

Starters

Samosa 🔊

Deep fried pastry filled with potatoes, onions, and seasoned with cumin, coriander, chili and lemon

Aloo tikki chaat ®

Sliced potatoes served with chickpeas, onions, tamarind chutney and yogurt sauce

Paneer tikka cheese Na juiju Butter, pepper and garlic

Baghan ka bharta cornetto Wheat puff pastry cone filled with mashed charcoal grilled eggplant, onions, tomatoes, coriander, and our special Indian spice mix with a yogurt dressing

Keemao pao **JJJ** Ground meat and soft cooked eggs prepared with Indian spices, served with toast

Sweet and sour ribs ®
Prepared with coconut milk, corn flour and
marinated in mango sauce

Toasted shrimp sandwich, Indian style

Bread toasted with cheddar cheese and tomato sauce, piled high with seasoned shrimp and sweet and sour dressing

Lamb chops with giulatti patti 🐠 🔰

Dahi alu chaat Dubb Potatoes served on bread with a yogurt and tamarind sauce

White chocolate pani puri Puff pastry balls filled with potatoes, chickpeas, coriander, tamarind and yogurt covered in white chocolate

NEGETARIAN DISH

Seafood bhel Shrimp and squid with spicy green mango and chutney

Egg salad 🐠

Soups

Chicken soup (§)
Chicken broth, shredded chicken, potatoes,
carrots seasoned with coriander

Tomato soup 👀 Tomato soup with Indian spices and cream cheese

Main courses

Salmon with curry leaves and coconut rice (*)

Butter marinated chicken

Lamb rogan josh ///
Aromatic curried lamb, served with mint and raisin rice

Pav bhaji Dilii Spicy mixture of mashed vegetables in a thick curry served with bread

Subz biryani Spiritish Spicy steamed rice dish with vegetables, saffron and dried fruits

Malai kofta 🔊 🛍 Deep fried potato and Indian cheese croquettes in a coconut-cashew sauce

Ø GLUTEN-FREE DISH

THE CONSUMPTION OF RAW FOODS MAY POSE A RISK TO YOUR HEALTH