

starters

1	PUNJABI SAMOSA 	8.00
	<i>Wafer thin pasty filled with potato, green peas, vegetable and spices</i>	
2	CHICKEN SAMOSA 	8.50
	<i>Wafer thin pastry filled with minced meat of chicken, green peas and spices</i>	
3	KEEMA SAMOSA (LAMB SAMOSA) 	9.00
	<i>Wafer thin pastray with miced meat of lamb, green peas and spices</i>	
4	MIX SABZI PAKORA	10.50
	<i>Cauliflower, potatoes, aubergines, green pepper and onions deep fried vegetables marinated in spices and herbs</i>	
5	PANEER PAKORA 	11.00
	<i>Home made cottage cheese fried with chickpea flour</i>	
5A	ALOO PAKORA	10.50
	<i>Fine potato chips marinated with select spices coated with chickpea flour</i>	
6	ONION BHAJI	9.75
	<i>Crispy onion fritters mixed with spices and herbs</i>	
7	CHEESE ALOO TIKKI  	10.00
	<i>Golden fried potatoes with cheese seasoned with Indian spices</i>	
8	ALOO BONDA	9.50
	<i>Fried balls of mashed and spicy potato dipped in besan</i>	
9	HARA BHARA KABAB 	10.00
	<i>Fried green cutlet with potato, spinach, peas and herbs</i>	
9A	BHINDI KURKURI-OKRA 	16.50
	<i>Kurkuri bhindi is a tasty and super crunchy dish made with chickpea flour and select spices.</i>	
10	BOLLYWOOD ASSORTED APPETIZERS PLATTER 	16.50
	<i>Special plate of assorted appetizers of Bollywood Tadka</i>	
11	LASOONI JHINGA  	16.50
	<i>Fresh prawns marinated in garlic and selected spices, cooked over a low fire</i>	
12	PRAWNS PURI  	16.50
	<i>Dry prawns with mild spices served with a crispy Indian bread - puri</i>	
13	FISH AMITSARI  	16.50
	<i>Fried chunks of fish marinated in lemon, ginger, garlic, eggs, spices and herbs</i>	
14	SHAMI KABAB	13.00
	<i>Fried cakes of minced lamb meat with lentis marinated in delicious spices</i>	
15	BOONDI RAITA 	7.00
	<i>Salad of yogurt with crunchy chickpea puffs and spices</i>	
16	SALAD RAITA 	7.00
	<i>Yogurt salad prepared with cucumber, tomatoes, onions and spices</i>	
17	ONION SALAD	6.25
	<i>Fresh onion salad</i>	
18	GREEN SALAD	7.50
	<i>Fresh green salad</i>	
19	PAPADDAM	1.60
	<i>Roasted papaddam</i>	
20	MASALA PAPAD	3.75
	<i>Fried Indian papaddam garnished with tomatoes, red onions, green chillies, coriander and spices.</i>	
20A	PENUAT CHAT	10.75
	<i>Fried penuats with chopped red onion, green chilly, coriander, tomatoes, selected souces and sices.</i>	

10% SUPPLEMENT ON TERRACE

TAX INCLUDED

 SPICY

soup

21	DAL SOUP	7.90
	<i>Spiced Indian Lentil Soup. Mixture of best Dal fry with cumin and mustard seeds</i>	
22	VEG SOUP	7.90
	<i>A light vegetable soup flavored with Indian spices</i>	
23	CHICKEN SOUP	9.50
	<i>A light chicken soup flavored with indian spices</i>	
24	TOMATO SHORBA	7.90
	<i>Mildly spiced tangy soup made of tomatoes, cumin seeds</i>	

tandoori special

25	CHICKEN TANDOORI 🍴	16.50
	<i>Chicken leg marinated in yogurt, garlic, ginger, lemon, herbs and spices cooked in bbq</i>	
26	TANDOORI CHICKEN TIKKA 🍴	17.50
	<i>Boneless chicken pieces marinated in yogurt, garlic, ginger, lemon, herbs and spices cooked in bbq</i>	
27	TANDOORI MURG MALAI TIKKA 🍴	17.50
	<i>Boneless chicken pieces marinated in yogurt, cheese, cream, garlic, ginger, lemon, herbs and spices cooked in bbq</i>	
28	MIX TANDOORI TIKKA 🍴	19.75
	<i>Mix of chicken tikka patiala and murg malai tikka</i>	
29	CHICKEN SEEKH KABAB	17.50
	<i>Kabab of minced chicken marinated in garlic, ginger, herbs and spices grilled in tandoori oven</i>	
29A	CHICKEN SHASHLIK	19.50
	<i>Pieces of chicken marinated in yogurt, garlic, ginger, lemon, green and red pepper, natural tomato, onion and spices cooked in tandoori oven</i>	
30	LAMB SEEKH KABAB	19.00
	<i>Kabab of minced lamb marinated in garlic, ginger, lemon, herbs and spices grilled in tandoor oven</i>	
31	BOTI KABAB	20.50
	<i>Tender lamb pieces marinated in garlic, ginger, lemon, herbs and spices cooked in bbq</i>	
32	TANDOORI KING PRAWNS 🍴	25.50
	<i>King prawns marinated in yogurt, ginger, garlic, lemon, herbs and spices grilled in tandoor oven</i>	
33	FISH TIKKA TANDOORI	19.50
	<i>Emperor fish marinated with garlic paste, ginger, lemon, herbs, select spices cooked in oven.</i>	
33A	FISH SASLIK TANDOORI	21.50
	<i>Emperor fish marinated with garlic, ginger, lemon, green and red pepper, tomato, onion, spices, cooked in tandoori oven</i>	
34	BOLLYWOOD TANDOORI MIXED GRILL	27.50
	<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 🍴	16.50
	<i>Soft juicy chunks of cottage cheese marinated in tandoori spices grilled with vegetables</i>	
36	TANDOORI MALAI PANEER TIKKA 🍴	16.50
	<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 🍴	17.50
	<i>Mix of panner and malai panner tikka</i>	

37	VEGETABLE SEEKH KABAB	16.50
	<i>Kabab of fresh vegetable minced, marinated in garlic, ginger, herbs and spices grilled in tandoori oven</i>	

chicken

40	MANGO CHICKEN CURRY	17.50
	<i>Bonless skinless breasts, cooked with mango, onion, ginger, cumin, raisins, coconut milk with spices and fresh coriander.</i>	
41	CHICKEN KORMA 🍛 🍛	17.50
	<i>Chicken breast cooked in rich curry sauce, topped with dry fruits, cream and spices</i>	
42	CHICKEN KASHMIRI 🍛 🍛	17.50
	<i>Chicken cooked in butter and tomato sauce topped with dry fruits and soft spices</i>	
43	BUTTER CHICKEN 🍛	17.50
	<i>Chicken cooked in cream and tomato sauce with spices and crushed fenugreek leaves</i>	
44	CHICKEN TIKKA MASALA 🍛	17.50
	<i>Chunks of chicken cooked in tandoori oven and tossed in creamy sauce, aromatic grasses, tomatoes and spices</i>	
45	MURG BALTI 🍛	17.50
	<i>Chicken cooked with fresh tomatoes, green pepper, garlic, ginger and coriander</i>	
46	MURGH SAAG 🍛	17.50
	<i>Chunks of chicken with spinach, cooked in a special mixture of spices</i>	
47	MURG METHI 🍛	17.50
	<i>Chunks of chicken cooked with fresh fenugreek leaves, herbs and spices</i>	
48	CHICKEN CURRY	17.50
	<i>Chicken cooked in paprika masala made from garlic, green chillies, ginger and spices</i>	
49	CHICKEN DHANSAK	17.50
	<i>Bonless chicken cooked with lentil, ginger, tomatoes, onion and spices</i>	
50	CHICKEN DO PYAZA	17.50
	<i>Chunk of chicken cooked with red onion, tomatoes, ginger, garlic paste and spices</i>	
51	CHICKEN JALFREZI	17.50
	<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 🍛	17.50
	<i>Chunk of chicken cooked with onion, tomatoes, ginger, herbs, yogurt and aromatic spices</i>	
53	MURGH KARAHI	17.50
	<i>Typical chicken curry from the north of India and Pakistan cooked with onions, tomatoes, green peppers and selected spices</i>	
54	MURGH HANDI	17.50
	<i>Breast of chicken cooked in a sauce of yogurt, tomatoes, turmeric powder, ginger & garlic with spices and fresh coriander</i>	
55	ACHARI MURGH	17.50
	<i>Breast of chicken cooked with fresh tomatoes, turmeric powder, ginger and garlic paste, with spices and fresh coriander</i>	
55A	BHUNA CHICKEN	17.50
	<i>Chicken cooked with tomato, pepper, select spices with greasy sauce, a tasty dish</i>	
56	MADRAS CHICKEN TIKKA 🍛	18.50
	<i>Chicken marinated in yogurt and spices, cooked in tandoori (oven) then prepared with hot curry and spices</i>	
57	CHICKEN MADRAS	17.50
	<i>Hot chicken curry from the South of India, cooked with exotic blend of spices and served with coconut powder</i>	

58	CHICKEN VINDALOO	18.00
	<i>Vindaloo is a typical dish of the Portuguese colony of Goa - cooked with a selection of very hot spices</i>	
59	CHICKEN PHALL	19.00
	<i>Phall is a British Asian Andian curry. It is a hotter version of vindaloo</i>	

lamb gosth

61	GOSH KORMA 🍴 🌶️	19.50
	<i>Chunks of lamb cooked in rich curry sauce topped with dry fruits, cocount, cream ans spices</i>	
62	MUTTON KASHMIRI 🍴 🌶️	19.50
	<i>Chunks of lamb cooked in tomato gravy, butter topped with dry fruits and spices</i>	
63	LAMB TIKKA MASALA 🍴	19.50
	<i>Chunks of domestic lamb cooked with creamy sauce,tomatoes and spices in tandoori (made in oven)</i>	
64	LAMB BALTI 🍴	19.50
	<i>Lamb cooked with tomatoes, green pepper, garlic, ginger, coriander and selected spices</i>	
65	SAAG GOSHT 🍴	19.50
	<i>Chunks of lamb cooked with fresh spinach and selected mixture of spices</i>	
66	GOSH CURRY	19.50
	<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	19.50
	<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	19.50
	<i>Lamb cooked with onion, tomatoes, ginger, garlic paste, hot sauce and spices</i>	
69	LAMB KARAH	19.50
	<i>Typical lamb curry from North of India cooked with onion, tomatoes, green peppers and selected spices</i>	
70	LAMB ROGAN JOSH 🍴	19.50
	<i>Chunks of domestic lamb cooked with onion, tomatoes, ginger, herbs, yogurt and aromatic spices</i>	
71	BHUNA MASS	19.50
	<i>Chunks of domestic lamb cooked with tomatoes, peppers and selected spices in thick sauce</i>	
72	LAMB MADRAS	19.50
	<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	20.50
	<i>Vindaloo is a typical dish of the Portuguese colony of Goa - cooked with a selection of very hot spices</i>	
74	LAMB PHALL	21.50
	<i>Phall is a British Asian Indian curry. It is a hotter version of vindaloo</i>	

fish & prawns

75	BHUNA MACHLI 🐟	Delicious hake fish topped with fried spices	19.75
76	FISH CURRY 🐟	White fish cooked with tomatoes, ginger, garlic, curry powder and other spices	19.00
77	FISH KOLHAPURI 🐟 🍲	Fish fillet cooked with yogurt, chopped tomatoes, kashmiri red chillies, desh of lemon, bayleaf, cloves, black pepper, corriander leaves, cinnamon stick and spices	19.75
78	FISH GOAN CURRY 🐟 🍲	This Goan Fish Curry is a warm and tangy curry which is cooled by topping it up with coconut milk and added spices	20.50
79	JHINGA CURRY 🐞	Peeled prawns cooked with chopped onions, tomatoes, ginger and garlic paste and other spices	19.75
80	JHINGA TIKKA MASALA 🐞 🍲	King prawns cooked in tandoori oven and tossed with creamy sauce, aromatic grasses, tomatoes and other spices	25.50
81	KING PRAWNS MADRAS 🐞	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	25.50
82	JHINGA JALFERZI 🐞	A delightful curry with peled prawns cooked with tomatoes, studded with stir fried papers, onion and selected spices.	20.50

eggs

83	ANDA BHURJI 🍳	The moist eggs spiced lightly with turmeric & chilli, fried in onions, coriander & tomatoes	15.50
84	ANDA CURRY 🍳	Egg curry is a comforting Indian dish of curried eggs. It is basically made with hard boiled eggs, onions, tomatoes, whole & ground spices and herbs.	15.50

sabzi vegetables

85	PALAK PANEER 🍲	A soft and exotic curry cooked with fresh spinach, typical fresh Indian cottage cheese and spices	15.50
86	PANEER MAKHANI 🍲	Fresh cottage cheese cooked in soft sauce of tomato, butter and aromatic spices	15.50
87	PANEER TIKKA MASALA 🍲	Fresh cottage cheese cooked in tandoori oven with creamy sauce, red onion and peppers	15.50
88	SHAHI PANNER 🍲	Shahi means royal. Fresh cheese of India cooked in thick gravy, onions and spices, served with a touch of cream	15.50
88A	KADAI PANNER	Typical curry from north of india cooked with fresh home made ches of india cooked with onion, tomatoes, papers and selected spices	15.50
88B	MATTER PANNER	Matter Panner is a popular Indian curry dish made with green peas and panner Indian homemade fresh cheese in a base of onion, tomato, spices and herbs	15.50
89	MALAI KOFTA 🍲 🍲	Balls of potato mixed with fresh cheese and cooked with creamy sauce topped with dry fruits, raisins and selected spices	15.50

90	NAVARTAN KORMA  	15.50
	<i>Variety of fresh vegetables cooked with onions, tomatoes, ginger, dry fruits in a creamy sauce</i>	
91	METHI MUTTER MALAI 	15.50
	<i>Green peas with leaves of alholva (fenugreek) cooked with onions, tomatoes in a soft creamy sauce with a touch of cream</i>	
91A	KAJU CURRY 	19.95
	<i>Cashew Curry is a delicious cashew butter cream with a delicious sauce, spicy and sweet, tasty sauce made with cashews, tomatoes, cream and spices</i>	
92	MIXED VEGETABLE CURRY	15.50
	<i>Mixed fresh vegetables cooked in typical medium spiced curry</i>	
92A	VEG KARAH	15.50
	<i>Mixed fresh vegetables cooked with typical curry from north of india with onion, tomatoes, papers and spices</i>	
92B	VEG HANDI	15.50
	<i>Selected vegetables cooked with yogurt, tomato, turmeric, garlic and ginger paste, coriander and spices</i>	
92C	VEG BALTI	15.50
	<i>Selected vegetables cooked with tomato, green pepper, garlic, ginger, cumin, coriander and spices</i>	
93	MUSHROOM CURRY	15.50
	<i>Fresh mushrooms cooked in typical curry sauce with spices</i>	
94	BAINGAN KA BHARTA	15.50
	<i>Baked aubergine, mashed and seasoned with tomatoes, green chillies and selected spices</i>	
95	BHINDI BHAJI OKRA	15.50
	<i>Fresh okra (ladies finger) cooked with fresh tomatoes, onions, ginger and spices, served with fresh coriander</i>	
96	DAL TADKA	14.50
	<i>Very famous Indian dish. A plate of yellow lentils cooked with tomatoes, onions, garlic, ginger, coriander and served with slightly fried fennel seeds</i>	
97	DAL MAKHNI 	14.50
	<i>Black lentils cooked with tomatoes, onions, garlic, ginger, coriander and served with a touch of butter and cream</i>	
97A	DAL PALAK 	14.50
	<i>Yellow lentils with fresh spinach cooked with ginger and garlic paste, tomatoes, turmeric, fresh coriander and spices.</i>	
98	CHANA MASALA	14.50
	<i>Curry of chickpeas cooked with onion, tomatoes, ginger, garlic, turmeric and spices</i>	
98A	RAJMA MASALA	14.50
	<i>Kidny beans curry cooked with onion, tomatoes, ginger, garlic, turmeric and spices</i>	
99	ALOO GOBHI	14.50
	<i>A traditional dish from the north of India, potatoes and cauliflower cooked with tomatoes, ginger, coriander and spices</i>	
100	SAAG ALOO	14.50
	<i>Nutritious spinach makes the base for this traditional and healthy Indian side dish, combined with potatoes and spices</i>	
101	ALOO METHI	14.50
	<i>Aloo Methi is a delicious Indian dish made with potatoes, fenugreek leaves and spices</i>	
102	JEERA ALOO	14.50
	<i>Aloo Jeera is a delicious side dish made with potatoes, cumin seeds and spices</i>	
103	ALOO MATTER	14.50
	<i>Traditional punjabi dish that is made with potatoes and peas, simmered in light and tangy tomato gravy</i>	
104	BOMBAY POTATOES	15.50
	<i>Steamed cooked potatoe curry with onion, tomatoe and selected spices. (Typical dish from Bombay)</i>	

104B BUTTER KHICHDI	17.95
<i>Khichdi is a simple ,classic indian dish made with rice yellow lentils, tomatoes, turmeric, cumin seeds, clarified butter (GHEE), fresh coriander with selected spices.</i>	

biryani

105 VEGETABLE BIRYANI 🍲	18.95
<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 🍳🍲	19.50
<i>Basmati rice cooked on slow fire with boiled eggs, tomatoes, ginger, saffron and flavoured with aromatic spices</i>	
107 CHICKEN BIRYANI 🍲	19.50
<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 🍲	20.50
<i>Basmati rice cooked on slow fire, stir fried with lamb tikka, tomatoes, ginger, saffron and flavoured with aromatic spices</i>	
109 JHINGA BIRYANI 🦐🍲	20.50
<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 🦐🍲	23.50
<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	21.50
LAMB	23.50
<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 🌿	
CHICKEN	9.50
VEGETABLE	8.50
<i>Hot and sour soup of chicken or vege</i>	
116 SPRING ROLL 🍲	
CHICKEN	9.00
VEGETABLE	8.50
<i>Vegetable or chicken rolls</i>	
117 CHICKEN LOLLIPOP 🍲	16.50
WITH SAUCE	18.50
<i>Chicken wings served with sweet and sour sauce</i>	
118 CHILLI PANEER 🍲🍳	17.95
<i>Chunks of cottage cheese stir fried with capsicum, red onion, chillies and asian sauce</i>	
119 VEGETABLE MANCHURIAN 🍲🌿	17.95
<i>Deep fried vegetables balls in oriental sauce</i>	
120 CHICKEN MANCHURIAN 🍲🌿	19.50
<i>Deep fried chicken chunks marinated with soy sauce</i>	
121 FISH MANCHURIAN 🍲🐟🌿	19.50
<i>Deep fried fish chunks marinated and cooked in soy sauce</i>	

122 FRIED RICE 🌱 <i>Fried rice tossed with chicken or vegetables or mix in soya sauce</i>	
VEGETABLE	13.00
CHICKEN	15.00
EGG	15.00
MIX	16.00
123 HAKKA NOODLES 🌱	
VEGETABLE	16.00
CHICKEN	18.00
MIX	19.00
<i>Stir fried noodles with chicken or vetables or mix in soy sauce</i>	
124 CHICKEN 65	20.50
<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	19.50
<i>Deep fried chicken chunk marinate with selected spicy cooked with soya sauce, chinese onion, red onion, chilli and asian sauces</i>	
124B PANNER 65	19.95
<i>Panner homemade fresh cheese (cottage chess) marinated with ginger and garlic paste, red chilli, soy sauce, turmeric, corn flour, chinese onion, hot sauce, lemon, cilantro and spices.</i>	

rice

125 BASMATI PLAIN RICE	8.50
<i>Boiled plain basmati rice</i>	
126 JEERA RICE	10.50
<i>White basmati rice tossed with cumin seeds</i>	
127 PULAO RICE	12.50
<i>Specially cooked basmati rice with aromatic spices</i>	
128 KASHMIRI PULAO RICE 🍲	14.50
<i>Basmati rice cooked with aromatic spices and topped with dry fruits, raisins and saffron</i>	
129 LEMON RICE 🍲	12.95
<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	12.95
<i>Basmati rice tossed with fresh spinach, garlic, ginger and other spices</i>	
131 MUSHROOM RICE	12.95
<i>Fried Basmati rice simmered with mushrooms and Indian spices, garnished with aromatic herbs</i>	
132 PEAS RICE	12.95
<i>Fried Basmati rice simmered with green peas and Indian spices, garnished with aromatic herbs</i>	
133 VEG PULAV	13.95
<i>Sautéed rice with select assorted vegetables with spices and cilantro.</i>	

naan

140	PLAIN NAAN TANDOORI 🌾	5.00
	<i>Authentic Indian flatbread</i>	
141	BUTTER NAAN 🌾 🍳	5.50
	<i>Authentic Indian flatbread topped with butter</i>	
142	CHEESE NAAN 🌾 🍳	6.25
	<i>Authentic Indian flatbread stuffed with cheese and topped with butter</i>	
143	GARLIC NAAN 🌾	6.00
	<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 🌾	6.00
	<i>Authentic Indian flatbread topped with onions and coriander</i>	
144A	LACHHA NAN 🌾	6.50
	<i>Naan made in layers with a crispy texture</i>	
145	TANDOORI ROTI 🌾	4.25
145A	BUTTER TANDOORI ROTI 🍳 🌾	4.75
	<i>Made with whole wheat flour and traditionally cooked in a tandoor</i>	
146	MISSI ROTI	5.75
	<i>A traditional Indian bread made with a combination of gram flour and seasoned with spices</i>	
147	TAWA ROTI 🌾	4.25
147A	BUTTER 🍳 🌾	4.75
	<i>Typical Indian bread made with whole wheat flour and cooked on a tawa</i>	
148	KULCHA PARATHA 🌾	6.50
	<i>Indian bread made from maida (wheat flour)</i>	
149	LACHHA PARATHA 🌾	6.50
	<i>A multi layered shallow fried north Indian flat bread</i>	
150	PARATHA STUFFED PARATHA <small>GOBHI, ALOO, MIX VEG, PANEER</small> 🍳 🌾	7.50
	<i>A typical Indian bread stuffed with the delicious choice of toppings</i>	
151	KEEMA NAAN 🌾	8.95
	<i>Authentic Indian flatbread stuffed with minced lamb, Indian spices including cumin seeds and turmeric</i>	
151A	CHEESE KEEMA NAN 🍳 🌾	9.95
	<i>Bread stuffed with minced lamb and some spices including cumin and turmeric</i>	
152	BHATURA 🌾	5.50
	<i>A classic Indian puffed bread which is always associated with inseparable Chole Bhature</i>	
153	PESAWARI NAN 🌾	6.75
	<i>Authentic indian flatbread stuffed with coconut,almond,raisins,tutti frutti,cashew nuts with butter</i>	

bollywood tadka

tasting menu

32.00€ FOR PERSON

starters

ASSORTMENT OF APPETIZERS

(CHESS ALOO TIKKI, ONION BHAJI, CHICKEN TANDOORI, FISH AMERTSARI)

main course

choose

(CHICKEN TIKKS MASALA, GOSH KORMA, FISH GOAN CURRY, PALAK PANNER)

rice

bread

elegir

CHESS NAN, BUTTER NAN, GARLIC NAN

dessert or coffee / tea / Indian cha

Mango lassi

Vanilla and chocolate ice cream

Gulab jamun

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.



SPICY

TAX INCLUDED

10% SUPPLEMENT ON TERRACE