

Children's Menu 9.50€

*Chicken Sticks
with tomato sauce with cream
Basmati Rice or Noodles*

*Dessert
Ice cream*

Menu Penjab 34€

*Starter
Wan Tan Shrimps
Fried triangle with Thai style shrimp*

*Main Dish
Choice from card*

Chocolate fondant and vanilla ice cream

Menu 24€

*Starter
Chicken Samossa
Main Dish
Kadai Chicken
Chicken breast marinated in spices and grilled
topped with tomato sauce and "spice mixes"
homemade with onion and pepper with Basmati Rice*

*Dessert
Pistachio Kulfi
Indien ice cream with pisatche and dry fruits*

Menu Pleasure 47€

Glass of Champagne

*Chicken Rolls
Chicken curry wrapped in crispy dough*

*Tempura Shrimps
Crispy shrimp with Indian spices*

*Butter Chicken
Grilled chicken breast topped
with a creamy caramelized tomato sauce
indian butter and honey
or
Lamb Varuval
Lamb diced marinated and grilled with
cherry tomato, shallots and spices
Ceylon way
Basmati Rice
Cheese or Plain Nan*

Gourmet Dessert

Starters

Vegetable Samossa
Triangle stuffed with vegetables
6.50 €

Vegetables Bhaji
Fresh vegetable donut coated
with chickpeas paste
6.50€

Chicken Samossa
Triangle stuffed with chicken
7.50 €

Chicken Rolls
Chicken curry wrapped in crispy
dough with potatoes
7.50 €

Tempura shrimps
Crispy shrimps with Indian spices
9.50 €

Wan Tan Shrimps
Fried Triangles with Thai style shrimps
9.50 €

Crab Kofta
Crispy crab cutlet with potatoes
8.50 €

Foie gras stewed with Indian scent
mango chutney and with indian bread
11.50 €

Assortment of entrances(Mixed Starters)
(for 2 persons)
14.50 €

OUR GRILLS

Chicken Varuval

*Chicken diced marinated and grilled with
cherry tomato, shallots and spices*

Ceylon way

14 €

Gambas Tikka(Larges Shrimps)

*Gambas marinated with spices
grilled in Tandoor*

21 €

Lamb Tikka

*Lambs marinated with
grilled spices at Tandoor*

14€

Penjab Plate

*Assorted mix grilled marinated
spices from Tandoor*

*Served with saffron basmati
rice with vegetables*

19 €

OUR DISHES

Lamb Varuval

*Lamb diced marinated and grilled with
cherry tomato, shallots and spices*

Ceylon way

14.50 €

Lamb Curry

*Lamb diced cooked in a sauce
curry, ginger and fine spices*

14.50 €

Lamb Tikka Massala

*Lamb diced marinated with grilled spices
with tandoor topped with a massala sauce*

("spice mix") and coconut cream

15.50 €

Our Dishes

Butter Chicken

*Grilled chicken breast topped with a creamy
caramelized tomato sauce
indian butter and honey*

14 €

Chicken Tikka Massala

*Chicken breast marinated with grilled spices
with tandoor topped with a massala sauce
("spice mix") and coconut cream*

14 €

Chicken Sweet and Sour

*Chicken breast topped with tomato sauce, soy sauce,
sweet chilly sauce, fresh pepper, fresh onion,
cashew nuts, fresh coriander and indian scent*

14 €

Kadai Chicken

*Marinated chicken breast with spices and grilled
topped with tomato sauce and "spice mixes"
homemade with onions and peppers*

14 €

Chicken Cafreal and Dried Tomato Korma

*Chicken breast cooked in a sauce
coconut milk, cashew nuts, ginger,
dry tomato and garlic*

14.50€

Hyderabad Biryani

Chicken or Lamb

*Subtle blend of basmati rice, meat, fresh mint,
cardamom and cinnamon*

16€

Our Fishes

SHRIMPS KORMA

*Seared shrimps in a coconut sauce
cashew nuts and sweet spices with Basmati Rice*
16.50€

SHRIMPS TIKKA MASSALA

*Marinated shrimps with spices and toasted grilled in
a tomato sauce, coconut milk and spices
sweet with Rice Pulao*
17 €

SQUID BUTTER

*Seared squid in a sauce
with butter and sweet spices
with Basmati Rice*
17.50€

SHRIMPS TARKA

*Seared shrimps with Indian scent of onions,
fresh herbs and spices
Sweet with Basmati Rice*
18 €

*Filet of Grilled Salmon with Indian scent
in a coconut milk sauce, and accompanied tomato
rice saffron with vegetables*
18.50€

*Pan-fried scallops with spices
Grilled and potatoes with cauliflowers*
19.50€

VEGETARIANS DISHES

KADAI SUBZIYAAN

Seasonal vegetables cooked in tomato sauce, cashew cream, and almonds

10.50€

LASANI PALAK PANEER

Homemade cheese cooked in a sauce with spinach, sweet spices and coconut milk

11€

MIX VEGETABLE THAI CURRY

Mix of Thai vegetable with green curry and coconut milk wok cooking

12.€

DAL TARKA

Mashed chickpeas and lentils and scented with cumin

9.50€

VEGETABLE DUM BIRYANI

Subtle blend of basmati rice, vegetable, mint fresh, cardamom, cloves and cinnamon.

12.50€

BAIGAN BHURTA

Eggplant fondue flavored with herbs

11€

OUR SIDE DISHES

PLAIN RICE BASMATI

RICE BASMATI SAFRANE ET AUX VEGETABLES

VEGETABLES OF SEASON SAUTÉ IN INDIAN SCENTS

STIR FRIED NOODLES (Noodles sauteed with vegetables)

3.30€

3.90€

4€

4€

OUR BREADS

Bread cake with sourdough wheat flour cooked in the tandoor oven (traditional Indian tote)

PLAIN NAAN

CHEESE NAAN

GARLIC NAAN

3€

3.50€

4€