



# Indian Food

## RESTAURANT MENU

### APPETISERS

<b>POPPADUM</b> (3 pieces)	3 LEV
Indian style crisps served with onion, cucumber, yoghurt Raita	
<b>VEGETABLE SAMOSA</b>	15 LEV
Pastries filled with mixed vegetables and deep fried, served with mint sauce dip (250 grams)	
<b>LAMB SAMOSA</b>	18.5 LEV
Pastries filled with minced lamb and deep fried, served with mint sauce dip (250 grams)	
<b>ONION BHADJI</b>	15.5 LEV
Spicy onions deep fried in batter (250 grams)	

### MAINS

<b>CHICKEN TIKKA MASSALA</b>	26 LEV
Marinated pieces of chicken cooked in a tandoor and served with a curry sauce (450 grams)	
<b>BUTTER CHICKEN</b>	26 LEV
Chunks of chicken marinated and grilled in tomato sauce with butter, vegetable cream and coconut flakes (450 grams)	
<b>CHICKEN KORMA</b>	26 LEV
An aromatic mild curry dish consisting of chicken bites in a thick creamy & exotic sauce, garnished with dried fruits (450 grams)	
<b>CHICKEN MADRAS</b>	26 LEV
Medium hot chicken chunks in a curry sauce with fresh coriander and coconut flakes - strongly spiced (450 grams)	
<b>CHICKEN BIRYANI</b>	27 LEV
Basmati rice with marinated chunks of chicken, prepared with a mix of traditional Indian spices (500 grams)	
<b>HIMALAYAN LAMB</b>	29 LEV
Lamb chunks in a thick and aromatic tomato sauce with ginger and hot peppers (450 grams)	
<b>LAMB KARAJ</b>	29 LEV
A Balti style dish with steamed lamb chunks, onion, peppers, tomatoes and yoghurt (450 grams)	
<b>LAMB BIRYANI</b>	30 LEV
Basmati rice with marinated lamb bites, prepared with a mix of traditional Indian spices (500 grams)	

### BREADS

<b>PLAIN NAAN</b> (vegetarian)	5 LEV
Traditional white flour flat Indian bread baked in a tandoor oven (150 grams)	
<b>KEEMA NAAN</b>	9 LEV
Traditional white flour flat Indian bread baked in a tandoor oven, stuffed with freshly ground lamb and topped with butter (150 grams)	
<b>TANDOORI ROTI</b> (vegan)	6 LEV
Traditional Indian diet bread made of whole wheat flour (150 grams)	

### VEGETARIAN / VEGAN

<b>ALOO GHOBJI</b> (vegan)	18.5 LEV
Traditional North Indian dish with potatoes and cauliflower (400 grams)	
<b>CHANA MASALA</b> (vegan)	18.5 LEV
Chickpeas in a spicy tomato sauce (400 grams)	
<b>BINDI BHADJI</b> (vegan)	17.5 LEV
Okra in a very thick tomato sauce with onion and spices. Bhadji is an Indian cooking style characterised with thicker sauces (400 grams)	
<b>MIXED VEGETABLE CURRY</b>	19.5 LEV
Consisting of potatoes, carrots, peas, okra and cauliflower cooked in a curry sauce (400 grams)	
<b>VEGETABLE BIRYANI</b>	21.5 LEV
Basmati rice with a tasty vegetable mix prepared with a mix of traditional Indian spices (500 grams)	
<b>NAVRATAN KORMA</b>	21.5 LEV
Vegetable rich dish (potatoes, carrots, peas, okra and cauliflower) in a light and mild creamy sauce with cashew and raisins (400 grams)	
<b>MALAY PANEER</b>	21.5 LEV
A dish with a thick malay sauce with homemade Indian paneer cheese and selected spices (400 grams)	

### BIRYANI SAUCES

<b>MASALA SAUCE</b> (vegetarian)	13 LEV
Traditional curry sauce with vegetable cream (200 grams)	
<b>VINDALOO SAUCE</b> (vegan)	14 LEV
Medium hot curry sauce with coconut flakes (200 grams)	
<b>MAKHNI SAUCE</b> (vegetarian)	13 LEV
Homemade tomato sauce with butter, coconut and vegetable cream (200 grams)	

### RICE

<b>PLAIN BASMATI RICE</b> (vegan)	8.5 LEV
The original long grain Indian basmati rice – steam cooked with Indian spices (300 grams)	
<b>PILAU RICE</b> (vegan)	13 LEV
Basmati rice prepared with turmeric and garnished with stir fried vegetable mix consisting of potatoes, peas, cauliflower and carrots (300 grams)	
<b>VEGETABLE RICE</b>	15 LEV
Basmati rice prepared with Indian spices and mixed with stir fried vegetable mix consisting of potatoes, peas, cauliflower and carrots (300 grams)	