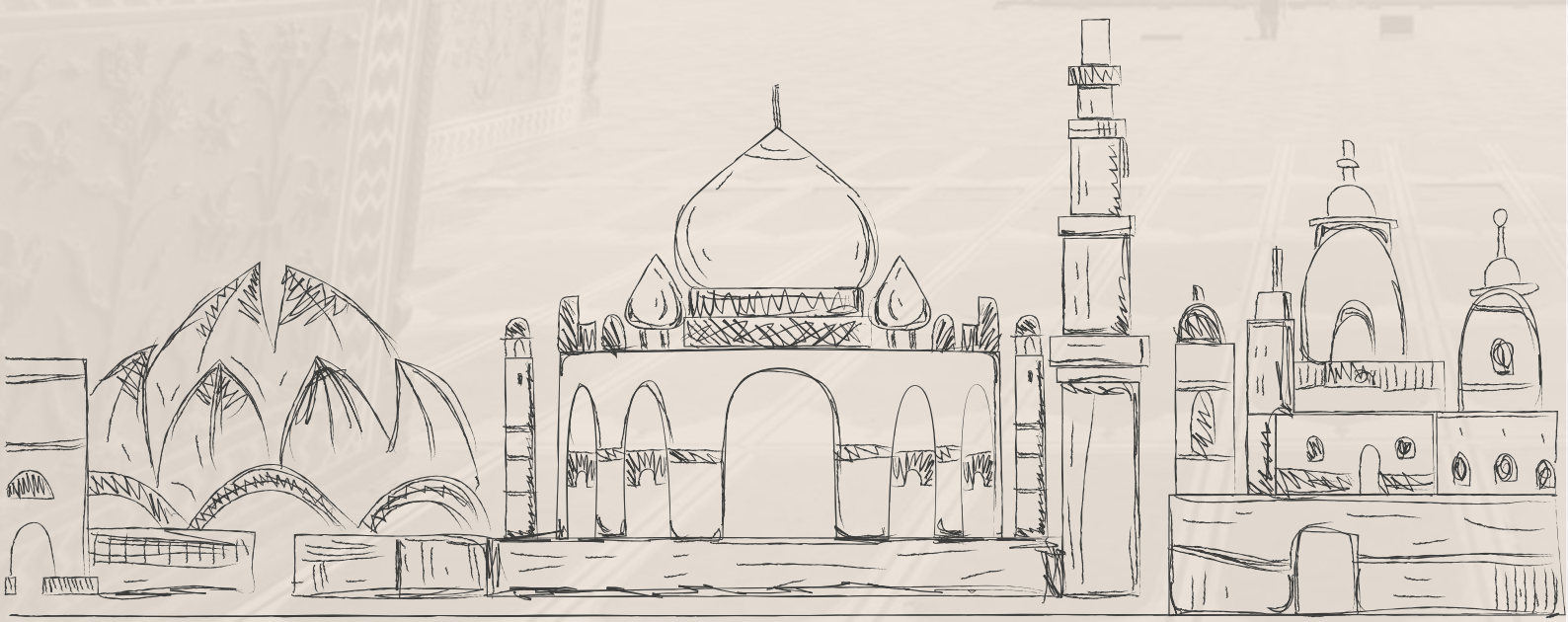




Menu

*Experience India's culinary mastery:
Vibrant flavors in every bite.*





Our Story

Roy's journey began in 1953, India, where the aromatic spices of his mothers cooking first captivated his heart. From that first moment Roy dreamt of being a chef, and took his array of culinary dishes to England in 1969. As time unfolded, Roy's grew from its modest roots, eventually crossing borders to Spain in 2024.

Today, Roy's stands proudly in Spain, a beacon of authenticity and flavor, serving up the very essence of Indian gastronomy. From its humble beginnings, Roy's has expanded its menu to encompass a tantalizing array of dishes from every corner of India, each one a testament to the rich tapestry of flavors found in the subcontinent.

Join us at Roy's for food that honor tradition, culture, and the joy of good food.

Allergies & Food Intolerances

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.

Information about Allergies and Food Intolerances:



GLUTEN



EGG



SHELLFISH



NUTS



DAIRY
PRODUCTS



SOY



PEANUTS



LUPINS



MOLLUSKS



CELERY



SESAME
SEEDS



SULPHUR
DIOXIDE



MUSTARD



FISH

Appetizers

Papadum

A thin crisp wafer made of lentil flour

1.00 €

Spicy Papadum

A thin crisp wafer made of lentil flour and usually flavoured with pepper & other spices

1.20 €

Pickle Tray

Three bowls: Mango chutney / Onions/ Mint yogurt

3.50 €

Tamarind or Mango or Mint Sauce or Lime Pickle

1.20 €

Hot & Spicy Garlic sauce

A creamy & hot emulsion of mayonnaise with a touch of garlic

1.20 €

Chilli Sauce

A hot & spice condiment made from fresh green chillies

1.20 €

Mix Raita

Natural yogurt with raw vegetables.

3.20 €

Mix Salad

Platter consisting of seasonal vegetables

4.50 €

Lentil Soup

A nutritious well-balanced soup rich in proteins, fiber, iron & folate

5.50 €

Tomato Soup

An immunity booster made from fresh tomatoes, infused with indian spices with right balance of acidity & sweetness

5.00 €

Chicken Soup

An easily digestible comfort food packed with vitamins and minerals

5.50 €

Vegetable Soup

A heterogenous mixture of vegetables high in flavours, blended tomatoes and infused with indian spices

5.00 €

Starters

VEGETARIAN

Onion Bhaji

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

5.50 €

Vegetable Samosa

Triangular pastry filled with potatoes & peas. Golden fried.

5.95 €

Vegetable Pakora

Sliced vegetables wrapped in batter and deep fried.

5.95 €

Hara Bhara Kebab

spinach roll with vegetables

6.95 €

Paneer Pakora

homemade fresh cheese coated in chickpea flour

6.95 €

Bhelpuri

puffed rice with tomato, onion, cilantro and spices

5.50 €

Garlic Mushroom

Mushrooms sauteed with garlic sauce and spices

6.95 €

Garlic Soya

Soya sauteed with garlic sauce and spices

6.95 €

Starters

NON-VEGETARIAN

Meat Samosa

Triangular pastry filled with peas & meat. Golden fried.

6.95 €

Fish Pakora

fish coated with chickpea flour

7.00 €

Lamb Tikka

Boneless lamb pieces marinated in spicy yogurt and cooked in tandoor.

7.95 €

Tandoori Chicken

Chicken legs marinated in Spicy yogurt and cooked in tandoor.

6.95 €

Sheekh Kebab

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

7.00 €

Chicken Tikka

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

6.95 €

Prawn Pakora

Marinated King prawns in a batter, Golden fried

7.50 €

Prawn Puri

Cooked with ginger, garlic served on deep fried bread.

7.95 €

Garlic King Prawn

Juicy King prawns marinated and cooked in garlic sauce.

9.95 €

Chicken Lollipop

Frenched chicken winglets coated with flour spices and fried.

7.25 €

Garlic Chicken

Cooked with ginger, garlic & coriander.

6.25 €

Chicken Pakora

Marinated chicken pieces in a batter, golden fried.

6.25 €

Roy's Special Mix Starters

*Vegetable Samosa | Vegetable Pakora | Paneer Pakora |
Seekh Kebab | Tandoori Chicken*

14.95 €



Sizzlers

Chicken Cheese Tikka

15.95 €

Tandoor cooked chicken tikka pieces topped with cheese.

Chicken Tikka Sizzlers

14.95 €

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

Lamb Tikka Sizzler

16.95 €

*Lamb pieces marinated in Spicy yogurt and cooked in tandoor.
Served with lemon and spicy onions.*

Tandoori Chicken Sizzler

14.95 €

Chicken legs with bone marinated in spicy yogurt, cooked in tandoor. Served with lemon and spicy onions.

King Prawn Sizzler

17.95 €

*King Prawns marinated in spices, cooked in tandoor.
Served with lemon and spicy onions.*

Tandoori Mix Grill

19.95 €

Mix of chicken tikka, lamb tikka, sheekh kebab, chicken leg & king prawns.

Paneer Tikka Sizzler

14.95 €

Indian cottage cheese marinated in a spicy yogurt-based marinade arranged on skewers and grilled to perfection.



*Enjoy your Sizzler by
adding curry sauce,
Just for 5.50 €*

Curries



A series of dishes originating in the cuisine of the Indian sub-continent. The common feature is the use of combinations of spices, vegetables, herbs like ginger, garlic, green chilies, turmeric, mustard seeds, cumin seeds, coriander etc. The use of these ingredients varies according to the dishes.

All Curries can be made with the following

- | | | | |
|-----------------|---------|-----------------|---------|
| • Chicken | 12.95 € | • Mix Vegetable | 11.95 € |
| • Chicken Tikka | 13.95 € | • Soy Meat | 12.95 € |
| • Fish | 14.95 € | • Paneer | 14.95 € |
| • Lamb | 14.95 € | | |
| • Lamb Tikka | 15.95 € | | |
| • King Prawns | 15.95 € | | |

Curries

Tikka Masala

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

Badami Pasanda

A rich creamy dish cooked in a spiced yoghurt, flavoured with toasted almonds.

Balti

Balti sauce is based on Green peppers and onions, with turmeric and garam masala among other spices.

Do - Piazza

Dopiaza curry sauce is based on onion family (Brown onion, chives)

Bhuna

Made with chopped onions, roasted red and green peppers, coriander seeds, ginger, garlic, coriander and fenugreek leaves.

Curry

Classic curry is a smooth sauce decorated with coriander, based on tomatoes and red onions.

Dhansak

Combines elements of Persian and Gujarati cuisine. Dhansak is made with lentils, ginger, garlic, coconut and fresh coriander.

Jalfrezi

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

Choose your Spice Scale

- | | |
|----------------------------------|-------------------------------|
| 1. Mild / Soft 🌿 | 3. Madras / Spicy 🌶️ |
| 2. Medium / Spicy 🌶️ | 4. Vindaloo / Very Spicy 🌶️🌶️ |
| 5. Phall / The Hottest !! 🌶️🌶️🌶️ | |

Curries

Jaipuri

Semi dense curry prepared with fresh mushrooms, coconut, ginger and coriander.

Karahi

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

KORMA

Mild curry consisting of cream, Grated coconut.

Pathia

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

Rogan Josh

A Kashmiri aromatic dish cooked with tomatoes, ginger, garlic, coriander and a touch of cream.

Saag

Saag curry is a traditional Punjabi thick spinach curry cooked with spices.

Madras

Hot tomato based curry with a smooth sauce, fairly rich red colour comes from the tomatoes and chilli powder.



India's most loved : 'Curry'

Indian curries are a favorite not only in India but around the world. The tantalizing flavors and aromatic spices used in these dishes have earned them international acclaim. Whether you prefer the creamy flavor of butter chicken or the spiciness of vindaloo, Indian curries offer a unique culinary experience that is both satisfying and unforgettable.

House Specials

VEGETARIAN

Bombay Aloo

Potatoes cooked with tomatoes, garlic, onions and various spices such as turmeric and garam masala.

9.25 €

Aubergine Bhaji

Aubergines cooked in tandoor then peeled and cooked in a semi spicy curry base.

10.25 €

Aloo Gobi

Potatoes and cauliflower curry served in a semi dry sauce.

10.50 €

Tadka Daal

Yellow split peas cooked with chopped onions, cumin, ginger, garlic and coriander.

10.50 €

Daal Makhni

Daal makhni is a classic North Indian dish where the lentils are cooked in a very aromatic buttery, creamy tomato sauce.

10.95 €

Bhindi Bhaji

Okra cooked with chopped onions and spices. Served in a dry sauce.

11.50 €

Mushroom Bhaji

Mushrooms cooked with chopped onion, garlic, ginger, cumin seeds tomatoes & spices.

10.95 €

Saag Aloo

Spinach curry with potatoes & spices.

10.95 €

Chana Masala

Chickpeas cooked with chopped onions, tomatoes & flavoured with spices, chaat masala, garam masala.

10.50 €

Malai Kofta

Crumbled Indian cheese shaped into balls, lightly fried and then gently simmered in a fragrantly spiced cashew - tomato cream sauce.

13.95 €

House Specials

VEGETARIAN

Shahi Paneer

Indian cheese cooked with tomatoes, cream and spices.

14.95€

Butter Paneer

Rich and creamy curry made with butter, paneer, spices, onions, tomatoes.

14.95€

Palak Paneer

fresh cheese with spinach and exquisite spices

14.95€

House Specials

NON-VEGETARIAN

Butter Chicken

Famous in Punjab region, Rich and smooth gravy based on delicious spices, tomatoes and butter.

15.95 €

Mango Chicken

Boneless chicken cooked with mango pulp in traditional curry sauce.

15.25 €

Chilli Chicken

Chilli chicken is a sweet spicy & slightly sour crispy dish made with chicken, bell peppers, garlic, chilli sauce & soya sauce.

15.95 €

South Indian Garlic Chilli

Masala Chicken (HOT)

Fresh garlic chillis peeled tomato along with south fiery spices

15.95 €

Katmondu Masala (HOT) (Chicken / Lamb)

Crushed chillis garam masala. Feel the spice sensation

15.95 €

Tiger Special (medium sweetness) (Chicken / Lamb)

Our creation of a mango chutney very exotic.

15.95 €

Chef's Special

Bangla Voujon (MED)

Chicken king pawn sheek kebab and lamb cooked with exotic spices restaurant only. Chef's favourite.

19.95€

Chicken Shalimar (MED)

Classic dish of the Moghuls cooked with secret spices only known to us.

19.95€

Bangalore Khazana

Chicken or lamb cooked with chickpeas, boiled egg, ginger, garlic, and aromatic spices.

17.95€

Lamb Tabah (MED)

Cooked with ginger, chilli, and fresh mint.

18.95 €

Hinduquishi Achaar (Medium to Hot)

Chicken or lamb cooked with crushed ginger, garlic, chillis, and kaffir lime.

15.95 €

Sorisha King Prawns

Medium to hot dish, cooked with mustard seeds king prawns. Restaurant only.

19.95 €

Salmon Kalia

A Highly recommended dish cooked with chefs own recipe.

16.95 €



Why Chef's Special so Special ?

The chef's special is a culinary masterpiece, meticulously crafted to showcase the chef's skill and passion. Each ingredient is carefully chosen for freshness, resulting in a delightful symphony of flavors that surprises and delights diners. It's the highlight of the menu, reflecting the chef's commitment to excellence in every bite.

Biryani



Biryani is a special mix of meat or vegetables and rice, traditionally cooked over an open fire in a pot. A combination of different technique, components & spices give this dish a unique tasty flavour.

All biryanis can be made with the following:

- | | | | |
|-----------------|---------|-----------------|---------|
| • Chicken | 15.50 € | • Mix Vegetable | 14.95 € |
| • Chicken Tikka | 15.95 € | • Soy Meat | 15.95 € |
| • Lamb | 16.50 € | • Paneer | 15.95 € |
| • Lamb Tikka | 16.95 € | | |
| • King Prawns | 18.95 € | | |
- Roy's Special** 19.95 €
(Chicken, Lamb & Prawns)

Choose your Spice Scale

- | | |
|----------------------------------|-------------------------------|
| 1. Mild / Soft 🌿 | 3. Madras / Spicy 🌶️ |
| 2. Medium / Spicy 🌶️ | 4. Vindaloo / Very Spicy 🌶️🌶️ |
| 5. Phall / The Hottest !! 🌶️🌶️🌶️ | |

Rice

Plain Boiled Rice

Traditional white basmati rice.

4.50 €

Pilau Rice

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

5.95 €

Coconut Rice

Basmati rice cooked with grated coconut, sugar and served in its special colour.

6.95 €

Mic Vegetable Rice

Stir fried mix vegetables in basmati rice.

6.50 €

Garlic Rice

Basmati rice cooked with garlic and touch of lime juice.

6.25 €

Mushroom Pilau Rice

Stir fried mushrooms in basmati pilau rice.

6.25 €

Egg Rice

Egg fried rice.

6.50 €

Keema Rice

Basmati rice with minced meat

7.95 €

**We use basmati which is a variety of long, slender-grained aromatic rice and it is traditionally from the Indian subcontinent.*



Rice: Essence of Indian elegance :

In the stillness of dusk, the fragrance of basmati rice lingers like a whispered secret, a reminder of the exquisite simplicity that defines Roy's culinary artistry.

Naans & Rotis

Plain Naan

Naan bread with slightly buttered on top.

4.00 €

Garlic Naan

Naan bread topped with garlic and coriander.

4.95 €

Keema Naan

Filled with spicy minced meat.

5.50 €

Peshawari Naan

Filled with sweetened coconut, sultanas, almonds.

5.50 €

Cheese Naan

Filled with cheese.

5.50 €

Kulcha Naan

Topped with onions, and peppers.

5.00 €

Garlic Chilli Naan

Topped with garlic and chilli.

5.50 €

Garlic Cheese Naan

Filled with cheese and topped with garlic.

5.50 €

Butter Naan

Naan bread layers filled with butter.

4.50 €

Cheese Chilli Naan

Filled with cheese and topped with green chilli.

5.50 €

Tandoori Roti

Thin Indian bread cooked in tandoor.

3.95 €

Chapati

Thin Indian bread.

3.95 €

Aloo Prantha

*Filled with spicy mashed potatoes, and
severed with butter on top.*

5.50 €

Kids Menu

Chips

Crispy deep fried thin strips of potato

3.50 €

French Omellete & Chips

Fried potato chips with french omelette.

6.00 €

Fried Egg & Chips

Served with fried egg & chips.

6.00 €

Chicken Nuggets & Chips

Fried breaded chicken with chips.

6.50 €

Fish Fingers and Chips

Fried fish fingers with chips.

6.50 €

Chicken Korma without Spices with Chips or Rice

Chicken with a bland korma sauce.

7.95 €

Chicken Curry with Chips or Rice

Chicken with a bland curry sauce.

7.95 €

Chicken Tikka & Chips or Rice

Chicken tikka served with chips or rice.

7.50 €

Chicken Tikka Masala with Chips or Rice

Creamy & mild chicken curry served with chips or rice

7.95 €



ROY'S Special Kids Menu

Introducing our Kids Menu, a delightful array of dishes crafted to ignite joy and curiosity in young diners. With whimsical presentations and delightful flavors, each offering transforms mealtime into a playful exploration of taste and texture. Our Kids Menu elevates dining experiences for little ones, making every bite a delightful adventure.



Thanks for Dining !

*and for joining us, adding warmth and joy to our dining.
We eagerly await more cherished memories together.*



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