



INFINITY

— **INDIAN RESTAURANT** —

ENGLISH MENU

Infinity

— INDIAN RESTAURANT —
Simply Authentic

नमस्कार

***We welcome you to Infinity,
the best Indian restaurants in Alhaurín de la Torre!
We present before you the best and the most
delectable dishes from the vibrant country of India.
Dig into some of the mouth-watering curries, Naan
bread, biryani, and more.
Diversity is the middle name of Indian dishes, and only
a true Indian-cuisine lover aims to present it just the
way it is originally.***

INFORMATION ABOUT ALLERGIES AND FOOD INTOLERANCES



GLUTEN



SHELLFISH



EGG



FISH



PEANUT



SOYA



DAIRY PRODUCT



NUTS

In order to inform our customers about possible allergies and intolerances of our dishes, we indicate that all of our dishes may contain traces of GLUTEN, EGG, MILK, NUTS, SESAME AND SOY, and also dishes that indicate FISH and SHRIMPS and PRAWNS as the main element of the composition of the dish so it is possible allergic manifestation. These would be compulsorily notifiable allergens in the Regulation 1169/2011. If you have some other type of food allergy not listed, please consult with our staff.

MENU

APPETIZERS

1. POPDUM

Thin indian crispy Flatbread. with onions, mint yogurt & mango chutney.

1,00€



2. PAPDI CHAT

Crunchy wheat cracker topped with chickpeas, veggies yogurt sauce, mint and tamarind

3,50€



VEG-STARTERS

3. ONION BHAJI

Onion balls bound together with lightly spiced and fragrant chickpea flour batter.

4,95€

4. ALOO CHAT

Potatoes mix with vegetables and mint, tamarind sweet sour sauce.

5,95€



5. VEGETABLE SAMOSA

Triangular pastry filled with potatoes & peas. Golden fried

5,95€



6. PANEER TIKKA

Marinated with yogurt and spices, cheese cottage cooked in tandoori oven.

5,95€



7. VEGETABLE PAKORA

Sliced vegetables wrapped in batter and deep fried

4,95€

8. GARLIC CHILLI PANEER

Marinated cheese cottage with garlic and chilli.

5,95€



9. TANDOORI MUSHROOM

Marinated mushrooms cooked in tandoori oven.

5,95€

10. VEGETABLE PLATTER

Includes Onion bhaji, Vegetable samosa, Vegetable pakora combination of mix starter.

11,95€



**CRISPY
SAMOSAS**



MEAT-STARTERS

11. CHICKEN TIKKA

Boneless chicken pieces marinated in spicy yogurt, cooked in tandoor.

5,95€



12. PRAWN BHATTURA

Cones of bhatura filled with Prawns cooked in a tomato and herbs sauce.

6,95€



13. SHEEKH KEBAB

Minced chicken & lamb marinated with spices, ginger, coriander and cooked on skewers in tandoor.

6,95€

14. MEAT SAMOSA

Triangular pastry filled with peas & meat. Golden fried.

5,95€



15. CHICKEN CHAAT

Marinated chicken with cucumber, onion and tomato and chili, sweet and sour sauce.

5,95€

16. MALAI TIKKA

Marinated chicken breast with cream and spices cooked in tandoor oven.

5,95€



17. CHICKEN CHEESE TIKKA

Marinated in yogurt and spices pieces of chicken filled with cheese.

6,95€



18. SUPREME GRILLED

Marinated chicken breast with yogurt, spices, onion and garlic paste and cooked in tandoor.

5,95€



19. PRAWN PAKORA

Marinated King prawns in a batter. Golden fried

5,95€



20. PRAWN PURI

Cooked with ginger, garlic served on deep fried bread

6,95€



21. CHICKEN PAKORA

Marinated chicken pieces in a batter. Golden fried.

5,95€

22. MIX PLATTER

Includes veg pakora, veg samosa, meat samosa, Chicken pakora.

16,95€



22. INFINITY SPECIAL MIX TANDOORI STARTER

Combination with minced lamb, beef, chicken different marination.

17,95€



**MIX
PLATTER**

CURRIES

Archaeological evidence dating to 2600 BCE from Mohenjo-daro suggests the use of mortar and pestle to pound spices including mustard, fennel, cumin, and tamarind pods with which they flavoured food. Black pepper is native to the Indian subcontinent and Southeast Asia and has been known to Indian cooking since at least 2000 BCE.

ALL CURRIES CAN BE MADE WITH FOLLOWING

CHICKEN 10,95€

CHICKEN TIKKA 11,95€

LAMB 12,95€

PRAWN 13,95€



CHOOSE YOUR SPICY STRENGTH

MILD

MEDIUM

HOT

VERY HOT

EXTRA HOT



23. MASALA



Masala Curry is one of the most popular dishes with its mild flavor but dense with cream, Cashew nuts, almonds and tomatoes.

24. KORMA



Mild flavor consisting with cream, Grated coconut, Cashew nuts, and almonds.

25. CHEF CURRY

Garam Masala, onion and tomato based curry sauce. It can be Madras, Vindaloo and Phall Curry.

26. BALTI

Famous curry in north region cooked with Onions, tomato, green peppers, special herbs in wok.



27. ROGAN JOSH

Rich gravy tomato sauce with special spices.

28. DOPIAZA

Marinated Chicken made in special onion family based creamy sauce.

29. BHUNA

Made with fresh tomatoes, chopped onion, ginger & garlic cooked on high flame.

30. JALFREZI

Involves bell peppers, ginger, garlic, coriander and spices to produce a highly flavored thick sauce.

31. KARAH

Prepared in special cast iron skillet, this curry is turned brown with tomato, onion, cumin, coriander, ginger & garlic.

32. MALABAR

Traditional south indian curry made of roasted coconut also coconut milk and spices.

33. DANSAK

Chicken cooked with lentils and fresh herbs in curry sauce.

34. SAAG

Famous north region dish with thick spinach cooked with special spices flavor.

35. PATHIA

Pathia is an ancient Parsi cuisine from Persia. It's sour-sweet flavored with use of mango and coconut.



TANDOORI SIZZLERS

36. CHICKEN TIKKA SIZZLER

12,95€

Chicken marinated in Spicy yogurt and cooked in tandoor. Served with lemon and spicy onions.



37. CHICKEN CHEESE TIKKA

13,95€

Chicken marinated in yogurt and filled with cheese cooked in tandoor.



38. SHEEK KEBAB (LAMB)

12,95€

Minced lamb with spices and cooked in clay tandoor.

39. SHEEK KEBAB (BEEF)

13,95€

Minced beef with spices and cooked in clay tandoor.

40. MIX GRILL SIZZLER

20,95€

Combination of minced lamb, beef, chicken different marination and King prawn.



41. KING PRAWN SIZZLER

14,95€

King prawn marinated with spices and cooked in clay tandoor oven.



42. PANEER TIKKA SIZZLER

12,95€

Marinated cheese cottage With yogurt and spices cooked in clay tandoor oven.



43. CHICKEN SHASHLIK

13,95€

Chicken Shashlik is a delicious Indo-Chinese dish, made with chicken, bellpeppers, onions, tomatoes, marinated in a beautiful spicy tangy tomato sauce.

CHICKEN SHASHLIK



CHEF'S SPECIALS



44. GARLIC CHILLI CHICKEN

Marinated in soya sauce cooked with tomato and mix peppers.

12,95€



45. BUTTER CHICKEN

Chicken tikka cooked in butter sauce based on dry fruits.

12,95€



46. CHICKEN METHI MALAI

Fenugreek based creamy sauce with traditional spices.

13,95€



47. TAWA KEEMA

Minced meat cooked with spices and herbs and green peas.

13,95€

48. MANGO CHICKEN

Chicken cooked with mango pulp in traditional curry sauce.

12,95€



49. GARLIC CHILLI PRAWN

Marinated in soya sauce cooked with tomato and mix peppers.

14,95€



50. ACHARI CHICKEN

Cooked with onion and tomato sauce and added of special Indian Pickle.

12,95€

51. LAMB HANDI

Rich in flavor consisting of coconut milk with special spices.

13,95€

52. CHICKEN "65"

Freshly deep fried chicken breast pieces with spices, Cooked in tomato, yogurt onion and sweet and sour sauce.

14,95€



BUTTER CHICKEN



VEGETABLE DISHES



53. BOMBAY ALOO

8,95€

Potato cooked with thick onion based sauce & fresh herb spices.

54. CHANNA MASALA

8,95€

Chickpea cooked with onion tomatoes and dry herbs.

55. DAAL FRY

8,95€

Lentils cooked with garlic, onion, ginger and mustard seed.

56. SAAG ALOO

8,95€

Spinach cooked with spices, herbs and potatoes.

57. VEGETABLE MASALA

8,95€

Vegetable cooked with tomato, onion, Cashew nuts and almonds sauce.

58. VEGETABLE BHUNA

8,95€

Fresh tomatoes, onion, ginger & garlic cook on high flame.

59. BENGAN BHAJI

8,95€

Aubergine cooked with tomatoes and spices.

60. PANEER KARAH

9,95€

Mix vegetables cooked with onion, tomato, pepper and indian spices.

61. ALOO GOBI

8,95€

Potato, cauliflower cooked with thick onion based sauce & fresh herb spices.

62. SAAG PANEER

9,95€

Spinach cooked with spices, herbs and indian cheese cottage.

63. ALOO MATTAR

8,95€

Potato, green peas cooked with thick onion based sauce & fresh herb spices.

64. SHAHI PANEER

9,95€

Cheese cottage in a sweet almond sauce with Cashewnuts.

SHAH
PANEER



BIRYANI

Biryani rice cooked separately with an intensely flavored sauce. Accompanied with curry sauce or mix raita.



ALL BIRYANI CAN BE MADE WITH FOLLOWING

CHICKEN	11,95€
CHICKEN TIKKA 	12,95€
LAMB	13,95€
PRAWN 	14,95€
VEGETABLES	9,95€
PANEER 	10,95€
MIX HYDRABADI  (Chicken, Lamb, Prawn)	15,95€

CHOOSE YOUR SPICY STRENGTH

MILD

MEDIUM

HOT

VERY HOT

EXTRA HOT



HYDRABADI
BIRYANI



RICE

66. BOILED RICE

2,95€

Traditional basmati boiled rice.

67. PILAU RICE

3,95€

Basmati rice cooked with cinnamon, Safran, cumin, cloves and herbs.

68. MIX VEG RICE

4,75€

Mix vegetables stir fried in basmati rice.

69. COCONUT RICE

4,75€

Basmati rice cooked with grated coconut and sugar.

70. EGG FRIED RICE

4,95€

Basmati rice with egg fried.



71. MUSHROOMS RICE

4,75€

Stir fried mushrooms in basmati rice.

72. GARLIC RICE

4,75€

Basmati rice cooked with chopped garlic and touch of lime juice.

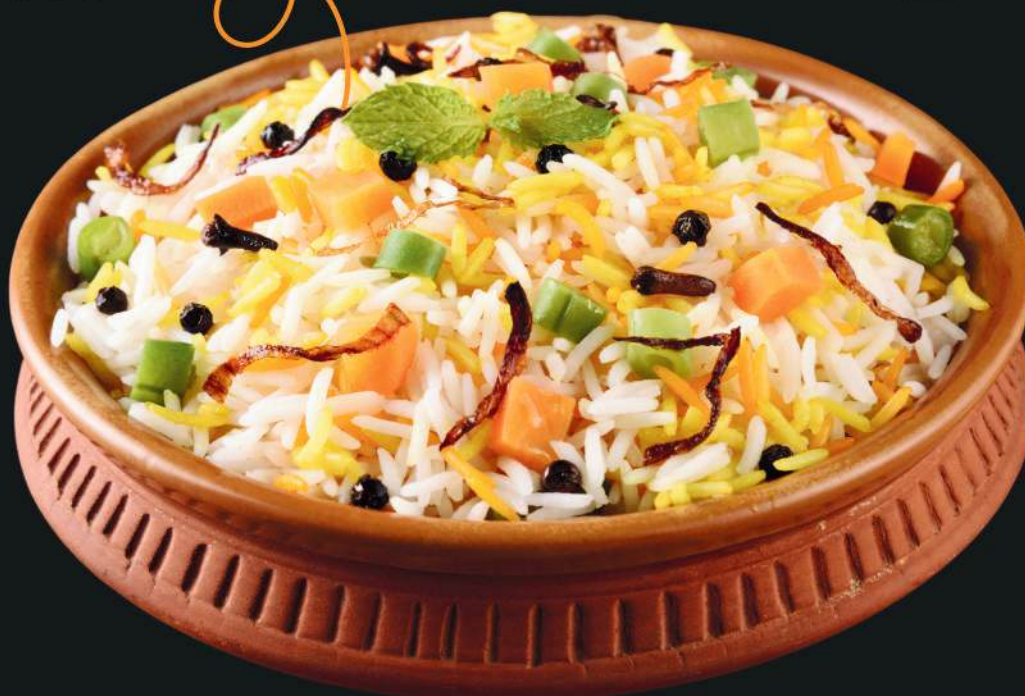
73. KEEMA RICE

5,95€

Basmati rice cooked with minced meat.

BASMATI
RICE

MIX
VEGETABLES
RICE



NAAN BREAD

74. CLASSIC NAAN

2,95€

Plain Naan bread with slightly butter on top.



75. GARLIC NAAN

3,50€

Naan bread topped on garlic and coriander.



76. GARLIC & CHEESE NAAN

4,25€

Naan bread filled with cheese and garlic and coriander on top.



77. KEEMA NAAN

4,95€

Filled with spicy minced meat.



78. PESHWARI NAAN

3,95€

Filled with sweetened coconut, sultanas, almonds.



79. KULCHA NAAN

3,95€

Topped with onion, peppers and coriander.



80. GARLIC & CHILLI NAAN

4,25€

Topped with garlic and chilli.



81. BUTTER NAAN

3,95€

Naan bread layers filled with butter.



82. CHEESE NAAN

3,95€

Filled with cheese.



83. TANDOORI ROTI

2,95€

Thin Indian bread cooked in tandoor.



84. CHAPATI

2,25€

Thin Indian bread.



85. ALOO PRANTHA

3,95€

Filled with spicy mashed potatoes, and served with butter on top.



86. SPECIAL NAAN

5,95€

Filled with spicy mashed potatoes, and chopped chicken tikka with garlic & butter on top.



GARLIC
NAAN



INTERNATIONAL CUISINE

87. NACHOS

Totopos, Chicken, Corn, Cheddar, Jalapeños, Pico de gallo, Sour cream, Guacamole & hot sauce.

10,95€



88. BEEF BURGER

200 GR 100% Beef on brioche bun, blueberry jam, goat cheese, cheddar cheese, caramelized onion & coconut burger sauce.

12,95€



89. CRISPY CHICKEN BURGER

Crispy chicken burger on brioche bun, Sprouts, Tomato, cheddar cheese & kimchi mayonnaise.

11,95€



90. ENTRECOT OF BEEF

Beef sirloin steak with sauteed vegetables.

21,95€

91. SALMON LOIN A LA TARTUFATA

Salmon fillet, fresh pasta, tartufata sauce and Portobello mushrooms.

21,95€

92. CHICKEN FILLET

Grilled chicken with sauteed vegetables and chips.

18,95€

93. GARLIC SHRIMP (PIL-PIL)

Shrimp, olive oil, mushrooms and sun-dried tomatoes, garlic and chillies.

9,95€

94. CRISPY CHICKEN GYOSAS

Chicken gyosas, curry sauce and vegetables.

8,95€

95. CHICKEN NOODLES

Noodles, chicken, vegetables and peanut and soy sauce.

9,95€



96. CHICKEN TIKKA CROQUETTES

8,95€



INFANT MENU

97. CHICKEN NUGGETS

5,95€

Chicken nuggets choose with rice or chips.

98. FISH FINGER

5,95€

Fish fingers choose with rice or chips.

99. CHICKEN TIKKA MASALA

7,95€

Masala Curry is one of the most popular dishes with its mild flavor but dense with cream, Cashew nuts, almonds and tomatoes. Choose with rice or chips.



100. CHICKEN KORMA

7,95€

Mild flavor consisting with cream, Grated coconut, Cashew nuts, and almonds. Choose with rice or chips.



SALADS

101. HOUSE MIX SALAD

7,50€

Green leaves & mix vegetables with balsamic vinegar.

102. TIKKA SALAD

8,50€

Chicken tikka, green leaves & mix vegetables with balsamic vinegar and nuts.



103. AVOCADO SALAD

8,50€

Avocado, green leaves & mix vegetables with balsamic vinegar and nuts.



EXTRAS

104. FRENCH FRIES (CHIPS)

2,95€

105. FRENCH FRIES WITH CHEESE (CHIPS)

3,95€

106. RAITA

3,95€

Yogurt with cucumber, onions, slightly spices added.

107. EXTRA CURRY SAUCE

3,95€

RAITA





BAR MENU



BEERS



Large Beer / Pinta	3,50€
Small Beer / Caña	2,00€
Cobra 33cl (indio)	3,50€
Heneiken 33cl	3,25€
San miguel 33cl	3,25€
Victoria 33cl	2,95€
Alhambra reserva 33cl	3,00€
Small Shandy (clara)	1,90€
Large Shandy (clara)	3,20€
Radler (clara) 33cl	2,95€
Sin alcohol 0'0 33cl	2,95€
Koperberg cider	4,95€
Strongbow cider	4,25€

GIN/ VODKA



Larios Gin	4,50€
Larios Pink Gin	4,95€
Bombay Saphere Gin	4,95€
Beefeater Gin	4,50€
Hendricks Gin	5,25€
Tanqueray Gin	4,95€
Smirnoff Vodka	4,50€
Absolut Vodka	4,25€
Grey Goose Vodka	5,95€

WHISKEY



Jamson	4,50€
Jack Daniel	4,50€
Red Label	4,95€
Black Label	5,25€
J&B	4,50€
DYC	4,25€

SOFT DRINKS

Water (Still / Sparkling) 50cl	2,70€
Coca Cola 33cl	2,80€
Coca Cola Zero 33cl	2,80€
Sprite	2,80€
Tonic / Tonica	2,80€
Fanta Orange / Lemon 33cl	2,80€
Nestea Lemon / Maraquilla 33cl	2,80€
Aquarius Lemon / Orange 33cl	2,80€
Orange Juice	2,50€
Apple Juice	2,50€
Pineapple Juice	2,50€
Mango Juice	2,50€
Appetizer	2,50€

SPIRITS / LIQUORS

Liquor 45	4,50€
Baileys	4,50€
Malibu	4,50€
Bacardi	4,50€
Captan Morgan	4,50€
Carlos I Brandi	4,50€
Soberano Brandi	3,75€
Magno Brandi	3,50€
Martini	4,50€
(Bianco, Rosso, Dry)	
Disaronno	4,50€
Aperol	4,50€
Campari	4,50€
Tequila	4,50€

"COMBINATIONS OF ANY SOFT DRINK 2,25€"



CAVA / CHAMPAGNE

Small Cava	7,95€
Brut / Semi Cava	15,95€
Moët champagne..... (brut imperial)	45,95€

SANGRIA / TINTO VERANO

Glass of Sangria	4,50€
Sangria 1 Lt	12,50€
(White / Red)	
Glass of Tinto verano	4,50€
Tinto de Verano 1 Lt	12,50€

LASSI SHAKES

Mango Lassi	3,95€
Salty Lassi	3,95€
Sweet Lassi	3,95€



DESSERTS

Gulab Jamun	4,50€	Chocolate ice cream	3,95€
(Gulab jamun is a classic Indian sweet made with milk solids, sugar, rose water & cardamom powder. It is a very famous Indian dessert)		Strawberry ice cream	3,95€
Chocolate / Mango moose	3,95€	Vanilla ice cream	3,95€
		Mix ice cream	4,95€
		Chocolate Cake	4,25€



MIX ICE
CREAM



GULAB
JAMUN



CHOCOLATE
CAKE

WINES

RED WINE



Glass



Bottle

House Red wine	3,50€	13,00€
Faustino VII (Rioja)	4,00€	18,00€
Portia (Ribera del duero)	4,50€	19,00€
Portia Crianza (Ribera del duero)		25,00€

WHITE WINE



Glass



Bottle

House white wine	3,50€	13,00€
Faustino VII	4,00€	18,00€
Semi-Sweet wine	4,00€	18,00€
Finca Trezones (Verdejo)	4,50€	19,00€
Portia (100% Verdejo)		24,00€

ROSE WINE



Glass



Bottle

House Rose wine	3,50€	13,00€
Mateus Rose	4,50€	16,00€
Campillo (Rioja)		24,00€



Infinity

— INDIAN RESTAURANT —
Simply Authentic

ਆਪਣੇ ਖਾਣੇ ਦਾ
ਆਨੰਦ ਮਾਣੋ



¡PROVECHO! Enjoy

अपने भोजन का आनंद लें