

to begin...

NON-VEGETARIAN

CHICKEN MALAI KABAB	7 ⁹⁵
<i>mariné au fromage à la crème, cardamome verte</i>	
CHICKEN TIKKA	7 ⁹⁵
<i>marinated in ginger, garlic, yogurt and paprika</i>	
CHICKEN CHUTNEY TIKKA	7 ⁹⁵
<i>marinated in coriander and spices</i>	
CHICKEN BHATTI MURGH TIKKA	7 ⁹⁵
<i>spicy, chef's special marinade</i>	
LAMB SEEK KABAB	8 ⁹⁵
<i>minced lamb kebab with Indian spices</i>	
LAMB BOTI KEBAB	8 ⁹⁵
<i>marinated in yogurt and flavoured with garam masala</i>	
LAMB SHAMMI KEBAB	8 ⁹⁵
<i>Grilled minced lamb stuffed with mozzarella</i>	
PEPPER SHRIMP	10 ⁹⁵
<i>marinated in yogurt, cream and crushed black pepper</i>	
HARIYALI SHRIMP	10 ⁹⁵
<i>marinated in coriander, lemon and yogurt</i>	
SALMON AJWAINI TIKKA	10 ⁹⁵
<i>Indian spices and caraway seeds</i>	
CRAB CAKE	10 ⁹⁵
<i>seasoned with chef's special spices</i>	
FISH PAKORAS	7 ⁹⁵
<i>marinated fish, crispy fried</i>	

VEGETARIAN

TANDOORI ALOO	5 ⁹⁵
<i>seasoned potatoes, with raisin and nuts</i>	
VEGGIE SEEK KEBAB	5 ⁹⁵
<i>Delicately spiced, minced veggies</i>	
SAMOSA	5 ⁹⁵
<i>filled with diced potato and peas</i>	
TIKIYA	5 ⁹⁵
<i>potato cakes with chutney and chickpeas</i>	
ONION BHAJIYA	5 ⁹⁵
<i>crispy batter-fried onion fritters</i>	
NEW DELHI CHAT	5 ⁹⁵
<i>flour crispies topped with potato, yogurt and chutney</i>	
TANDOORI MUSHROOM	5 ⁹⁵
<i>seasoned with spices, cooked in tandoori</i>	
SOUPE ET SALADE	
YELLOW LENTIL SOUP	3 ⁹⁵
<i>healthy soup of yellow lentils</i>	
TOMATO SOUP	3 ⁹⁵
<i>grilled tandoor tomatoes</i>	
GREEN SALAD	3 ⁹⁵
<i>sliced cucumber, tomatoes, carrot, with spring mix with feta cheese</i>	
CHICKEN TIKKA SALAD	4 ⁹⁵
<i>grilled chicken, greens with dressing</i>	

MUST HAVE

PANEER CHAT	8 ⁹⁵
ACHARI PANEER TIKKA	8 ⁹⁵
<i>pickled cottage cheese from tandoor</i>	
MANCHURIAN CAULIFLOWER	8 ⁹⁵
<i>tangy tomato sauce with garlic, curry leaf and black pepper</i>	
KARAREE BHINDI	8 ⁹⁵
<i>fried shredded okra, tossed in mild spice mix</i>	
PALAK CHAT	5 ⁹⁵
<i>sweet yoghurt, mint and mango chutney</i>	

CATERING
SERVICE
AVAILABLE

main courses

curries... from the pan

VEGETARIAN

PANEER MAKHANI	14 ⁹⁵
<i>fromage indien fermenté, sauce tomate crémeuse</i>	
KADHAI PANEER	14 ⁹⁵
<i>fromage cottage et poivrons avec épices kadai</i>	
SAAG PANEER	14 ⁹⁵
<i>paneer sauté avec épinards et épices indiennes</i>	
MALAI KOFTA	14 ⁹⁵
<i>boulettes de fromage maison dans une sauce à la crème</i>	
NAVRATAN KORMA	13 ⁹⁵
<i>légumes assortis dans une sauce à la crème avec noix</i>	
JALFRAZIE VÉGÉTARIEN	13 ⁹⁵
<i>légumes sautés avec cumin et chili sec</i>	
EGGPLANT BHARTHA	13 ⁹⁵
<i>aubergine rôtie au tandoor avec oignon et tomate</i>	
ALOO GOBI	13 ⁹⁵
<i>pomme de terre et chou-fleur avec cumin et épices</i>	
CHANA MASALA	13 ⁹⁵
<i>pois chiche avec tomates et oignons</i>	
DAAL MAKHANI	12 ⁹⁵
<i>lentilles et tomate dans une sauce à la crème</i>	
DAAL TADKA	12 ⁹⁵
<i>lentilles jaunes</i>	

SEAFOOD

SHRIMP MASALA	19 ⁹⁵
<i>masala sauce with onion and tomato</i>	
DEVI SHRIMP	20 ⁹⁵
<i>cashew and coconut with curry leaves</i>	
GOAN FISH CURRY	18 ⁹⁵
<i>cooked in traditional goan curry</i>	

CHICKEN

BUTTER CHICKEN	18 ⁹⁵
<i>tandoori grilled chicken, fresh tomato sauce</i>	
TIKKA MASALA	
<i>masala sauce with onion and tomato</i>	
KORMA	
<i>cream sauce</i>	
CHICKEN GUNTUR	
<i>guntur spices with coconut and onion</i>	
CHETTINAD	
<i>tomato, onion, coconut, tamarind, and curry leaves</i>	
CHICKEN KADAI	
<i>kadai spice with bell peppers</i>	
CHICKEN JALFRAZIE	
<i>tangy sauce with green and red peppers</i>	

LAMB

VINDALOO	19 ⁹⁵
<i>vinaigre, piments et épices - très épicé</i>	
LAMB KADAI	
<i>Kadhai spices with bell pepper</i>	
ROGAN JOSH	
<i>onion, tomato, fennel and black cardam</i>	
SAAGWALA	
<i>sautéed spinach and Indian spices</i>	
LAMB JALFRAZIE	
<i>tangy sauce with green and red peppers</i>	
LAMB KORMA	
<i>onion and cashew gravy</i>	

BASMATI RICE & BIRYANI

PLAIN or SAFFRON	3 ⁹⁵
JEERA RICE	4 ⁹⁵
JACKFRUIT or VEG. BIRYANI	13 ⁹⁵
CHICKEN or LAMB BIRYANI	17 ⁹⁵
<i>with Bhurani Raita (garlic flavoured yogurt)</i>	
SHRIMP BIRYANI	18 ⁹⁵

SIDES

RAITA	3 ⁹⁵
<i>yogurt with onion, tomato and cucumber</i>	
HOUSE SALAD	3 ⁹⁵

FROM THE TANDOOR

(TRADITIONAL CLAY OVEN)
served with rice

CHICKEN TANDOORI	17 ⁹⁵
<i>marinated in spiced yogurt</i>	
MIXED GRILL	21 ⁹⁵
<i>assortment of tandoori kebabs</i>	
RAAN	21 ⁹⁵
<i>(The Gazette Dish of the Year 2007) shanks of roasted lamb</i>	
LAMB CHOPS	21 ⁹⁵
<i>marinated in spiced yogurt</i>	
WHOLE RED SNAPPER	21 ⁹⁵
<i>baked with Indian spices</i>	
SEAFOOD PLATTER	21 ⁹⁵
<i>salmon, crab, and shrimp</i>	
MIXED GRILL VEGETABLE	15 ⁹⁵
<i>grilled in tandoor</i>	

BREADS

NAAN or ROTI	3 ⁹⁵
NAAN GARLIC	4 ⁹⁵
PARATHA	4 ⁹⁵
<i>choice of laccha, mint, or aloo</i>	
KULCHA (STUFFED BREADS)	4 ⁹⁵
<i>parmesan cheese, or spinach</i>	
KULCHA (STUFFED BREADS)	5 ⁹⁵
<i>paneer/lamb</i>	
BREAD BASKET	19 ⁹⁵
<i>our exclusive five assorted breads</i>	

table d'hôte

29⁹⁵ per personne

tax and tip not included

APPETIZER

choice of

VEGETARIAN SAMOSA

MANCHURIAN CAULIFLOWER
in a spicy tomato sauce

ANCHARI PANEER TIKKA
traditional cheese
flavored with chilli

LAMB SEEK KABAB

CHICKEN MALAI KEBAB
marinated in cream cheese,
green cardamom

MAIN COURSE

served with dal makhani, naan and rice

choice of

BUTTER CHICKEN

LAMB KORMA
in cashew and onion based mild gravy

DEVI SHRIMP
cooked in cashew and coconut
with curry leaves

GOAN FISH CURRY
salmon cooked in a traditional
Goan curry sauce

CHICKEN BIRYANI

SAAG PANEER
paneer sautéed with spinach

DESSERT

choice of

RASMALAI
flattened cheese dumpling
in a sweetend milk

GULAB JAMUN
pistacio stuffed sweet
condensed milk balls

desserts

GULAB JAMUN pistacio stuffed sweet condensed milk balls	5 ⁹⁵
RASMALAI flattened cheese dumpling in a sweetend milk	4 ⁹⁵
SHAHI KHEER Indian rice pudding	4 ⁹⁵
KULFI homemade ice cream—choice of mango, rose or malai	4 ⁹⁵
BLACK AND WHITE CAKE SLICE	6 ⁹⁵

digestif

BAILEY'S	6 ²⁵
PRUNELLE	6 ⁷⁵
B+B	6 ⁷⁵
BENEDICTINE	7 ⁷⁵
GRAND MARNIER	7 ⁷⁵
DRAMBUIE	7 ⁷⁵

coffee or tea

CAPPUCCINO	4 ⁵⁰
COFFEE or ESPRESSO	2 ⁹⁵
CHAI darjeeling tea brewed in milk	2 ⁹⁵
HERBAL TEA choose your favorite tea	2 ⁹⁵

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REMI MARTIN V.S.	9 ⁵⁰
COURVOISIER V.S.	9 ⁵⁰
SPECIALITY COFFEE (Brazilian, Irish or Spanish)	5 ⁹⁵



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