

KIS BANGLA RESTAURANT

STARTERS

ROASTED PAPAD 690 HUF

Thin and crispy lentil wafers roasted to perfection, offering a light and flavorful accompaniment.

VEGGIE PAKORA 2490 HUF

Vegetables coated in a spiced gram flour batter and deep-fried until golden and crispy.

ONION BHAJI 1890 HUF

Fried sliced onions coated in chickpea batter, enriched with spices

SAMOSA 1690 HUF

Two triangular crispy pastries filled with a spiced mixture of potatoes, peas, and aromatic spices.

SAMOSA CHAAT 2290 HUF

Delectable Indian street food featuring broken samosas topped with a medley of chutneys, yogurt, and spices.

PRAWNS PAKORA 3490 HUF

Succulent prawns coated in a spiced gram flour (besan) batter and deep-fried to a golden perfection.

FISH PAKORA 3490 HUF

Fish fillets coated in a seasoned chickpea flour (besan) batter and deep-fried until golden and crispy.

SOUPS

DAL SOUP 1390 HUF

Lentil cooked with lemon and Indian spices

CHICKEN SOUP 1590 HUF

Boneless chicken cooked with garlic, ginger and lemon

SAUCES & SALADS

TAMARIND CHUTNEY 790 HUF

MANGO CHUTNEY 790 HUF

MINT CHUTNEY 790 HUF

CUCUMBER RAITA 790 HUF

BUNDI RAITA 890 HUF

MIXED SALAD 1090 HUF



ALLERGY WARNING : MOST OF THE DISHES CONTAINS NUTS MILK PRODUCTS COCONUT
IF YOU HAVE ANY ALLERGIES PLEASE LET OUR SERVER KNOW BEFORE ORDERING THE DISH.



TANDOORI DELIGHTS



Discover the smoky charm of our Tandoori Delights. Elevate your experience with these aromatic treasures straight from the traditional clay oven.

CHICKEN TIKKA 3790 HUF

Grilled, marinated chicken bites bursting with Indian spices and yogurt, offering a succulent and flavorful culinary experience.

TANDOORI WINGS 3790 HUF

Grilled chicken wings marinated in aromatic spices and yogurt, delivering a flavorful and charred delight.

TANDOORI CHICKEN 4190 HUF

Four pieces of grilled chicken with bone marinated with aromatic spices and yogurt, offering a flavourful and charred Indian classic.

CHICKEN MALAI TIKKA 3790 HUF

Creamy and grilled chicken bites, delicately marinated with aromatic spices and a hint of cream, creating a lusciously flavourful and tender dish.

LAMB TIKKA 4790 HUF

Grilled lamb bites marinated in aromatic spices, delivering a succulent and flavourful taste experience.

PANEER TIKKA 3690 HUF

Grilled and marinated paneer (Indian cottage cheese) cubes, infused with aromatic spices, offering a delightful and flavourful vegetarian delight.

LAHSUNI JHINGA 4690 HUF

Grilled garlic-infused prawns, marinated with flavourful spices, presenting a savoury and aromatic seafood delight.



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LENTILS



DAL TADKA 2790 HUF

A flavorful Indian lentil dish where yellow lentils are tempered with aromatic spices, creating a savory and comforting classic.

DAL MAKHANI 2990 HUF

Creamy black lentils slow-cooked with aromatic spices, tomatoes, and a touch of butter, offering a rich and indulgent vegetarian delight.

DAL PALAK 2790 HUF

A nutritious blend of lentils and spinach, seasoned with aromatic spices, creating a wholesome and flavorful vegetarian dish.

CURRIES



PUNJABI CHHOLEY Veg. 2990 HUF Non Veg. 3690 HUF

Hearty chickpea curry cooked in a spiced tomato-based gravy, delivering a flavourful and satisfying North Indian culinary experience.

BAINGAN BHARTA 2990 HUF

Smoky roasted eggplant mashed and cooked with aromatic spices, tomatoes, and onions, offering a delicious and earthy vegetarian dish.

ALOO JEERA 2850 HUF

Potatoes sautéed with cumin seeds and aromatic spices, resulting in a flavorful and simple yet satisfying Indian dish.

SABJI-BAHAR 2990 HUF

A medley of seasonal vegetables stir-fried with aromatic spices, creating a vibrant and flavorful mixed vegetable dish in Indian cuisine.

VEGETABLE SHAHI KORMA 3290 HUF

A rich and creamy medley of vegetables cooked in a royal blend of aromatic spices and a flavorful cashew-based sauce, offering a luxurious and indulgent vegetarian dish.

PANEER BUTTER MASALA 3790 HUF

Soft paneer cubes cooked in a luscious tomato and cashew-based curry, enriched with aromatic spices and a touch of butter, creating a delectable and creamy vegetarian delight.

PANEER TIKKA MASALA 3790 HUF

Grilled paneer cubes with bell pepper and onions simmered in a flavorful tomato and cream-based curry, infused with aromatic spices




SHAHI PANEER 3790 HUF

Creamy paneer cubes cooked in a royal blend of aromatic spices, tomatoes, and a cashew-based sauce, offering a regal and indulgent vegetarian dish.

PALAK PANEER 3790 HUF

Tender paneer cubes cooked in a vibrant spinach-based curry, seasoned with aromatic spices, creating a wholesome and flavorful vegetarian classic.



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MATAR PANEER 3790 HUF

A classic Indian dish featuring soft paneer cubes and green peas in a rich and flavorful tomato-based curry, seasoned with aromatic spices, creating a delicious and satisfying vegetarian delight.





VEGETABLE KOHLAPURI 3290 HUF

A spicy and flavorful mixed vegetable curry from Kolhapur, featuring a rich blend of aromatic spices and coconut, offering a robust and satisfying vegetarian dish.

MANGO CHICKEN 3990 HUF

A delightful fusion of succulent chicken cooked in a luscious mango-infused curry, combining the sweetness of ripe mangoes with aromatic spices for a tropical and flavorful twist.

KADHAI PANEER / CHICKEN / LAMB / PRAWN

3790/ 3990/ 3990/ 4990/ 4990 HUF    

Cooked in a traditional Indian wok (kadhai) with a robust mix of aromatic spices, bell peppers, and onions, cheese or meat of your choice creating a savoury and boldly flavoured dish.

TIKKA MASALA CHICKEN/ LAMB/ FISH 3990/ 4990/ 4990 HUF



Selection of your choice immersed in a rich and creamy tomato-based curry infused with aromatic spices, bell pepper & meat of your choice creating a flavorful and indulgent dish in the beloved Tikka Masala style.

BUTTER CHICKEN/PRAWN 3990/4990 HUF



Succulent tandoor-grilled chicken or prawns bathed in a luxurious tomato and cream curry, touched with butter and infused with aromatic spices, creating a decadent and flavourful delight.

SHAHI KORMA CHICKEN/ PRAWNS 4290/4990 HUF



A regal dish featuring tender chicken or prawns enveloped in a rich, cashew-based curry, seasoned with aromatic spices & almonds creating a luxurious and flavourful culinary experience.

MADRAS CURRY CHICKEN/ LAMB/ PRAWN 3990/4990/4990 HUF



A bold and aromatic curry, hailing from the south Indian city of Madras (Chennai), featuring a medley of spices, tomatoes, and coconut milk, creating a flavorful and vibrant dish with your choice of meat.

ROGAN JOSH CHICKEN/ LAMB 3990/ 4990 HUF



A hearty and aromatic curry originating from Kashmir, showcasing tender meat cooked in a flavorful blend of aromatic spices, tomatoes, and yogurt, delivering a rich and indulgent culinary experience.

CURRY (Bengali Style) CHICKEN/ LAMB/PRAWN/ FISH 3990/ 4990/ 4990/ 4990 HUF



A delicious and aromatic curry from the Bengal region, featuring a harmonious blend of spices and flavorful ingredients, creating a savory and culturally rich dish of potato with your choice of meat.



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DAL GOSHT CHICKEN/ LAMB

3990/ 4990 HUF



A flavourful and hearty dish that combines lentils with tender pieces of meat of choice, simmered in a spiced broth, creating a satisfying and aromatic blend of textures and flavours.

JHALFREZI CHICKEN/ LAMB/ PRAWNS

3990/ 4990/ 4990 HUF



A vibrant and spicy curry featuring a colourful stir-fry of meat of your choice with bell peppers, onions, and tomatoes, seasoned with aromatic spices, creating a bold and flavourful dish in the Indian subcontinental style.

PALAK GOSHT CHICKEN/ LAMB

3990/ 4990 HUF



A nourishing and flavourful dish where tender pieces of meat of your choice cooked in a vibrant spinach-based curry, seasoned with aromatic spices, offering a wholesome and delicious blend of meat and greens.

VINDALOO CHICKEN/ LAMB/ PRAWNS

3990/ 4990/ 4990 HUF



A fiery and flavourful curry originating from Goa, featuring marinated meat of your choice in a spicy and tangy sauce made with vinegar, garlic, and aromatic spices creating a bold and zesty culinary experience.

TAWA CHICKEN/ LAMB/ PRAWNS

3990/ 4990/ 4990 HUF



Sizzling and spiced meat of your choice, seared on a hot griddle (tawa) with aromatic spices and herbs, creating a flavorful and smoky dish with a delightful blend of textures.

BIRYANIS



VEGETABLE BIRYANI 3250 HUF



Fragrant basmati rice layered with a colorful medley of seasoned vegetables, aromatic spices, and herbs, slow-cooked to perfection, resulting in a flavorful and wholesome one-pot dish that celebrates the rich tradition of biryani with a vegetarian twist.

CHICKEN BIRYANI 3950 HUF



Fragrant basmati rice layered with ginger boiled chicken pieces, aromatic spices, and herbs, cooked to perfection, creating a flavorful and wholesome one-pot dish that's a hallmark of South Asian

CHICKEN TIKKA MASALA BIRYANI 3950 HUF



Fragrant basmati rice layered with marinated and grilled chicken tikka, infused with aromatic spices and herbs, cooked to perfection, resulting in a flavorful and enticing one-pot dish with the delicious essence of both biryani and chicken tikka.

LAMB BIRYANI 4950 HUF



A delectable dish featuring tender lamb pieces layered between fragrant basmati rice, infused with aromatic spices and herbs, slow-cooked to perfection, delivering a flavorful and satisfying one-pot experience in the rich tradition of biryani cuisine.

PRAWN BIRYANI 4950 HUF



Fragrant basmati rice layered with succulent prawns, aromatic spices, and herbs, cooked to perfection, resulting in a flavourful and delightful one-pot dish that combines the richness of biryani with the succulence of prawns.

FISH BIRYANI 4950 HUF



Fragrant basmati rice layered with tender fish pieces, infused with aromatic spices and herbs, slow-cooked to perfection, creating a flavorful and delightful one-pot dish that captures the essence of biryani with the succulence of fish.



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SIDES



RICE

PLAIN RICE 1090 HUF

Steamed basmati rice.

BIRYANI RICE 1290 HUF

Basmati rice cooked with oil, biryani spices and herbs.

JEERA RICE 1390 HUF

Basmati Rice cooked with cumin seeds and coriander leaves.

KASHMIRI PULAO 2190 HUF

Sweet pulao from Kashmiri cuisine made with nuts, dried fruits, saffron.

BREAD

PLAIN NAAN 990 HUF

Indian flat-bread made with wheat flour.

BUTTER NAAN 1090 HUF

Indian flat-bread made with wheat flour and flavoured with butter.

GARLIC NAAN 1190 HUF

Indian flat-bread made with wheat flour and flavoured with garlic and butter.

CHILLI-GARLIC NAAN 1290 HUF

Indian flat-bread made with wheat flour and flavoured with garlic, chili and butter.

PANEER NAAN 1490 HUF

Indian flat-bread with wheat flour stuffed with homemade cottage cheese & spices.

KASHMIRI NAAN 1590 HUF

Sweet Indian flat-bread with wheat flour stuffed with dry fruits and nuts.

TANDOORI ROTI 990 HUF

Indian flat-bread made with whole wheat flour.

ALOO PARATHA 1590 HUF

Indian flat bread made with wheat flour, Mashed potatoes and spices.

DESSERTS

GULAB JAMUN 1550 HUF

add on Vanilla ice cream +500 HUF

Deep fried cottage cheese dumpling flavoured with cardamon and immersed in sugar syrup

CHOCOLATE BROWNIE 2050 HUF

with Vanilla ice cream

A decadent treat with a rich, fudgy texture and intense cocoa flavor. Baked to perfection



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DRINKS

PALINKA
4CL
1400 HUF

COLD BEVERAGES

LEMONADE 0.4L | 1290 HUF
ROSE WATER 0.4L | 1290 HUF
COCA COLA 0.25L | 690 HUF
COCA COLA ZERO 0.25L | 690 HUF
FANTA 0.25L | 690 HUF
SPRITE 0.25L | 690 HUF
SPRITE ZERO 0.25L | 690 HUF
TONIC 0.25L | 690 HUF
GINGER ALE 0.25L | 690 HUF
STILL WATER 0.33L | 390 HUF
STILL WATER 0.75L | 890 HUF
SPARKLING WATER 0.33L | 390 HUF
SPARKLING WATER 0.75L | 890 HUF

TEA

MASALA TEA | 1190 HUF
BLACK TEA | 690 HUF
GINGER TEA | 690 HUF
CARDAMOM TEA | 690 HUF

JUICES

CAPPY APPLE 0.25L | 790 HUF
CAPPY ORANGE 0.25L | 790 HUF
CAPPY PEACH 0.25L | 790 HUF
MANGO JUICE | 990 HUF
POMEGRANATE JUICE | 990 HUF
LYCHEE JUICE | 990 HUF
COCONUT WATER | 990 HUF

LASSI

SALTED LASSI | 1190 HUF
SWEET LASSI | 1190 HUF
MANGO LASSI | 1190 HUF
BORHANI | 1190 HUF 🍓

WINES

HOUSE WINE RED | 890 HUF/dl
HOUSE WINE WHITE | 890 HUF/dl
Please ask your server for full bottle availability

DRAFT BEER

DREHER 0.3L | 790 HUF
DREHER 0.5L | 1090 HUF

BOTTLED BEER

DREHER BAK 0.5L | 990 HUF
DREHER IPA 0.5L | 990 HUF
PILSNER 0.5 | 1190 HUF
KINGFISHER 0.3L | 1690 HUF

COCKTAILS

CUBA LIBRE | 2290 HUF
APEROL SPRITZ | 2290 HUF
MANGO COLADA | 2590 HUF
MOJITO | 2290 HUF
MANGO MOJITO | 2490 HUF
TEQUILA SUNRISE | 2590 HUF
LONG ISLAND ICED TEA | 2690 HUF

VODKA

ABSOLUT 4CL | 990 HUF
RUSSIAN STANDARD
PLATINUM 4CL | 1090 HUF

GIN

BEEFEATER 4CL | 990 HUF
BOMBAY SAPPHIRE 4CL | 1150 HUF

RUM

BACARDI CARTA BLANCA 4CL | 990 HUF
SAILOR JERRY SPICED 4CL | 1250 HUF

WHISKEY

JAMESON 4CL | 1150 HUF
JOHNNIE WALKER BLACK 4CL | 1490 HUF

TEQUILA

OLMECA BLANCO 4CL | 990 HUF

LIQUOR

BAILEYS 4CL | 990 HUF
MALIBU 4CL | 890 HUF

BITTER

UNICUM 4CL 990 HUF
JAGERMEISTER 4CL 990 HUF