

Starters

Nice to start with ...

1. **Tandoori King Prawn** € 7,95
Delicious marinated king prawns from the tandoori oven
2. **King Prawn Butterfly** € 6,95
Fine spiced breaded prawns
3. **Resmi Tikka** € 7,50
Small pieces of grilled chicken breast
4. **Sheek kebab** € 5,50
Rolls marinated meat minced
5. **Palak Lamb** € 7,95
Delicious marinated grilled lamb from the tandoori oven with spinach and garlic
6. **Chicken Tuk Tuk** € 5,95
Extra spicy chicken
7. **Meat Samosa** € 4,50
Dough patties filled with spiced minced meat
8. **Onion Bhaje** € 4,50
Fried onion balls with pea flour and Indian spices
9. **Samosa** € 4,50
Dough patties filled with vegetables
10. **Bombay Spice Salade** € 5,95
Deliciously refreshing salad with chicken fillet and dressing
11. **Mulligatawaniy Soup** € 3,95
Delicious lightly spiced lentil soup, according to the chefs secret recipe
12. **Panir Rol** € 4,95
Baked Indian cheese with potatoes, cabbage and various herbs in a roll

Tandoori Special Main dishes

Grilled dishes, fresh from our Tandoori oven

13. **Chicken Tikka € 15,50 / Chicken Tuk Tuk**  € 15,95
Small pieces of chicken from the Tandoori oven
14. **Lamb Tikka** € 16,25
Marinated lamb from the tandoori oven
15. **Gosh Tikka (rundvlees)** € 16,25
Marinated beef from the Tandoori oven
16. **Tandoori Mixed Grill** € 16,95
A combination of the above mentioned dishes
Specialty for the lovers of grilled and seasoned meat
17. **HOT Tandoori Mixed Grill**  € 18,95
A combination of Tandoori and curry dishes according to the secret recipe from the chef.
Specialty for meat lovers.
18. **Royal Tandoori Mixed Grill** € 18,95
A combination of kingprawn from the Tandoori oven and various grilled meat
19. **Tandoori Panga Fish** € 14,95
Marinated panga fillet from the Tandoori oven
20. **Tandoori King Prawn** € 16,95
Marinated large peeled prawn from the Tandoori oven

Chef Special Curry's

With each main course you can choose between Basmati Pilaw Rice or Tandoori Nan (bread). For baked potatoes we charge € 2.95 extra. You can order our delicious fresh vegetables separately.

You can choose between all Chef Special Curries

Meat:

Chicken fillet	€ 15,50
Lamb meat	€ 16,25
Beef	€ 16,25

Fish:

Prawn	€ 16,95
Buttervis	€ 16,95
Salmon fillet	€ 16,95
Panga fillet	€ 14,95

21. Buurvrouw

Special dish composited by our neighbour including sweet spicy king prawns and mushrooms

22. Massala (mild)

A delicious dish with an aromarich sauce and ao raisins, cream, various spices, ground coconut and cashew nuts

23. Saffraan (mild)

A special curry sauce with, among others, saffron and honey (Worth trying)

24. Malai coconut (mild)

A mild dish in a fairly sweet creamy sauce with among others coconut milk, fresh coconut and various herbs

25. Garlic Butter (mild)

Creamy curry based on garlic with marinated meat

26. Bengal Curry

Creamy curry flavored with various herbs and a spicy aftertaste It is our chefs secret recipe

27. Balti Curry

Medium hot curry, another secret recipe

28. Sag

Light baked spinach with fresh herbs

29. Badami Curry

Traditional curry, medium spiced, with garlic, ginger cumin and nut pasta.



30. Kashmiri Curry

Medium spiced curry, prepared with soy milk, with an aroma of garlic, ginger and a smooth taste of apricot and almonds.



31. Dansak Curry

Delicious based om lentils including ginger, garlic coriander, green pepper, mint leaves and herbs



32. Pathia Curry

Delicious traditional sweet spicy curry with mango chutney and fresh ingredients



33. Jalfrezie

Quite spicy sauce with baked shallots, tomato, fresh chili and spices



34. Madras

Quite spicy dish with lemon, tomato and Indian pepper The saus is very spicy



35. Vindalo

Special South Indian dish, Very hot curry with potatoes garlic and ginger



36. Mr. NAGA

Very hot dish including Madame Jeanette, garlic, ginger and fresh herbs



Main Course *(vegetarian)*

37. **Navratan Korma** € 13,95
Mixed vegetables in a creamy sauce with crushed nuts
38. **Navratan- of Panircoconut** € 13,95
Mixed vegetables or self-made Indian cheese cooked in coconut milk and various herbs
39. **Navratan Balti** € 13,95
Richly seasoned mixed vegetables in a medium hot curry. According to the secret recipe of the chef
40. **Navratan Jalfrezie** 🌶️ € 13,95
Mixed vegetables prepared in a spicy curry sauce
41. **Sag Panir** € 13,95
Spinach prepared with homemade Indian cheese
42. **Panir Massala** € 13,95
Homemade Indian cheese prepared with creamy sauce and nuts
43. **Tawa Panir Massala** 🌶️ € 13,95
Indian cheese which the unique taste is obtained mainly through the use of fresh coriander, green pepper and coconut milk
44. **Chana Pathia Curry** € 13,95
Sweet spicy curry with mango chutney and various ingredients and chickpeas
45. **Dhal Makani** € 13,95
Seasoned lentils with various herbs, medium spicy

Vegetarian side dishes

46. **Mili Juli** € 4,95
Mixed vegetables in a mild curry sauce
47. **Sag Bhaji** € 4,95
Spinach with onion and fresh herbs
48. **Brinjal Bhaji** € 5,95
Eggplant, specialty by our chef
49. **Mushroom Bhaji** € 4,95
baked mushroom in a mild curry sauce
50. **Tarka Dhal** € 4,95
Spiced lentils
51. **Sag Wala Dal** € 4,95
Baked spinach with lentils and fresh herbs
52. **Bombay Potatoes** € 4,95
Potatoes in a pretty spicy curry sauce
53. **Mixed Salad** € 3,95
Fresh salade
54. **Raitha** € 2,50
Yogurt with cucumber and various herbs

Tandoori Nan (bread)

55. **Nan** € 2,25
Indian bread from the Tandoori clay oven
56. **Peswari Nan** € 3,75
Nan stuffed with fruit, nuts and coconut
57. **Garlic Nan** € 3,75
Nan filled with garlic
58. **Keema Nan** € 3,75
Nan stuffed with special seasoned minced meat