

















starters

1	PUNJABI SAMOSA 	6.50
	<i>Wafer thin pasty filled with potato, green peas, vegetable and spices</i>	
2	CHICKEN SAMOSA 	7.00
	<i>Wafer thin pastry filled with minced meat of chicken, green peas and spices</i>	
3	KEEMA SAMOSA (LAMB SAMOSA) 	8.00
	<i>Wafer thin pastray with miced meat of lamb, green peas and spices</i>	
4	MIX SABZI PAKORA	9.00
	<i>Cauliflower, potatoes, aubergines, green pepper and onions deep fried vegetables marinated in spices and herbs</i>	
5	PANEER PAKORA 	9.00
	<i>Home made cottage cheese fried with chickpea flour</i>	
6	ONION BHAJI	7.50
	<i>Crispy onion fritters mixed with spices and herbs</i>	
7	CHEESE ALOO TIKKI  	7.00
	<i>Golden fried potatoes with cheese seasoned with Indian spices</i>	
8	ALOO BONDA	7.00
	<i>Fried balls of mashed and spicy potato dipped in besan</i>	
9	HARA BHARA KABAB 	8.00
	<i>Fried green cutlet with potato, spinach, peas and herbs</i>	
10	BOLLYWOOD ASSORTED APPETIZERS PLATTER 	16.00
	<i>Special plate of assorted appetizers of Bollywood Tadka</i>	
11	LASOONI JHINGA  	14.00
	<i>Fresh prawns marinated in garlic and selected spices, cooked over a low fire</i>	
12	PRAWNS PURI  	13.00
	<i>Dry prawns with mild spices served with a crispy Indian bread - puri</i>	
13	FISH AMITSARI  	12.00
	<i>Fried chunks of fish marinated in lemon, ginger, garlic, eggs, spices and herbs</i>	
14	SHAMI KABAB	11.00
	<i>Fried cakes of minced lamb meat with lentis marinated in delicious spices</i>	
15	BOONDI RAITA 	6.50
	<i>Salad of yogurt with crunchy chickpea puffs and spices</i>	
16	SALAD RAITA 	6.50
	<i>Yogurt salad prepared with cucumber, tomatoes, onions and spices</i>	
17	ONION SALAD	5.00
	<i>Fresh onion salad</i>	
18	GREEN SALAD	6.50
	<i>Fresh green salad</i>	
19	PAPADDAM	1.20
	<i>Roasted papaddam</i>	
20	MASALA PAPAD	3.00
	<i>Fried Indian papaddam garnished with tomatoes, red onions, green chillies, coriander and spices</i>	
20A	PENUAT CHAT	8.00
	<i>Fried penuats with chopped red onion, green chilly, coriandaer, tomatoes, selected souces and sices.</i>	

soup

21	DAL SOUP	6.50
	<i>Spiced Indian Lentil Soup. Mixture of best Dal fry with cumin and mustard seeds</i>	
22	VEG SOUP	6.50
	<i>A light vegetable soup flavored with Indian spices</i>	
23	CHICKEN SOUP	8.00
	<i>A light chicken soup flavored with indian spices</i>	
24	TOMATO SHORBA	6.50
	<i>Mildly spiced tangy soup made of tomatoes, cumin seeds</i>	

tandoori special

25	CHICKEN TANDOORI 🍴	14.00
	<i>Chicken leg marinated in yogurt, garlic, ginger, lemon, herbs and spices cooked in bbq</i>	
26	TANDOORI CHICKEN TIKKA 🍴	14.00
	<i>Boneless chicken pieces marinated in yogurt, garlic, ginger, lemon, herbs and spices cooked in bbq</i>	
27	TANDOORI MURG MALAI TIKKA 🍴	14.00
	<i>Boneless chicken pieces marinated in yogurt, cheese, cream, garlic, ginger, lemon, herbs and spices cooked in bbq</i>	
28	MIX TANDOORI TIKKA 🍴	17.00
	<i>Mix of chicken tikka patiala and murg malai tikka</i>	
29	CHICKEN SEEKH KABAB	14.00
	<i>Kabab of minced chicken marinated in garlic, ginger, herbs and spices grilled in tandoori oven</i>	
30	LAMB SEEKH KABAB	17.00
	<i>Kabab of minced lamb marinated in garlic, ginger, lemon, herbs and spices grilled in tandoori oven</i>	
31	BOTI KABAB	18.00
	<i>Tender lamb pieces marinated in garlic, ginger, lemon, herbs and spices cooked in bbq</i>	
32	TANDOORI KING PRAWNS 🍴	24.00
	<i>King prawns marinated in yogurt, ginger, garlic, lemon, herbs and spices grilled in tandoori oven</i>	
34	BOLLYWOOD TANDOORI MIXED GRILL	26.00
	<i>A selection of tandoori delight chicken tikka, malai chicken tikka, chicken seekh kabab, lamb tikka and lamb seekh kabab</i>	
35	TANDOORI PANEER TIKKA 🍴	14.00
	<i>Soft juicy chunks of cottage cheese marinated in tandoori spices grilled with vegetables</i>	
36	TANDOORI MALAI PANEER TIKKA 🍴	14.00
	<i>Soft juicy chunks of cottage cheese marinated in a beautiful combination of mild aromatic spices with cream grilled with vegetables</i>	
36A	TANDDORI MIX PANNER TIKKA 🍴	15.00
	<i>Mix of panner and malai panner tikka</i>	
37	VEGETABLE SEEKH KABAB	14.00
	<i>Kabab of fresh vegetable minced, marinated in garlic, ginger, herbs and spices grilled in tandoori oven</i>	

chicken

40	MANGO CHICKEN CURRY	15.50
	<i>Bonless skinless breasts, cooked with mango, onion, ginger, cumin, raisins, cocount milk with spices and fresh coriander.</i>	
41	CHICKEN KORMA 🍴 🍴	15.50
	<i>Chicken breast cooked in rich curry sauce, topped with dry fruits, cream and spices</i>	
42	CHICKEN KASHMIRI 🍴 🍴	15.50
	<i>Chicken cooked in butter and tomato sauce topped with dry fruits and soft spices</i>	
43	BUTTER CHCIKEN 🍴	15.50
	<i>Chicken cooked in cream and tomato sauce with spices and crushed fenugreek leaves</i>	
44	CHICKEN TIKKA MASALA 🍴	15.50
	<i>Chunks of chicken cooked in tandoori oven and tossed in creamy sauce, aromatic grasses, tomatoes and spices</i>	
45	MURG BALTI 🍴	15.50
	<i>Chicken cooked with fresh tomatoes, green pepper, garlic, ginger and coriander</i>	
46	MURGH SAAG 🍴	15.50
	<i>Chunks of chicken with spinach, cooked in a special mixture of spices</i>	
47	MURG METHI 🍴	15.50
	<i>Chunks of chicken cooked with fresh fenugreek leaves, herbs and spices</i>	
48	CHICKEN CURRY	15.50
	<i>Chicken cooked in papper masala made from garlic, green chillies, ginger and spices</i>	
49	CHICKEN DHANSAK	15.50
	<i>Bonless chicken cooked with lentil, ginger, tomatoes, onion and spices</i>	
50	CHICKEN DO PYAZA	15.50
	<i>Chunk of chicken cooked with red onion, tomatoes, ginger, garlic paste and spices</i>	
51	CHICKEN JALFREZI	15.50
	<i>A delightful curry with tender juicy chunks of chicken in a spicy tomato sauce studded with stir-fried peppers, onion and spices</i>	
52	CHICKEN ROGHAN JOSH 🍴	15.50
	<i>Chunk of chicken cooked with onion, tomatoes, ginger, herbs, yogurt and aromatic spices</i>	
53	MURGH KARAH	15.50
	<i>Typical chicken curry from the north of India and Pakistan cooked with onions, tomatoes, green peppers and selected spices</i>	
54	MURGH HANDI	15.50
	<i>Breast of chicken cooked in a sauce of yogurt, tomatoes, tumeric powder, ginger & garlic with spices and fresh coriander</i>	
55	ACHARI MURGH	15.50
	<i>Breast of chicken cooked with fresh tomatoes, tumeric powder, ginger and garlic paste, with spices and fresh coriander</i>	
56	MADRAS CHICKEN TIKKA 🍴	16.50
	<i>Chicken marinated in yogurt and spices, cooked in tandoori (oven) then prapaired with hot curry and spices</i>	
57	CHICKEN MADRAS	15.50
	<i>Hot chicken curry from the South of India, cooked with exotic blend of spices and served with coconut powder</i>	
58	CHICKEN VINDALOO	16.00
	<i>Vindaloo is a typical dish of the Portuguese colony of Goa - cooked with a selection of very hot spices</i>	
59	CHICKEN PHALL	17.00
	<i>Phall is a British Asian Andian curry. It is a hotter version of vindaloo</i>	

lamb gosh







61	GOSH KORMA  	18.00
<i>Chunks of lamb cooked in rich curry sauce topped with dry fruits, cocount, cream ans spices</i>		
62	MUTTON KASHMIRI  	18.00
<i>Chunks of lamb cooked in tomato gravy, butter topped with dry fruits and spices</i>		
63	LAMB TIKKA MASALA 	18.00
<i>Chunks of domestic lamb cooked with creamy sauce,tomatoes and spices in tandoori (made in oven)</i>		
64	LAMB BALTI 	18.00
<i>Lamb cooked with tomatoes, green pepper, garlic, ginger, coriander and selected spices.</i>		
65	SAAG GOSHT 	18.00
<i>Chunks of lamb cooked with fresh spinach and selected mixture of spices</i>		
66	GOSH CURRY	18.00
<i>Chunks of lamb cooked in a lovely curry of pepper masala made from garlic, curry leaves, green chillies, ginger and spices (mild or hot)</i>		
67	LAMB JALFREZI	18.00
<i>A delightful curry with tender juicy chunks of lamb cooked in a spicy tomato sauce studded with stir-fried peppers, onion and spices</i>		
68	LAMB DO PYAZA	18.00
<i>Lamb cooked with onion, tomatoes, ginger, garlic paste, hot sauce and spices</i>		
69	LAMB KARAH	18.00
<i>Typical lamb curry from North of India cooked with onion, tomatoes, green peppers and selected spices</i>		
70	LAMB ROGAN JOSH 	18.00
<i>Chunks of domestic lamb cooked with onion, tomatoes, ginger, herbs, yogurt and aromatic spices</i>		
71	BHUNA MASS	18.00
<i>Chunks of domestic lamb cooked with tomatoes, peppers and selected spices in thick sauce</i>		
72	LAMB MADRAS	18.00
<i>Chunks of domestic lamb cooked in hot curry sauce from the south, mixed with exotic blend of spices and coconut powder</i>		
73	LAMB VINDALOO	19.00
<i>Vindaloo is a typical dish of the Portuguese colony of Goa - cooked with a selection of very hot spices</i>		
74	LAMB PHALL	20.00
<i>Phall is a British Asian Indian curry. It is a hotter version of vindaloo</i>		

fish & prawns

75	BHUNA MACHLI 	18.00
<i>Delicious hake fish topped with fried spices</i>		
76	FISH CURRY 	17.00
<i>White fish cooked with tomatoes, ginger, garlic, curry powder and other spices</i>		
77	FISH KOLHAPURI  	18.00
<i>Fish fillet cooked with yogurt, chopped tomatoes, kashmiri red chillies, desh of lemon, bayleaf, cloves, black pepper, corriander leaves, cinnamon stick and spices</i>		
78	FISH GOAN CURRY  	19.00
<i>This Goan Fish Curry is a warm and tangy curry which is cooled by topping it up with coconut milk and added spices</i>		
79	JHINGA CURRY 	18.00
<i>Peeled prawns cooked with chopped onions,tomatoes,ginger and garlic paste and other spices</i>		
80	JHINGA TIKKA MASALA  	24.00
<i>King prawns cooked in tandoori oven and tossed with creamy sauce,aromatic grasses, tomatoes and other spices</i>		
81	KING PRAWNS MADRAS 	24.00
<i>King prawns cooked in tandoori oven and tossed in hot curry from South of India. It is cooked with exotic blend of spices and served with coconut powder</i>		

- 82 **JHINGA JALFERZI**  18.00
A delightful curry with peeled prawns cooked with tomatoes, studded with stir fried papers, onion and selected spices.

sabzi vegetables

- 85 **PALAK PANEER**  13.00
A soft and exotic curry cooked with fresh spinach, typical fresh Indian cottage cheese and spices .
- 86 **PANEER MAKHANI**  13.00
Fresh cottage cheese cooked in soft sauce of tomato, butter and aromatic spices
- 87 **PANEER TIKKA MASALA**  13.00
Fresh cottage cheese cooked in tandoori oven with creamy sauce, red onion and peppers
- 88 **SHAHI PANNER**  13.00
Shahi means royal. Fresh cheese of India cooked in thick gravy, onions and spices, served with a touch of cream
- 88A **KADAI PANNER** 13.00
Typical curry from north of india cooked with fresh home made chess of india cooked with onion, tomatoes, papers and selected spices.
- 89 **MALAI KOFTA**   13.00
Balls of potato mixed with fresh cheese and cooked with creamy sauce topped with dry fruits, raisins and selected spices
- 90 **NAVARTAN KORMA**   13.00
Variety of fresh vegetables cooked with onions, tomatoes, ginger, dry fruits in a creamy sauce
- 91 **METHI MUTTER MALAI**  13.00
Green peas with leaves of alholva (fenugreek) cooked with onions, tomatoes in a soft creamy sauce with a touch of cream
- 92 **MIXED VEGETABLE CURRY** 13.00
Mixed fresh vegetables cooked in typical medium spiced curry
- 92A **VEG KARAHI** 13.00
Mixed fresh vegetables cooked with typical curry from north of india with onion, tomatoes, papers and spices.
- 93 **MUSHROOM CURRY** 13.00
Fresh mushrooms cooked in typical curry sauce with spices
- 94 **BAINGAN KA BHARTA** 13.00
Baked aubergine, mashed and seasoned with tomatoes, green chillies and selected spices
- 95 **BHINDI BHAJI OKRA** 13.00
Fresh okra (ladies finger) cooked with fresh tomatoes, onions, ginger and spices, served with fresh coriander
- 96 **DAL TADKA** 13.00
Very famous Indian dish. A plate of yellow lentils cooked with tomatoes, onions, garlic, ginger, coriander and served with slightly fried fennel seeds
- 97 **DAL MAKHNI**  13.00
Black lentils cooked with tomatoes, onions, garlic, ginger, coriander and served with a touch of butter and cream
- 97A **DAL PALAK**  13.00
Yellow lentiis with fresh spinach cooked with ginger and garlic paste, tomatoes, turmeric, fresh coriander and spices.
- 98 **CHANA MASALA** 13.00
Curry of chickpeas cooked eith onion, tomatoes, ginger, garlic, turmeric and spices
- 98A **RAJMA MASALA** 13.00
Kidny beans curry cooked with onion, tomatoes, ginger, garlic, turmeric and spices.
- 99 **ALOO GOBHI** 13.00
A traditional dish from the north of India, potatoes and cauliflower cooked with tomatoes, ginger, coriander and spices
- 100 **SAAG ALOO** 13.00
Nutritious spinach makes the base for this traditional and healthy Indian side dish, combined with potatoes and spices

101 ALOO METHI	13.00
<i>Aloo Methi is a delicious Indian dish made with potatoes, fenugreek leaves and spices</i>	
102 JEERA ALOO	13.00
<i>Aloo Jeera is a delicious side dish made with potatoes, cumin seeds and spices</i>	
103 ALOO MATTER	13.00
<i>Traditional punjabi dish that is made with potatoes and peas, simmered in light and tangy tomato gravy</i>	
104 BOMBAY POTATOES	13.00
<i>Steamed cooked potatoe curry with onion, tomatoe and selected spices. (Typical dish from Bombay)</i>	
104B KHICHDI	15.00
<i>Khichdi is a simple ,classic indian dish made with rice yellow lentils, tomatoes, turmetic, cumin seeds, clarified butter (GHEE), fresh coriander with selected spices.</i>	

biryani

105 VEGETABLE BIRYANI 🍲	15.00
<i>Classical dish from India. Basmati rice cooked on slow fire, and stir fried with fresh vegetables, tomatoes, ginger, saffron and other selected spices</i>	
106 EGG BIRYANI 🍳🍲	16.50
<i>Basmati rice cooked on slow fire with boiled eggs, tomatoes, ginger, saffron and flavoured with aromatic spices</i>	
107 CHICKEN BIRYANI 🍲	17.00
<i>Basmati rice cooked on slow fire, and stir fried with chicken tikka, tomatoes, ginger, saffron and flavoured with aromatic spices</i>	
108 GOSH BIRYANI 🍲	18.50
<i>Basmati rice cooked on slow fire, stir fried with lamb tikka, tomatoes, ginger, saffron and flavoured with aromatic spices</i>	
109 JHINGA BIRYANI 🍲🍤	19.00
<i>Basmati rice cooked on slow fire, stir fried with big shrimps, tomatoes, ginger, saffron and flavoured with aromatic spices</i>	
110 BOLLYWOOD BOMBAY BIRYANI 🍲🍤	22.00
<i>Basmati rice cooked on slow fire, stir fried with shrimps, chicken tikka, lamb tikka, tomatoes, ginger, saffron and flavoured with aromatic spices</i>	
111 HYDERABADI BIRYANI 🍲	
CHICKEN	20.00
LAMB	22.00
<i>Hyderabadi dum biryani is a world famous dish from India. This is an authentic hyderabadi delicacy cooked with pudina, coriander leaves, ginger & garlic paste, turmeric powder, onions with chicken or lamb and other spices</i>	

Indo Chinese

115	HOT AND SOUR SOUP 	8.00
	<i>Hot and sour soup of chicken or vege</i>	
116	SPRING ROLL 	
	CHICKEN	7.00
	VEGETABLE	6.00
	<i>Spring roll vege or chicken</i>	
117	CHICKEN LOLLIPOP 	14.00
	<i>Chicken wings served with sweet and sour sauce</i>	
118	CHILLI PANEER  	15.00
	<i>Chunks of cottage cheese stir fried with capsicum, red onion, chillies and asian sauce</i>	
119	VEGETABLE MANCHURIAN  	15.00
	<i>Deep fried vegetables balls in oriental sauce</i>	
120	CHICKEN MANCHURIAN  	17.00
	<i>Deep fried chicken chunks marinated with soy sauce</i>	
121	FISH MANCHURIAN   	17.00
	<i>Deep fried fish chunks marinated and cooked in soy sauce</i>	
122	FRIED RICE 	
	VEGETABLE	11.00
	CHICKEN	13.00
	EEG	13.00
	<i>Fried rice tossed with chicken or vegetables or mix in soya sauce</i>	
123	HAKKA NOODLES 	
	VEGETABLE	14.00
	CHICKEN	16.00
	MIX	16.00
	<i>Stir fried noodles with chicken or vetables or mix in soy sauce</i>	
124	CHICKEN 65	18.00
	<i>Chicken marinate with ginger garlic paste, chili pwd, soya sauce, corn flour, cooked with turmetic powder, salt chinees onion, curry leaves, green chily, hot n sweet chilly souce, fresh lemon coriander and spices.</i>	
124A	CHILLY CHICKEN	16.00
	<i>Deep fried chicken chunk marinate with selected spicy cooked with soya souce, chiness onion, red onion, chilli and asian sauces</i>	

rice

125	BASMATI PLAIN RICE	7.50
	<i>Boiled plain basmati rice</i>	
126	JEERA RICE	9.00
	<i>White basmati rice tossed with cumin seeds</i>	
127	PULAO RICE	11.00
	<i>Specially cooked basmati rice with aromatic spices</i>	
128	KASHMIRI PULAO RICE 	13.50
	<i>Basmati rice cooked with aromatic spices and topped with dry fruits, raisins and saffron</i>	
129	LEMON RICE 	11.00
	<i>A tangy basmati rice tossed with fresh lemon, curry leaves, mustard seeds and spices, served with coconut powder and cashew</i>	
130	SPINACH GARLIC RICE	11.00
	<i>Basmati rice tossed with fresh spinach, garlic, ginger and other spices</i>	
131	MUSHROOM RICE	11.00
	<i>Fried Basmati rice simmered with mushrooms and Indian spices, garnished with aromatic herbs</i>	
132	PEAS RICE	11.00
	<i>Fried Basmati rice simmered with green peas and Indian spices, garnished with aromatic herbs</i>	

naan

140	PLAIN NAAN TANDOORI 	3.50
	<i>Authentic Indian flatbread</i>		
141	BUTTER NAAN  	4.00
	<i>Authentic Indian flatbread topped with butter</i>		
142	CHEESE NAAN  	4.50
	<i>Authentic Indian flatbread stuffed with cheese and topped with butter</i>		
143	GARLIC NAAN 	4.50
	<i>Our authentic indian bread, topped with fresh slices of garlic and coriander. It is hand-stretched and baked in a traditional Tandoor</i>		
144	ONION NAAN 	4.50
	<i>Authentic Indian flatbread topped with onions and coriander</i>		
145	TANDOORI ROTI 	3.50
145A	BUTTER TANDOORI ROTI  	4.00
	<i>Made with whole wheat flour and traditionally cooked in a tandoor.</i>		
146	MISSI ROTI	4.00
	<i>A traditional Indian bread made with a combination of gram flour and seasoned with spices</i>		
147	TAWA ROTI 	3.50
147A	BUTTER TAWA ROTI  	4.00
	<i>Typical Indian bread made with whole wheat flour and cooked on a tawa</i>		
148	KULCHA PARATHA 	5.00
	<i>Indian bread made from maida (wheat flour)</i>		
149	LACHHA PARATHA 	5.00
	<i>A multi layered shallow fried north Indian flat bread</i>		
150	PARATHA STUFFED PARATHA GOBHI, ALOO, MIX VEG, PANEER  	6.00
	<i>A typical Indian bread stuffed with the delicious choice of toppings</i>		
151	KEEMA NAAN 	7.50
	<i>Authentic Indian flatbread stuffed with minced lamb, Indian spices including cumin seeds and turmeric</i>		
152	BHATURA 	4.50
	<i>A classic Indian puffed bread which is always associated with inseparable Chole Bhature.</i>		
153	PESAWARI NAN 	5.50
	<i>Authentic indian flatbread stuffed with coconut,almond,raisins,tutti frutti,cashew nuts with butter</i>		

bollywood tadka

tasting menu

28€ FOR PERSON

starters

SURTIDO APERITIVO / ASSORTMENT OF APPETIZERS

Vegetable samosa, onion bhajii, chicken tikka tandoori, lamb tikka tandoori

main course

choose

Chicken tikka masala, lamb roghan gosh, fish curry, malai kofta

rice

White basmati rice

nan / bread

choose

Chess, butter, plain, garlic, onion, pesawari

dessert / coffee / tea / Indian cha

Batido de mango / Mango lassi

Helado de vanilla y chocolate / Vanilla and chocolate ice cream

We have detailed information for people with allergies and food intolerances.
All our products may contain allergens (Regulation 1169/2011), please consult our staff before placing your order.



CONTIENE
GLUTEN



CRUSTÁCEOS



HUEVOS



PESCADO



CACAHUETES



SOJA



LÁCTEOS



FRUTOS
DE CÁSCARA



APIO



MOSTAZA



GRANOS
DE SÉSAMO



E-X
DIÓXIDO
DE AZUFRE
Y SULFITOS



MOLUSCOS



ALTRAMUCES

10% SUPPLEMENT ON TERRACE

TAX INCLUDED

