



## APPETIZERS

### 1. PAPADUM 0,90 €

Papadum is a crispy fried wafer made from flour.

### 2. SPICY PAPADUM 0,90 €

Thin Indian crispy wafer. Typically served as an appetizer to an Indian meal.

### 3. PICKLE TRAY (Recommended) 3,55 €

Includes: Mango chutney, Mint sauce & Spicy onion

### 4. PLAIN YOGURT 2,75 €

### 5. RAITA 3,50 €

Made with curd (Indian yogurt) & a mix-ins of spices, herbs & vegetables

### INDIAN SAUCES

Indian sauces recipes to take with the appetizers like Samosas, Bhajis, Pakoras, etc. The most common are green sauce with cilantro or mint & the red sauce with tamarind, acid & sweet.

### 6. TAMARIND SAUCE 0,90 €

Bittersweet sauce from the fruit of tamarind.

### 7. MINT SAUCE 0,90 €

Sauce made with fresh mint & yogurt.

### 8. GARLIC SAUCE 0,90 €

Homemade sauce made with fresh garlic.

### 9. CHILLI SAUCE 1,00 €

Homemade hot chili sauce with fresh chili.





## STARTERS

- 10. VEGETABLE SAMOSA** 🌿 4,50 €  
Crispy, flaky, & delicious pastry filled with a spiced potato & pea mixture.
- 11. ONION BHAJI** 4,15 €  
Finely sliced onion smothered in a simple, fragrantly spiced batter & fried to crispy perfection.
- 12. VEGETABLE PAKORA** 4,15 €  
Vegetable Pakora: mixed vegetables, spices, herbs & gram flour.
- 13. MEAT SAMOSA** 🌿 4,95 €  
Deep-fried, meat-stuffed crunchy Samosas with Indian spices, herbs & gram flour.
- 14. CHICKEN PAKORA** 4,75 €  
Perfectly crispy & crunchy on the outside while remaining incredibly tender & juicy inside.
- 15. GARLIC MUSHROOM** 5,25 €  
Fried mushroom cooked with extra garlic.
- 16. CHICKEN TIKKA** 🌿 5,65 €  
Boneless pieces of chicken, marinated in spiced yogurt, threaded on a metal skewer & cooked on live charcoal
- 17. CHICKEN PURI** 🌿 4,95 €  
Marinated & shallow fried chicken tikka pieces served on deep-fried puffy bread (puri).
- 18. GARLIC CHICKEN** 🌿 5,65 €  
Succulent chicken chunks coated in a sticky base of flavours - it is all subtle, yet finely balanced with a lot of garlic (without overdoing it), a dash of vinegar, a pinch of sugar, a hint of chillies





## STARTERS

- 19. TANDOORI CHICKEN** 🍗 **4,95 €**  
A popular Indian dish where marinated chicken is grilled to perfection in a Tandoor, a cylindrical clay oven. As a first step chicken is marinated overnight with various spices, herbs & yogurt
- 20. CHICKEN LOLLIPOP** 🍗 **5,85 €**  
A popular Indo-Chinese appetizer where a frenched chicken drumette is marinated & then batter fried or baked until crisp
- 21. PUDINA TIKKA** 🍗 **5,85 €**  
Chicken pieces are marinated in a green paste prepared with mint leaves, coriander, & green chillies
- 22. LAMB TIKKA** 🍗 **5,95 €**  
Tender pieces of boneless lamb marinated in yogurt, spices, fresh herbs & then cooked on high heat or in cylindrical clay oven (Tandoor)
- 23. MIXED SALAD** **4,95 €**  
Onion, tomato, cabbage & cucumber.
- 24. SEEKH KEBAB** **5,30 €**  
Minced mutton, slathered in a bowl of spices & grilled to perfection. Full of juice & flavour.
- 25. BARA KEBAB** 🍗 **5,85 €**  
Marinated chicken pieces in spicy yogurt with cashew nut paste & cream. Full of juice & flavour
- 26. PRAWN PURI** 🍤 **5,50 €**  
Tender prawns in a delicious, spicy tomato masala, served on a crisp & light deep fried puri
- 27. GARLIC KING PRAWN** 🍤 **6,95 €**  
King prawns cooked with garlic, a kick of chilli, & simple seasoning ingredients
- 28. GREEN CHILLI SPECIAL (2 pers.)** **15,95 €** 🍗 🍤  
Includes onion bhaji, chicken tikka, pudina tikka, barra kebab, vegetable pakora, seekh kebab & chicken pakora.





# CURRYS

## 1.- SELECT YOUR INGREDIENT:

- 29. CHICKEN 11,95 €
- 30. CHICKEN TIKKA 🍖 12,95 €
- 31. LAMB 12,95 €
- 32. LAMB TIKKA 🍖 13,95 €
- 33. KING PRAWNS 🦐 14,95 €
- 34. MIXED VEGETABLES 10,45 €
- 35. SOYA MEAT (Veg.) 🌱 14,95 €
- 36. PANEER (Indian Cheese) 🧀 13,95 €
- 37. GREEN CHILLI SPECIAL 🌶️🍖 15,95 €

(Chicken, chicken tikka, lamb & king prawn)

## 2.- SELECT YOUR SPICY LEVEL:



- 🚫 MILD
- 🌶️ MEDIUM
- 🌶️🌶️ MADRAS
- 🌶️🌶️🌶️ VINDALOO
- 🌶️🌶️🌶️🌶️ PHALL





### 3.- SELECT YOUR CURRY SAUCE:

#### **BALTI**

This curry was created in England with fresh tomatoes & green peppers. Served in Balti bowl which means 'bucket'.

#### **BHUNA**

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

#### **BUTTER MASALA** 🍛

Rich & smoothie gravy filled with delicious spice, decorated with butter.

#### **CURRY**

Classic curry with fresh tomatoes, smooth slightly spiced, decorated with ginger, fresh coriander.

#### **CHASNEY**

Curry served red with sweet & sour fruit cocktail.

#### **DANSAK**

Combines elements of Persian & Gujrati cuisine. Made with lentils, ginger, garlic, fresh coriander & pineapple

#### **DOPIAZA**

Made with onions & chive, both cooked in the curry & as a garnish, accompanied with crispy onions on the top.

#### **JALFREZI**

Distinguished by the chilli with freshly cut green & red peppers. This dish was created during the British rule over India with a secret spices combination.

#### **JAIPURI**

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

#### **KARAHI**

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

#### **KASHMIRI KORMA** 🍛 🍌

Smooth & creamy with fruit cocktail decorated with almonds & coconut.

#### **KORMA** 🍛 🍌

This curry is mild & creamy flavoured, decorated with almonds & coconut.

#### **MANCHURIA**

Medium hot curry served with a refreshing mint flavour

#### **MASALA** 🍛 🍌

It is one of the most popular dishes with its mild flavour but dense with cream & almonds.

#### **METHI**

Fenugreek leaf curry with distinctive flavour & its medicinal values which help to your digestive system

#### **MUGHLAI** 🍌

A dense curry containing egg, garlic & ginger. decorated with coriander.

#### **PATHIA**

The Persian Pathia is a dish famous for its bittersweet flavour with mango & coconut.

#### **ROGAN JOSH** 🍌

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

#### **SAAG** 🍌

A traditional Punjabi thick spinach curry cooked with spices.

# TANDOORI SIZZLER



- |  |                       |   |
|--|-----------------------|---|
| <p><b>38. CHICKEN TIKKA SIZZLER</b> 🍷<br/>Boneless pieces of chicken in marinade of garlic, yogurt &amp; spices, toasted on flames</p>                         | <p><b>10,95 €</b></p> | <p><b>43. LAMB SHASHLIK</b> 14,95 €<br/>Lamb pieces with onions, red &amp; green pepper.</p>  |
| <p><b>39. PANEER TIKKA SIZZLER</b> 🍷<br/>Indian cheese, onion &amp; green capsicum, cooked in tandoor.</p>   | <p><b>11,50 €</b></p> | <p><b>44. KING PRAWN SIZZLER</b> 🍷 14,95 €<br/>King prawns spiced to perfections served with onions &amp; lemon.</p>                            |
| <p><b>40. LAMB TIKKA SIZZLER</b> 🍷<br/>Lamb marinated in spicy yogurt then cooked in the tandoor. Served with onions.</p>                                      | <p><b>11,95 €</b></p> | <p><b>45. TANDOORI KING PRAWN</b> 🍷 15,95 €<br/>King prawn marinated in spicy red yogurt then cooked in the tandoor.</p>                        |
| <p><b>41. CHICKEN TANDOORI SIZZLER</b> 🍷 10,95 €<br/>Chicken leg marinated in spicy red yogurt then cooked in the tandoor. Served with onions &amp; lemon.</p> | <p><b>10,95 €</b></p> | <p><b>46. TANDOORI MIX GRILL</b> 🍷 🍷 15,95 €<br/>Mix combination of sheekh kebab, lamb tikka, chicken tikka, chicken leg &amp; king prawns.</p> |
| <p><b>42. CHICKEN SHASHLIK</b> 12,75 €<br/>Chicken pieces with onions, red &amp; green pepper.</p>   | <p><b>12,75 €</b></p> | <p><b>Recommended</b><br/><b>47. EXTRA CURRY SAUCE FOR YOUR SIZZLER</b> 3,95 €</p>  |





## CHEF'S SPECIAL

- 48. BUTTER CHICKEN** 🍛 14,95 €  
Tandoori chicken in a creamy butter sauce.
- 49. MANGO CHICKEN** 🍛 14,45 €  
Chicken with saffron mango & cream.
- 50. CHILLI CHICKEN** 14,95 €  
Chicken pieces cooked with green chilli, green & red capsicum, fresh onion with sweet & sour taste.
- 51. MALAI KOFTA** 🍛 14,85 €  
Crumbled Indian cheese in ball shape, fried & simmered in spiced cashews & tomatoes & cream sauce.
- 52. SOY MEAT MASALA** 🌱 🍛 14,85 €  
Soy meat cooked in our chef style.
- 53. KEEMA MUTTER MASALA** 12,95 €  
Classic Indian minced meat & peas curry served in a thick spicy mixture.
- 54. HAKKA NOODLES** 🍜 🍛 11,95 €  
Indo-Chinese style noodles, stir fried in wok with Indian spices & vegetables
- 55. CHILLI PANEER** 🍛 14,95 €  
Crips batter fried paneer tossed in sweet spicy hot & sour chilli sauce
- 56. METHI GHOST** 14,95 €  
Fenugreek leaves with lamb cooked with spices





## VEGETABLE DISHES

- |  |        |   |        |
|--|--------|---|--------|
| <b>57. BOMBAY ALOO</b><br>Classic potato curry served in a semi dry sauce with original flavour. | 8,75 € | <b>62. CHANNA MASALA</b><br>Chickpeas cooked in a smooth tomato curry sauce with spices.                          | 8,75 € |
| <b>58. ALOO GOBI</b><br>Potato & cauliflower curry served in a semi dry sauce.                   | 8,75 € | <b>63. BHINDI BHAJI</b><br>Lady fingers cooked with chopped onions & spices. Served in a dry sauce.               | 8,95 € |
| <b>59. SAAG ALOO</b> 🌱<br>Spinach curry with potatoes & spices.                                  | 8,75 € | <b>64. MUSHROOM BHAJI</b><br>Freshly sliced mushroom curry with onions & spices.                                  | 8,75 € |
| <b>60. TARKA DAAL</b><br>Tasty mix of lentil & kidney beans cooked in a medium curry sauce.      | 8,75 € | <b>65. MUTTER PANEER</b> 🌱<br>Fresh homemade Indian cheese with spiced green peas.                                | 8,95 € |
| <b>61. DAAL MAKHNI</b> 🌱<br>Lentil curry served in a semi thick sauce topped with butter.        | 8,95 € | <b>66. SAAG BHAJI</b> 🌱<br>Freshly spinach curry with onions & spices.  | 8,75 € |
|  |        | <b>67. AUBERGINE BHAJI</b> 🌱<br>Aubergines cooked in a tandoor then peeled and cooked in a semi-spicy curry base. | 8,95 € |







# BIRYANI

BIRYANI RICE COOKED SEPARATELY WITH AN INTENSELY FLAVORED SAUCE. A MEDIUM THICK SAUCE WILL BE SERVED SEPARATELY.

## 1.- SELECT YOUR INGREDIENT:

- |                              |         |
|------------------------------|---------|
| 68. CHICKEN                  | 11,95 € |
| 69. CHICKEN TIKKA 🍗          | 12,95 € |
| 70. LAMB                     | 12,95 € |
| 71. LAMB TIKKA 🍗             | 13,95 € |
| 72. KING PRAWNS 🦐            | 14,95 € |
| 73. MIXED VEGETABLES         | 11,95 € |
| 74. SOY MEAT (Veg.) 🌱        | 12,95 € |
| 75. PANEER (Cheese) (Veg.) 🍗 | 13,95 € |
| 76. GREEN CHILLI SPECIAL 🍗🦐  | 15,95 € |

(chicken, chicken tikka, lamb & king prawns)

## 2.- SELECT YOUR SPICY LEVEL:





## RICE

- |   |               |  |               |
|---|---------------|--|---------------|
| <b>77. PILAU RICE</b><br>Indian basmati rice with three colours flavoured with onion, cinnamon, cloves & herbs. | <b>4,45 €</b> | <b>82. EGG RICE</b> 🍳<br>Egg fried rice                              | <b>4,60 €</b> |
| <b>78. PLAIN BOILED RICE</b><br>Traditional white basmati rice  | <b>4,00 €</b> | <b>83. ONION RICE</b><br>Basmati Rice cooked with onions.            | <b>4,65 €</b> |
| <b>79. JEERA RICE</b><br>Rice cooked with cumin seed  | <b>4,35 €</b> | <b>84. KEEMA RICE</b><br>Mincemeat & spices in basmati rice          | <b>5,75 €</b> |
| <b>80. MIXED VEGETABLE RICE</b><br>Stir fried mix vegetables in basmati rice                                    | <b>4,80 €</b> | <b>85. GARLIC RICE</b><br>Basmati rice with garlic & spices          | <b>4,60 €</b> |
| <b>81. MUSHROOM RICE</b><br>Stir fried mushrooms in basmati rice  | <b>4,85 €</b> | <b>86. COCONUT RICE</b> 🥥<br>Sweet basmati coconut rice with almonds | <b>4,95 €</b> |
|   |               | <b>87. SPECIAL RICE</b> 🍳<br>Egg, peas & basmati rice                | <b>4,95 €</b> |



# NAAN & CHAPATI

- 88. PLAIN NAAN 🌾🥛 3,00 €  
Naan bread slightly buttered on top
- 89. BUTTER NAAN 🌾🥛 3,00 €  
Naan bread with butter
- 90. GARLIC NAAN 🌾🥛 3,25 €  
Naan bread topped with garlic & coriander.
- 91. ONION NAAN 🌾🥛 3,55 €  
Naan bread topped with onions.
- 92. PESHAWARI NAAN 🌾🥛 3,95 €  
Filled with coconut, sultanas & sugar
- 93. CHILLI CORIANDER NAAN 🌾🥛 3,95 €  
Topped with extra coriander & chilli
- 94. KEEMA NAAN 🌾🥛 3,55 €  
Filled with spiced minced meat
- 95. CHEESE NAAN 🌾🥛 3,50 €  
Filled with gouda cheese
- 96. KULCHA NAAN 🌾🥛 3,75 €  
Topped with green & red peppers.
- 97. GARLIC CHILLI NAAN 🌾🥛 4,25 €  
Topped with garlic & chilli
- 98. GARLIC CHEESE NAAN 🌾🥛 4,25 €  
Naan bread with garlic & cheese
- 99. CHEESE CHILLI NAAN 🌾🥛 4,25 €  
Filled with cheese & topped with green chilli



- 100. PLAIN CHAPATI 🌾 2,75 €  
Thin Indian bread
- 101. BUTTER CHAPATI 🌾🥛 2,95 €  
Thin Indian bread cooked in the tandoor
- 102. TANDOORI ROTI 🌾 2,75 €  
Thin bread cooked in the tandoor.
- 103. PLAIN PARATHA 🌾🥛 2,95 €  
Bread made with several layers with butter
- 104. ALOO PARATHA 🌾🥛 3,50 €  
Bread filled with mashed potatoes & peas with spices & butter





## KIDS MENU

- 105. FRENCH FRIES** 3,75 €  
Fried potatoes chips.
- 106. CHICKEN NUGGETS & CHIPS** 🍷 4,95 €  
Fried breaded chicken with chips.
- 107. FISH FINGERS & CHIPS** 🍷 🐟 4,95 €  
Fish fingers fried & chips.
- 108. CHICKEN MANGO** 🍷 5,95 €  
WITHOUT SPICES WITH CHIPS OR RICE  
Chicken with mango with a bland sauce served with chips or aromatic rice.
- 109. CHICKEN KORMA** 🍷 🍛 5,95 €  
WITHOUT SPICES WITH CHIPS OR RICE  
Chicken korma with a bland sauce served with chips or aromatic rice.
- 110. CHICKEN TIKKA MASALA** 🍷 5,50 €  
WITHOUT SPICES WITH CHIPS OR RICE  
Chicken tikka masala with a bland sauce served with chips or aromatic rice.
- 111. FRENCH OMELETTE** 🍷 5,95 €  
Served with chips or rice.





## DESSERTS

112. GULAB JAMUN 🍪🍪 5,50 €

Classic Indian sweet made with milk solids, sugar syrup with kesar.

### KULFI

Kulfi is a creamy and rich traditional Indian ice cream. Very popular loved by everyone.

113. MANGO KULFI 🍪 5,50 €

114. MALAI KULFI 🍪 5,50 €

115. PISTACHIO KULFI 🍪🍪 5,50 €

116. ASSORTED ICE-CREAMS 🍪 5,50 €

Vanilla, strawberry & chocolate

117. KHEER 🍪🍪 5,50 €

Indian rice pudding

