

Appetizers

Cocktail Samosa Crunchy triangle shaped patties stuffed with potatoes, green peas and Indian spices served with a sweet tamarind sauce and fresh mint sauce	8.25
Hot Wings *** Spicy marinated chicken wings with Indian spices, curd and lime juice grilled in the tandoor (clay-oven). <i>Order our mango lassi against the heat</i>	8.50
Lasooni Jhinga Juicy prawns marinated with fresh ground garlic, coriander and Indian herbs, grilled In the tandoor served on a bed of crisp cabbage	15.50
Amritsari Fish Light battered fish with Indian flavors, fried to a golden consistency to give that perfect crunch and lightness	8.75
Reshmi Khumb Specialty of the house; Soft mushrooms stuffed with a mixture of different kind of cheese with a crunchy skin served with a homemade sauce based on basil	8.75
Seekh Kebab * Succulent pieces of kebab prepared with minced lamb, ginger, garlic, red pepper, coriander seeds and Indian spices served with a fresh mint chutney	8.75
Tandoori Mix A royal combination of spicy hot wings, succulent chicken tikka and very tender lamb tikka	14.75
Veg Platter A delicious combination of cocktail samosa, mix vegetable pakora and reshmi khumb served with a sweet tamarind chutney and a fresh mint chutney – can be shared	14.75
India Port platter A selection of our most popular vegetarian and non-vegetarian starters (5 piece)	16.50

* = light spicy ** = spicy *** = very spicy

TASTE OF INDIA – THAALI (Indian Rice table)

A Royal traditional platter which offers a small appetizer, small portions of main courses enabling you to discover the intricacies of our Indian cuisine to end it with something sweet

Veg thaali – a feast of vegetarian dishes **27.50**

Served will be pakora's, saag paneer, daal and a seasonal vegetable along with fragrant rice, small nan, papad & achar, salad, raita & something sweet

Chicken thaali – served with some tantalising curries **29.50**

Served will be hotwings, homestyle chicken curry, daal and a seasonal vegetable along with fragrant rice, small nan, papad & achar, salad, raita & something sweet

Lamb thaali – some mouthwatering tender dishes **31.50**

Served will be seekh kebab, rogan josh, daal and a seasonal vegetable along with fragrant rice, small nan, papad & achar, salad, raita & something sweet

India Port Thaali - Specialty **35.50**

Served will be seekh kebab, hot wing, chicken curry, rogan josh, daal and a seasonal vegetable along with fragrant rice, small nan, papad & achar, salad, raita & something sweet

Tip:

Soup of the day – a delicious soup to complement your rice table (supplement) **4.50**

Pani Puri – balloon crackers filled with spiced potatoes, chickpeas and onions served with a mint & tamarind juice to tantalize your senses (per puri) **2.00**

To add more fun to your pani puri fill it with wodka (per puri) **3.00**

CHICKEN DISHES

Below mentioned dishes are served with rice

Chicken Madras **	20.25
Tender pieces of chicken in a spicy curry inspired from South India with hints of lemon and topped off with coriander and sesame seeds	
Butter Chicken	21.50
A royal dish; succulent pieces of chicken marinated with curd, Indian spices, lemon and fenugreek from the clay oven in a rich gravy of tomatoes, cream, butter and topped with almonds	
Chicken Tikka Massala	21.50
An Anglo-Indian dish of marinated chicken from the clay oven in a rich gravy of tomatoes, butter and cream topped off with a sprinkle of coconut and almonds	
Kadhai Chicken *	21.95
A North-Indian spicy chicken dish enriched with spices combined with dices of bell pepper and onions	
Parda Biryani Chicken *	27.50
Fragrant rice spiced with herbs & spices steamed with meat and sealed off with nan. Served with raita & a fresh salad	

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LAMB DISHES

Below mentioned dishes are served with rice

Goat Curry	22.25
Juicy pieces of goat meat on the bone prepared in a delicious thick gravy based on tomatoes, ginger, garlic and onions finished with fresh coriander and red chilli	
Balti Ghost *	22.25
A thick curry prepared with capsicum, onions and tomatoes with succulent pieces of lamb in a thick curry enriched with spices & herbs	
Lamb Vindaloo ***	22.95
A Portuguese dish which has been integrated into Goa so much that we all just see it as an Indian dish. This lamb curry is prepared in a fiercely spicy curry and is balanced with some sourness and potatoes – for the daredevils	
Punjabi Lambshank Curry *	34.50
Specialty of the chef – A unique dish – guests come from far. A special cut of lamb shank in a mouthwatering curry with a blend of spices from the region of Punjab.	
Parda Biryani Goat	29.50
Fragrant rice spiced with herbs & spices steamed with meat and sealed off with nan. Served with raita & salad	

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FISH & SEAFOOD

Below mentioned dishes are served with rice

Goan Fish Curry **

24.50

Famous dish from Goa; fish prepared in a curry with roasted spices together with ginger and garlic then finished with coconut milk, tomatoes and tamarind

Jhinga Shabnam

32.50

Delicious prawns prepared in a light curry based on tomatoes, garlic, ginger and capsicum finished with fresh coriander

Jhinga Madras ***

32.50

Prawns in a spicy curry from South India topped off with sesame seeds

Lobster curry

A delicately spiced curry with lobster, option for mild or spicy curry

full daily price

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VEGETARIAN DISHES

Below mentioned dishes are served with rice

Paneer Bhari Mirch **23.50**

A creation of the house; Bell pepper filled with spiced paneer (Indian cottage cheese), cashew nuts, sultanas topped with a smooth creamy curry made of tomatoes and onions

Bagara Baingan* **19.75**

A dish from Hyderabad made of eggplants in a gravy enriched with peanuts, poppyseed, tamarind and coconut

Khajoori Kofta **19.75**

Kofta prepared of mix vegetables & dry fruits with a sweet core of dates in a smooth silky creamy gravy

Channa Massala **17.95**

Chickpeas made in a curry with herbs and tomatoes topped off with coriander and red onion rings

Paneer Butter Massala **19.50**

Fresh homemade Indian cottage cheese in a rich gravy of tomatoes, cream, butter and cashew

Mixed vegetables **19.95**

A combination of fresh seasonal vegetables and paneer in a blend of spices and herbs based on a gravy of ginger, garlic, onions and tomatoes

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TANDOORI SIZZLERS

All the dishes below come from a traditional clay oven & served on a hot iron plate with onions and rice

Kalmi Kebab **23.50**

Specialty from the chef; delicious piece of chicken marinated in a paste of cashewnuts, black pepper, lime juice, curd and Indian spices – grilled in our tandoor

Punjabi Tikka **19.95**

Succulent pieces of chicken marinated with an own creation of spices, curd, lime juice prepared in our tandoor

Afghani Kebab **20.75**

Tender pieces of chicken marinated with Indian herbs, curd, lime juice and garlic prepared in our tandoor

Botti Kebab **23.75**

Tender pieces of lamb marinated in a delicate blend of Indian spices grilled to perfection in our tandoor

Seekh Kebab* **19.75**

Spicy kebab made of minced lamb spiced with ginger, garlic, red pepper, coriander seeds and Indian spices cooked in our tandoor

Tandoori Fish Tikka **26.50**

Beautiful juicy pieces of white fish marinated with curd, kurkuma, lime juice & spices – cooked delicately in our tandoor

Tandoori Paneer Tikka **19.95**

Homemade Indian cottage cheese chunks marinated with Tandoori spices, ginger, curd and lime juice then cooked in our tandoor

India Port Mix grill **27.50**

Mouthwatering combination of our succulent kebabs tandoori murgh, afghani kebab, seekh kebab and botti kebab

Tandoori Prawn **32.50**

Big prawns marinated in a blend of tandoori spices, served on a sizzler

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Indian bread

Butter Nan (V) Indian soft white bread	3.50
Garlic Nan (V) Indian white bread with fresh garlic and cilantro	3.75
Keema Nan Indian white bread filled with spicy minced lamb	5.95
Peshwari Nan (V) Indian white bread filled with coconut, dry fruits and raisins Tip: also good for dessert	5.95
Green Chilli Nan (V) Indian white bread topped with green chilli and cilantro	5.25
Blue cheese Nan (V) Indian white bread filled with blue cheese	6.50
Aloo Kulcha (V) Indian white bread stuffed with potato and Indian spices	5.75
Roti (V) Indian brown bread	3.25
Lacha Parantha (V) Indian brown bread layered with butter	5.25

Extra's

Indian Chai Indian tea cooked with milk and special herbs	3.75
Pappardums Indian lentil crackers with different chutneys	3.75
Raita Delicious yoghurt with Indian herbs, tomato and cucumber Tip: Nice against the heat of spicy food	4.75
Mixed Pickle Indian mixed pickles	2.75
Mango Chutney Sweet mango chutney; nice to have with pappardums and starter	2.75
Mixed Salad Mixed salad with lettuce, tomato, cucumber and red onions	4.75
Red Onion Salad Authentic combination of red onions, lemon wedges and green chilli	4.50
Basmati Rice Basmati rice	2.75

Drinks

Cocktail India Port

12.50

Very refreshing cocktail prepared with different rum, cherry brandy, lime juice, orange juice and pineapple juice

Special Drinks

Water

<i>Young Coconut Juice</i>	4.95	<i>Tap water 0.5L</i>	1.50
<i>Ripe Coconut Juice</i>	4.95	<i>Tap water 1.0L</i>	2.50
<i>Pineapple Juice</i>	4.95	<i>Bru Plat 0.2L</i>	3.00
<i>Mango Juice</i>	4.95	<i>Bru Bruis 0.2L</i>	3.00
<i>Mixed Fruit Juice</i>	4.95	<i>San Benedetto Plat 0.7L</i>	5.75
		<i>San Benedetto Bruis 0.7L</i>	5.75

<i>Mango Lassi</i>	4.95
<i>Sharabi lassi</i>	7.50
<i>Mango lassi with a shot of wodka</i>	
<i>Fresh lime soda</i>	4.95

Beers

Draft

Special Beer Bottle

<i>Heineken</i>	3.50	<i>Kingfisher 330ml</i>	5.00
<i>Heineken Big</i>	6.25	<i>Kingfisher 660ml</i>	9.75
<i>Affligem Wit</i>	5.50	<i>Cobra 330ml</i>	5.00
<i>Affligem Wit Big</i>	7.95	<i>Cobra 660ml</i>	9.75
		<i>King Cobra 750ml</i>	17.50

Bottle

<i>Affligem Blond</i>	5.00
<i>Affligem Dubbel</i>	5.25
<i>Affligem Tripple</i>	5.75
<i>Heineken 0.0%</i>	3.50
<i>Amstel Radler</i>	3.75