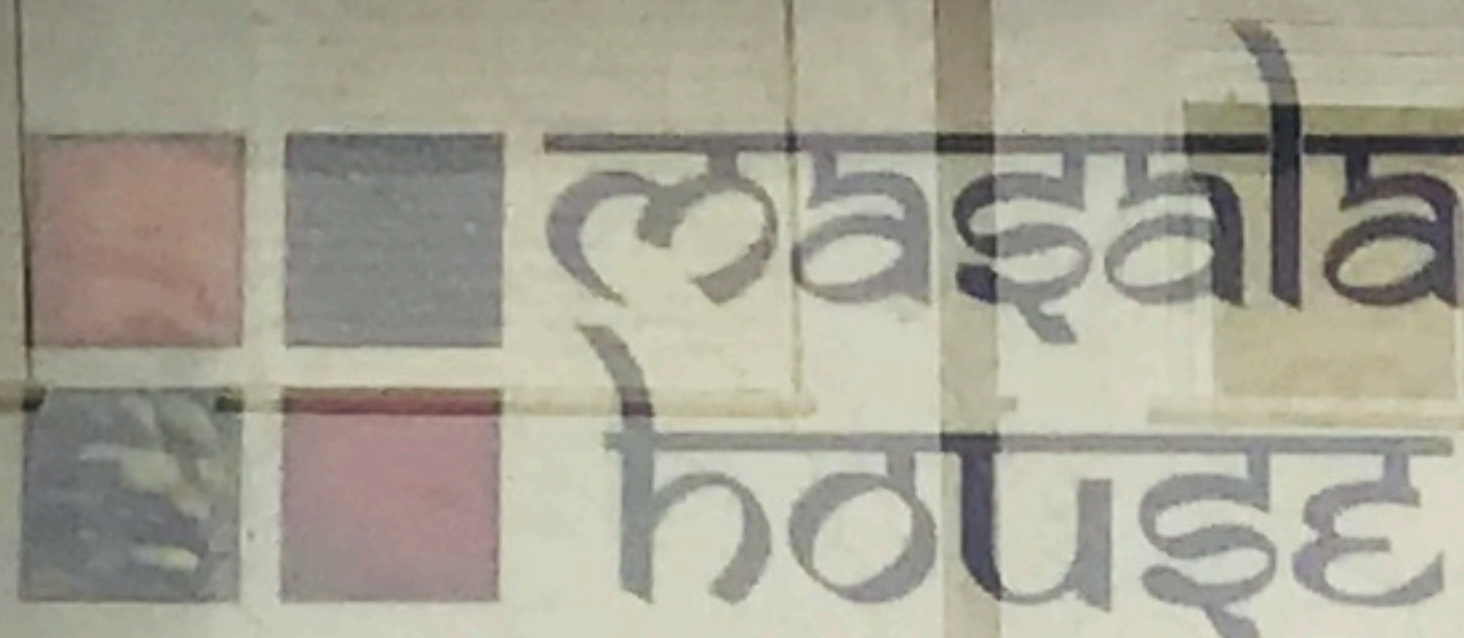




### ENTRADAS - STARTERS

|                                                                                                                                                                                                         |        |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|
| <b>1 - VEGETABLE SAMOSAS</b><br>Pastéis recheados com uma mistura condimentada de batatas e ervilhas.<br><i>Golden brown fried patties filled with mild spiced potatoes and green peas.</i>             | 3.00 € |
| <b>2 - CHICKEN SAMOSAS</b><br>Pastéis recheados com uma mistura condimentada de carne de frango.<br><i>Golden brown fried patties filled with mild spiced chicken.</i>                                  | 3.50 € |
| <b>3 - KHEEMA SAMOSAS</b><br>Pastéis fritos recheados de carne, chedas suaves e cordeiro moído temperado.<br><i>Golden brown fried patties filled with mild spiced minced lamb.</i>                     | 4.00 € |
| <b>4 - ONION BHAJI</b><br>Pastéis de cebola envoltos numa pasta condimentada de farinha de grão.<br><i>Onion slices smeared in spiced gram powder paste and deep fried.</i>                             | 3.00 € |
| <b>5 - VEGETABLE PAKORAS</b><br>Pastéis de legumes envoltos numa pasta de farinha de grão.<br><i>Mixed vegetables smeared in spiced gram powder paste and deep fried.</i>                               | 3.50 € |
| <b>6 - CHICKEN SOUP</b><br>Sopa de frango condimentada com ervas aromáticas.<br><i>Chicken soup with mild spices and herbs.</i>                                                                         | 4.25 € |
| <b>7 - CHICKEN TIKKA SALAD</b><br>Salada com frango grelhado, alface, pepino e tomate.<br><i>Shredded chicken tikka with green salad, cucumber and tomato garnish.</i>                                  | 4.25 € |
| <b>8 - CHICKEN CHILLI</b><br>Grilled Chicken Tikka com pimentão e salada verde.<br><i>Grilled Chicken Tikka with bell pepper and green salad.</i>                                                       | 5.00 € |
| <b>9 - CHICKEN PAKORA</b><br>Frango batido em pasta de farinha de grão, temperado e frito.<br><i>Chicken smeared in spiced gram powder paste and deep fried.</i>                                        | 4.25 € |
| <b>10 - PRAWN PAKORA</b><br>Camarões em pasta de farinha de grão, temperado e frito.<br><i>Prawns smeared in spiced gram powder paste and deep fried.</i>                                               | 5.25 € |
| <b>11 - PRAWN PURI</b><br>Camarão cozido com tomate, especiarias e ervas, servido com pães duros fritos.<br><i>Prawns cooked with tomatoes, spices and herbs served on deep fried unleavened bread.</i> | 5.75 € |

### EXTRA

|                                                                                                                                                              |        |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|
| <b>12 - PAPPADUM</b><br>Pão Indiano estalado. • Roasted Indian cracker.                                                                                      | 0.75 € |
| <b>13 - PICKLE TRAY</b><br>Prato com molho de hortelã, tamarindo e cebolas picantes.<br><i>Tray with yogurt mint sauce, tamarind sauce and spicy onions.</i> | 2.50 € |
| <b>14 - RAITA</b><br>Molho de iogurte com pepino, cebola e tomate.<br><i>Yogurt dip with cucumber, onion and tomato.</i>                                     | 2.00 € |
| <b>15 - MANGO CHUTNEY</b><br>Molho agri-doce de manga.<br><i>Sweet and sour mango dip.</i>                                                                   | 2.50 € |

### ESPECIALIDADES TANDOOR TANDOOR SPECIALITIES

(O Tandoor é o forno tradicional Indiano, utilizado para grelhar carne, peixe e cozer pão)  
(Tandoor is the traditional Indian oven, used to grill meat, fish and baking bread)

|                                                                                                                                                                                                                         | ½ Porção<br>½ Portion | Completa<br>Full |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------|------------------|
| <b>16 - JHEENGA TANDOORI</b><br>Grelhar camarões grelhados previamente marinados em iogurte condimentado.<br><i>Grilled king prawns previously marinated in yogurt with authentic tandoori spices.</i>                  |                       | 30.00 €          |
| <b>17 - CHICKEN TANDOORI</b><br>Frango grelhado com aros, previamente marinado em iogurte condimentado.<br><i>Grilled chicken with bones, previously marinated in yogurt with authentic tandoori spices.</i>            | 9.50 €                |                  |
| <b>18 - CHICKEN TIKKA</b><br>Peças de frango grelhadas sem ossos, previamente marinadas em iogurte condimentado.<br><i>Grilled pieces of grilled chicken without bones, previously marinated in yogurt with spices.</i> | 5.50 €                | 9.25 €           |
| <b>19 - SEEKH KEBAB</b><br>Carne de carne de vaca, cordeiro, picada, misturada com ervas e especiarias, grelhada.<br><i>Spiced minced lamb with green chilies and coriander, grilled.</i>                               | 7.00 €                | 12.00 €          |
| <b>20 - MIXED GRILL</b><br>Mistura de frango tikka, frango tandoori e seekh kebab.<br><i>Assorted grill of chicken tikka, chicken tandoori and seekh kebab.</i>                                                         |                       | 14.75 €          |

### MENU CRIANÇAS - KIDS MENU

|                                                                                                                             |
|-----------------------------------------------------------------------------------------------------------------------------|
| <b>PANADINHOS PEIXE (5 uni) + BATATA FRITA + ARROZ</b><br><b>FISH FINGERS (5 pieces) + FRENCH FRIES + RICE</b><br>5.50 €    |
| <b>NUGGETS FRANGO (6 uni) + BATATA FRITA + SALADA</b><br><b>CHICKEN NUGGETS (6 pieces) + FRENCH FRIES + SALAD</b><br>5.50 € |

### PRATOS PRINCIPAIS - MAIN DISHES

|                                                                                                                                                                                                                               | Frango<br>Chicken | Borrego<br>Lamb |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------|-----------------|
| <b>21 - CURRY</b><br>Pedacos de carne cozidos com especiarias Indianas.<br><i>Classic Indian curry with tender pieces of meat.</i>                                                                                            | 8.25 €            | 9.75 €          |
| <b>22 - CURRY MADRAS</b><br>Pedacos de carne com molho picante de caril de Madras.<br><i>Tender pieces of meat simmered in curry with hot madras spices.</i>                                                                  | 8.75 €            | 10.50 €         |
| <b>23 - VINDALOO</b><br>Pedacos de carne e batatas com molho picante e espesso.<br><i>Tender pieces of meat and potato simmered in thick spicy curry sauce.</i>                                                               | 8.75 €            | 10.75 €         |
| <b>24 - SAAGWALA</b><br>Pedacos de carne com espinafres e molho de caril.<br><i>Meat curry cooked with spinach.</i>                                                                                                           | 9.00 €            | 10.50 €         |
| <b>25 - KORMA</b><br>Pedacos de carne com molho de caril, cajú, amendoa e natas.<br><i>Pieces of meat simmered in curry sauce, nut paste and fresh cream.</i>                                                                 | 9.25 €            | 10.75 €         |
| <b>26 - KORMA TRADITIONAL</b><br>Pedacos de carne com molho de iogurte, cajú e especiarias korma.<br><i>Mughlai dish made of yogurt, nut paste and korma spices.</i>                                                          | 9.25 €            | 10.50 €         |
| <b>27 - KADAI</b><br>Pedacos de carne com gengibre, tomate e ervas aromáticas.<br><i>Tender pieces of meat cooked with ginger, tomatoes and herbs.</i>                                                                        | 9.25 €            | 10.75 €         |
| <b>28 - ROGAN JOSH</b><br>Pedacos de carne com molho da Cachemira e ervas aromáticas.<br><i>Tender pieces of meat cooked in kashmiri sauce and fresh herbs.</i>                                                               | 9.00 €            | 10.50 €         |
| <b>29 - PATHIA</b><br>Tenros pedacos de carne com molho de curry autêntico, tandoori e ervas frescas.<br><i>Tender pieces of meat cooked with authentic curry sauce, yoghurt, almond and mint paste.</i>                      | 9.00 €            | 10.50 €         |
| <b>30 - PASANDA</b><br>Tenros pedacos de carne cozidos com autêntico molho de caril, iogurte, amendoas e pasta de hortelã.<br><i>Tender pieces of meat cooked with authentic curry sauce, yoghurt, almond and mint paste.</i> | 8.75 €            | 10.50 €         |

|                                                                                                                                                                                                            |        |         |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|---------|
| <b>31 - DO PIAZA</b><br>Pedacos de carne com molho de cebola.<br><i>Tender pieces of meat cooked in Kashmiri sauce and fresh herbs.</i>                                                                    | 9.00 € | 10.75 € |
| <b>32 - MASALA</b><br>Carne com molho de cebola, tomate, especiarias e ervas aromáticas.<br><i>Meat cooked in onion sauce, tomatoes, spices and fresh herbs.</i>                                           | 9.00 € | 10.50 € |
| <b>33 - BALTI</b><br>Concurso pedacos de carne cozidos com tomates frescos, pimentão e iogurte.<br><i>Tender pieces of meat cooked with fresh tomato, bell pepper &amp; yogurt.</i>                        | 9.00 € | 10.75 € |
| <b>34 - DHANSAK</b><br>Concurso pedacos de carne cozida com molho de lentilhas, iogurte e ervas.<br><i>Tender pieces of meat cooked with lentils, yoghurt sauce, and herbs.</i>                            | 8.75 € | 10.50 € |
| <b>35 - JAL FAREZI</b><br>Pedacos macios de carne cozinhada com pimentas de sino, especiarias e ervas frescas.<br><i>Tender pieces of meat cooked with bell peppers, spices and fresh herbs.</i>           | 9.25 € | 11.50 € |
| <b>36 - BHUNA</b><br>Pedacos macios de carne com curry e especiarias secas quentes em alta temperatura.<br><i>Tender pieces of meat cooked with a medium hot dry curry and spices at high temperature.</i> | 9.75 € | 11.25 € |

### ESPECIALIDADES DE FRANGO CHICKEN SPECIALITIES

|                                                                                                                                                                                               |        |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|
| <b>37 - CHICKEN TIKKA MASALA</b><br>Pedacos de frango grelhados com molho de cajú e iogurte.<br><i>Grilled chicken tikka simmered in rich red masala sauce.</i>                               | 9.25 € |
| <b>38 - BUTTER CHICKEN</b><br>Pedacos de frango grelhados com molho de manteiga, cajú e natas.<br><i>Grilled chicken tikka simmered in butter sauce with nut paste and fresh cream.</i>       | 9.25 € |
| <b>39 - CHICKEN SAQUTI</b><br>Pedacos de frango com molho de caril, coco torrado e natas.<br><i>Tender pieces of chicken simmered in curry sauce, roasted coconut powder and fresh cream.</i> | 9.25 € |
| <b>40 - CHICKEN MANGO</b><br>Pedacos de frango com molho de caril, manga e natas.<br><i>Tender pieces of chicken simmered in curry sauce, mango and fresh cream.</i>                          | 9.25 € |
| <b>41 - CHICKEN CHILLI</b><br>Grilled Chicken Tikka com pimentão.<br><i>Grilled Chicken Tikka with bell pepper.</i>                                                                           | 9.25 € |

### SPECIALIDADES DE BORREGO LAMB SPECIALITIES

|                                                                                                                                                           |         |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| <b>42 - ALOO KEEM</b><br>Carne de borrego picada com batatas e molho de caril.<br><i>Minced lamb cooked with potatoes, curry sauce and mild spices.</i>   | 11.25 € |
| <b>43 - KEEMA MUTTER</b><br>Carne de borrego picada com ervilhas e molho de caril.<br><i>Minced lamb cooked with mutter, curry sauce and mild spices.</i> | 11.25 € |

### PRATOS DE BIRYANI - BIRYANI DISHES

|                                                                                                                                                                                     |         |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| (Arroz Basmati cozido em vapor com especiarias, cebola frita, frutas secas e ervas aromáticas)<br>(Basmati rice cooked using steam with spices, fried onions, nuts and fresh herbs) |         |
| <b>54 - BIRYANI DE LEGUMES • VEGETABLE BIRYANI</b>                                                                                                                                  | 8.30 €  |
| <b>55 - BIRYANI DE FRANGO • CHICKEN BIRYANI</b>                                                                                                                                     | 9.75 €  |
| <b>56 - BIRYANI DE BORREGO • LAMB BIRYANI</b>                                                                                                                                       | 13.00 € |
| <b>57 - BIRYANI DE CAMARÃO • JHEENGA BIRYANI</b>                                                                                                                                    | 14.50 € |

### FRUTOS DO MAR - SEA FOOD

|                                                                                                                                                                               |         |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| <b>44 - JHEENGA CURRY</b><br>Camarões cozidos com molho de caril e coco.<br><i>Prawns cooked in classic coconut curry sauce.</i>                                              | 10.00 € |
| <b>45 - JHEENGA MASALA</b><br>Camarões com molho de cebola, tomate, especiarias e ervas aromáticas.<br><i>Prawns cooked in onion sauce, tomatoes, spices and fresh herbs.</i> | 10.75 € |
| <b>46 - JHEENGA KADAI</b><br>Camarões com gengibre, tomate e ervas aromáticas.<br><i>Prawns cooked with rich aroma given by ginger, tomatoes and herbs.</i>                   | 11.50 € |
| <b>47 - JHEENGA KORMA</b><br>Camarões com molho de caril, cajú, amendoa e natas.<br><i>Prawns simmered in curry sauce, nut paste and fresh cream.</i>                         | 11.00 € |
| <b>48 - JHEENGA CURRY MADRAS</b><br>Camarões com molho picante de caril de Madras.<br><i>Prawns simmered in curry with hot madras spices.</i>                                 | 10.75 € |
| <b>49 - JHEENGA VINDALOO</b><br>Camarões e batatas com molho picante e espesso.<br><i>Prawns and potatoes simmered in thick flavoured spicy curry sauce.</i>                  | 10.75 € |
| <b>50 - JHEENGA BALTI</b><br>Camarão cozido com tomates frescos e pimentão.<br><i>Prawn simmered cooked with fresh tomatoes and bell pepper.</i>                              | 11.50 € |
| <b>51 - JHEENGA SAAGWALA</b><br>Camarões cozidos em autêntico curry e espinafre.<br><i>Prawns cooked in authentic curry and spinach.</i>                                      | 10.75 € |
| <b>52 - FISH MASALA</b><br>Peixe com molho de cebola, tomate, especiarias e ervas aromáticas.<br><i>Fish cooked in onion sauce, tomatoes, spices and fresh herbs.</i>         | 10.50 € |
| <b>53 - GOAN FISH CURRY</b><br>Peixe cozido com molho de caril e coco.<br><i>Fish cooked in classic coconut curry sauce.</i>                                                  | 11.00 € |

### PRATOS DE LEGUMES - VEGETABLE DISHES

|                                                                                                                                                                                                      |        |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|
| <b>58 - DAL TARKA</b><br>Lentilhas temperadas com cominho, alho e cebola frita.<br><i>Boiled lentils tempered with cumin, garlic and fried onions.</i>                                               | 6.50 € |
| <b>59 - CHANA DAL</b><br>Lentilhas de grão temperadas com manteiga, alho e cebola frita.<br><i>Boiled split chickpeas tempered with butter, garlic and fried onions.</i>                             | 6.50 € |
| <b>60 - MIXED SABZI</b><br>Mistura de legumes cozidos com especiarias Indianas.<br><i>Mixed vegetables cooked in authentic curry sauce.</i>                                                          | 7.00 € |
| <b>61 - VEGETABLE KORMA</b><br>Mistura de legumes com molho de caril, cajú, amendoa e natas.<br><i>Mixed vegetables cooked in authentic curry sauce, coco milk, nuts and fresh cream.</i>            | 8.00 € |
| <b>62 - MUSHROOM BHAJI</b><br>Cogumelos em conserva cozidos com cebola, tomate, especiarias e ervas frescas.<br><i>Canned mushrooms cooked with onions, tomatoes, spices and fresh herbs.</i>        | 7.50 € |
| <b>63 - PANEER BUTTER MASALA</b><br>Pedacos de queijo com molho de cebola, tomate, especiarias e ervas aromáticas.<br><i>Cottage cheese simmered in butter sauce with nut paste and fresh cream.</i> | 8.75 € |
| <b>64 - PANEER KADAI</b><br>Pedacos de queijo com gengibre, tomate e ervas aromáticas.<br><i>Cottage cheese cooked with rich aroma given by ginger, tomatoes and herbs.</i>                          | 8.75 € |
| <b>65 - ALOO PALAK</b><br>Batatas e espinafres com molho de caril.<br><i>Potatoes and spinach cooked in mild curry sauce.</i>                                                                        | 7.25 € |
| <b>66 - CHANA MASALA</b><br>Grão com molho de cebola, tomate, especiarias e ervas aromáticas.<br><i>Chickpeas cooked with onions, tomatoes, spices and fresh herbs.</i>                              | 7.25 € |
| <b>67 - BOMBAY ALOO</b><br>Batatas temperadas com cominho, cebola e piri-peri vermelho.<br><i>Boiled potatoes tempered with cumin, onion and dry red chili.</i>                                      | 6.30 € |
| <b>68 - PANEER MASALA</b><br>Pedacos de queijo com molho de cebola, tomate, especiarias e ervas aromáticas.<br><i>Cottage cheese tempered with onions, tomatoes and masala paste.</i>                | 8.50 € |
| <b>69 - PANEER PALAK</b><br>Pedacos de queijo e espinafres com molho de caril.<br><i>Cottage cheese and spinach cooked in mild curry sauce.</i>                                                      | 7.50 € |
| <b>70 - VEGETABLE BALTI</b><br>Vegetal misturado cozido com molho de curry autêntico e pimentos doces fritos.<br><i>Mixed vegetable cooked with authentic curry sauce and fried bell peppers.</i>    | 7.75 € |

### ARROZ - RICE

|                                                                                                                                                                                        |        |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|
| <b>71 - BASMATI RICE</b><br>Arroz Basmati branco.<br><i>Boiled basmati white rice.</i>                                                                                                 | 2.00 € |
| <b>72 - PULLAW RICE</b><br>Arroz Basmati cozido com cebola, tomate, ervilhas e especiarias.<br><i>Basmati rice cooked with onions, tomatoes, green peas and spices.</i>                | 2.50 € |
| <b>73 - ZEERA RICE</b><br>Arroz Basmati temperado com cominho.<br><i>Basmati rice tempered with cumin.</i>                                                                             | 2.50 € |
| <b>74 - EGG RICE</b><br>Arroz Basmati cozido com cebola, ovo frito e cominho.<br><i>Basmati rice cooked with onions, fried egg and cumin.</i>                                          | 3.00 € |
| <b>75 - MUSHROOM RICE</b><br>Arroz basmati cozido com cebola e cogumelos em conserva.<br><i>Basmati rice cooked with onions and canned mushrooms.</i>                                  | 3.75 € |
| <b>76 - VEGETABLE RICE</b><br>Arroz basmati cozido com cebola e picada vegetal.<br><i>Basmati rice cooked with onions and chopped vegetable.</i>                                       | 3.75 € |
| <b>77 - EGG MUSHROOM PULLAW RICE</b><br>Arroz basmati cozido com cebola, ovo frito e cogumelos em conserva.<br><i>Basmati rice cooked with onions, fried egg and canned mushrooms.</i> | 4.50 € |
| <b>78 - KEEMA RICE</b><br>Arroz basmati cozido com cebola, picada de cordeiro e leve especiarias.<br><i>Basmati rice cooked with onions, minced lamb and mild spices.</i>              | 4.00 € |

### PÃO TRADICIONAL TRADITIONAL BREAD

|                                                                                                                                                                                     |        |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|
| <b>79 - NAAN</b><br>Pão Indiano cozido no tandoor • Leavened, oven-baked flat bread.                                                                                                | 2.25 € |
| <b>80 - GARLIC NAAN</b><br>Pão Indiano com alho • Garlic flavoured naan                                                                                                             | 2.75 € |
| <b>81 - CHEESE NAAN</b><br>Pão Indiano recheado com queijo • Naan stuffed with cheese                                                                                               | 3.25 € |
| <b>82 - GARLIC CHEESE NAAN</b><br>Pão Indiano recheado com alho, queijo.<br><i>Naan stuffed with Garlic and cheese.</i>                                                             | 3.50 € |
| <b>83 - GARLIC CHILI NAAN</b><br>Pão Indiano com pimentão verde e alho.<br><i>Naan topped with green chili and garlic.</i>                                                          | 3.00 € |
| <b>84 - CHILI NAAN</b><br>Pão Indiano com piri-peri verde • Naan topped with green chili                                                                                            | 2.75 € |
| <b>85 - CHILI CHEESE NAAN</b><br>Pão Indiano recheado com pimentão e queijo.<br><i>Naan stuffed with chili and cheese.</i>                                                          | 3.50 € |
| <b>86 - PESHAWARI NAAN</b><br>Pão Indiano recheado com coco em pó, creme de leite fresco, mel e passas.<br><i>Naan stuffed with coconut powder, fresh cream, honey and raisins.</i> | 3.25 € |
| <b>87 - TANDOORI ROTI</b><br>Pão Indiano fino preparado com farinha integral.<br><i>Unleavened, flat, whole wheat, oven-baked bread.</i>                                            | 2.00 € |
| <b>88. ALOO PARATHA</b><br>Pão Indiano preparado com purê de batata e amanteigado.<br><i>Unleavened bread stuffed with a spiced mixture of mashed potato.</i>                       | 2.75 € |
| <b>89 - KEEMA NAAN</b><br>Pão Indiano recheados com carne picada de cordeiro.<br><i>Naan stuffed with minced lamb.</i>                                                              | 4.00 € |

### SOBREMESAS - DESSERTS

|                                                                                                                              |        |
|------------------------------------------------------------------------------------------------------------------------------|--------|
| <b>90 - GULAB JAMUN</b><br>Bolas de leite fritas em xarope de açúcar.<br><i>Deep fried milk balls soaked in sugar syrup.</i> | 3.50 € |
| <b>91 - PISTA KULFI</b><br>Gelado Indiano com pistáchio<br><i>Indian ice cream with pistachio</i>                            | 3.75 € |
| <b>92 - MANGO KULFI</b><br>Gelado Indiano com manga<br><i>Indian ice cream with mango</i>                                    | 3.75 € |
| <b>93 - MANGO CREAM</b><br>Purê de manga com natas<br><i>Mango pulp blended with nuts and fresh cream</i>                    | 3.50 € |

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IVA incluído para Comida. Alug. e café 13 % (incluindo IVA). • IVA included for Food, Water, coffee 13%. • (Incluído IVA)  
Qualquer prato ou bebida dada sem pedir será um pequeno presente. • Any dishes or drinks given without asking will be a complimentary for the clients.  
Nenhuma prato, produto alimentar ou bebida, incluindo o consumo, pode ser cobrado se não for solicitado pelo cliente.  
No dish, food or drink, including the consumption, can be charged if not requested by the customer or if requested by the customer.