

"We serve the real Indian taste"

Starter Menu



Veg starters

Vegetable pakora (Deep fried indian snack made with chickpea/flour and vegetable)	€ 5,00
Vegetable samosa (Deep fried Maida flour shell stuffed with a mixture of mashed boiled potato, onions, green peas, and indian spices)	€ 6,00
Paneer pakora (Indian snack, paneer batter with gram flour and indian spices, grilled in clay oven)	€ 6,00
Onion rings (Deep fried indian snack, onion ring batter with gram flour and indian spices)	€ 5,50
Onion bhaji (Deep fried indian snack, onion balls bound together with lightly spiced and fragrant)	€ 5,50
Alu tikki (Deep fried north indian snack, small potato cutlets with indian spices)	€ 6,00
Alu chat (Indian snack made with, fried potato in oil and adding spices and chat masala)	€ 5,50
Alu chop (Deep fried Indian potato croquettes with indian spices)	€ 5,00

Non-Veg starters

chicken pakora (Deep fried indian snack chicken batter with gram flour and indian spices)	€ 6,00
chicken samosa (Deep fried Maida flour shell stuffed with a mixture of chicken minced, onions, green peas, and indian spices)	€ 6,00
chicken tikka (Marinated dice shape chicken in indian spices and yogurt cooked in clay oven)	€ 6,00
lamb tikka (Marinated dice shape lamb in indian spices and yogurt cooked in clay oven)	€ 6,50



indian tandoori & curry
RESTAURANT

lamb kebab € 7,00
(Lamb minced, mixed with indian spices, fresh coriander, lemon juice and black peppers cooked in a clay oven)

fish pakora € 6,50
(Deep fried indian snack fish batter with gram flour and indian spices)

Soup

chicken soup € 5,50
(Indian soup made with chicken strips with onion and vegetables)

Dal soup € 5,00
(Indian soup made with cooked beans, blended too smooth consistency)

Tomato soup € 5,00
(Indian soup made with cooked tomato, blended too smooth consistency)

Moligatawani soup € 5,50
(Indian thick soup with some chopped chicken tikka and fresh corianders)

Special Nepali dish

Mo:Mo € 15
(steamed bun with the filling of chicken minced, onions and nepalese spices served with sesame chutney)

Chicken choyla € 11
(Diced shape chicken mean cooked in clay oven and mixed with fresh chopped onion, fresh coriander, olive oil, lemon juice and chat masala)

Thukpa € 14
(Typical Nepalese Noodles soup cooked with small pieces of chicken and vegetables)

Pani Puri € 8
(A round hollow puri, fried crisp and filled with a mixture of flavoured water, tamarind chutney, chili, chat masala, potato, onions and chickpeas)

Sweet pani puri € 8
(A round hollow puri, fried crisp and filled with a mixture of sweet flavoured water, tamarind chutney, potato, onions and chickpeas)

alu chop

€ 7

(typical deep fried nepalese snack,mixture of boiled mash potatoes with fresh chopped onion,coriander,green chilli,gram flour,fry in olive oil,served with mint sauce)

Curry Menu



Chicken Curry

Chicken curry

€ 17,00

(Boneless chicken cooked in a gravy with indian spices,served with pulau rice or nan bread)

Chicken jal frezi

€ 17,50

(Indian medium hot fried dish,marinated boneless chicken,cooked in a gravy and fried capsicum,served with pulau rice or nan bread)

chicken madras

€ 18,00

(Indian medium hot dish,boneless chicken cooked in a gravy with indian spices,served with pulau rice or nan bread)

chilli chicken

€ 18,50

(Medium hot Indian chinease fried dish,deep fried boneless chicken cooked with fresh capsicum and onions in soya sause,served with pulau rice or nan bread)

chicken karhai

€ 18,00

(Chicken karhai also known as gosht karhai,an medium hot spicy indian dish,boneless chicken cooked in a gravy and indian spices,served with pulau rice or nan bread)

chicken vindalu

€ 18,00

(Indian very hot dish,boneless chicken cooked in a gravy with indian tomato sauce,very hot typical indian dish,served with pulau rice or nan bread)

chicken tikka masala

€ 19,00

(Mild Indian sweet and sour curry,boneless chicken cooked in a clay oven and then cooked in a butter sauce,fresh tomato,lemon juice,cooking cream with indian spices,served with pulau rice or nan bread)

chicken kashmiri

€ 19,50

(Mild Indian sweet curry,boneless chicken cooked in a butter sauce,coconut powder,fresh fruits with extra butter,served with pulau rice or nan bread)

butter chicken

€ 18,00

(Thick Indian sweet curry,boneless chicken cooked in a clay oven and then after in butter sauce with extra butter,served with pulau rice or nan bread)

chicken korma € 18,00

(Mild indian sweet curry, boneless chicken cooked in a butter sauce with fresh nuts, served with pulao rice or nan bread)

chicken dhansaag € 18,00

(Boneless chicken cooked with lentils and cooked beans together in a gravy, served with pulao rice or nan bread)

Chicken bhuna € 18,00

(Medium hot indian dish, boneless chicken cooked very dry with indian spices, served with pulao rice or nan bread)

Garlic chicken € 18,00

(Garlic flavoured indian curry, Boneless chicken cooked dry with fresh garlic and gravy, with the flavour of garlic butter, served with pulao rice or nan bread)

Lamb Curry

Lamb curry € 19,00

(Boneless lamb cooked in a gravy with indian spices, served with pulao rice or nan bread)

Lamb jal frezi € 19,50

(Indian medium hot fried dish, marinated boneless lamb, cooked in a gravy and fried capsicum, served with pulao rice or nan bread)

Lamb madras € 19,00

(Indian medium hot dish, boneless lamb cooked in a gravy with indian spices, served with pulao rice or nan bread)

Lamb karhai € 19,50

(lamb karhai also known as lamb gosht karhai, an medium hot spicy indian dish, boneless lamb cooked in a gravy and indian spices, served with pulao rice or nan bread)

Lamb vindalu € 19,00

(Indian very hot dish, boneless lamb cooked in a gravy with indian tomato sauce, very hot typical indian dish, served with pulao rice or nan bread)

Lamb tikka masala € 19,50

(Mild Indian sweet and sour curry, boneless lamb cooked in a clay oven and then cooked in a butter sauce, fresh tomato, lemon juice, cooking cream with indian spices, served with pulao rice or nan bread)

Lamb korma € 19,50

(Mild indian sweet curry, boneless lamb cooked in a butter sauce with fresh nuts, served with pulao rice or nan bread)

Lamb dhansaag € 19,00
(Boneless lamb cooked with lentils and cooked beans together in a gravy, served with pulau rice or nan bread)

Lamb bhuna € 19,00
(Medium hot indian dish, boneless lamb cooked very dry with indian spices, served with pulau rice or nan bread)

Garlic Lamb € 19,00
(Garlic flavoured indian curry, Boneless lamb cooked dry with fresh garlic and gravy, with the flavour of garlic butter, served with pulau rice or nan bread)

Fish Curry

Prown curry € 18,00
(fresh prawn cooked in a gravy with indian spices, served with pulau rice or nan bread)

prown jalfrezi € 19,00
(Indian medium hot dry dish, marinated fresh prawn, cooked in a gravy and fried capsicum, served with pulau rice or nan bread)

Prown korma € 19,00
(Mild indian sweet curry, fresh prawn cooked in a butter sauce with fresh nuts, served with pulau rice or nan bread)

fish curry € 20,00
(fresh fish filet cooked in a gravy with indian spices, served with pulau rice or nan bread)

Goan fish curry € 20,50
(An Unique indian fish curry, fresh fish filet cooked in a buter sauce and gravy, with indian spices, fresh onion, cream, served with pulau rice or nan bread)

prown masala € 19,00
(fresh prawn cooked in a gravy with indian spices, served with pulau rice or nan bread)

Prown Sag € 18,00
(fresh prawn cooked together with letils in a gravy with indian spices, served with pulau rice or nan bread)

fish Masala € 20,00
(Medium hot indian fish dish, fresh fish filet cooked in a gravy with indian spices, kashmiri mirchi, fresh onions and tomato topped up, served with pulau rice or nan bread)

Garlic prawn € 19,00
(Garlic flavoured indian curry, fresh prawn cooked dry with fresh garlic and gravy, with the flavour of garlic butter, served with pulau rice or nan bread)

Tandoori Menu



Chicken Tandoori

Chicken Tikka main € 18,00
(Grilled indian sizzler, dice shaped boneless chicken marinated with tandoori masala, yogurt, lemon juice and indian spices, cooked in a clay oven, served with mint sauce, mixed vegetable, pulau rice or nan bread)

Tandoori chicken main € 19,00
(Grilled indian sizzler, chicken legs marinated with tandoori masala, yogurt, lemon juice and indian spices, cooked in a clay oven, served with mint sauce, mixed vegetable, pulau rice or nan bread)

Hot wings main € 18,00
(Grilled indian sizzler, chicken wings marinated with tandoori masala, yogurt, lemon juice and indian spices, cooked in a clay oven, served with mint sauce, mixed vegetable, pulau rice or nan bread)

Lamb Tandoori

Lamb Tikka main € 20,00
(Grilled indian sizzler, dice shaped boneless lamb marinated with tandoori masala, yogurt, lemon juice and indian spices, cooked in a clay oven, served with mint sauce, mixed vegetable, pulau rice or nan bread)

Sheekh Kabab main € 19,00
(Grilled indian sizzler, lamb mince marinated with indian spices, garlic ginger paste, lemon juice, fresh corianders, cooked in a clay oven, served with mint sauce, mixed vegetable, pulau rice or nan bread)

Fish Tandoori

Tandoori King Prawn € 27,00
(Grilled indian sizzler, Fresh king prawns marinated with tandoori masala, yogurt, lemon juice and indian spices, cooked in a clay oven, served with mint sauce, mixed vegetable, pulau rice or nan bread)


Salmon Tandoori € 24,00
(Grilled indian sizzler,salmon marinated with tandoori masala,cooking cream,yogurt,lemon juice and indian spices,cooked in a clay oven,served with mint sauce,mixed vegetable,pulau rice or nan bread)

Sizzler/Mixed Grill Tandoori

Chef special Sizzler/Tandoori Mixed Grill € 21,00
(Grilled indian sizzler mix,chicken tikka,lamb tikka,sheekh kabab,cooked in a clay oven,served with mint sauce,mixed vegetable,pulau rice or nan bread)

Chef special Veg sizzler/Veg Tandoori Mixed grill € 19,00
(Grilled indian Veg sizzler mix,special alu tikka,special paneer tikka,onion bhaji,alu chop,served with mint sauce,mixed vegetable,pulau rice or nan bread)

Vegetarian Menu



Paneer tikka € 16,00
(Dice shape paneer sizzler grilled in clay oven with indian spices and yogurt with a lemon flavour,served with mixed vegetable,pulau rice or nan bread)

Pameer jalfrezi € 15,50
(Indian fried paneer cooked in a gravy with indian spices,served with mixed vegetable,pulau rice or nan bread)

Paneer makhni € 16,50
(paneer cooked in a sweet tomato gravy with indian spices,served with mixed vegetable, pulau rice or nan bread)


Sag paneer € 15,00
(Paneer and lentils cooked in gravy with indian spices,served with mixed vegetable,pulau rice or nan bread)

Bhindi bhaji € 14,00
(Deep fried lady fingure cooked with indian spices,served with mixed vegetable,pulau rice or nan bread)

Baigan Bharta € 15,50
(Grilled eggplant,minced and cooked with indian spices,served with mixed vegetable,pulau rice or nan bread)


Alu jeera	€ 14,50
(Grilled potatoes cooked with jeera and indian spices,served with mixed vegetable,pulau rice or nan bread)	
Mixed vegetable	€ 13,50
(Mixture of vegetables cooked with indian spices,served with pulau rice or nan bread)	
Alu gobi	€ 14,00
(Indian vegetarian dish cooked with potatoes,cauliflower and indian spices,served with pulau rice or nan bread)	
Alu mutter	€ 15,00
(Indian vegetarian dish cooked with potatoes,green peas and indian spices,served with pulau rice or nan bread)	
Sag alu	€ 14,50
(Indian vegetarian dish cooked with potatoes,spinach and indian spices,served with pulau rice or nan bread)	
Dum alu	€ 13,50
(Deep fried potatoes cooked with indian spices,served with pulau rice or nan bread)	

Dal Menu



Chana dal	€ 15,00
(Brown chickpeas split and skinned,cooked with gravy and indian spices)	
Dal tadka	€ 14,00
(Indian lentil dish made from chickpea and cumin seed,chopped onions,tomato and ginger,cooked with indian spices)	
Dal makhani	€15,00
(Indian punjabi buttery lentils,beans made with butter,cream with indian spices)	

Biryani Menu



Chicken biryani	€ 18,00
(Indian pulau rice cooked together with boneless chicken,gravy,fresh onions,fresh corrianders,fresh nuts with indian spices,served with mixed vegetable and salads)	
Lamb biryani	€ 19,00
(Indian pulau rice cooked together with boneless lamb,gravy,fresh onions,fresh corrianders,fresh nuts with indian spices,served with mixed vegetable and salads)	

prawn biryani € 19,00
(Indian pulau rice cooked together with fresh prawn,gravy,fresh onions,fresh corrianders,fresh nuts with indian spices,served with mixed vegetable and salads)

mixed biryani € 21,00
(Indian pulau rice cooked together with boneless lamb,boneless chicken,prawn,gravy,fresh onions,fresh corrianders,fresh nuts with indian spices,served with mixed vegetable and salads)

vegetable biryani € 17,50
(Indian pulau rice cooked together with fresh vegetables,gravy,fresh onions,fresh corrianders,fresh nuts with indian spices,served with mixed vegetable and salads)

Breads Menu



Nan Breads

Plain nan € 2,00
(Indian bread cooked in a clay oven)

Garlic nan € 3,00
(Indian bread topped with fresh chopped garlic and fresh coriander,cooked in a clay oven)

Butter nan € 3,50
(Indian bread cooked with extra butter in a clay oven)

Keema nan € 4,50
(Indian bread filled with lamb minced,fresh coriander,cooked in a clay oven)

Peshwari nan € 3,50
(sweet Indian bread filled with a mixture of coconut powder,rozijn,fresh nuts and mango pal,cooked in a clay oven)

Cheese nan € 4,00
(Indian bread filled with crushed cheese,cooked in a clay oven)

Onion kulcha nan € 3,50
(Indian bread filled with fresh onions,coriander and indian spices,cooked in a clay oven)

Roti's

Tandoori roti € 2,00
(Indian traditional bread,made with wholemeal flour,cooked in a clay oven)

Chapati € 2,50

(Indian traditional thick bread,made with wholemeal flour,cooked in a pan)

Ghee roti € 3,00

(Indian traditional bread,made with wholemeal flour,topped with extra butter,cooked in a clay oven)

Paratha's

Plain paratha € 2,50

(Indian brown bread,topped with butter,cooked in a clay oven)


Alu paratha € 3,50

(Indian brown bread,filled with mashed potatoes,fresh chopped onions,fresh coriander and indian spices,topped with butter,cooked in a clay oven)

Methi paratha € 2,50

(Indian brown bread,filled with fenugreek,cooked in a clay oven)

Dessert Menu



Indian Dessert

Kheer € 5,50

(Indian sweet dessert,rice cooked in milk,cream,coconut powder,nuts,served cold)

Gulaab jamun €5,50

(Indian sweet ball shape dessert,made with milk powder,melted sugar and rosewater)

Kulfi € 6,00

(Very popular indian dessert made with milk,fresh nuts and rosewater served frozen)

Rasmalai € 7,00

(very popular indian dessert,rasgulla cooked in a milk,milk powder fresh nuts,served cold)

Dutch Dessert

Ice Cream € 6,00

(vanilla,mango,coconut,yogurt)

cheese cake € 9,00

chocolate cake	€ 9,00
Dame blanche	€ 5,50


Extra Dish



Pulau rice	€ 4,00
Nepalease pulau rice	€ 5,50
Papadam	€ 1,00
Raita	€ 3,00
Special indian salad	€ 4,50
Fruit salad	€ 5,50
hot sauce	€ 3,00
hot mango chutney	€ 3,50
sweet mango chutney	€ 3,50

Drinks Menu

Non-Alcoholic Beverages



Mango lassi	€ 3,50
Sweet lassi	€ 3,00
salt lassi	€ 3,00
Soft Drinks (coke,diet coke,fanta,7up)	€ 2,50
Juice (orange,apple,mango,lemon,sisi,cassis,sherry)	€ 2,50
Water (Spa red,spa blue)	€ 2,00

Warm/Hot Drinks

Coffee/Espresso	€ 2,50
Indian milk coffee	€ 3,50
Double Espresso	€ 3,50
cold coffee	€ 3,00
irish coffee	€ 6,50
cappuccino	€ 2,50
Indian tea	€ 3,00
Fruit tea	€ 2,00
Green tea	€ 2,00
Mint tea	€ 2,50

Alcohol Beverages

Tap beer heineken	€ 3,00
bottle beer heineken	€ 2,00
Nepalease beer	€ 4,00
Indian beer	€ 4,00
Ciders	€ 3,50
Double black	€ 7,00
Black label	€ 6,50
Red label	€ 6,00
Chivas regals	€ 7,00
Grants	€ 5,50
Ballantines	€ 6,00
Captain morgan	€ 5,00

Bacardi carta blanca	€ 5,00
bacardi razz	€ 5,50
Bacardi lemon	€ 5,50
Smirnoff	€ 4,50
Esbjaerg vodka	€ 4,50
Russian vodka	€ 5,00
Red wine	€ 4,50
White wine	€ 4,50
Rose wine	€ 4,00
Sweet wine	€ 5,00
House wine	€ 5,50
Tequilla Sierra silver	€ 6,00
Tequilla Sauza Gold	€ 6,00
Tequilla Jose cuervo especial gold	€ 6,00
Jenever,port,martini,martini dry,campari,dubonnet,cognac	€ 5,00

