

# MENU

## STARTERS

TANDOORI CHICKEN G.M €9.00

Chicken Leg piece marinated in yogurt & freshly ground Tandoori Masala: served with Salad.

ALOO CHEESE TIKKA G €7.00

Shallow fried Patties made of Mashed potatoes mixed with cheese and special spices.

CHICKEN LILLIPOP G.M.F €9.00

Fried Chicken wings marinated in special spices coated with gram flour batter.

PANI PURI G.A €1.50

Crispy shallow balls filled with tangy tamarind sauce and potatoes.

PAPADOM G €3.00

Fried Thin crispy snack served with mint & salsa sauce.

HOUSE SALAD €8.00

Mixed Platter of lettuce, cherry, cucumber, rucola, onion, corn, and pomegranate with house special dressing.

SAMOSA CHAAT G.A €7.00

Deep fried pastry, filled with mashed potatoes, green peas and spices: served with chickpeas.

MIX VEG PAKORA A €7.00

Deep fried fritters prepared with seasonal vegetables mixed in gram flour.

BHATOORE SHRIMPS CHAAT G.F.A €11.00

Shrimps served with deep fried puffed bread.

## MAIN COURSE (NON VEG)

CHICKEN TIKKA MASALA €16.00

Chicken Fillet cooked in intense tomato and G.M onion sauce with added spices.

BUTTER CHICKEN G.H €16.00

The famous Indian cuisine prepared with grilled chicken simmered in creamy tomato sauce.

LAMB BHUNA €19.00

A rich blend of Lamb cooked with aromatic spices, tomatoes, ginger, garlic and onion.

MANGO CHICKEN G €16.00

Chicken cooked with creamy mango infused sauce.

CLASSIC CHICKEN CURRY €16.00

The classic Indian chicken curry cooked with traditional spices, onions, tomatoes, ginger and garlic.

PRAWN BUTTER MASALA €22.00

Grilled prawns cooked in tomato sauce with G special spices.

MALAI CHICKEN G €17.00

Tender chicken pieces slow cooked in fresh cream and mozzarella cheese mixed with spices.

CHICKEN TIKKA SAAG G.M €16.00

Grilled chicken served with a flavorful spinach sauce.

LAMB KORMA G.H €19.00

Tender lamb slow cooked in yogurt and spices.

LAMB CURRY €19.00

Aromatic curry cooked with special spices, onions, ginger and garlic.

LAMB VINDALOO €19.00

Delicious Lamb cooked with onion gravy, chilies and potatoes.

## SPECIALITIES (BY CHEF MAN)

PRESSURE COOKER BIRYANI G.H LAMB / CHICKEN €22.00 /€20.00

Slow under pressure cooked blend of basmati rice and lamb/chicken: layered with saffron, selected spices, with crispy fried onions topping.

VEG DUM BIRYANI A.U.H €17.00

Slow cooked basmati rice layered with vegetables and special spices.

CHILLI CHICKEN F €17.00

Crispy chicken stir fried with bell peppers, onions, green chilies in Nepalese style.

LAMB SHANK NIHARI A €24.00

Slow cooked lamb shank with rich flavorful selected spices.

FISH NILGIRI D.H €19.00

Grilled fish marinated with fresh rosemary, black pepper cooked in a coconut curry sauce.

CHICKEN MOMOS €15.00

Chicken dumpling filled with minced chicken, onions, ginger, garlic and spices served with tomato sesames sauce. A.E.F.N

VEG PANEER MOMOS €13.00

Dumplings filled with Indian style cottage cheese, selected spices and vegetable. A.E.F.N.G

VEG CHOW MEIN F €13.00

Noodles mixed with seasonal vegetable, flavored with soya sauce, ginger garlic paste and chili sauce.

CHICKEN CHOW MEIN €15.00

Noodles mixed with seasonal vegetable, flavored with soya sauce, ginger garlic F paste and chili sauce.

## MAIN COURSE (VEG)

NAVARTAN KORMA G.H €14.00

Mixed vegetables cooked in creamy spicy sauce with selected dry fruits.

PANEER MAKHNI / TOFU €14.00

Cottage cheese simmered in a rich buttery G tomato sauce and spices.

PALAK PANEER / TOFU €14.00

Cottage cheese cooked in mildly spicy G spinach sauce.

BEETROOT SPINACH KOFTA €14.00

Beetroot and spinach dumplings served with mildly spiced sauce.

KADHAI PANEER / TOFU €15.00

Cottage cheese cooked with bell peppers, G onion and fresh tomatoes.

CHANNA MASALA €13.00

Chickpeas cooked with selected spices, ginger and garlic.

DAAL TARKA €12.00

Yellow chickpea lentils cooked with tempering of ghee, garlic, cumin and red chilies.

DAAL MAKHNI G €13.00

Slow cooked black lentils simmered in rich butter sauce and spices.

BOMBAY ALOO €12.00

Spiced potatoes sauteed with mustard seeds, cumin seeds and curry sauce.

MATAR PANEER / TOFU €14.00

Cottage cheese cubes mixed with green G peas cooked in mildly spiced tomato sauce.

SAAG ALOO €13.00

Spinach and potatoes cooked with mild curry sauce.

## EXTRAS, NAAN & DESSERTS

MANGO CHUTNEY €2.00

MINT CHUTNEY H €2.00

TAMARIND CHUTNEY €2.00

CHILI SAUCE €2.00

LEMON/ONION/CHILI €3.00

CLASSIC NAAN €3.00

BUTTER NAAN €4.00

GARLIC NAAN €4.00

CHEESE NAAN €6.50

ALOO NAAN €7.00

HIMALIYAN RAITA H €5.00

INDIAN SALSA €3.00

PLAIN RICE €4.00

BIRYANI RICE €5.00

GULAB JAMUN WITH €6.00  
VANILLA ICE CREAM G.H

SOAN PAPDI GULAB JAMUN  
CHEESE CAKE G.H €8.00

MANGO KULFI G.H €8.00

PLAIN RICE IS SERVED WITH ALL MEALS



# INDIAN CUISINE

INDISCHE & NEPALESISCHE  
FUSIONSKÜCHE



SCAN ME FOR GOOGLE REVIEW

## ALLERGY / IDENTIFICATION

A: CEREALS CONTAINING GLUTEN, B: CRUSTACEANS, C: EGGS, D: FISH, E: PEANUTS,  
F: SOYA, G: MILK & LACTOSE, H: NUTS, L: CELERY, M: MUSTARD, N: SESAME SEEDS  
O: SULPHUR DIOXIDE, & SULPHITES, P: LUPINS, R: MOLLUCES

For Reservations:  
/ Call Us /

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