



Starters

PLAIN PAPADAM Cracking Mehl Brot von Linsen	1,00€
CHICKEN SAMOSA (chamuça) Pasta Filled with chicken (2 pieces)	4,00€
VEGETABLE SAMOSA (chamuça) Pasta Filled with vegetables (2 pieces)	3,50€
ONION BHAI Pastry of onions involve in gram flour and fried	3,50€
PANEER PAKORA Fried cheese in gram flour	5,00€
CHICKEN PAKORA Fried chicken in gram flour	3,00€
VEGETABLE PAKORA Fried vegetable with grain flour	3,99€
PRAWN PAKORA Fried prawns with grain flour	5,00€
7 SPICES MIX STARTERS (2 pax) All mix	7,50€
CHICKEN TIKKA Marinated chicken cubes with yoghurt, spices (grilled in tandoor)	5,00€
PRAWN PURI Prans cooked in dry onions gravy served with puri	6,00€
SEEKH KEBAB Mixed lamb meat with spices in tandoor oven	6,00€
CHICKEN TANDOORI (1/2) Marinated chicken with yoghurt, herbs (grilled in Tandoor)	4,50€
PICKLE TRAY	4,50€



Entradas

PLAIN PAPADAM Pão estaladiço de farinha de lentilhas
CHAMUÇA DE FRANGO Massa co recheio de frango (2 unid.)
CHAMUÇA VEGATARIANA Massa com recheio de vegetais (2 unid.)
CEBOLA BHAI Pasteis de cebola envolvidos em farinha
PANEER PAKORA Pasteis de queijo
FRANGO PAKORA Pasteis de frango
VEGETAIS PAKORA Legumes fritos com farinha de grão
CAMARÃO PAKORA Pasteis de camarão
MISTA ENTRADAS 7 SPICES (2 pes.) Entradas mistas
FRANGO TIKKA Cubos de frango em iogurte e especiarias (grelhado no tandoor)
CAMARÃO PURI Camarões cozinhados em molho de cebola servidos com puri
SEEKH KEBAB Mistura de carne de borrego c/ especiarias
FRANGO TANDOORI (1/2 Dose) Frango marinado com iogurte e ervas (grelhado no Tandoor)
PICKLES



Grill in Tandoori

TANDOORI CHICKEN Marinated chicken with yoghurt, herbs (Grilled in tandoor)	10.90€
CHICKEN TIKKA Marinated chicken cubes with yoghurt, spices (Grilled in tandoor)	11.50€
MURG MALAI TIKKA Kesunut sauce, milk, ginger and garlic paste, white pepper with curd	11.50€
LAMB TIKKA Boneless lamb marinated with herbs and spices (Grilled in tandoor)	12.50€
DHRUV SHEEKH KEBAB Minced chicken sheekh kebab overlapped with minced lamb kebab with special herbs (Grilled in tandoor)	15.50€
MIXED GRILL Leg of chicken, chicken cubes, lamb cubes and prawns (Grilled in tandoor)	17.50€
TANDOORI KING PRAWN King prawn marinated in yoghurt and oromatic herbs 6 pices (Grilled in tandoor)	19.99€
CHICKEN SHASHLIK Chicken, tomato and green pepper & BBQ	12.50€



Grelhados no Tandoori

TANDOORI FRANGO Frago marinado em iogurte e ervas (Grelhado no tandoor)
FRANGO TIKKA Cubos de frango em iogurte e especiarias (Grelhado no tandoor)
MURG MALAI TIKKA Molho Kesunut, leite paste de gengibre, alho, pimenta branca com iogurte
BORREGO TIKKA Borrego tenro marinado com ervas e especiarias (Grelhado no tandoor)
ESPETADA DHRUV SHEEKH Espetada com cubos de frango e cubos de borrego com ervas especiais (Grelhado no tandoor)
MISTA DE GRELHADOS Perna de frango, cubos de frango, cubos de borrego e camarão (Grelhado no tandoor)
TANDOORI CAMARÃO TIGRE Camarão tigre marinado em iogurte e ervas, 6 unid. (Grelhado no tandoor)
FRANGO SHASHLIK Frango, tomate, cebola e pimento verde & BBQ



Chicken Curry

Caril Frango

CHICKEN CURRY 8.50€
Chicken pieces cooked with special gravy

CHICKEN BALTI 8.90€
Chicken pieces cooked with gravy of capsium, garlic and balti paste

CHICKEN BHUNA 8.90€
Chicken pieces cooked with special spices and onion and tomato gravy

CHICKEN TIKKA JALFREZI 9.80€
Chicken cooked with capsium, ginger in onion and tomato gravy

CHICKEN DANSAK 8.90€
Chicken pieces cooked with lentils in butter and special gravy

CHICKEN SAAG 8.75€
Chicken pieces cooked with spinach and special gravy

CHICKEN MADRAS 8.75€
Chicken pieces cooked with coconut, lemon and onion and tomato gravy

CHICKEN VINDALOO 9.00€
Chicken pieces cooked with potato in Goan Style

CHICKEN CHILLY 8.90€
Chicken pieces cooked with capsium in onion and tomato gravy

CHICKEN MANGO 9.00€
Chicken pieces cooked with mango and almonds in special gravy

CHICKEN TIKKA MASALA 8.90€
Chicken cubes grilled in onion and tomato gravy

CHICKEN KORMA 9.90€
Chicken cubes cooked in coconut gravy

CHICKEN MAKKHANI/BUTTER CHICKEN 9.25€
Boneless chicken pieces cooked in tomato cream and cashew gravy

CHICKEN KARAHI 9.25€
Chicken pieces cooked with capsium, in a onion and tomato special gravy

CARIL DE FRANGO
Pedagos de frango com um molho típico especial

FRANGO BALTI
Pedagos de frango com um molho de pimentos, alho e paste balti

FRANGO BHUNA
Pedagos de frango com especiarias num molho de cebola e tomate

FRANGO TIKKA JALFREZI
Frango com pimentos, gengibre num molho de cebola e tomate

FRANGO DANSAK
Pedagos de frango com lentilhas cozinhados com manteiga e molho

FRANGO SAAG
Pedagos de frango com espinafres e molho especial

FRANGO MADRAS
Pedagos de frango com coco, limão e molho de tomate

FRANGO VINDALOO
Pedagos de frango com batata, cozinhado à moda de Goa

FRANGO PICANTE
Pedagos de frango com pimentos num molho de cebola e tomate

FRANGO COM MANGA
Pedagos de frango com manga e amêndoas num molho especial

FRANGO TIKKA MASALA
Frango grelhados em cebola e molho de tomate

FRANGO KORMA
Cubos frango grelh. em cebola e molho de coco

FRANGO MAKKHANI/FRANGO MANTEIGA
Pedagos de frango sem osso cozinhados em creme de tomate e molho de cajá

CHICKEN KARAHI
Pedagos de frango com pimentos, cebola, tomate e molho especial

Lamb Curry

LAMB CURRY 9.99€
Lamb pieces cooked with special gravy

LAMB BALTI 9.99€
Lamb pieces cooked with gravy of capsium, garlic and balti paste

LAMB BHUNA 9.99€
Lamb pieces cooked with special spices and onion and tomato gravy

LAMB TIKKA JALFREZI 9.99€
Lamb cooked with capsium, ginger in onion and tomato gravy

LAMB DANSAK 10.00€
Lamb pieces cooked with lentils in butter and special gravy

LAMB SAAG 10.50€
Lamb pieces cooked with spinach and special gravy

LAMB MADRAS 9.50€
Lamb pieces cooked with coconut, lemon and onion and tomato gravy

LAMB VINDALOO 10.00€
Lamb pieces cooked with potato in Goan Style

LAMB CHILLY 10.00€
Lamb pieces cooked with capsium in onion and tomato gravy

LAMB ROGAN GOSH 9.99€
Lamb pieces with onion, tomatoes and yoghurt

LAMB TIKKA MASALA 10.50€
Lamb cubes grilled in onion and tomato gravy

LAMB KORMA 11.00€
Lamb cubes cooked in coconut gravy

LAMB KARAHI 9.99€
Lamb pieces cooked with capsium, in a onion and tomato special gravy

Caril Borrego

CARIL DE BORREGO
Pedagos de borrego com um molho típico especial

BORREGO BALTI
Pedagos de borrego com um molho de pimentos, alho e paste balti

BORREGO BHUNA
Pedagos de borrego com especiarias num molho de cebola e tomate

BORREGO TIKKA JALFREZI
Borrego com pimentos, gengibre num molho de cebola e tomate

BORREGO DANSAK
Pedagos de borrego com lentilhas cozinhados com manteiga e molho

BORREGO SAAG
Pedagos de borrego com espinafres e molho especial

BORREGO MADRAS
Pedagos de borrego com coco, limão e molho de tomate

BORREGO VINDALOO
Pedagos de borrego com batata, cozinhado à moda de Goa

BORREGO PICANTE
Pedagos de borrego com pimentos num molho de cebola e tomate

BORREGO ROGAN GOSH
Pedagos de borrego com cebola, tomate e iogurte

BORREGO TIKKA MASALA
Borrego grelhados em cebola e molho de tomate

BORREGO KORMA
Cubos borrego grelh. em cebola e molho de coco

LAMB KARAHI
Pedagos de borrego com pimentos, cebola, tomate e molho especial

Prawn Curry

PRAWN CURRY Mild prawn curry with onion and tomato gravy	11.00€
PRAWN MADRAS  Prawn cooked with coconut, lemon and onion and tomato gravy	11.99€
PRAWN SAAG Prawn cooked with spinach and special gravy	11.99€
PRAWN KORMA Prawn cooked with almonds, cashew, special gravy	12.50€
PRAWN JALFREZI  Prawn cooked with capsicum, ginger in onion and tomato gravy	11.99€
PRAWN VINDALOO  Prawn cooked with potato in Goan Style	11.50€
PRAWN KARAH Prawn cooked with capsicum, in a onion and tomato special gravy	11.99€
PRAWN MAKHANI Prawn cooked with tomato cream, cashew gravy	11.99€
GOA PRAWN CURRY Prawn cooked with coconut milk, tomato and onion gravy	11.99€
PRAWN MANGO Prawn cooked with capsicum in onion and tomato gravy	11.99€
PRAWN MASSALA Prawn in onion and tomato gravy	11.99€

King Prawn Curry

KING PRAWN CURRY King Prawn cooked with special gravy	16.50€
TANDOORI KING PRAWN MASALA King prawn grilled in tandoor and after cooked with special gravy	16.90€
KING PRAWN VINDALOO King prawn cooked with spices and potatoes, Goan style	16.90€
KING PRAWN JALFREZI King prawn cooked with capsicum, ginger and onion-tomato gravy	17.50€

Caril Camarão

CARIL DE CAMARÃO Caril de camarão com cebola e molho de tomate	
 CAMARÃO MADRAS Camarão cozinhado com coco, limão, cebola e molho de tomate	
CAMARÃO SAAG Camarão com espinafres e molho especial	
CAMARÃO KORMA Camarão cozinhado com amêndoa, cajú e molho especial	
 CAMARÃO JALFREZI Camarão com pimentos, gengibre num molho de cebola e tomate	
 CAMARÃO VINDALOO Camarão com batata, cozinhado à moda de Goa	
CAMARÃO KARAH Camarão com pimentos, cebola, tomate e molho especial	
CAMARÃO MAKHANI Camarão cozinhado c/ tomate, natas e molho cajú	
CARIL DE CAMARÃO À GOENSE Caril de camarão com leite de coco, tomate e molho de cebola	
CAMARÃO DE MANGA Camarão com mangas e amêndoas num molho especial	
CAMARÃO MASSALA Camarão, cebola num molho de tomate	

Caril Camarão Tigre

CARIL DE CAMARÃO TIGRE Camarão tigre cozinhado no molho especial	
TANDOORI CAMARÃO TIGRE MASALA Camarão tigre grelhado no forno tandoor com molho especial	
CAMARÃO TIGRE VINDALOO Camarão tigre cozinhado com especiarias e batata à moda de Goa	
CAMARÃO TIGRE JALFREZI Camarão tigre com pimento, gengibre e molho de cebola e tomate	

Fish Curry

FISH VINDALOO  Fish cooked with potato in a tomato gravy in Goan Style	9.90€
FISH CHILLY Weakfish with spices in onion spicy gravy	9.50€
FISH KARAH Fish cooked in traditional container with Karahi gravy, capsicum, onion and spice	9.50€
GOA FISH CURRY Fish cooked in curry in Goan style	11.00€

Indian Bread

TANDOORI ROTI Indian bread of integral flour	2.50€
NAAN (CHAMUÇA) Indian bread with leavening	3.00€
GARLIC NAAN Indian bread with garlic	3.50€
CHEESE NAAN Indian bread filled with cheese	3.50€
PESHAWARI NAAN Indian bread with coconut raisins and cashew	3.50€
CHESSE GARLIC NAAN Indian bread with cheese and garlic	4.50€
KEEMA NAAN Bread filled with keema	3.99€
CHILL NAAN Indian bread with chill	3.00€
VEG NAAN Indian bread with mix vegetables	4.50€



Fish Curry

 PEIXE VINDALOO Pescada com batata num molho de tomate à moda de Goa	
PEIXE PICANTE Pescada com especiarias num molho de cebola e piri-piri	
PEIXE KARAH Pescada confeccionada numa panela tradicional com molho karahi, pimento, cebola e especiarias	
PEIXE À MODA DE GOA Caril de pescada à moda de Goa	

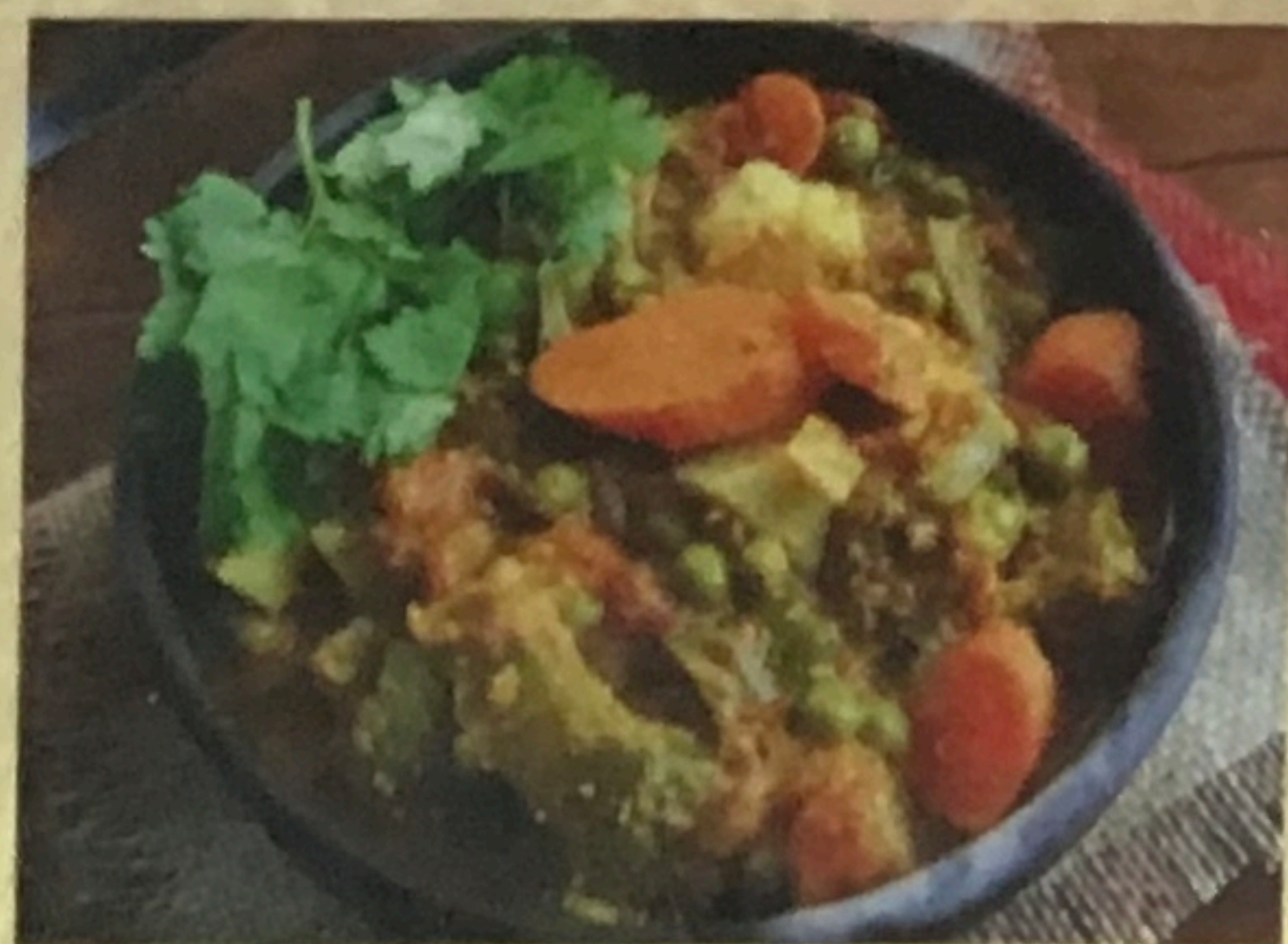
Pão Indiano

TANDOORI ROTI Pão indiano de farinha de trigo integral	
NAAN (CHAMUÇA) Pão indiano com fermento	
ALHO NAAN Pão indiano com alho	
QUEIJO NAAN Pão indiano recheado com queijo	
PESHAWARI NAAN Pão indiano com coco, passas e cajú	
QUEIJO E ALHO NAAN Pão indiano com queijo e alho	
KEEMA NAAN Pão recheado com keema	
NAAN PICANTE Pão indiano picante	
VEGETAL NAAN Pão indiano recheado mix de vegetais	



Vegetable

MIX VEGETABLE CURRY Served vegetables cooked with spices	8.50€
DALL MAKHANI / DAL TADKA Lentils (black & yellow) boiled w/ special spices	8.90€
ALOO GOBI Boiled potatoes with cumin and cauliflowers	7.90€
KARAH CHANA Chick peas with capsicum, onions and spices with tomato gravy	7.90€
MALAI KOFTA Kofta cooked in cashew gravy	8.90€
SAAG PANEER Indian cheese with spinach	8.90€
KARAH PANEER Indian cheese with capsicum and onion tomato gravy	9.90€
NAVRATAN KORMA Vegetables with mild curry, fruits and almonds cooked in cashew gravy	10.00€
MUSHROOM BHAI Onion and tomato sauce medium spicy	7.90€
CHEESE CHILLY Indian cheese with spice gravy	8.50€
BOMBAY ALOO Onion rich sauce with potatoes	7.90€
SAAG ALOO Vegetables cooked in special gravy	7.50€
PANEER JALFRAZI Vegetables with ginger, onion and tomato gravy	8.00€



Vegetais

MISTA DE VEGETAIS COM CARIL Variados Vegetais cozinhados com especiarias	
DALL MAKHANI / DAL TADKA Lentilhas (pretas e amarelas) coz. em especiarias	
ALOO GOBI Batata cozida com cominhos e couve-flor	
KARAH CHANA Gão cozido com pimentos, cebola e especiarias com molho de tomate	
MALAI KOFTA Kofta cozinhada em molho de caju	
SAAG PANEER Queijo indiano com espinafres	
KARAH PANEER Queijo indiano com pimentos, molho de cebola e tomate	
NAVRATAN KORMA Legumes com caril frutas e amêndoas cozinhadas em molho de caju	
BHAI DE COGUMELOS Molho de cebola e tomate, meio-picante	
CHILLY C/ QUEIJO Queijo indiano com piri-iri	
BOMBAY ALOO Molho rico em cebola com batatas	
SAAG ALOO Vegetais cozinhados num molho especial	
PANEER JALFRAZI Vegetais om gengibre, cebola e molho de tomate	

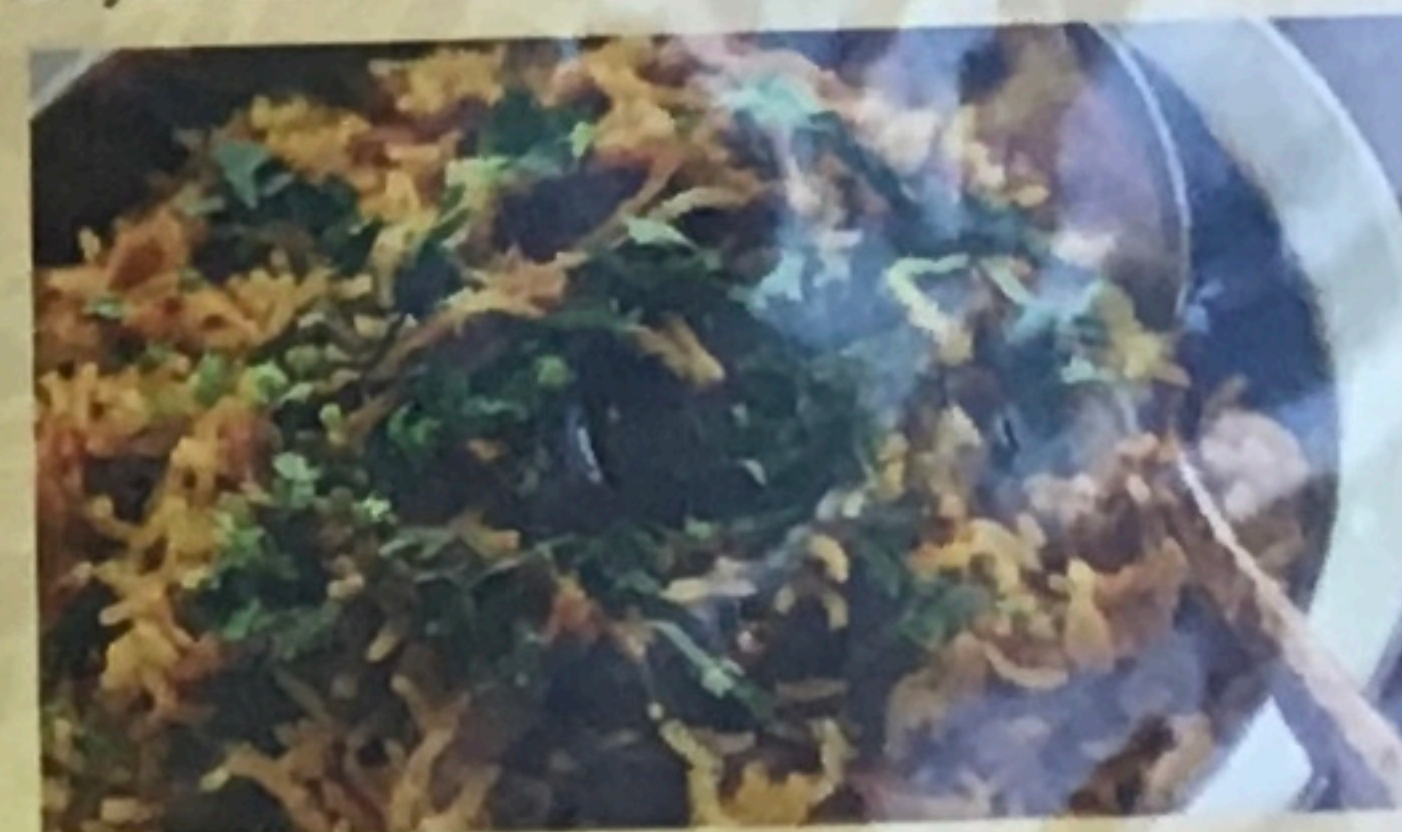


Indian Rice

PLAIN RICE	2.60€
ZEERA RICE Basmati rice with cumin	3.00€
MUSHROOM RICE Basmati rice with mushrooms	3.50€
VEGETABLE PULAO Basmati rice with vegetables	3.50€
EGG FRIED RICE Basmati rice fried with egg	3.90€
SPECIAL RICE Basmati rice with vegetables, chicken and egg	6.00€
KEEMA RICE Lamb keema with rice	4.50€
PILAU RICE Special Basmati Rice	3.50€

Biryani Rice

MIX RAITA Grated cucumber, marinated in yogurt and spices	3.00€
VEGETABLES BIRYANI Biryani rice with vegetables	9.00€
CHICKEN BIRYANI Biryani rice with chicken	10.50€
LAMB BIRYANI Biryani rice with lamb	11.00€
PRAWN BIRYANI Biryani rice with prawn	12.00€
SPECIAL MIX BIRYANI Biryani rice with chicken, lamb and prawn	14.00€

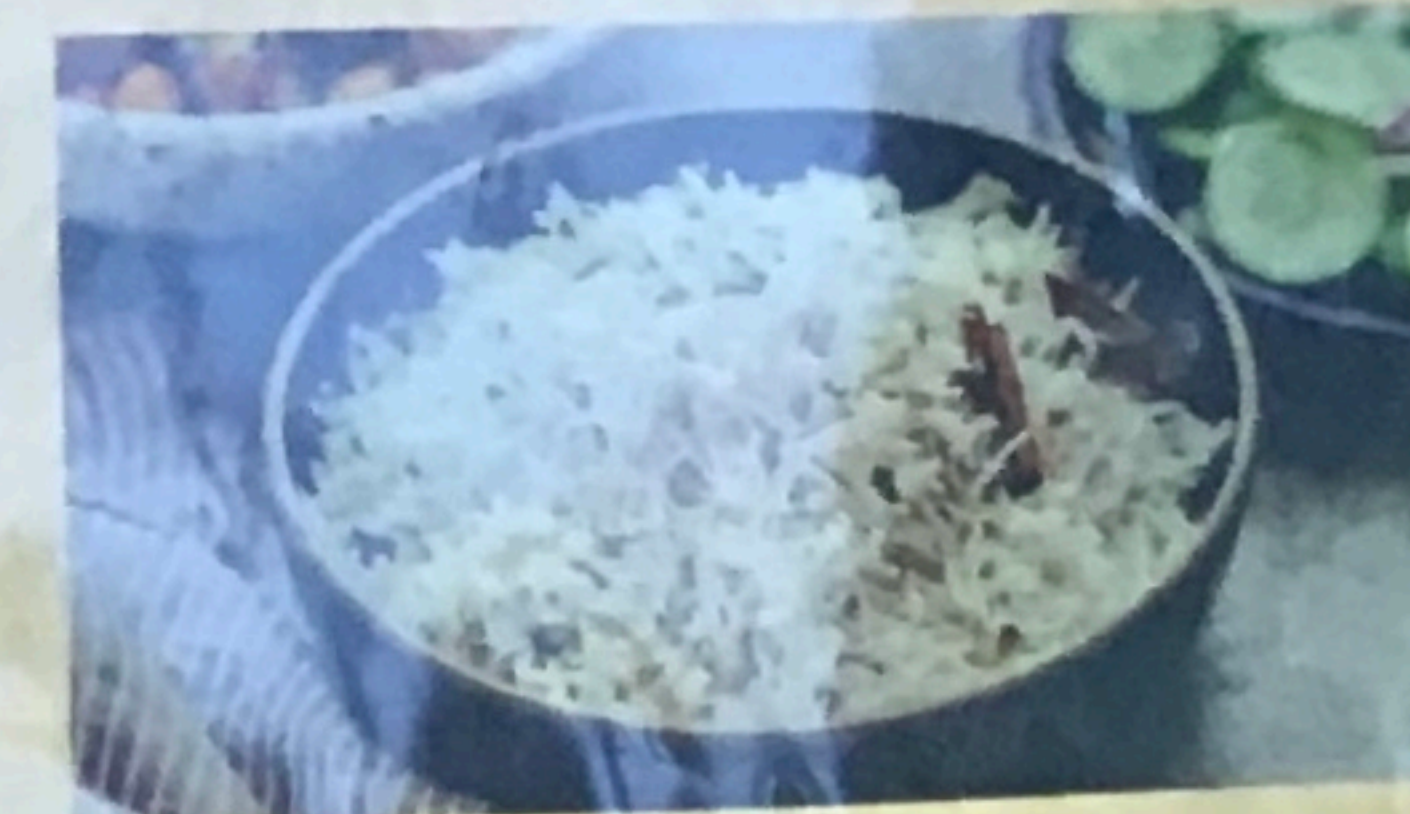


Arroz Indiano

ARRO BRANCO	
ZEERA ARROZ Arroz basmati com cominhos	
ARROZ DE COGUMELOS Arroz basmati com cogumelos	
ARROZ VEGETARIANO PULAO Arroz basmati com vegetais	
ARROZ COM OVO FRITO Arroz basmati com ovo frito	
ARROZ ESPECIAL Arroz basmati com vegetais, frango e ovo	
KEEMA ARROZ Borrego keema co arroz	
PILAU ARROZ Arroz basmati especial	

Arroz Biryani

MISTO RAITA Pepino gratinado, marinado em iogurte e especiarias	
VEGETAIS BIRYANI Arroz biryani com vegetais	
FRANGO BIRYANI Arroz biryani com frango	
BORREGO BIRYANI Arroz biryani com borrego	
CAMARÃO BIRYANI Arroz biryani com camarão	
MISTO ESPECIAL BIRYANI Arroz biryani com frango, borrego e camarão	





Children's Menu

CHICKEN NUGGETS Chicken with chips or rice	5.50€
FISH Fish fingers with chips or rice	5.50€
CHICKEN KORMA 1/2 Chicken Korma with rice or chips	6.00€
CHICKEN TIKKA MASALA 1/2 Chicken Tikka Masala with rice or chips	6.00€
MALAI TIKKA Chicken marinated, yoghurt and chilly	5.50€
CHIPS	3.00€

Desserts

MANGO KULFI Indian mango ice cream	3.00€
PISTA KULFI Indian pistachio ice cream	3.50€
GULAB JAMUN (2 SCOOPS) Sweet milk in sugar sauce, decorated with coconut	3.50€



Menu Infantil

NUGGETS DE FRANGO Chicken with chips or rice	
PEIXE Fish fingers with chips or rice	
FRANGO KORMA 1/2 Chicken Korma with rice or chips	
FRANGO TIKKA MASALA 1/2 Chicken Tikka Masala with rice or chips	
MALAI TIKKA Frango marinado, iogurte e caril	
BATATA FRITA	

Sobremesas

MANGO KULFI Gelado Indiano de Manga	
PISTA KULFI Gelado Indiano de pistacho	
GULAB JAMUN (2 SCOOPS) Doce de leite em molho de açúcar decorado com coco	



Drinks - Bebidas

Red Wine

HOUSE WINE 0,75 cl	10.50€
HOUSE WINE 0,375 cl	6.00€
MONTE VELHO 0,75 cl	14.50€
MONSARAZ 0,75 cl	13.50€
CHAMINÉ 0,75 cl	15.00€

White Wine

HOUSE WINE 0,75 cl	11.50€
HOUSE WINE 0,375 cl	8.00€
MONTE VELHO 0,75 cl	14.50€
MONSARAZ 0,75 cl	11.75€
PLANALTO 0,75 cl	15.00€
PROSECCO	15.00€

"Verde" Wine

CASAL GARCIA 0.75 cl	12.00€
GAZELA 0.75 cl	12.00€
QUINTA DE AVELEDA	14.00€

Rose Wine

MATEUS ROSÉ 0.75 cl	13.00€
LANCER 0.75 cl	13.50€
LAMBRUSCO SPARKLING	14.50€

Indian Beverage

LASSI SALTY	3.50€
LASSI SWEET	3.50€
LASSI COCONUT	3.50€
LASSI MANGO	4.50€

Waters

STILL WATER (SMALL)	2.50€
STILL WATER (LARGE)	3.50€
SPARKLING WATER (SMALL)	3.50€
SPARKLING WATER (LARGE)	4.50€

Vinho Tinto

VINHO DA CASA 0,75 cl	
VINHO DA CASA 0,375 cl	
MONTE VELHO 0,75 cl	
MONSARAZ 0,75 cl	
CHAMINÉ 0,75 cl	

Vinho Branco

VINHO DA CASA 0,75 cl	
VINHO DA CASA 0,375 cl	
MONTE VELHO 0,75 cl	
MONSARAZ 0,75 cl	
PLANALTO 0,75 cl	
PROSECCO	

Vinho Verde

CASAL GARCIA 0.75 cl	
GAZELA 0.75 cl	
QUINTA DE AVELEDA	

Vinho Rosé

MATEUS ROSÉ 0.75 cl	
LANCER 0.75 cl	
LAMBRUSCO ESPUMANTE	

Bebidas Indianas

LASSI SALGADO	
LASSI DOCE	
LASSI CÔCO	
LASSI MANGA	

Águas

ÁGUA (PEQUENA)	
ÁGUA (GRANDE)	
ÁGUA COM GÁS (PEQUENA)	
ÁGUA COM GÁS (GRANDE)	