

Tandoori Treasure



Carta

SOUP **SOPA**

1. DAL SOUP 3.70€

Yellow lentils & Indian spices

Sopa de lentejas y especias hindú

2. TOMATO SOUP 3.80€

Tomato, Coconut cream & Indian spices

Sopa de tomate, crema de coco y especias hindú

4. CHICKEN SOUP 4.00€

Chicken soup with Indian spices and cream

Sopa de Pollo con especias hindú y nata

5. GARLIC SOUP 3.50€

Garlic soup with Indian spices

Sopa de ajo con especias hindú

SALADS **ENSALADAS**

6. ENSALADA DE POLLO 10.95€

Crunchy chipotle chicken salad with tomatoes, mozzarella & guacamole

Ensalada de pollo crujiente al chili chipotle con tomates, mozzarella y guacamole

7. ENSLADA DE SALMON 12.95€

Lettuce, tomato, salmon, prawns, mozzarella & olives

Lechuga, tomate, salmón, gambas, mozzarella y aceitunas

7A. ENSALADA DE TROPICAL 11.95€

Lettuce, tomato, avocado, pineapple, kiwi & nuts

Lechuga, tomate, aguacate, pina, kiwi y nueces

7B. ENSALADA CESAR 12,50€

Lettuce, chicken, croutons, parmesan cheese, Caesar sauce

Lechuga, pollo, picatostes, queso parmesano, salsa César

RATIAS

8. PUNJABI RATIA 3.20€

Yogurt, cucumber, onion & a touch of spice

Yogur, pepino, cebolla y una toque de especias

9. CHEF'S SPECIAL RATIA 3.50€

Yogurt with mango, pineapple & banana

Yogur con mango, piña, plátano

STARTERS **ENTRANTES**

PAPADOM (2PC) 1.90€

10. ONION BHAJI 4.20€

Onions & gram flour cake, deep fried until golden brown

Pastel de cebolla con harina de garbanzos bien frito

11. ALOO TIKKI 4.20€

Deep fried potato, onion, cumin, cheese & ginger

Patata, cebolla, cominos, queso y gengibre bien frito

12. GOBHI PAKORA 4.00€

Cauliflower with gram flour cake, deep fried until golden brown

Coliflor frita en harina de garbanzos, bien frita

13. PANEER PAKORA 4.50€

Spiced Indian Cheese with gram flour, deep fried until golden brown

Queso hindú frito en harina de garbanzos, bien frita

14. CHICKEN PAKORA 4.50€

Chicken pieces in gram flour & spices, deep fried until golden brown

Pechuga de pollo, rebozado en harina de garbanzos y frito



STARTERS ENTRANTES

15. FISH PAKORA 4.90€

Boneless fish in gram flour with spices, deep fried until golden brown
Filete de pescado rebozado en harina de garbanzos

16. CHEF'S SPECIAL PAKORA 6.50€

Selection of mixed pakoras
Selección mixta de pakoras

17. VEGETABLE SAMOSA – 2 PIECES 4.40€

Triangular pastry filled with vegetables, deep fried until golden brown
Variedad de verduras fritas en una pasta ligera

18. KEEMA SAMOSA – 2 PIECES 5.50€

Triangular pastry filled with minced lamb, deep fried until golden brown
Cordero picado en un pasta ligera

19. PRAWN PUREE 5.50€

Prawn cooked in Mughlai sauce & fresh herbs on fried bread
Pan Indio frito con una salsa de gambas

20. CHICKEN WINGS 4.95€

Crispy fried chicken wings with Indian spices
Alitas de pollo fritas con especias hindú

21. CHANNA PUREE 4.50€

Chick Peas cooked with onion, cumin & tomato on fried bread
Pan Indio frito con garbanzos cebolla, cominos y tomate

22. CHANNA CHAT 5.00€

Chick Peas, potato, onion & tomato with Indian spices (Sweet & Sour)
Garbanzos, patata, cebolla, tomate, especias hindú (Agridulce)

23. CHICKEN CHAT 5.50€

Chicken tikka pieces, onion, tomato, cucumber with Indian spices (Sweet & Sour)
Pollo tikka con cebolla, tomate, pepino y especias hindú (Agridulce)

24. TEMPURA PRAWNS 5.90€

Prawns coated in butter & deep fried
Gambas en mantequilla y fritas



TANDOORI STARTERS ENTRANTES TANDOORI

25. CHICKEN TIKKA 5.20€

Chicken pieces marinated in yogurt & tandoori spices grilled in the tandoori oven
Pechuga de pollo marinada en yogur y especias al horno tandoori

26. LAMB TIKKA 6.20€

Lamb pieces marinated in yogurt & Tandoori spices grilled in the tandoori oven
Cordero marinado con yogur y especias al horno tandoori

27. CHICKEN TANDOORI 5.50€

Chicken leg marinated in yogurt & tikka spices grilled in the tandoori oven
Muslo de pollo marinado en yogur y especias al horno tandoori

28. SHEEK KEBAB 6.20€

Lamb pieces marinated in yogurt & tikka spices grilled in the tandoori oven
Cordero marinado con yogur y especias al horno tandoori

29. PRAWN TANDOORI 7.50€

King Prawns marinated in lemon juice & grilled in the tandoori oven
Gambas marinadas en zumo de limon al horno tandoori

30. CHEF'S SPECIAL TANDOORI MIXED GRILL 7.50€

Mixed tikka, kebab & tandoori chicken served on a sizzler
Mezcla de tikka, kebab y tandoori pollo servido muy caliente

SPECIAL TANDOORI MAIN DISHES **ESPECIAL** TANDOORI PLATOS PRINCIPALES

31. CHICKEN TANDOORI 10.95€

Chicken legs marinated in yogurt, Indian spices & herbs grilled in the tandoori oven
Muslos de pollo marinada en yogur, hierbas y especias al homo tandoori

32. CHICKEN TIKKA 10.95€

Chicken marinated in yogurt, cream, garlic, ginger, spices & herbs grilled in the tandoori oven
Pechuga def ollo marinada en yogur, nata, jengibre, ajo, hierbas y especias a homo tandoori

33. LAMB TIKKA 11.95€

Lamb pieces marinated in Indian spices, grilled in the tandoori oven
Cordero marinado en especias hindu al homo tandoori

34. SHEEK KEBAB 10.95€

Lamb mince grilled on a skewer in the tandoori oven
Brocheta de cordero picado con especias al horno tandoori

35. PRAWN TANDOORI 13.50€

King Prawns marinated in lemon juice & tandoori spices & grilled in the tandoori oven
Gambas extra grandes marinadas en zumo de limón y espacias al homo tandoori

36. CHEF'S SPECIAL TANDOORI MIXED GRILL 13.95€

All tandoori main dishes are served on a sizzler plate with side of salad & a seP.arate curry sauce
Todos los platos tandoori se sirven calientes y sabre un guamición de ensalada y salsa de curry

BIRYANI PAELLA **PAELLAS HINDUES**

Special Indian rice cooked with vegetables, chicken, lamb, pork & prawns, available in mild, medium and very hot served with a separate curry: sauce

Arroz hindu con verduras, pollo, cordero, cerdo, gambas, suave, media y picante con salsa curry.

37. VEGETABLE BIRYANI 8.50€

Basmati rice flavoured with exotic spice, cooked with fresh seasonal vegetables
Paella con especias exóticas y gran variedad de verduras

38. CHICKEN BIRYANI 9.95€

Boneless chicken pieces with basmati rice, herbs, coconut & Indian spices
Paella con trozos cle pollo deshuesados, hierbas, coco y especias hindu

39. LAMB BIRYANI 10.90€

Cubed pieces of lamb cooked with basmati rice, herbs, and spices
Paella de cordero troceado con hierbas y especias hindu

40. PRAWN BIRYANI 11.95€

Prawns cooked in basmati rice, herbs and spices
Paella de gambas con hierbas y especias hindu

41. CHEF'S SPECIAL BIRYANI 12.90€

Cooked with a blend of chicken, lamb, pork, prawns, herbs & Indian spices
Paella de pollo, cordero, cerdo, gambas, hierEas y especias hindu



CHICKEN DISHES ESPECIALES DE POLLO

42. CHICKEN CURRY 9.95€

Chicken cooked to perfection with Indian herbs in mild-medium sauce
Pechuga de pollo con especias hindú y salsa de curry suave

43. CHICKEN KORMA 9.95€

Chicken cooked with cream & coconut in a mild, sweet sauce
Pechuga de pollo con crema, coco y salsa de dulce curry suave

44. CHICKEN PALAK 9.95€

Chicken cooked with spinach, herbs & medium hot spices
Pechuga de pollo con espinacas, hierbas, especias hindú suaves

45. CHICKEN JALFREZI 9.95€

Chicken cooked with onion, tomatoes, peppers & vegetables in a medium hot curry sauce
Pechuga de pollo con cebolla, tomate, pimiento verde y verduras con salsa curry

46. CHICKEN VINDALOO 9.95€

Chicken cooked in a very hot spicy sauce with potatoes, herbs and Indian spices
Pechuga de pollo en salsa muy picante con patatas, hierbas y especias hindú

47. CHICKEN MADRAS 9.95€

Chicken cooked with south Indian hot gravy, peppers & Indian spices
Pechuga de pollo con salsa picante y pimientos

48. CHICKEN BHUNA 9.95€

Chicken in thick sauce with peppers & medium Indian spices
Pechuga de pollo con salsa espesa, pimientos y especias

49. CHICKEN DOPIAZA 9.95€

Aromatic chicken dish with pan fried onions, peppers and spices
Plato aromático de pollo con cebolla frita, pimientos y especias

50. CHICKEN DANSAK 9.95€

Chicken cooked with lentils & lemon in a medium curry sauce
Pollo con lentejas y limon con salsa medio de curry

51. CHICKEN BALTI 9.95€

Chicken cooked with chick peas, spices, coriander & masala sauce
Pollo con garbanzos, especias, corianda y salsa de masala

52. CHICKEN ROGAN JOSH 9.95€

Chicken cooked with onion, tomatoes & spices
Pollo con cebolla, tomate y especias

53. CHICKEN PUNJABI 9.95€

Chicken cooked with mushrooms, peppers, onions, green peas, ginger & garlic in a sauce
Pollo con champiñones, pimientos, cebolla, ajo en su salsa

54. CHICKEN PATYA 9.95€

Chicken in a hot sweet & sour sauce with fresh herbs & medium spices
Pollo en salsa agridulce con hierbas y especias medias

55. CHICKEN PHAL 9.95€

Highly spiced chicken in a very hot sauce, peppers & hot spices
Pollo en salsa muy picante con pimientos y especias picantes

56. CHICKEN SHASLIK 10.80€

Chicken, pepper, onion, tomato with onion sauce & Indian spices
Pollo con cebolla, pimiento, tomate, salsa de cebolla especias

57. CHICKEN CHILLI HOT 9.95€

Chicken fried with flour, egg, peppers, onion & fresh green chillies
Pollo frito con huevo, harina, pimientos, cebolla y guindillas

58. CHICKEN TIKKA MASALA 10.95€

Boneless chicken pieces marinated in yogurt, garlic, ginger with a masala sauce
Pollo deshuesado marinado en yogur, ajo, jengibre con salsa masala

CHICKEN DISHES ESPECIALES DE POLLO

59. CHICKEN MANGO 10.20€

Chicken cooked with mango, coconut & cream in a mild curry sauce

Pollo con mango y coco con una salsa cremosa muy suave

60. BUTTER CHICKEN 10.20€

Mild spiced, boneless chicken, baked in a clay oven. Cooked with yogurt, fresh cream and topped with butter

Pechuga de pollo al horno tandoori en salsa de yogur y mantequilla

61. CHICKEN KARAHI 9.95€

Tender pieces of chicken tikka tandoori cooked with ginger, garlic, tomatoes, onions, peppers & spices, served in a wok (Karahi) and garnished with fresh coriander

Pechuga de pollo con jengibre, ajo, tomates, cebolla, pimientos y especias en wok (Karahi) con cilantro

62. CHICKEN TIKKA KORMA 9.95€

Chicken tikka cooked coconut & fruit in a creamy mild sauce

Pechuga de pollo, coco y frutas en una salsa muy suave

63. ALISHAN TIKKA 10.50€

Chicken tikka in a tandoori oven cooked with peppers, onion, ginger, chick peas & special exotic spices served on a hot sizzler, with a bed of salad & a curry sauce.

Pollo tikka al horno tandoori con cebolla, pimientos, jengibre, garbanzos y especias servido muy caliente con ensalada y curry

LAMB DISHES ESPECIALES DE CORDERO

64. LAMB CURRY 10.95€

Lamb cooked to perfection with Indian herbs in a mild-medium sauce

Cordero con especias hindú y salsa de curry suave

65. LAMB KORMA 10.95€

Lamb cooked with cream & coconut in a very mild, sweet, curry sauce

Cordero con crema, coco y salsa de dulce, curry suave

66. LAMB PALAK 10.95€

Lamb cooked with spinach, herbs & medium hot spices

Cordero con espinacas, hierbas, especias hindú medio picantes

67. LAMB JAFREZI 10.95€

Lamb cooked with onion, tomatoes, peppers & vegetables in a medium hot curry sauce

Cordero con cebolla, tomate, pimiento verde y verduras con salsa curry

68. LAMB VINDALOO 10.95€

Lamb cooked in a very hot spicy sauce with potatoes, herbs & Indian spices

Cordero en salsa muy picante con patatas, hierbas y especias hindú

69. LAMB MADRAS 10.95€

Lamb cooked in south Indian hot gravy, peppers & Indian spices

Cordero con salsa picante y pimientos y especias hindú

70. LAMB DOPIAZA 10.95€

An Aromatic lamb dish with pan fried onions, peppers & spices

Plato aromático de cordero con cebolla frita, pimientos y especias hindú

71. LAMB BHUNA 10.95€

Lamb in thick sauce with peppers & medium Indian spices

Cordero con salsa espesa, pimientos y especias hindú

72. LAMB DANSAK 10.95€

Lamb cooked with lentils & lemon in a medium curry sauce

Cordero con lentejas y limón con salsa medio de curry

73. LAMB KHUMWALA 11.20€

Lamb cooked in cream with mushrooms, ginger, garlic & spices

Cordero con nata y champiñones, jengibre, ajo y especias hindú

74. LAMB BALTI 10.95€

Lamb cooked with chick peas, spices, coriander & masala sauce

Cordero con garbanzos, especias, cilantro y salsa de masala

75. LAMB PUNJABI 10.95€

Lamb cooked with mushrooms, peppers, green peas, ginger & garlic with a special sauce

Cordero con champiñones, guisantes, jengibre, ajo con una salsa especial



LAMB DISHES ESPECIALES DE CORDERO

76. LAMB ROGAN JOSH 10.95€

Lamb cooked with onion, tomatoes & spices
Cordero con cebolla, tomate y especias

77. LAMB PATYA 10.95€

Lamb cooked in a hot sweet & sour sauce with fresh herbs & medium spices
Cordero en salsa agri dulce con hierbas y especias medias

78. LAMB PHAL 10.90€

Highly spiced lamb in a very hot sauce, peppers & hot spices
Cordero en salsa muy picante con pimientos y especias picantes

79. LAMB SHASLIK 11.20€

Lamb cooked with pepper, onion and tomato in an onion sauce with Indian spices
Cordero con cebolla, pimiento, tomate, salsa de cebolla especias

80. LAMB MANGO 11.50€

Lamb cooked with mango, coconut & cream in a mild curry sauce
Cordero con mango y coco con una salsa cremosa muy suave

81. BUTTER LAMB 11.50€

Mildly spiced lamb, baked in clay oven, cooked with yogurt & fresh cream and topped with butter
Cordero al horno tandoori en salsa de yogur y mantequilla

82. LAMB CHILLI HOT 11.00€

Lamb fried with flour, egg, peppers, onion & fresh green chillies
Cordero frito con huevo, harina, pimientos, cebolla y guindillas

83. LAMB KARAHI 11.20€

Tender pieces of lamb tikka tandoori cooked with ginger, garlic, tomatoes, onions, peppers & spices, Served in a wok (Karahi) & garnished with fresh coriander
Cordero con jengibre, ajo, tomates, cebolla, pimientos y especias en wok (Karahi) con cilantro

84. LAMB TIKKA KORMA 11.50€

Lamb tikka cooked with coconut & fruit in a creamy mild sauce
Cordero con coco y frutas en una salsa muy suave

85. LAMB TIKKA MASALA 11.70€

Lamb pieces marinated in yogurt, garlic, ginger & spices with masala sauce
Cordero marinado en yogur, ajo, jengibre y espinacas con salsa masala

FISH DISHES ESPECIALES DE PESCADO

87. FISH PUNJABI 10.80€

Fish cooked with mushrooms, peppers, green peas, ginger & garlic with a special sauce
Pescado con champiñones, guisantes, jengibre, ajo con una salsa especial

88. FISH MANSOORI 11.20€

Fish dipped in flour and fried with garlic, ginger, cream, medium sauce & Indian spices
Pescado con harina, frito con ajo, jengibre y especias con crema suave

89. FISH BALTI 11.50€

Fish cooked with chick peas, spices, coriander & masala sauce
Pescado con garbanzos, especias, cilantro y salsa de masala

90. FISH MADRAS 10.95€

Spicy fish with south Indian hot gravy, peppers & Indian spices
Pescado con salsa picante y pimientos con especias hindú

91. FISH KORMA 11.80€

Boneless fish with cream & coconut in a very mild curry sauce
Pescado con coco y una salsa de suave

92. FISH CHILLI HOT 11.95€

Fish fried with flour, egg, peppers, onion & fresh green chillies
Pescado frito con huevo, harina, pimientos, cebolla y guindillas

93. FISH MASALA 11.95€

Fish marinated in yogurt, garlic, ginger, spices & masala sauce
Pescado marinado en yogur, ajo, jengibre, especias y salsa masala

94. FISH MANGO 11.80€

Fish cooked with mango, coconut & cream in a mild curry sauce
Pescado con mango y coco con una salsa cremosa muy suave

95. FISH KARAHI 11.95€

Fish cooked with ginger, garlic, tomatoes, onion, peppers & Indian spices served in a wok (Karahi) & garnished with fresh coriander
Pescado con jengibre, ajo, tomates, cebolla, pimientos y especias hindú en wok (Karahi) con cilantro

PRAWN DISHES ESPECIALES DE GAMBA

96. PRAWN CURRY 11.20€

Prawns cooked to perfection with Indian herbs in mild-medium sauce
Gambas con especias hindú y salsa de curry suave

97. PRAWN KORMA 11.95€

Prawns cooked with cream & coconut in a very mild, sweet, curry sauce
Gambas con nata, coco y salsa de dulce, curry suave

98. PRAWN BHUNA 11.50€

Prawns in thick sauce with peppers & medium Indian spices
Gambas con salsa espesa, pimientos y especias hindú

99. PRAWN DOPIAZA 11.50€

Aromatic Prawn dish with pan fried onions, peppers and spices
Plato aromático de gambas con cebolla frita, pimientos y especias

100. PRAWN PUNJABI 11.50€

Prawn cooked with mushrooms, peppers, green peas, ginger & garlic with a special sauce
Gambas con champiñones, guisantes, jengibre, ajo con una salsa especial

101. PRAWN MADRAS 11.50€

Spicy Prawn with south Indian hot gravy, peppers & Indian spices
Gambas con salsa picante y pimientos

102. PRAWN VINDALOO 11.50€

Prawns cooked in a very hot spicy sauce with potatoes, herbs & Indian spices
Gambas en salsa muy picante con patatas, hierbas y especias hindú

103. PRAWN DANSAK 11.50€

Prawn cooked with lentils & lemon in a medium curry sauce
Gambas con lentejas y limón con salsa medio de curry

104. PRAWN PALAK 11.50€

Prawn cooked with spinach, herbs & medium hot spices
Gambas con espinacas, hierbas, especias hindú medio picantes

105. PRAWN BALTI 11.95€

Prawn cooked with chick peas, spices, coriander & masala sauce
Gambas con garbanzos, especias, cilantro y salsa de masala

106. PRAWN MUGLAI 11.95€

Prawns cooked with eggs and cream in a mild sauce
Gambas con huevos y en una salsa suave

107. PRAWN ROGAN JOSH 11.95€

Prawns cooked with onion, tomatoes & spices
Gambas con cebolla, tomate y especias

108. PRAWN PATYA 11.95€

Prawn cooked in a hot sweet & sour sauce with fresh herbs & medium spices
Gambas en salsa agri dulce con hierbas y especias medias

109. PRAWN PHAL 11.20€

Highly spiced prawns in a very hot sauce, peppers & hot spices
Gambas en salsa muy picante con pimientos y especias picantes

110. PRAWN JALFREZI 11.20€

Prawns cooked with onion, tomatoes, peppers & vegetables in a medium hot curry sauce
Gambas con cebolla, tomate, pimiento verde y verduras con salsa curry

111. PRAWN SHASLIK 12.50€

Prawn cooked with pepper, onion and tomato in an onion sauce with Indian spices
Gambas con cebolla, pimiento, tomate, salsa de cebolla y especias hindú

112. PRAWN MANGO 12.50€

Prawns cooked with mango, coconut & cream in a mild curry sauce
Gambas con mango y coco con una salsa cremosa muy suave

113. PRAWN CHILLI HOT 12.00€

Prawns fried with flour, egg, peppers, onion & fresh green chillies
Gambas frito con huevo, harina, pimientos, cebolla y guindillas

114. PRAWN TANDOORI MASALA 12.00€

King Prawn tandoori cooked with yogurt, tomatoes, onion, ginger, garlic, Indian spices & masala sauce
Gambas al horno tandoori con yogur, tomates, cebolla, jengibre, ajo, especias hindu y masala salsa

115. PRAWN KARAHI 12.00€

King Prawn cooked with ginger, garlic, tomatoes, onions, peppers & spices served in a wok (Karahi) & garnished with fresh coriander
Gambas con jengibre, ajo, tomates, cebolla, pimientos y especias hindú en wok (Karahi) con cilantro



VEGETABLE DISHES ESPECIALES VERDURAS

121. BOMBAY ALOO 6.90€

Potatoes cooked in cumin seed & tomatoes in herb spices
Patatas con cuminos, tomate y especias hindú

122. SAAG ALOO 6.90€

Spinach & potatoes cooked with onion, garlic & Indian spices
Espinacas con patatas, hierbas y especias hindú

123. ALOO GOBI 6.90€

Cauliflower & potatoes cooked with herbs & special spices
Coliflor con patatas, hierbas y especias hindú

124. DAL MAKHANI 6.90€

Lentils cooked in butter, onions, tomato & Indian Spices
Lentejas en mantequilla, con cebolla, tomate y especias hindú

125. CHANA MASALA 6.90€

Chick peas cooked with onion, tomato, herbs and spices
Garbanzos con cebolla, tomate, hierbas y especias hindú

126. VEGETABLE KARAHÍ 8.20€

Fresh vegetables cooked with ginger, garlic, tomatoes, onions, peppers & spices served in a wok (Karahi) with fresh coriander
Verduras frescas con jengibre, ajo, tomates, cebolla, pimientos y especias hindú servidas en wok (Karahi)

127. KHUMB PANNER 7.50€

Indian cheese & mushrooms cooked in fresh herbs & spices
Queso hindú y champiñones, con hierbas frescas y especias

128. MUSHROOM BHAJI 6.90€

Fresh mushrooms cooked with Indian spices & herbs in a medium sauce
Champiñones con hierbas y especias hindú en una salsa media

129. MIXED VEGETABLES 7.00€

Fresh mixed vegetables cooked with herbs & spices in a medium curry sauce
Verduras frescas con hierbas y especias en curry medio

130. NAV-RATAN KORMA 7.50€

Homemade cheese, mixed vegetables y mixed fruits in a mild creamy sauce
Queso de la casa con verduras y fruta en una salsa suave

131. BAGUN BARTHA SPECIAL CHEF 7.95€

Aubergine baked in a tandoori oven with ginger, onion, garlic, tomatoes, fresh herbs & Indian spices
Berenjena al horno tandoori con jengibre, cebolla, ajo, tomates, hierbas y especias hindú

132. PALAK PANEER 7.95€

Spinach cooked with Indian cheese, spices, coriander & herbs
Espinacas en hierbas y queso hindú



RICE ARROZ

133. BASMATI RICE FROM THE FOOTHILLS OF THE HIMALAYAS 2.90€

Arroz largo del Himalaya

134. PILAU RICE 3.50€

Aromatic rice flavoured with cinnamon & cardamon

Arroz aromatizado con canela y cardamon

135. MUSHROOM RICE 3.95€

Pilau rice with fresh mushrooms & spices

Arroz con champiñones y especias

136. FRIED RICE 3.95€

Basmati rice with fried mixed vegetables

Arroz hindú con verduras

137. CHEF'S ESPECIAL RICE 4.50€

Basmati rice flavoured with exotic spices & egg, mixed with fried vegetables & herbs

Arroz hindú, con verduras, huevo y hierbas aromáticas

138. KEEMA RICE 3.70€

Basmati rice fried with minced meat & spices

Arroz hindú con carne picada y especias hindú

139. GARLIC RICE 3.50€

Arroz de ajo

140. COCONUT RICE 3.50€

Arroz de coco

BREADS PAN

141. PLAIN NAN 2.90€

Unleavened bread, freshly baked in the tandoori oven

Pan al horno tandoori

142. CHEESE NAN 3.50€

Nan bread with homemade Indian cheese

Pan con queso hindú

143. GARLIC NAN 3.50€

Nan with a touch of garlic

Pan con una toque de ajo

144. PASHWARI NAN 3.50€

Sweet Nan stuffed with coconut & dried fruit

Pan dulce con coco y frutas secas

145. KEEMA NAN 3.50€

Nan stuffed with lightly spiced minced lamb

Pan con Cordero picado y especias suaves

146. CHAPATI 2.50€

Thin whole wheat bread made in the tandoori oven

Pan fino hecho en el horno tandoori

147. ALOO PARANTHA 2.95€

Multi layered bread stuffed with potatoes cooked in the tandoori oven

Pan relleno de patata al horno tandoori

148. BUTTER NAN 2.90€

Nan stuffed with butter baked in tandoori oven

Pan con mantequilla al horno tandoori

150. CHEF'S SPECIAL NAN 3.70€

Nan with Chicken Tikka, onion, spices, & baked in the tandoori oven

Pan con Pollo Tikka, cebolla y especias al horno tandoori

151. PARANTHA 2.50€

Multi layered bread baked in the tandoori oven

Pan al horno tandoori



CHILDRENS MENU MENU DE NIÑOS

160. CHIPS 2.50€

Patatas fritas

161. CHICKEN & CHIPS 5.90€

Pollo con patatas fritas

162. OMELETTE & CHIPS 5.90€

Tortilla con patatas fritas

163. FISH FINGERS & CHIPS 5.90€

Pescado con patatas fritas

164. SAUSAGE & CHIPS 5.90€

Salchicha con patatas fritas

165. CHICKEN NUGGETS & CHIPS 5.90€

Nuggets de pollo con patatas fritas

DESSERTS POSTRES

152. GULAB JAMUN 3.95€

Soft cheese balls fried & dipped in rose syrup

Bolas de queso con sirope de rosas

153. MANGO CREAM 3.95€

Vanilla ice cream with fresh homemade mango cream

Helado de vainilla con crema natural de mango



						
GLUTEN GLUTEN	CRUSTÁCEOS CRUSTATIONS	HUEVOS EGG	PESCADO FISH	CACAHUETES PEANUTS	SOJA SOYA	LÁCTEOS LACTOSE
						
FRUTOS DE CÁSCARA NUTS	APIO CELERY	MOSTAZA MUSTARD	GRANOS DE SÉSAMO SESAME	DIÓXIDO DE AZUFRE Y SULFITOS SULPHATES	MOLUSCOS SHELLFISH	ALTRAMUCES LUPINS

Por favor solicite información a su servidor con respeto a los ingredientes de alergia.
Please ask your server for information regarding our menu should you have allergies to any of the above.



*Thank you for your visit
to our restaurant
Gracias por su visita
al nuestro restaurante*

