

# INDIAN

## SOUP & STARTERS

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| 1. | <b>Lentil Soup</b>   | 20 le |
| 2. | <b>Poppadums (2)</b>   | 15 le |
| 3. | <b>Samosa (4)</b><br>Triangular shaped pastry filled with spicy vegetables | 15 le |
| 4. | <b>Onion Bhaji (4)</b><br>Sliced onions in a spicy batter, deep fried      | 15 le |

## TANDOORI DISHES

All tikka and tandoori dishes are marinated in yoghurt with mild spices & herbs and then grilled on charcoal in our special tandoor (clay oven).

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| 5.  | <b>Chicken Tikka</b>   | 55 le |
| 6.  | <b>Beef Tikka</b>  | 55 le |
| 7.  | <b>Fish Tikka</b>  | 55 le |
| 8.  | <b>King Prawn Tikka</b>  | 75 le |
| 9.  | <b>Mixed Grill Tikka</b><br>Chicken, Beef, Indian Kofta & Vegetables   | 85 le |
| 10. | <b>Malai Tikka Kebab</b><br>Boneless chicken marinated in cream, cheese and yoghurt with mild spices & herbs | 55 le |
| 11. | <b>Chicken Tikka Massala</b><br>Chicken tikka pieces cooked in a thick massala sauce                         | 55 le |

## THE KITCHEN – INDIAN SPECIALS

**Korma** (Korma is a very mild Indian curry cooked with coconut in a fresh creamy sauce)

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| 12. | <b>Chicken</b>     | 50 le |
| 13. | <b>Lamb</b>        | 65 le |
| 14. | <b>King Prawns</b> | 75 le |
| 15. | <b>Vegetables</b>  | 40 le |

**Saag** (The saag is a medium hot Indian curry cooked with spinach)

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| 16. | <b>Chicken</b>    | 50 le |
| 17. | <b>Lamb</b>       | 65 le |
| 18. | <b>Beef</b>       | 55 le |
| 19. | <b>Vegetables</b> | 40 le |

**Madras** (The madras is a medium hot Indian curry)

<b>20. Chicken</b>	<b>50 le</b>
<b>21. Lamb</b>	<b>65 le</b>
<b>22. King Prawns</b>	<b>75 le</b>
<b>23. Vegetables</b>	<b>40 le</b>

**Vindaloo** (The vindaloo is a very hot Indian curry)

<b>24. Chicken</b>	<b>50 le</b>
<b>25. Lamb</b>	<b>65 le</b>
<b>26. Vegetables</b>	<b>40 le</b>

## **BIRIANI**

A classical Indian stir fried dish cooked with rice and a mixture of onions, herbs and spices.

<b>27. Chicken</b>	<b>45 le</b>
<b>28. Lamb</b>	<b>55 le</b>
<b>29. Shrimps</b>	<b>55 le</b>
<b>30. Vegetables</b>	<b>35 le</b>

## **SIDE DISHES**

<b>31. Plain Rice</b>	<b>10 le</b>
<b>32. Vegetable Pilau Rice</b>	<b>15 le</b>
<b>33. Naan Bread</b>	<b>8 le</b>
<b>34. Garlic Naan Bread</b>	<b>10 le</b>
<b>35. Butter Naan Bread</b>	<b>10 le</b>
<b>36. Mint Naan Bread</b>	<b>10 le</b>

## **DESSERT**

<b>37. Gulab Jamun</b> Donut style balls in honey	<b>20 le</b>
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