



RAITA (Homemade yogurt & cucumber dip)	3,50 €
ONIONS BHAJA (Spiced, chickpea-battered onion strip fritters)	4,00 €
PAKORA (Spiced, chickpea-battered potato fritters)	3,50 €
BANGAN PAKORA (Spiced, chickpea-battered eggplant fritters)	5,00 €
VEGETABLE SAMOSSA (Crisp pastry turnovers filled with vegetables, herbs & spices)	4,00 €
CHICKEN TANDOORI (Choice quarters skinned & marinated in yogurt & fresh spices)	5,00 €
CHICKEN TIKKA (Boneless pieces of chicken marinated in yogurt, fresh herbs & spices, finished in the tandoori)	6,00 €
SEEKH KEBAB (Minced lamb kebabs seasoned with onions, mint, coriander & spices, finished in the tandoori)	5,00 €
LAMB TIKKA (Tandoori lamb brochettes marinated in yogurt, fresh herbs & spices)	7,00 €
FISH TIKKA (Fish brochettes marinated in yogurt, fresh herbs & spices, finished in the clay oven)	7,00 €
MIXED GRILL - 2 PEOPLE (GLAMB TIKKA, CHICKEN TIKKA, SEEKH KEBAB, VEGETABLE SAMOSSA, PAKORA, ONIONS BHAJA)	13,50 €
TANDOORI PRAWNS (Grilled, South Indian-spiced prawns)	15,50 €



LAMB CURRIES	
LAMB BANGAN (Boneless pieces of lamb served in a sauce with roasted eggplant, garlic, ginger, tomatoes & spices)	12,00€
LAMB SHAHI KORMA (Boneless lamb prepared with cashew nuts, almonds, almond powder, pistachios, coconut, crème fraîche & spices)	12,00 €
LAMB TIKKA MASALA (Tandoori-grilled lamb simmered in a sauce with spices and peppers)	12,00 €
LAMB MADRAS (Boneless pieces of lamb prepared in traditional sauce made from tomato, onions, garlic, ginger, green chilis & spices)	13,00 €
LAMB VINDALOO (Boneless pieces of lamb prepared with potatoes & tomatoes in asauce)	12,00€
KEEMA MATAR (Minced lamb in a blend of curry, green peas, onions, tomatoes & spices)	9,00€
LAMB SAGWALA (Boneless pieces of lamb cooked with pureed spinach & spices)	11,00€
LAMB SAGWALA (Boneless pieces of lamb cooked with pureed spinach & spices)  LAMB ROGHAN JOSH (Boneless pieces of lamb cooked in a sauce of onions, ginger, garlic, & fresh spices)	11,00 € 13,00 €
LAMB ROGHAN JOSH (Boneless pieces of lamb cooked in a sauce of onions.	
LAMB ROGHAN JOSH (Boneless pieces of lamb cooked in a sauce of onions, ginger, garlic, & fresh spices)	13,00 €





## **CHICKEN CURRIES**

BUTTER CHICKEN (Chiken cooked with tomato base, mixed with coconut flakes and vegetable cream)	11,00 €
CHICKEN SAG (Tasty chicken bites prepared with spinach and butter)	11,00€
CHICKEN KORMA (400 G) - BGN (An aromatic mild curry dish consisting of chicken bites in a thick creamy & exotic sauce, garnished with dried fruits)	14,90 €
CHICKEN TIKKA MASSALA (Marinated and cooked in tandoor oven chicken bites with a masala sauce with peppers. The most popular Indian dish)	11,00 €
CHICKEN PUNJAB (A curry dish originating from the Kashmiri region. Cooked with tomatoes and onions)	9,00 €
CHICKEN MADRAS (Medium hot chicken bites in a thick curry sauce with coconut flakes and strongly spiced (medium hot dish).)	13,50 €
CHICKEN VINDALOO (Chicken bites and chopped potatoes in a very hot curry sauce.)	10,00 €
CHICKEN KASHMIR (Chicken cooked in a sauce made with almonds, cashews, exotic fruit and ananas jus.)	11,00€





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PRAWNS MADRAS (Medium hot tiger prawns in a thick curry sauce with coconut flakes. Very tasty and popular Indian dish (medium hot dish).)	13,00 €
PRAWNS KORMA (An aromatic mild curry dish consisting of tiger prawns in a curry sauce with vegetable cream & exotic dried fruits)	13,00 €
PRAWNS MASSALA (Tiger prawns in a masala sauce with peppers. (lightly hot dish)	11,00€
FISH MASALA (Salmon fillet cooked in a masala sauce with peppers (lightly hot dish)	11,00€
FISH KASHMIR (Salmon fillet cooked in a spicy sauce with almonds, cashews, exotic fruit and ananas jus)	12,00 €
BIRYANI SPECIALITIES	
VEGETABLE BIRYANI (Basmati rice with a tasty vegetable mix prepared in traditional Indian spices and served with dried exotic fruits (medium hot))	9,00€
CHICKEN BIRYANI (Basmati rice with marinated chicken bites and served with dried exotic fruits (medium hot))	9,50 €
LAMB BIRYANI (Basmati rice with marinated lamb bites and served with dried exotic fruits (medium hot))	12,00 €
PRAWN BIRYANI (Basmati rice with marinated prawns and server with dried exotic fruits (medium hot dish))	12,00 €
KASHMIR BIRYANI (Basmati rice with chicken, lamb and prawn bites and served with dried exotic fruits (medium hot))	13,00 €
• VEGETABLES	
SAAG ALOO (Spinach cooked in butter with onions and potatoes)	8,00 €
DAL (Indian lentils prepared with butter, tomatoes and coriander. Lightly spiced)	7,00 €

BAINGAN BHARTA (Roasted and crushed aubergines with spices)

SAG PANEER (Fresh indian cottage cheese with spinach, cooked in a sauce made with tomatoes, onionsand spices)

8,00€

8,00€



## • O INDIAN DESSERTS O

KULFI (Home made Indian diary ice cream with ground pistachios, i water and saffron, garnished with ground nuts)	flavoured with rose 4,50 €
GUJRELA (Cool grated carrot pudding served with dry fruits)	4,00 €
HALWA (Semolina pudding served with dry fruits)	
• O INDIAN BREAD	<b>√</b> 9•
NAAN (Traditional white flour flat Indian bread baked in tandoor over	<i>2,</i> 00 €
BUTTER NAAN (Traditional white flour flat Indian bread baked in topped with butter)	tandoor oven 3,00 €
GARLIC NAAN (Traditional white flour flat Indian bread baked in a with seasonal garlic and butter)	tandoor oven topped 3,50 €
CHEESE NAAN (Traditional white flour flat Indian bread baked in stuffed with cheese)	tandoor oven 3,50 €
VEGETABLE NAAN (Traditional white flour flat Indian bread bak stuffed with assorted vegetables)	xed in tandoor oven 3,00 €
KEEMA NAAN (Traditional white flour flat Indian bread baked in to with freshly ground lamb meat.)	andoor oven stuffed 3,50 €
PARATHA (A special type of Indian bread made of leavened batte	r) 2.50 €