

STARTERS

| 1. Dal Soup Lightly spiced lentil soup | 4,95 |
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| 2. King Prawn Butterfly Fried breaded king prawns | 7,45 |
| 3. King Prawn Puri Prawns in a spicy sauce served with puri (fried bread) | 8,45 |
| 4. Sheek Kebab Marinated minced beef from the Tandoori oven | 6,50 |
| 5. Chicken Tuk Tuk Spicy chicken fillet from the Tandoori-oven | 6,95 |
| 6. Samosa Dough patties filled with vegetables | 5,25 |
| 7. Meat Samosa Dough patties filled with minced beef | 5,25 |
| 8. Onion Bhaje Fried onion balls with nea flour and spices | 5,25 |

MENUS CHEF SPECIAL (min. 2 persons €27,95 p.p.)

Starter

Meat Samosa

Main

King Prawn Massala, Chicken Balti, Beef Tikka, Rijst, Nan and Mixed Salad

SUPRISE MENU (min. 2 persons €25,95 p.p.)

A two course menu full of surprises! Get suprised by the dishes the Chef has selected for you today.

KIDS MENU (€11,50 p.p.)

Main

Fries with mayonnaise, apple sauce and Tandoori chicken/ Chicken nuggets

Dessert

Kids ice cream

With each main course (MAIN) you can choose from Basmati Pilaw rice or Nan (bread from the Tandoori-oven). Besides that you can also choose for baked potatoes, for this we charge €3,45 extra.

MAIN TANDOORI

| 9. Chicken Tikka Marinated pieces of chicken fillet from the Tandoori-oven | 17,25 |
|---|-------|
| 10. Chicken Tuk Tuk Spicy pieces of chicken fillet from the Tandoori-oven | 17,25 |
| 11. Lamb Tikka Marinated pieces of lamb meat from the Tandoori-oven | 17,95 |
| 12. Gosh Tikka Marinated pieces of beef from the Tandoori-oven | 17,95 |
| 13. Tandoori Mixed Grill Combination of de numbers 9,11 en 12 | 18,95 |
| 14. Palak Lamb Marinated lamb meat from the Tandoori-oven, and grilled with spinach and garlic | 18,50 |
| 15. Tandoori King Prawn Marinated king prawns from the Tandoori-oven | 18,50 |

MAIN CURRY & SPECIALS

With the following main courses you can choose what kind of meat or fish you would like to have, unless it is already stated. You can choose from:

| Chicken | €17,25 | K.prawns | €18,50 |
|---------|-----------------|----------|--------|
| Lamb | €1 <i>7</i> ,95 | Panga | €15,95 |
| | | | |

Beef €17,95

16. Buurvrouw

Sweet spicy sauce with mushrooms composed by our neighbour

17. Massala (mild)

Mild aromatic creamy sauce with raisins, ground coconut and cashew nuts

18. Malai Coconut (mild)

Sweet creamy sauce with ground coconut and various spices

19. Garlic Butter (mild)

Mild creamy curry based on garlic

20. Saffraan (mild)

Mild creamy curry with honey and saffron

21. Sag

Lightly baked spinach with fresh herbs

22. Kala Bhuna

Baked meat/fish with garlic, ginger and 17,95 onion. Traditional Bengali dish.

23. Kacchi Biryani

Traditional rice dish with marinated tender 19,50 meat with fresh herbs

24. Chilli Chutney

Traditional sweet spicy sauce with chutney

25. Dansak 🍊

Sauce based on lentils including ginger, garlic, coriander, green pepper, mint and various herbs

26. Balti 🥒

Spicy curry according to the secret recipe of the Chef

| 27. Jalfrezie Spicy sauce with shallots, tomato, chilli, and | va- |
|--|-------|
| 28. Madras 🗳 🧳 | |
| Spicy sauce with lemon, tomato and Indian p | ер- |
| per | |
| 29. Vindalo J J Very spicy sauce with garlic, potatoes and girls | nger |
| 30. MR.NAGA 🥩 🗳 🧳 | |
| Very spicy sauce with Madame Jeanette per garlic and ginger | per, |
| | |
| MAIN VEGETABLES | |
| 31. Navratan Coconut | |
| Mixed vegetables prepared in coconut milk with various herbs | 15,95 |
| 32. Panir Coconut | |
| Homemade Indian cheese prepared in coconut milk with various herbs | 15,95 |
| 33. Navratan Jalfrezie | |
| Mixed vegetables prepared in a spicy curry | 15,95 |
| 34. Sag Panir | |
| Spinach prepared with homemade Indian cheese and various herbs | 15,95 |
| 35. Tawa Panir Massala | |
| Indian cheese with fresh coriander, green pepper and coconut milk | 15,95 |
| 36. Chana Pathia | |
| Chickpeas in a sweet spicy sauce with mango chutney | 15,95 |
| 37. Dhal Makani | |
| A medium spicy dish with lentils and va- | 15,95 |
| rious herbs | |
| TANDOORI NAN | |
| 38. Nan | 0.50 |
| South asian bread from the Tandoori-oven | 2,50 |

4,00

39. Peswari Nan

| 10.00 11.11 | |
|--|------|
| 40. Garlic Nan Nan filled with garlic | 3,75 |
| | |
| 41. Keema Nan Nan filled with marinated minced meat | 4,00 |
| Training with mannated miniod mode | |
| SIDE DISHES | |
| 3122 3131123 | |
| 42. Mili Juli | |
| Mixed vegetables in a creamy sauce | 5,95 |
| 43. Sag Bhaji | |
| Baked spinach with onion and various herbs | 5,95 |
| 44. Brinjal Bhaji | |
| Baked eggplant with various herbs, Chef's specialty | 6,95 |
| 45. Mushroom Bhaji | |
| Baked mushrooms in a mild curry sauce | 5,95 |
| 46. Tarka Dhal | |
| Spicy lentils | 5,95 |
| 47. Bombay Potatoes 🥒 | 5.05 |
| Baked potatoes in a spicy sauce | 5,95 |
| 48. Mixed Salad | 4,50 |
| Fresh salad | 4,50 |
| 49. Raitha | 3.00 |

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