



INDIAN CUISINE



∞ A gastronomic journey to the flavours of India ∞

Dear Guest,
We thank you for your support
that makes us able to do what we love.

To enhance the choices you have in our oriental selection
we invite you to taste and enjoy our divine and
flavourful Indian cuisine dishes.
A lot more is yet to come!
Enjoy and Bon Appetit!

NAN AND BREAD

BUTTER NAAN Freshly baked bread with butter	4.20
GARLIC NAAN Freshly baked bread garnished with garlic and coriander	4.40
PUDINA PARATHA Freshly baked bread topped with mint	4.20
ALOO PARATHA Freshly baked bread stuffed with mashed potato, baked in clay oven	4.80
HARI MIRCHI PARATHA Freshly baked bread topped with fresh chopped chilli, baked in clay oven	4.40
JALAPENO CHEESE AND MUSHROOM KULCHA Freshly baked bread stuffed with Edam cheese, jalapenos, fresh mushrooms and spices	5.60
PANEER KULCHA Freshly baked bread stuffed with homemade cottage cheese, fresh coriander and Indian spices	5.60



PUDINA PARATHA

You are kindly requested to inform us for any allergies. Prices include all taxes

APPETIZERS

- PAPDI CHAAT** 6.80
Crispy fried dough wafers mixed with tangy sauce
- MASALA PAPAD** 7.20
Crisp, fried papads topped with a masala filling of onions, tomato, coriander and spices
- BHARWA MUSHROOMS** 7.60
Button mushrooms stuffed with chopped mushroom, cottage cheese and fresh herbs, cooked in tandoor oven
- VEGETABLE SAMOSA** 7.40
Triangular shaped crispy patty stuffed with mashed potato and green peas, flavoured with aromatic Indian spices
- VEGETABLE PAKORA** 7.40
Delicately seasoned and batter-fried onions and potatoes
- CHICKEN TANDOORI SALAD** 14.80
Assorted lettuce hearts, cucumber, red radish, spring onion, cherry tomatoes, coriander, Julien chicken tandoori and mint yogurt dressing
- CHICKEN TANDOORI** 13.80
Chicken fillet marinated in yogurt, red chilli, turmeric, Garam masala spices, cooked in tandoor oven
- MALAI MURG KEBAB** 13.80
Chicken fillet marinated in yogurt, emental cheese, flavoured with spices, grilled in tandoor
- LASOONI MURGH TIKKA** 13.80
Boneless chicken marinated in yogurt, turmeric, garlic and herbs
- CHICKEN RESHMI KEBAB** 13.80
Tender pieces of chicken marinated in a mildly spiced sour cream and roasted in tandoor oven
- KESARI PRAWNS** 19.50
Prawns marinated in yogurt, saffron, garlic, ginger, grilled in tandoor oven
- LAMB BOTI KEBAB** 19.50
UK lamb Noisette marinated in yogurt, chilli, garlic, ginger, Garam masala spices and cumin. Cooked in tandoor oven, served with mint sauce



CHICKEN TANDOORI SALAD

SOUP

TOMATO DHANIYA KA SHORBA

Fresh tomatoes cooked with coriander root and spices

5.80

CURRY

KADAI CHICKEN

Chicken cooked with three peppers in onion tomato gravy, with Indian Kadai masala

14.80

SAAG CHICKEN

Boneless chicken thighs with spinach and distinct spicy creamy flavour

14.80

BUTTER CHICKEN

Boneless chicken cooked with butter and tomato gravy

14.80

CHICKEN VINDALOO (HOT)

Hot curry with chunks of chicken and potatoes, Indian spices

14.80

CHICKEN TIKKA MASALA

Tender pieces of boneless chicken tandoori with ginger, garlic, fried onions, tomato and aromatic Indian spices

14.80

JEERA MARI CHICKEN

Boneless pieces of chicken cooked with ginger, garlic, fried onions, tomato, cumin, black pepper and aromatic Indian spices

14.80

GOAN PRAWN CURRY

Prawns cooked in traditional Goan curry with coconut base and spices

21.50

JHINGA MASALA

King prawns cooked with ginger, garlic, onion, tomato and aromatic Indian spices

21.50

LAMB BHUNA GOSHT

Tender pieces of lamb cooked with spiced fried onions and thick tomato gravy

16.80

LAMB KORMA

Lamb cooked with yogurt, cashew nuts, cream and spices

16.80

LAMB ROGAN JOSH

Slow cooked lamb shoulder marinated in yogurt, chilli, Garam masala spices, cardamom, garlic, fennel seeds and ginger

16.80

Our curries can be made mild, medium or hot

GOAN PRAWN CURRY



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BIRYANI AND RICE

JASMINE RICE Plain long grain Jasmine rice	3.85
JEERA RICE Aromatic Basmati rice, steamed, cooked with cumin seeds, butter, garnished with coriander	4.80
VEGETABLE BIRYANI Fresh vegetables in a lightly spiced sauce with herbs, cooked with basmati rice, garnished with fresh mint, coriander and fried onions	10.80
CHICKEN BIRYANI RICE Aromatic Basmati rice, steamed, cooked with chicken, herbs and spices, butter, garnished with fresh mint and coriander	13.80
LAMB BIRYANI Tender pieces of lamb in a lightly spiced sauce with herbs cooked with aromatic basmati rice, garnished with fresh mint, coriander and fried onions	16.80

PANEER

KADAI PANEER Homemade fresh cottage cheese cooked with yellow, green and red peppers, with onion tomato masala	9.20
PALAK PANEER Cottage cheese cooked with onions, tomato and spinach sauce	9.20
RESHMI MUTTER PANEER Minced homemade cottage cheese and green peas cooked with ginger, garlic, onion, tomato and Indian spices	9.20

SIDE DISHES

MUSHROOM DO PYAZA Fresh oyster and button mushrooms cooked with onions, tomatoes and spices	9.40
ALOO GOBI Fresh cauliflower and potatoes cooked with ginger and spices	7.80
KASTOORI SUBZ MILONI Fresh green vegetables cooked with spinach sauce and Indian spices	7.80
BAINGAN BHARTA Aubergine roasted in tandoor oven, minced and cooked further with onion, tomato and spices	8.20
BOMBAY ALOO (ALOO JEERA) Spiced potato cooked with cumin seeds, onion, fresh tomato and spices	7.20



ALOO GOBI



UPTOWN
 **SQUARE**