

APERITIVI / STARTERS

स्टार्टर्स

Veg Samosa €3,00

Piccole Piramidine ripiene di patate speziate
Stuffed Dumplings with Spices and Potatoes

Paneer Pakora € 4,00

Formaggio Indiano In Pastella Di Farina Di Ceci
Indian Cheese In Chickpea Flour Batter

Potato Pakora € 3,00

Patate Fritte Con Pastella Di Farina Di Ceci
Fried Potato in Chickpea Flour Batter

Mix Onion Pakora € 3,50

Cipolle, Spinachi Fritte Con Pastella Di Farina Di Ceci
Fried Onion and Spinach in Chickpea Flour Batter

Onion Rings € 3,50

Anelli di cipolle fritte con pastella di farina di ceci
Onion Rings fried in batter made from chickpea flour

Chicken Pakora € 4,50

Pollo Marinato con Spezie Indiane. Coperto con Farina Di Ceci
Chicken Marinated With Indian Spices Covered with Chickpea Flour

Gamberi Pakora € 5,00

Gamberi Fritti Con Farina di Ceci e Spezie
Fried Shrimps pieces covered With Chickpea Flour

RISO BASMATI / BASMATI RICE

बासमती चावल

Saffron Pulao

€ 5.00

Riso alla Zafferano / Rice with Saffron

Kashmiri Pulao

€ 5.00

Riso Saltato con Piselli/ Rice fried quickly with
peas

White Rice

€ 3.50

Riso bianco/ White rice

Lemon Rice

€ 5.00

Riso con limone/ Rice with lemon

Vegetarian Biryani

€ 7.00

Riso con verdure al vapore, frutta secca e zafferano
Rice with steamed vegetables, nuts and saffron on Pan

Zeera Rice

€ 4.50

Riso saltato con semi di cumino/ Fried rice
with cumin seeds

Chicken Biryani

€ 8.00

Riso con pollo cotto al vapore
Rice steamed with chicken and Indian spices on Pan

Mushroom Rice

€ 6.00

Riso cotto con funghi
Rice cooked with Mushrooms

Mutton Biryani

€ 9.00

Riso con Agnello Cotto al Vapore
Rice Steamed with Lamb and Indian spices on Pan

Egg Fried Rice

€ 7.00

Riso con Uovo al Salse e Spezie Indiani
Rice Cooked with Eggs and Indian spices on Pan

Gamberi Biryani

€ 10.00

Riso con Gamberetti Cotti al Vapore
Rice with Shrimp and Indian spices on Pan

Chicken Fried Rice

€ 7.50

Riso con Pollo al Salse e Spezie Indiani
Rice Cooked with Chicken and Indian spices on Pan

Khichdi

€ 7.00

Blended Dal and Rice with desi tadka
Miscelato Dal e riso con Spezie Indiano

Vegetarian Fried Rice

€ 6.00

Riso con Pollo al Salse e Spezie Indiani
Rice Cooked with Chicken and Indian spices on Pan

FOCACCIA INDIANA / NAAN

नान

Garlic Naan

€ 2.00

Focaccia di Aglio / Flat Loaf with Garlic

Cheese Naan

€ 2.50

Focaccia Ripiena di Formaggio/ Fine Flour Flat Loaf Stuffed with Cheese

Aloo Parantha

€ 2.50

Focaccia Ripiena di Patate/ Fine flour Flat Loaf Stuffed with Potatoes

Butter Naan

€ 2.00

Focaccia al Burro/ Flat Loaf with Butter

Plain Naan

€ 1.50

Focaccia semplice di farina bianca/ Plain flat loaf

Tandoori Roti

€ 1.50

Focaccia di Farina Integrale/ Flat Loaf made with Whole Wheat Flour

Chilly Naan

€ 2.50

Focaccia con peperoncini verde/ Flat Loaf with green chillies

Lacha Parantha

€ 2.50

Focaccia Croccante / Crispy Flat Loaf

Chilly Cheese Naan

€ 3.50

Focaccia Ripiena di For Peperoncini e Formaggio/ Fine Flour Flat Loaf Stuffed with Cheese and Garlic

Jira Parantha

€ 2.50

Focaccia al Burro e Semi di Cumino /Flat Loaf with Butter and Cumin Seeds

Onion Parantha

€ 3.00

Focaccia con Cipolla/ Flat Loaf with Onion

Sesame Naan

€ 2.00

Focaccia al Sesamo/ Flat Loaf with Sesame

Pudina Naan

€ 2.00

Focaccia alla Menta Fresca/ Flat Loaf with Fresh Mint

Garlic Cheese Naan

€ 3.50

Focaccia Ripiena di Formaggio e Aglio/ Fine Flour Flat Loaf Stuffed with Cheese and Garlic

Puri (2 pcs)

€ 1.50

A deep-fried puffed-up Indian bread made with whole wheat flour

Un pane indiano gonfio fritto a base di farina integrale

AGNELLO / LAMB

लांब

Rogan Josh €9.00

Bocconcini di Agnello in Salsa di Curry
Boneless Lamb Morsels with Curry Sauce

Karahai Gosht € 9.50

Agnello cotto in salsa di cipolle, zenzero, peperoni ed erbe fresche orientali
Chunks of Lamb Cooked in Onions, Ginger, Capsicum Sauce and Fresh Oriental Herbs

Gosht Shahi Korma € 9.00

Agnello disossato con salsa di anacardi e zafferano
Boneless lamb sauce with cashew nuts and saffron

Dilbhar Gosht € 9.00

Agnello Cotto in Salsa di Menta
Lamb Cooked in Mint Sauce

Madras Gosht € 9.50

Agnello Cotto in Salsa di Madras
Lamb Cooked in Madras Sauce

Gosht Vindaloo € 9.50

Bocconcini di Agnello on Salsa Vindaloo e Spezie
Chunks of Lamb Cooked with Vindaloo sauce and Spices

Saag Gosht € 9.50

Agnello Cotto con Spinaci in Salsa al Curry
Lamb cooked with spinach in Curry Sauce

Butter Lamb € 9.50

Agnello Disossato In Burro, Salsa Di Pomodoro e Curry
Boneless Lamb with Butter, Tomato Sauce and Curry

Lamb Masala € 9.50

Carne in Salsa di Erbe Fresche Orientali e Spezie
Lamb in a Sauce of Fresh oriental Herbs and Spices

Lamb Kashmiri €9.50

Agnello Preparato in Famoso stile Kashmir Servito con Erbe Fresche Orientali.
Lamb prepared in Famous Kashmir Style Served with Fresh Oriental Flavours

GAMBERI SHRIMPS

झींगा

Gamberi Kashmiri ❄️ € 10,00

Gamberi Preparato in Famoso stile Kashmir Servito con Erbe Fresche Orientali.
Shrimps prepared in Famous Kashmir Style Served with Fresh Oriental Flavours

Gamberi Curry ❄️ €9.50

Gamberetti con Salsa di Pomodoro e Spezie Indiane
Shrimps with Tomato Sauce and Indian Spices

Gamberi Vindaloo 🌶️ € 10,00

Gamberetti con salsa vindaloo e spezie
Shrimps in Vindaloo Sauce and Spices

Gamberi Butter ❄️ € 10,00

Gamberetti Disossato In Burro, Salsa Di Pomodoro e Curry
Shrimps with Butter, Tomato Sauce and Curry

Gamberi Madras 🌶️ € 10,00

Gamberi cotto con salsa Madras e spezie Indiani
Shrimps in Madras Sauce and Indian Spices

Gamberi Malai ❄️ € 10,00

Gamberetti in Salsa Delicata e Farina di Cocco
Shrimps in light sauce and Coconut powder

Gamberi Karahai ❄️ € 10,00

Gamberi Cotto in Salsa di Cipolle, Zenzero, Peperoni ed Erbe Fresche Orientali
Shrimp Cooked in Onions, Ginger, Capsicum Sauce and Fresh Oriental Herbs

ALLA GRIGLIA/ GRILLED TANDOORI

तंदूरी

Chicken Tandoori € 9,00

Pollo Marinato Alla Yogurt e Spezie Indiane
Cotte nel Forno Di Terracotta
Chicken marinated in Yogurt and Indian
Spices Grilled in Clay Oven

Chicken Malai Tikka € 9,00

Bocconcini Di Pollo Marinato allo Yogurt, Anacardi e
Spezie seciate
Boneless Diced chicken Marinated in Yogurt, Cashew
Nuts And Delicate Spices

Garlic Chicken Tikka €9.00

Spiedino Di Pollo Marinato Con Aglio e Spezie Indiane
Chicken Skewer Marinated With Garlic And Indian
Spices

Grilled Paneer Tikka € 10,00

Formaggio Fresco Servito con Peperoni e
Pomodoro, Marinato in Erbe Fresche
Diced Cottage Cheese Served with Capsicum and
Tomatoes, Marinated in Fresh Herbs

Chicken Sheek Kebab € 10,00

Pollo Macinato alla Griglia alle Erbe
e Spezie indiane
Minced Grilled Chicken with Indian
Herbs and Spices

POLLO/CHICKEN

चिकन

Chicken Curry

€8,00

Spezzatino di Pollo Cucinato in Salsa Tradizionale
Tender pieces of Boneless Chicken Cooked in
Traditional Sauce

Chicken Shahi Korma

€8,50

Spezzatino di Pollo Cucinato in Salsa, Guarnito con
Frutta secca
Tender pieces of Boneless Chicken Cooked with Dry
Fruits in our Chef's Style Served in a Handy

Karahai Chicken

€ 8,00

Pollo Sisossato Cotto Insalsa di Cipolle, Zenzero,
Peperoni ed Erbe Fresche Orientali
Boneless Chicken Cooked in Onions, Ginger,
Capsicum Sauce and Fresh Oriental Herbs

Chicken Tikka Masala

€ 8,00

Pollo in Salsa di Erbe Fresche Orientali e Spezie
Chicken in a Sauce of Fresh oriental Herbs and Spices

Butter Chicken

€ 8,50

Pollo Disossato In Burro, Salsa Di Pomodoro e Curry
Boneless Chicken with Butter, Tomato Sauce and Curry

Chicken Kashmiri

€ 8,50

Pollo Preparato in Famoso stile Kashmir Servito
con Erbe Fresche Orientali.
Chicken prepared in Famous Kashmir Style
Served with Fresh Oriental Flavours

Dilbhar Chicken

€ 8,50

Pollo Cotto in Salsa di Menta
Chicken Cooked in Mint Sauce

Chicken Dopiazza

€8,50

Pollo Disossato in Salsa di Cipolle e Curry
Boneless Chicken in Onion Sauce and Curry

Madras Chicken



€ 8,00

Pollo Cotto in Salsa al Curry e Spezie
di Madras
Chicken Cooked in Spices of Madras
Curry

Chicken Vindaloo



€ 8,00

Pollo Disossato in Salsa al Curry
Vindaloo e Spezie
Boneless chicken in Vindaloo Sauce
and Spices

Egg Curry

€ 8,00

Uova sode nella tradizionale salsa al curry
Boiled eggs in traditional curry sauce

Saag Chicken

€ 8,50

Pollo Cotto con Spinaci, in Salsa al Curry
Chicken Cooked with spinach in Curry
Sauce

Chicken Manchurian

€ 8,50

Pollo marinato alla indocinese stile in
salsa di soia
Indo-Chinese style marinated chicken in
soya sauce



• Prodotto piccante - Hot & spicy

VERDURE / VEGETABLES

सब्जियाँ

Palak Paneer

€ 8.00

Spinaci Cotti con Formaggio Fresco Indiano e Spezie al Curry
Indian Spinach Cooked with Fresh Cheese and Spices with Curry

Saag Aloo

€ 7.00

Spinaci Cucinati con Patate e Spezie in Stile Nord Indiano
Spinach cooked with potatoes and spices in north Indian Style

Paneer Makani

€ 8.00

Formaggio Indiano in Salsa di Burro, Anacardi e Pomodoro
Indian Cheese in a Sauce of Butter, Cashew Nuts and Tomato

Karhai Paneer

€ 8.00

Formaggio Indiano con Cipolla e Pomodoro Fresco
Indian Cheese with Diced Onion and Fresh Tomato's

Gobhi Aloo

€ 6.00

Cavolfiore e Patate Cotti al Vapore con Spezie
Cauliflower and Potatoes Steamed with Spices

Melanzane/Brinjal Baigun Bartha

€ 7.50

Melanzane Affumicate in Salsa di Spezie
Smoked Eggplant in a sauce of spices

Bombay Aloo

€ 8.00

Patate Stufate con Salsa Di Pomodoro e Peperoni
Stewed Potatoes with Tomato sauce and Capsicum

Mushroom Bhaji

€ 9.50

Funghi cucinati con Cipolla, Pomodoro, Zenzero Fresco e Spezie Indiane
Mushrooms Cooked with Onion, Tomatoes, Fresh Ginger and Indian Spices

Dal Tadka

€ 8.00

Lenticchie Gialle con Pomodoro e Spezie Indiane
Yellow lentils with tomato and Indian spices

Dal Makhani

€ 8.00

Lenticchie Nere, Fagioli Rossi, Burro e Panna
Whole Black Lentil, Red Kidney Beans, Butter and Cream

Malai Kofta

€ 9.00

Polpette di Formaggio in Salsa Ricca
Cheese Balls with Cheese in Rich Sauce

Veg Korma

€ 9.00

Verdure Miste in Salsa Delicata
Mixed Vegetables in Light Sauce

Chana Masala

€ 8.00

Ceci Cucinati con Salse Indiane Miste
Chickpeas Mixed with Mixed Indian Spices

Chole Peshawari

€ 8.50

Ceci Cucinati Con Salsa Di Pomodoro, Erbe Fresche e Spezie
Chickpeas Cooked with Tomatoes Fresh Herbs and Spices

Jira Aloo

€ 8.00

Patate Stufate con Semi di Cumino
Potatoes Cooked with Cumin Seed

Veg Manchurian

€ 8.00

Verdure miste marinato alla indocinese stile in salsa di soia
Indo-Chinese style marinated chicken in soya sauce

CONTORNO / SIDE DISH

सह भोजन

Boondi Raita € 4.00

Salsa di yogurt / Yogurt sauce with Chickpeas balls

Mixed Raita € 3.50

Salsa di Yogurt con verdure miste / Yogurt sauce with mixed vegetables

Green Salad € 3.00

Insalata Verde / Green Salad

Plain Yogurt € 3.00

Yogurt Bianco

Onion Salad € 2.50

Insalata con Cipolle / Salad with Onions

Masala Papad € 2.50

Panc Croccante Condito con Verdure Tritate e Aromatizzate con Spezie Indiani
Crispy Papad Topped with Freshly Chopped Vegetables and then Flavored with Indian Spices

French Fries € 3.00

Patate fritte/ Fried potato chips

DOLCE / DESSERT

मिठाई

Pista Kulfi

€ 4.00

Gelato Indiano al Pistacchio
Indian Pistachio ice cream

Mango Kulfi

€ 4.00

Gelato Indiano al mango
Indian Mango ice cream

Coconut Burfi

€ 3.50

Torta Di Cocco Cucinato Con Zucchero e Frutta Secca
Coconut Sautéed in Ghee, Sugar and Dried Fruits.

Gulab Jamun

€ 3.50

Piccoli Babà Indiani con Sciroppo di Mele
Small Indian Baba with Syrup of Apples

Gulab Jamun Con Rum

€ 4.50

Piccoli Babà Indiani con Sciroppo di Mele Immerso Nel
Rum
Small Indian Baba with Syrup of Apples Immersed in
Rum

Besan Burfi

€ 4.50

Torta Di farina di ceci Con Zucchero e Frutta Secca
Chickpea flour Sautéed in Ghee, Sugar and Dried
Fruits.

Kheer

€ 4.00

Budino di riso con zafferano
Rice pudding with saffron

Aam Ras

€ 3.50

Polpa Di Mango
Mango Pulp

MENU BEVANDE / DRINKS MENU

पीना

Acqua/Water - € 1,00

**Coca Cola - € 2,00 / Coca Cola Zero - € 2,00 / Fanta - € 2,00 /
Sprite - € 2,00**

Indian Beer - € 5,50
Birra Indiano (66 cl)

Lassi - € 4,00
Mango, Fragola, Dolce, Salato
Mango, Strawberry, Sweet, Salty

Masala Chai – € 2,00
Tè al cardamomo con latte / Cardamom Tea with milk

Sulemani Chai – € 2,00
Tè nero con menta e cardomo / Black Tea with Mint and Cardamom

