato gravy, onion and spices. Mild Hot.
Hähnchen gekocht mit grünem Pfeffer, Paprika, Tomatensosse, Zwiebeln. 1/2 Pikant.
- 27 Chicken Rogan Josh** 9.00 €
Frango cozinhado em molho de cebola, tomate, jogurte, coentros e especiarias.
Chicken cooked in sauce with onion, tomato, yoghurt, coriander and spices.
Hähnchen in Spezialsosse mit Zwiebeln, Tomate, Joghurt, Koriander and Gewürzen.
- 28 Karahi Chicken** 8.75 €
Caril de Frango servido no "Karahi" com cebola, tomate, gengibre, coentros e pimento.
Chicken cooked in a special sauce with onion, capsicum, tomato and ginger, served in a "Karahi"
Hähnchen gekocht mit Zwiebeln, Tomate, Ingwer and Paprika, serviert im Karahi

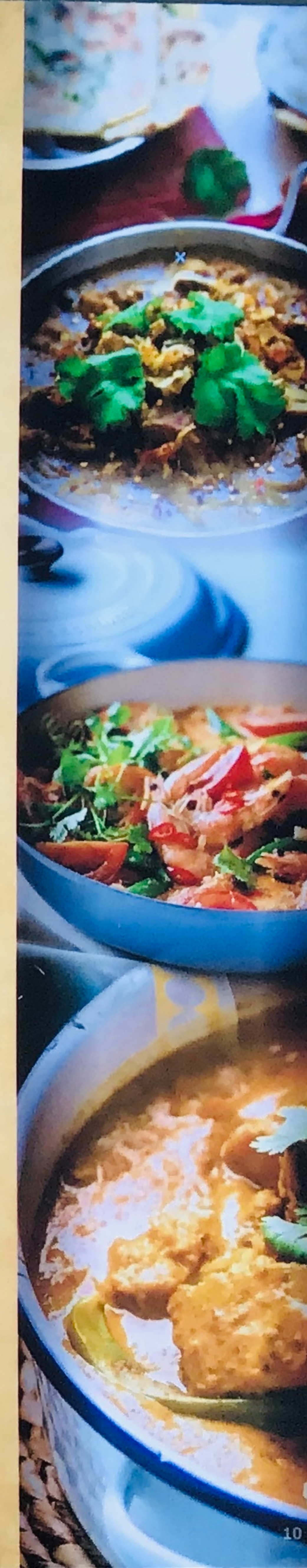
**CARIL DE BORREGO
(COM OU SEM PICANTE)
LAMB DISHES
LAMB VARIANTEN MIT CURRY**

- 29 Lamb Curry (Madras or Vindaloo)** 9.25 €
Borrego marinado em especiarias, servido num molho espesso.
Lamb cooked in spices and served in a thick sauce.
Lamm, mariniert in Gewürzen and serviert mit einer Spezialsosse.
- 30 Lamb Tikka Masala** 9.25 €
Cubos de Borrego grelhados no "Tandoor" cozinhados com natas manteiga e especiarias
Diced Lamb grilled in a "Tandoor" cooked in spices with cream and butter.
Lammstücke, gegrillt I Tandoor and zubereitet mit Sahne, Butter and Gewürzen
- 31 Lamb Korma** 9.50 €
Borrego aromatizado c / amêndoas, cozinhado c / natas frescas e molho de caju.
Lamb flavoured with dry almonds, cooked with fresh cream & cashew-nut sauce.
Lamm gewürzt mit Mandeln, kokosnuss and gekocht mit frischer Sahne.
- 32 Saag Gosht** 9.25 €
Borrego cozinhado com espinafres, cebola, tomate, natas e especiarias
Lamb cooked with spinach, onion, tomato, cream and spices.
Lamm, gekocht mit Spinat, Zwiebeln, Tomate, sahn and Gewürzen.
- 33 Rogan Josh** 9.50 €
Borrego cozinhado em molho de cebola, tomate, jogurte, coentros e especiarias.
Lamb cooked in sauce with onion, tomato, yoghurt, coriander and spices.
Lamm in Spezialsosse mit Zwiebeln, Tomate, Joghurt, Koriander and Gewürzen.
- 34 Karahi Ghost** 9.25 €
Caril de borrego servido no Karahi com cebola, tomate, gengibre, coentros e pimemto.
Lamb cooked in special sauce with onion, capsicum, tomato, and ginger served in Karahi
Lammcurry gekocht mit zwiebeln, tomate ingwer and peprika serviet im Karahi.

- * Mix Curry (Chicken + Lamb + Prawn)** 13.50 €
- 35 Xacuti De Lamb** 9.50 €
Caril de Borrego com molho de leite de coco à moda de "Goa" Portuguesa.
Coconut based Lamb curry from Goa with coconut milk.
Kokonuss, Veg. öl, Koriander and Gewürze, Portugiesicher "Goa" Art.
- 36 Lamb Dansak** 9.25 €
Borrego cozinhado com lentilhas, cebola, tomate, gengibre e alho.
Lamb cooked with lentils, onion, tomato, ginger and garlic.
Lamm, linsen and Zwiebeln, Tomate, Ingwer and Knoblauch.
- 37 Lamb Jalfrezi** 9.25 €
Borrego cozinhado com pimento, molho tomate, cebola e especiarias.
Lamb cooked with green chilly, tomato gravy, onion and spices. Mild Hot.
Lamm gekocht mit grünem Pfeffer, Paprika, Tomatensosse, Zwiebeln. 1/2 Pikant.
- * Butter Lamb** 9.50 €

**CARIL DE CAMARAO OU PEIXE
PRAWN & FISH DISHES
FISCHE AND MEERESFRUCHTE**

- 38 Prawn Curry (Madras or Vindaloo)** 11.75 €
Camarao com molho de tomate, cebola e caril
Prawn with onion, tomato and curry sauce.
Krabben mit Tomatensosse, Zwiebeln and Curry.
- 39 Prawn Korma** 13.50 €
Camarão aromatizado com amêndoas, cozinhado c/ natas frescas e molho de caju.
Prawn flavoured with dry almonds, cooked with fresh cream and cashew-nut sauce.
Krabben gewürzt mit Mandeln, kokosnuss kaju and gekocht mit frischer Sahne,
- 40 Saag Prawn** 12.50 €
Camarão cozinhado com espinafres, cebola, tomate, natas c especiarias.
Prawn cooked with spinach, onion, tomato, cream and spices.
Krabben gekocht mit Spinat, Zwiebeln, Tomate, Sahne and Gewürzen.
- 41 Prawn Masala** 12.50 €
Caril de camarão com molho de tomate, cebola, natas e coco.
Prawn cooked with tomato, onions, cream and spices, served in a sauce.
Krabben curry gekocht mit einer Sosse aus Tomate, Zwiebeln, Sahne and Kokos.
- 42 Karahi Prawn** 12.50 €
Caril de camarao servido no "Karahi" com cebola, tomate, gengibre e pimento.
Prawn cooked in a special sauce with onion, capsicum, tomato and ginger, served in a Karahi.
Krabben curry gekocht mit Zwiebeln, Tomate, Ingwer and Paprika, serviert in Karahi.





- 43 Goan Fish Curry** 9.50 €
Peixe marinado em especiarias, servido num molho espesso, a moda de Goa
Fish cooked in spices, served in a thick sauce. Goa style.
Fische, mariniert in Gewürzen, serviert mit einer Spezialsossen, "Goa" Art
- 44 Fish Coconut** 10.00 €
Caril de peixe com molho de cebola, leite de coco, natas e especiarias.
Fish with onion sauce, coconut, spices, cream and curry sauce.
Fischcurry mit einer Sosse aus Zwiebeln, Kokomilch, Sahne und Gewürzen.
- 45 Prawn Dansak** 12.50 €
Camarão cozinhado com lentilhas, cebola, tomate, gengibre e alho.
Prawns cooked with lentils, onion, tomato, ginger and garlic.
Krabben gekocht mit Linsen, Zwiebeln, Tomate, Ingwer und Knoblauch.
- 46 Prawn Jalfrezi** 12.50 €
Camarão cozinhado com piri-iri verde, pimento, molho tomate, cebola e especiarias.
Prawns cooked with green chilly, tomato gravy, onion and spices. Mild Hot.
Krabben gekocht mit grünem Pfeffer, Paprika, Tomatensosse, Zwiebeln. 1/2 Pikant
- 47 Prawn Balti** 12.50 €
Camarão cozinhado com cebola, tomate, pimento, ervas e coentros.
Prawns cooked in thick sauce with onions, tomatoes, capsicum & fresh coriander.
Krabben mit Zwiebeln, Tomate, Paprika and Koriander.

PRATOS VEGETARIANOS VEGETARIAN DISHES VEGETARISH

- 48 Aloo Gobi** 6.75 €
Couve flor e batata com ervas.
Cauliflower cooked with dices of potato & Indian herbs.
- 49 Paneer Mushroom Curry** 7.00 €
Cubos de queijo Indiano com cogumelos em molho de manteiga e acafrão
Indian cheese & mushroom, cooked with butter & saffron.
- 50 Kadhai Paneer** 7.00 €
Queijo indiano cozinhado com ervas e molho de pimento verde
Indian cheese cooked in a gravy of capsicum & garlic.
- 51 Subji Rasila** 7.00 €
Vegetais da época com espinafres, condimentados e aromatizados.
An assorted of vegetables cooked with spinach & spices.
- 52 Navratan Korma** 7.00 €
Vegetais com ananas e molho de caju.
Mixed vegetables with pineapple and cashew-nut sauce.
- 53 Dal Tadka** 7.00 €
Lentilhas em molho espesso com cebola e especiarias.
Lentils and pulses in a sauce with onions and spices.
Linsen in Specialsosse mit Zwiebeln and Gewürzen.

- 54 Kadhai Mix Vegetables** 7.00 €
Diversos vegetais cozinhados com tomate, cebola, batata, ervilhas, gengibre, alho e especiarias.
A selection of vegetables cooked with tomato, onion, green peas, garlic, ginger and spices.
Gemuse gekocht mit tomate, Zwiebeln, Kartoffel, Erbsen, Ingwer, Knoblauch.
- 55 Paneer Makhni** 7.00 €
Prato indiano de queijo e molho.
Indian dish with cheese & sauce.
- 56 Bombay Aloo** 6.50 €
Batatas cozinhadas em tomate e especiarias.
Potatoes cooked in tomatoes & spices.
- 57 Raita** 2.50 €
Acompanhamento tradicional de jogurte fresco, pedacinhos de tomate, cebola e pepino picado
Traditional yoghurt side dish to cool the plate, with chopped cucumber, tomato and onions
Traditionelle Beilage aus frischen Joghurt mit Tomatenstückchen, Zwielen, Gurke (wueTzatziki)
- 58 Saag Aloo / Mushroom Bhaji / Saag Bhaji / Chana Masala / Saag Paneer / Mutter Paneer / Gobi Bhaji** 7.00 €

PRATOS DE ARROZ / RICE DISHES / REIS

- 59 Arroz Branco / Plain Rice** 2.00 €
Arroz branco basmati, solto
Plain basmati rice
Weisser Basmatireis ohne alles.
- 60 Arroz Pilau / Pilau Rice** 2.50 €
Arroz basmati com ervas aromáticas
Basmati rice with aromatic herbs
Basmatireis mit aromatisch Gewürzen Spl. Rice
- * Spl. Rice** 4.50 €
- 61 Egg Fried Rice / Keema Pilau Rice / Mushroom Pilau Rice / Veg. Pilau Rice / Onion Rice** 3.50 €

PRATOS BIRYANI / BIRYANI DISHES

Arroz basmati cozinhado com camarão, galinha, carne ou, vegetais aromatizados
Basmati rice cooked with prawns, chicken, meat or, vegetables in an aroma
Basmatireis gekocht mit Krabben, Hähnchen, Lamm, Gemüse, Aroma.

- 62 Biryani De Camarão / Prawn Biryani** 14.00 €
- 63 Biryani De Frango / Chicken Biryani** 11.75 €
- 64 Biryani De Borrego / Lamb Biryani** 12.75 €
- 65 Biryani De Vegetais / Vegetable Biryani** 9.75 €

