



Special Cocktails

India Port Sunrise	10.50
Fruity cocktail with a nice combination of pineapple juice, sprite and red wine	
Pornstar Martini	11.50
Popular cocktail with vodka, passionfruit, vanilla and lime. Perfect to accompany Indian food due to its sweet hints	
Cocktail India Port	12.50
Refreshing cocktail with different rums, cherry brandy, lime juice, orange juice and pineapple juice	
Amaretto Sour	11.50
Delicious aperitif; sweet taste of Amaretto, crisp sours of lime and aroma's of almonds and angostura bitters	
Aperol Spritz	9.50
Authentic combination of Aperol, prosecco and sparkling water	

Special Drinks

Young Kokossap	4.95
Ripe Kokossap	4.95
Pineapple juice	4.95
Mango juice	4.95
Mango Lassi	5.50
Lassi (salty)	4.95
Sharabi Lassi	8.50

Mango Lassi with wodka

Water

Tap water 0.5L	2.00
Tap water 1L	3.75
Plat water 0.75L	6.75
Sparkling water 0.75L	6.75

Beers

Draft	
Heineken	3.95
Heineken Gr.	7.75
Affligem Blond	5.75

Bottle	
Affligem White	5.50
Affligem Double	5.95
Affligem Trippel	6.25
Affligem Blond 0%	5.25
Liefmans rose	5.50
Heineken 0%	3.95
Amstel Radler 0%	4.50

Indian Beers

Kingfisher 330ml	5.75
Kingfisher 660ml	9.95
Kingfisher Ultra 330ml	6.75
Cobra 330ml	5.75
Cobra 660ml	9.95
King Cobra 750ml	15.50

Special White Wines

	<i>Bottle</i>
Vinedos Emiliana I Gewurtztraminer I Chile <i>Beautiful crisp wine with nice aroma's but not to overwhelming. Hints of melon, lychee and herbs</i>	39,50
Ribeton I Sauvignon Blanc I France <i>A crisp, fruity wine with hints of apricot and has a long aftertaste</i>	36,50
Joseph Mellot I Pouilly Fumé I 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>	48.50

Special Red Wines

Montes Reserva I Cabernet Sauvignon I Chile <i>Intense aromas of blackcurrant, strawberries, black cherry jam and chocolate. Nice combination with our cuisine</i>	37.50
Ramon Bilbao I Rioja I Spain <i>Wood aged red Rioja, 100% tempranillo, excellent balance, soft tannins and a long aftertaste</i>	39.50
Zenato Ripassa I Corvina, Sangiovese I Italy <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>	47,50

White Wines

El Caseto I Verdejo I Spain **6.25 I 29.50**

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

Montgolfier I Chardonnay I Frankrijk **6.75 I 32.50**

Full bodied wine with a bouquet of fruits with hints to mango honey and melon. Yet it has a dry finish

Anterra I Pinot Grigio I Italy **7.50 I 35.00**

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 Germany **6.25 I 29.50**

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

Red Wines

El Caseto I Tempranillo I Spain **6.25 I 29.50**

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

Rimbaldi I Montepulciano I Italy **6.95 I 33.50**

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

Rose Wines

Les Deux Pins I Merlot I Frankrijk **6.25 I 29.50**

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 **44.50**

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



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

<i>Veg thaali – a feast voor vegetarians</i>	<i>(V)</i>	29.50
Pakora, saag paneer, daal makhani and seasonal vegetables served with rice, nan, papadums, salad, pickles , yoghurt and dessert		
<i>Chicken thaali – served with delicious curries</i>		32.50
Hot wings, homestyle chicken curry, daal makhani and seasonal vegetables served with rice, nan, papadums, salad, pickles , yoghurt and dessert		
<i>Lamb thaali – served with delicious curries</i>		34.50
Seekh Kebab, lamb rogan josh, daal makhani and seasonal vegetables served with rice, nan, papadums, salad, pickles , yoghurt and dessert		
<i>India Port Thaali – combination of lamb curry and chicken curry</i>		37.50
Seekh Kebab, hot wings, homestyle chicken curry, rogan josh, daal makhani and Seasonal vegetables served with rice, nan, papadums, salad, pickles , yoghurt and dessert		

Chefs Special Dishes

These dishes are served with rice

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| 501. | Chicken Chettinad
<i>Famous because of the spice; delicious dish from Tamil Nadu known for its rich aroma's of roasted spices, coconut and onions</i> | 25.75 |
| 502. | Lamb Sukka
<i>Succulent pieces of lamb from South India marinated with different spices and herbs. Then simmered till the curry dries and gives a light crunchy texture to the lamb</i> | 27.75 |
| 503. | Chili Chicken / Chili Paneer
<i>Popular Chin-Indo dish with juicy pieces of chicken/paneer in a crunchy batter, capsicums and red onions then prepared in a wok with a spicy, sweet and tangy sauce</i> | 24.75 |
| 504. | Bagara Baingan *
<i>Heerlijk gerecht uit Hyderabad gemaakt van aubergines in een zeer rijke curry van pinda's, maanzaad, tamarinde en kokosnoot</i> | 21.50 |
| 505. | Botti Kebab
<i>Fresh lamsfilet marinated with yoghurt and Indian herbs and spices grilled in our tandoor. This dish is served with lentils</i> | 29.75 |
| 506. | India Port Biryani
<i>Heavenly combination of chicken filet and lamb in fried rice with Indian herbs and spices finished with coriander, ginger and onions. Served in a special way. (Not served with rice)</i> | 32.50 |

Soups

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| 197. | Dal Soup
<i>Traditional lentil soup 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> | 9.50 |
| 202. | Chicken 65 / Gobi 65
<i>Known for the intense flavors obtained because of the marination of yoghurt and herbs. Crispy texture and a soft core</i> | 9.50 |
| 203. | Prawn Pakora
<i>Specialty of the chef; marinated big prawns in a crunchy jacket of chickpea flower served with a tamarind and mint yoghurt chutney</i> | 13.50 |
| 205. | Hot Wings
<i>Very spicy chicken wings grilled to perfection in our tandoor</i> | 9.75 |
| 206. | Onion Bhaji
<i>Crunchy pakora's made with onions and a special batter with chickpea flower and Indian herbs fried to perfection and served with a tamarind chutney and fresh mint yoghurt chutney</i> | 9.25 |
| 208. | Tandoori Mix
<i>Delicious combination of hot wings, seekh kebab, chicken tikka and Paneer tikka served with mint yoghurt chutney</i> | 21.75 |
| 209. | Veg. Platter
<i>Divine combination of vegetarian samosa, onion bhaji, paneer tikka and dahi kebab</i> | 19.75 |

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> | 22.95 |
| 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> | 23.75 |
| 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> | 22.75 |

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> | 24.95 |
| 402. | Saag Wala Gosht
<i>Succulent pieces of lamb prepared in a spiced spinach garnished with fresh coriander and red chili</i> | 24.95 |
| 405. | Lamb Vindaloo ***
<i>Juicy pieces of lamb in a very spicy curry with potatoes garnished with fresh coriander and ginger</i> | 24.95 |

Tandoori Specialties

main courses are served with Basmati rice and lentils

602.	Chicken Tikka <i>Succulent pieces of boneless chicken marinated with yoghurt and Indian spices grilled to perfection in our tandoor</i>	23.95
603.	Seekh Kebab - Main <i>Tender pieces of minced lamb meat grilled in our tandoor</i>	24.95
606.	Royal Tandoori Mix Grill <i>Tastefull combination of tandoori murg, chicken tikka, seekh kebab and bottie kebab</i>	27.75
607.	Tandoori Vegetables <i>Delicious combination of different vegetables marinated with yoghurt, garlic and Indian herbs</i>	25.75
608.	Tandoori Paneer Tikka <i>Soft pieces of marinated homemade cheese with capsicum and red onions</i>	24.75

Fish and Prawn Dishes

main courses are served with Basmati rice

701.	Jhinga Shabnam <i>Big prawns prepared in a delicious curry with tomato, garlic and capsicums</i>	25.75
703.	Karahi Jhinga <i>Big prawns prepared in a thick gravy with red onions and capsicums served in a special 'karahi'</i>	26.50
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>	25.50

Vegetarian Dishes

Main courses are served with Basmati rice

801.	Channa Massala * <i>Chickpeas prepared in a spiced curry with tomato and onions finished with coriander and red chili</i>	18.75
802.	Aloo Gobi * <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>	18.50
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>	21.50
804.	Paneer Butter Massala <i>Homemade cheese in mild sweet curry made with fenu-greek, almonds and coconut</i>	21.50
805.	Saag Paneer <i>Homemade cheese tossed in a spiced spinach finished with ginger and coriander</i>	21.50
806.	Karahi Paneer <i>Nice combination of fresh seasonal vegetables and Indian cheese in a curry made with spices, ginger, onion and garlic</i>	21.50
807.	Dal Makhani <i>Lentils that have simmered for 9 hours with butter and Indian spices, finished with cream</i>	18.50

Parda Biryani

is served with raita and salad

906.	Veg. Biryani * / Navrattan Pulao <i>Fried rice enriched with vegetables and Indian herbs</i>	23.50
907.	Chicken Biryani * <i>Grilled boneless chicken tossed in fried rice with Indian herbs and almonds</i>	26.50
908.	Lakhnavi Gosht Biryani * <i>Succulent pieces of lamb in fried rice with Indian herbs and almonds</i>	28.50

* also possible in vegan

Extra's

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

551. Roti	4.50
<i>Indian brown bread</i>	
552. Nan	4.95
<i>Indian white bread</i>	
553. Parantha	5.50
<i>Indian brown bread in different layers with butter</i>	
554. Onion Kulcha	5.95
<i>Nan stuffed with spiced red onions and coriander</i>	
555. Garlic Nan	5.50
<i>Nan prepared with garlic and coriander</i>	
556. Peshwari Nan	6.95
<i>Nan stuffed with coconut, raisins, anise and almonds</i>	
557. Garlic Cheese Nan	6.95
<i>Nan stuffed with cheese then made with garlic and coriander</i>	
558. Keema Nan	6.75
<i>Nan gevuld met kaas, koriander en knoflook</i>	

Extra's

559. Indian Chai	4.50
<i>Indian tea prepared with milk, special herbs. Sugar served on the side</i>	
560. Papperdums	5.75
<i>Indian lentil crackers served with different chutneys</i>	
561. Raita	4.95
<i>Yoghurt made with Indian herbs and pomegranate</i>	
562. Mixed Pickle	3.75
<i>Mixed pickles</i>	
563. Mango Chutney	3.75
<i>Sweet-sour spicy mango chutney</i>	
564. Mixed Salad	6.50
<i>Mixed salad with tomato, cucumber and lettuce</i>	
565. Basmati Rice	3.50
<i>Basmati rice</i>	
566. Red Onion Salad	4.75
<i>Indian salad made with red onion wheels and lemon wedges</i>	