# **MEAT & FISH**

### **MISSION FRIED CHICKEN**

CORNFLAKE COATED FRIED CHICKEN. SERVED WITH MADRAS MAYO. ALLERGENS: GLUTEN, DAIRY, MUSTARD & EGGS

### STICKY GOAN RIBS (3 PCS)

12-HOUR SLOW COOKED PREMIUM PORK RIBS (DUROC DE BATALLE IBERICO). CHARGRILLED AND COATED IN A TAMARIND JAGGERY GLAZE. ALLERGENS: GLUTEN (GLUTENFREE OPTION)

# BLACK PEPPER PORK TACO (2 PCS) 🕉 🖄

TENDER SLOW-COOKED PORK SHOULDER INFUSED WITH AROMATIC COORG SPICES. COMPLEMENTED BY A TANGY HOT AND SWEET TAMARIND SAUCE. SERVED WITH NAGA CHILI MAYO AND A REFRESHING APPLE AND FENNEL SLAW.

ALLERGENS: MUSTARD, DAIRY, GLUTEN & EGGS

### **BADBOY SEEKH**

100% LAMB SEEKH, TOSSED IN A GREEN CHUTNEY CREAM. SERVED WITH A FIREY & FRESH HERB SALAD. ALLERGENS: DAIRY

#### PRAWNOGRAPHY (3 PCS)

TANDOOR GRILLED MASALA GAMBAS SERVED ON OUR SOUTHERN COCONUT & CURRY LEAF MOILEE SAUCE. WITH A ZESTY LIME GARNISH. ALLERGENS: SHELLFISH & DAIRY

### MALAI CHICKEN

TANDOOR GRILLED CHICKEN THIGH IN A CASHEW. CREAM. CARDAMOM & CHEDDAR CHEESE MARINATION. SERVED WITH A FIREY & FRESH HERB SALAD. ALLERGENS: DAIRY & CASHEW NUTS

### LAMB KOFTA

SPICED LAMB MEATBALLS IN A SPICED TOMATO & ONION GRAVY WITH WHOLES SPICES: CASSIA BARK, BLACK CARDAMOM & CLOVES. POTATO SALLIE TOPPING ALLERGENS: DAIRY

### **OLD DELHI BUTTER CHICKEN**

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TANDOOR GRILLED CHICKEN TOSSED "OLD DELHI STYLE" IN OUR SIGNATURE BUTTER SAUCE. BUTTER & CREAM. "DUSTED WITH METHI".

ALLERGENS: MUSTARD, DAIRY & CASHEW NUTS

# SIDES

PILAU RICE basmati rice, slow cooked with indian whole spices & saffron. 4,5
PLAIN NAAN TRADITIONAL TANDOOR BAKED FLAT BREAD. 4
BUTTER NAAN BUTTER LAYERED TANDOOR BAKED FLAT BREAD, WITH EXTRA BUTTER. 4 ALLERGENS: GLUTEN, EGGS & DAIRY
<b>GARLIC NAAN</b> NAAN WITH DICED GARLIC , FRESH CORIANDER AND BUTTER 4.5 ALLERGENS: GLUTEN, EGGS & DAIRY
CHILI CHEESE NAAN NAAN STUFFED WITH A CHEDDAR , GREEN CHILLIES 4.5   AND ROASTED CUMIN SEED MIX. ALLERGENS: GLUTEN, EGGS & DAIRY

# Vegetarian

# SAMOSA CHAAT v

INDIA'S N°1 STREET SNACK. DEEP FRIED PASTRY FILLED WITH SPICED POTATOES AND PEAS. SERVED WITH WARM CHANA MASALA & TOPPED WITH **CORIANDER & MINT CHUTNEY AND SWEET YOGHURT.** ALLERGENS: DAIRY & GLUTEN

#### **SMOKEY BHENGAN** V

SMOKED & SPICED AUBERGINE SERVED WITH A COOLING RAITA & CRISPY PARATHA. ALLERGENS: DAIRY

### OH MY GOBI v

INDO-CHINESE DISH BORN IN CALCUTTA. CRISPY FRIED CAULIFLOWER TOSSED IN A STICKY MIX OF SOY AND CHILI SAUCE. ALLERGENS: GLUTEN, DAIRY & SESAME

# **BEETS INTERNATIONAL** v

BEETROOT CROQUETTES WITH GINGER AND ROASTED CUMIN & CRANBERRY MAYO. ALLERGENS: GLUTEN, DAIRY & EGGS

## ACHARI ASPARAGUS

CHARCOAL GRILLED GREEN ASPARAGUS. TOSSED IN ACHARI (INDIAN PICKLE) MARINATION. TOPPED WITH A COCONUT SAMBOL AND SERVED WITH A CREAMY ACHARI RAITA. ALLERGENS: MUSTARD, DAIRY & EGGS

# MALAI BROCCOLI 👋

GRILLED BROCCOLI IN A CASHEW, CREAM, CARDAMOM & CHEDDAR CHEESE MARINATION. ALLERGENS: DAIRY & CASHEW NUTS

# **OLD DELHI BUTTER PANEER**

13

12.5

12

TANDOORI GRILLED PANEER TOSSED "OLD DELHI STYLE" IN OUR SIGNATURE BUTTER SAUCE. BUTTER & CREAM. "DUSTED WITH METHI".

ALLERGENS: DAIRY, MUSTARD & CASHEW NUTS

# **BBQ MUSHROOM MOILEE** v

OYSTER MASALA MUSHROOM. BBO'D & SERVED ON OUR SOUTHERN COCONUT & CURRY LEAF MOILEE SAUCE. TOPPED WITH LIME LEAF, CHILI & HAZELNUT CRUMBLE. ALLERGENS: MUSTARD & HAZELNUT

DISHES WITH 'V' ARE AVAILABLE AS VEGAN OPTION



16.5

14.5

11

12

11.5

10

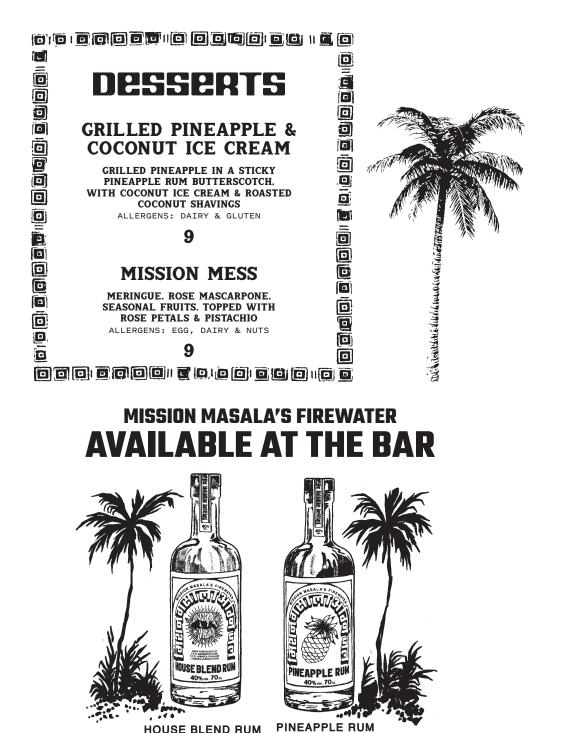
15.5

13

13

13

14



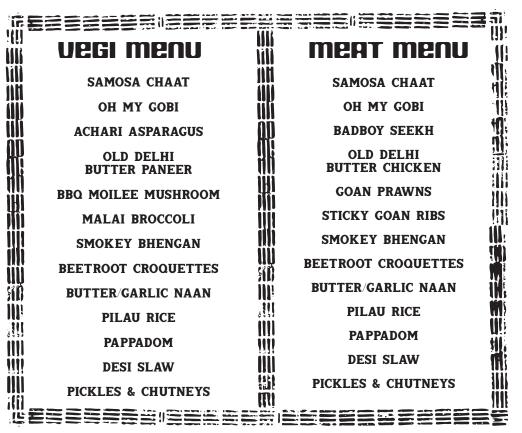
28,5 EUR

FUR



IF CHOOSING IS TOUGH, THEN THE SHARING MENU IS THE PERFECT CHOICE. IT'S A LITTLE TASTE OF EVERYTHING AND PERFECT FOR 2.

€ 79.5 / 2 PEOPLE



UNFORTUNATELY MENUS ARE FIXED, AMENDMENTS ARE NOT POSSIBLE ONE TABLE ONE BILL PLEASE

