

Soups

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| 197. | Dal Soup
<i>Traditional lentil soep finished with homemade cheese,
Lemon and fresh coriander</i> | 7.50 |
| 199. | Madras Soup
<i>Spicy curry soup with rice garnished with coriander</i> | 8.50 |

Starters

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| 201. | Veg. Samosa
<i>Famous triangular shaped beignet stuffed with potatoes, green peas
and Indian spices served with a tamarind and mint yoghurt chutney</i> | 7.75 |
| 203. | Prawn Pakora
<i>Specialty of the chef; marinated big prawns in a crunchy jacket of
chickpea flower served with a tamarind and mint chutney</i> | 9.75 |
| 205. | Hot Wings
<i>Very spicy chicken wings grilled to perfection in our tandoor</i> | 7.75 |
| 206. | Reshmi Khumb
<i>Specialty of the house; mushrooms stuffed with cream cheese,
Indian spices in a crunchy jacket served with our homemade sauce</i> | 8.50 |
| 208. | Tandoori Mix
<i>Delicious combination of hot wings, seekh kebab, chicken tikka and
Paneer tikka served with mint yoghurt chutney and pickled onions</i> | 12.50 |
| 209. | Veg. Platter
<i>Devine combination of vegetarian samosa, pakora,
paneer tikka and reshmi khumb</i> | 12.50 |
| 210. | India Port Platter
<i>Mouthwatering combination van hot wings, seekh kebab, pakora,
vegetarische samosa en reshmi khumb</i> | 14.50 |

Chicken Dishes

main courses are served with Basmati rice

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| 302. | Butter Chicken
<i>Very famous dish; boneless chicken grilled in our tandoor the prepared in a smooth silky curry made with tomato, cream, cashew paste and butter finished with almonds</i> | 19.50 |
| 304. | Chicken Tikka Massala
<i>Well known dish prepared with boneless chicken grilled in our tandoor then tossed in a thick gravy with capsicum and coconut garnished with cream and almonds</i> | 19.95 |
| 305. | Chicken Madras **
<i>Juicy pieces of chicken in a spicy curry prepared with tomato and onions Inspired by South India with a small hint of lemon garnished with coriander and sesame seeds</i> | 18.95 |

Lamb Dishes

main courses are served with Basmati rice

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| 401. | Rogen Josh
<i>Soft pieces of lamb prepared in a traditional curry just how the Maharadja's preferred it finished with fresh ginger, coriander</i> | 21.50 |
| 402. | Saag Wala Gosht
<i>Succulent pieces of lamb prepared in a spiced spinach garnished with fresh coriander and red chili</i> | 21.75 |
| 405. | Lamb Vindaloo ***
<i>Juicy pieces of lamb in a very spicy curry with potatoes garnished with fresh coriander and ginger</i> | 21.95 |

Tandoori Specialties

main courses are served with Basmati rice and lentils

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| 602. | Chicken Tikka
<i>Succulent pieces of boneless chicken marinated with yoghurt and Indian spices grilled to perfection in our tandoor</i> | 21.75 |
| 603. | Seekh Kebab - Main
<i>Tender pieces of minced lamb meat grilled in our tandoor</i> | 19.95 |
| 606. | Royal Tandoori Mix Grill
<i>Tasteful combination of tandoori murgh, chicken tikka, seekh kebab and bottie kebab</i> | 25.75 |
| 607. | Tandoori Vegetables
<i>Delicious combination of different vegetables marinated with yoghurt, garlic and Indian herbs</i> | 21.75 |
| 608. | Tandoori Paneer Tikka
<i>Soft pieces of marinated homemade cheese with capicum and red onions</i> | 21.75 |

Fish and Prawn Dishes

main courses are served with Basmati rice

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| 701. | Jhinga Shabnam
<i>Big prawns prepared in a delicious curry with tomato, garlic and capsicums</i> | 24.75 |
| 703. | Karahi Jhinga
<i>Big prawns prepared in a thick gravy with red onions and capsicums served in a special 'karahi'</i> | 25.50 |
| 705. | Goan Fish Curry
<i>Delicious fish filets prepared in a delicate curry based on onions, tomato and ginger finished with coconut milk garnished with coriander and red chili</i> | 23.50 |

Vegetarian Dishes

Main courses are served with Basmati rice

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| 801. | Channa Massala (vegan)
<i>Chickpeas prepared in a spiced curry with tomato and onions finished with coriander and red chili</i> | 17.75 |
| 802. | Aloo Gobi (vegan)
<i>Semi dry dish with potato and cauliflower in a gravy based on tomato and onions finished with fresh ginger, coriander and red chili</i> | 17.75 |
| 803. | Khajoori Kofta
<i>Homemade kofta's made of mixed vegetables and nuts with a sweet core of dates prepared in a smooth creamy curry</i> | 19.75 |
| 804. | Paneer Butter Massala
<i>Homemade cheese in mild sweet curry made with fenu-greek, almonds and coconut</i> | 19.50 |
| 805. | Saag Paneer
<i>Homemade cheese tossed in a spiced spinach finished with ginger and coriander</i> | 19.50 |
| 806. | Mix Vegetables
<i>Nice combination of fresh seasonal vegetables and Indian cheese in a curry made with spices, ginger, onion and garlic</i> | 16.50 |
| 807. | Dal Makhani
<i>Lentils that have simmered for 9 hours with butter and Indian spices, finished with cream</i> | 18.50 |
| 808. | Bagara Baingan (vegan)
<i>Delicious dish from Hyderabad prepared with aubergines in a very rich curry made with peanuts, poppyseeds, tamarind and coconut</i> | 19.75 |

Rice Dishes

Main courses is served with raita

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| 906. | Navrattan Biryani
<i>Fried rice lightly sweetened enriched with vegetables, coconut, almonds and raisins</i> | 18.75 |
| 907. | Hyderabadi Chicken Biryani
<i>Grilled boneless chicken tossed in fried rice with Indian herbs and almonds</i> | 19.75 |
| 908. | Lakhnavi Gosht Biryani
<i>Succulent pieces of lamb in fried rice with Indian herbs and almonds</i> | 20.75 |

Extra's

Below mentioned breads are prepared in the traditional manner in our tandoor and standard with butter

551.	Roti <i>Indian brown bread</i>	3.75
552.	Nan <i>Indian white bread</i>	3.75
553.	Parantha <i>Indian brown bread in different layers with butter</i>	4.75
554.	Onion Kulcha <i>Nan stuffed with spiced red onions and coriander</i>	4.95
555.	Garlic Nan <i>Nan prepared with garlic and coriander</i>	4.50
556.	Peshwari Nan <i>Nan stuffed with coconut, raisins, anise and almonds</i>	5.75
557.	Garlic Cheese Nan <i>Nan stuffed with cheese then made with garlic and coriander</i>	5.75

Extra's

558.	Indian Chai <i>Indian tea prepared with milk, special herbs. Sugar served on the side</i>	4.50
559.	Papperdums <i>Indian lentil crackers served with different chutneys</i>	3.75
560.	Raita <i>Yoghurt made with Indian herbs and pomegranate</i>	4.75
561.	Mixed Pickle <i>Mixed pickles</i>	3.50
562.	Mango Chutney <i>Sweet-sour spicy mango chutney</i>	3.50
563.	Mixed Salad <i>Mixed salad with tomato, cucumber and lettuce</i>	6.50
564.	Basmati Rice <i>Basmati rice</i>	2.95
565.	Red Onion Salad <i>Indian salad made with red onion wheels and lemon wedges</i>	4.75

Witte Wijnen

Les 5 Vallees I Chardonnay I Frankrijk 5.25 I 26.50

Nice ripe and soft with tropical fruit, nuts and a hint of vanilla. Well balanced with a long finish

Ribeton I Sauvignon Blanc I Frankrijk 5.25 I 26.50

Very fresh and lots of fruits. Bright and light in color. Hints and taste of grapefruit, peach and pear. Goes well with our cuisine

Anterra I Pinot Grigio I Italie 5.95 I 29.50

Beautiful Pinot Grigio! Straw yellow, a full wine that is fresh and fruity. Wine feels soft and refined with nice acids

Weingut I Bereich Bernkastel I Duitsland 5.25 I 26.50

Lively sweet wine from Mosel. Very subtle and juicy in taste

Rode Wijnen

Terre del Noce I Merlot I Frankrijk 5.25 I 26.50

Pleasantly smooth taste with a soft tannin structure and light spice. Suitable as an aperitif and with light dishes

Epicuro I Montepulciano I Italie 5.25 I 26.25

Sultry, warm, with round character. Full of flavor and nicely balanced

DB Family Selection I Shiraz I Australie 5.95 I 29.50

Purple-red colour with a spicy, ripe plum and scent. The aging in oak gives the wine impressions of coffee and caramel

Rose Wijnen

Cazal Viel I Syrah I Frankrijk 5.50 I 27,50

Bouquet of fresh aromas of small red fruits and wild flowers. Finish is dry with a pleasant finale.

Estandon Provence I Cinsault, Grenache I Frankrijk 42.50

Beautiful pale pink glass of Provence wine impressions of peach, strawberry, raspberry and ly-chee. Refreshing and pleasant.

Special White Wines

	<i>Bottle</i>
Martin Zahn Gewürztraminer, Elzas <i>The most outstanding of Alsace wines with exceptional aromas</i>	34,50
Montes Sauvignon Blanc, Chili <i>A crisp, fruity wine with hints of apricot and has a long aftertaste</i>	32.50
Joseph Mellot Pouilly Fumé Frankrijk, Loire <i>Beautiful light yellow colour and aromas of tropical and exotic fruits with hints of citrus. Nice round wine with lots of volume and vivacity</i>	46.50

Special Red Wines

Montes Reserva Cabernet Sauvignon Chili <i>Intense aromas of blackcurrant, strawberries, black cherry jam and chocolate. Nice combination with our cuisine</i>	31.50
Ramon Bilbao Rioja Spanje <i>Wood aged red Rioja, 100% tempranillo, excellent balance, soft tannins and a long aftertaste</i>	34.50
Zenato Ripassa Corvina, Sangiovese Italie <i>Deep ruby red colour with intense and elegant flavor of plum, mocha, candied figs and a hint of cacao. Nicely balanced and velvety soft</i>	39,50



TASTE OF INDIA – THAALI (Indian Rice table)
A tasting of the Indian cuisine from starter to dessert

Veg thaali – a feast voor vegetarians (V) **27.50**

Pakora, saag paneer, daal makhani and seasonal vegetables served with rice, nan, papadums, salad, pickles , yoghurt and dessert

Chicken thaali – served with delicious curries **29.50**

Hot wings, homestyle chicken curry, daal makhani and seasonal vegetables served with rice, nan, papadums, salad, pickles , yoghurt and dessert

India Port Thaali – combination of lamb curry and chicken curry **35.50**

Seekh Kebab, hot wings, homestyle chicken curry, rogan josh, daal makhani and Seasonal vegetables served with rice, nan, papadums, salad, pickles , yoghurt and dessert

Special Cocktails

Cocktail India Port

12.50

Zeer verfrissende cocktail met verschillende rum, cherry brandy, limoensap, jus d'orange en ananassap

Massala Mojito

12.50

A cocktail with Indian spices, wodka, lime juice, sprite and fresh mint

Aperol Spritz

9.50

Summery cocktail with Aperol, sparkling water and prosecco. Served with fresh orange, with a light bitter aftertaste

Special Drinks

Jonge Kokossap	4.95
Rijpe Kokossap	4.95
Ananassap	4.95
Mangosap	4.95
Mango Lassi	4.95
Lassi (zout)	4.75
Sharabi Lassi	7.50

Mango Lassi with wodka

Water

Kraanwater 0.5L	2.00
Kraanwater 1L	3.00
Plat water 0.75L	5.75
Bruis water 0.75L	5.75

Beers

	Draft
Heineken	3.95
Heineken Gr.	7.50
Affligem Blond	5.25

	Bottle
Affligem Wit	5.25
Affligem Dubbel	5.75
Affligem Trippel	5.95
Liefmans rose	4.75
Heineken 0%	4.25
Amstel Radler 0%	4.50

Indian Beers

Kingfisher 330ml	5.00
Kingfisher 660ml	9.25
Cobra 330ml	5.00
Cobra 660ml	9.25
King Cobra 750ml	15.50