

# POSTO BITES

# Kolkata Kathi Wrap 149 Juicy tandoori tofu chunks wrapped in soft flatbread with mint chutney, crunchy onions, and a dash of Kolkata street spice.(1) Dahi Poori 149 Crispy semolina shells filled with spiced potatoes, tangy tamarind chutney, cool yogurt, and a dash of Indian spices.(1) 99 Churmur Chaat 2 0 A bold street-style snack made with crushed puris, spiced potatoes, green chilies, and mustard oil.(1) Samosa Chana Chat 149 A crisp, golden pastry filled with spiced potatoes, topped with tangy chickpeas, chutneys, yogurt, and fresh herbs. A vibrant Indian street food bursting with flavor and texture.(1) Spicy Indo-Chinese Manchurian 🎱 🕚 229 Crispy vegetable dumplings tossed in a soy-chili sauce with a touch of vinegar. Perfect for sharing.(1, 12) Samosa Triangles 109 Crisp pastry filled with seasoned potato and peas, shaped like tiny money bags. Served with a dip.(1) Pani Poori 149 Crispy semolina shells filled with spiced potatoes and chickpeas, served with tangy water. Burst of flavours with one bite. Tofu Honey Chilli 219 Crisp fried tofu tossed in a sweet and spicy Indo-Chinese sauce made with honey, soy, garlic, ginger, and fresh chilies 🚁 Extra Dip +20 CZK **Gluten Free** Vegan Friendly

If you have any allergies please don't hesitate to ask us. Vegan, Lactose free and Gluten free options available.



# POSTO MAINS-PARTI

# Chhole with Poori Slow-cooked chickpeas in a spiced tomato-onion gravy.light, with fluffy, deep-fried whole wheat bread, (1) Rice Bowl 329

A wholesome and satisfying Indian meal featuring aromatic lentil curry (dal), steamed basmati rice, and a freshly prepared vegetable dish made with seasonal produce and traditional spices (7)

# Malabar Stew with Paratha (1) 239 A silky coconut vegetable stew infused with curry leaves and whole spices. Served with flaky paratha. (1)

# Tofu Tikka Masala with Paratha/Rice 🚇 229

Crispy tofu chunks marinated in creamy North Indian masala with bold spices, and smoky depth.(1) (8)

# Vegetable Tawa Pulav with Raita Spiced rice cooked with vegetables and a touch of tamarind. Paired with a cool avocado vogurt dip (7)

yogurt dip.(7)

Aloo Paratha with pickle and Raita

A hearty North Indian favorite—whole wheat flatbread stuffed with a spiced mashed potato filling, griddled to golden perfection. Served with tangy Indian pickle and a cooling yogurt raita (1)

#### SALADS- PARTI

179

#### **Healthy Chickpeas**

#### Farmer's Corn Bowl

180

Protein-packed chickpeas, crisp veggies, fresh herbs, and a zesty dressing.

Sweet corn tossed with crunchy vegetables and a hint of spice







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# POSTO MAINS- PART 2

# **Tofu Honey Chilli with Fried Rice**

Crisp tofu cubes tossed in a sweet and spicy Indo-Chinese sauce with honey, soy, garlic, ginger, and fresh chilies, served alongside fragrant stir-fried rice with vegetables(6)

### **Luchi with Chana Dal**

229

229

Fluffy, deep-fried East India-style flatbreads served with a comforting, mildly spiced yellow split lentil curry. A hearty, homestyle combination..(7)

# **Vegetable Manchurian with Fried Rice**

239

Crispy vegetable dumplings tossed in a bold Indo-Chinese sauce made with ga now, and spring onions. Served with fragrant fried rice stir-fried with vegetables and still spices (6)

### **Peas Poori with Dum Aloo**

239

Lightly spiced whole-wheat breads with green peas, served with a classic Indian potato curry simmered in a tomato, onion, and spice sauce

## **Kadhi Pakora Chawal**

219

A North Indian comfort classic – steamed rice served with kadhi, a soothing yogurt-based curry tempered with spices and gram flour. Onion Bhajjis added for the extra punch.(7)

# **Tamrind Rice**

219

A fragrant South Indian rice dish infused with tangy tamarind, roasted peanuts, and aromatic spices. A perfect balance of sour, spicy, and nutty flavours

SALAD-PART 2

179

#### **Healthy Chickpeas Slad**

**Summer Corn Bowl** 

Chickpeas, capsicum, carrot, onion, cucumber, yoghurt, salt and pepper Corn, cucumber, lemon, salt and pepper

Extra Dip +20 CZK





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# **Allergans List**

- 1. Gluten
- 2. Crustacean
- 3. **Egg**
- 4. Fish
- 5. Peanuts
- 6. Soya
- 7. Milk
- 8. Nuts
- 9. Celery
- 10. Mustard Seeds
  - 11. Seasame Seeds
- 12. Sulphur Di Oxide
- 13. **Lupin**
- 14. Molluscs