

APPETIZERS

ALOO TIKKI\$29

Potatoes and Green Peas Cakes pan fried, served with Chutneys and Yoghurt

SAMOSA\$27

Spiced Potatoes encased in a crisp conical pastry served with homemade Chutneys

SAMOSA CHAT\$39

Potato Samosas served with hot and tangy sauce, prepared with Yoghurt and Chat Masala - A popular Indian street snack

TANDOORI CHICKEN TIKKA\$37

Chicken marinated with hung Yoghurt and various spices and baked in a Tandoor

PESHAWARI CHICKEN TIKKA\$40

Marinated with Cashew Nut paste, Yoghurt and Cream and baked in a Tandoor

TANDOORI FISH\$43

Fillets of fresh Fish with fresh Herbs, spices and Lime juice, grilled in a Tandoor

TANDOORI SEAFOOD KEBAB\$51

Marinated selected Seafood (Fish, Shrimps, Squids and Scallops) baked in a Tandoor and served with an array of fresh made Chutneys

TANDOORI AJWAINI PRAWNS\$47

Marinated shelled Prawns topped with Carom/Ajwaini Seeds, grilled in the Tandoor

BEEF SAMOSA\$38

Traditional Samosa stuffed with dry Mango spiced Beef, Mint and Cilantro

CHICKEN RESHMI KEBAB\$40

Minced Chicken Kebabs with roast Cumin and other spices, skewered and baked in a Tandoor

TANDOORI CHICKEN WINGS\$35

Marinated with various spices and Yoghurt and baked in a Tandoor

LAMB SEEKH KEBAB\$51

Marinated minced Lamb baked in a Tandoor

LIVER FRY MASALA\$32

Deep fried morsels of Chicken Liver, crispy on the outside, tossed in a tangy Ginger and Tamarind Chutney

POPPADUMS\$11

Served with homemade Chutneys

ACCOMPANIMENTS\$16

- Yoghurt Cucumber Raita
- Tomato, Onion and Coriander Kachumber
- Green Chilli and Mango Pickle

MAIN COURSES

CHICKEN TIKKA MASALA\$60

Tandoori Chicken pieces with Tomatoes, Ginger and fresh Coriander

BUTTER CHICKEN\$61

Tandoori Chicken pieces simmered in a creamy Tomato Fenugreek (Methi - an Indian Herb) Sauce

LAMB LAZEEZ\$69

A creamy fragrant preparation, most popular with our guests

KARAH

CHICKEN \$60 / LAMB \$68 / BEEF \$60

Stir fried with Green Peppers, Tomatoes, Onions, Coriander Seeds, Chillies and Ginger

CHICKEN \$60 / LAMB \$67 VINDALOO

Very hot, cooked with fiery Chillies and Wine Vinegar - a Goan favourite

ACHARI LAMB \$68 / CHICKEN \$58

Medium spiced, all time favourite cooked in a traditional Pickling sauce consisting of five Seeds: Mustard, Fennel, Carom, Cumin and Peppercorns

DAAL LAMB\$67

Lamb in a creamy Lentil and Mint gravy

LAMB HIMACHAL CURRY\$69

Himalayan delicacy cooked with hot & fragrant whole spices

LAMB \$70 / CHICKEN \$60 SAAGWALA

Cooked with puree of Spinach with fresh Ginger and spices

BHUNA

CHICKEN \$60 / LAMB \$70 / BEEF \$60

Meat of your choice cooked with slow roast caramelized Onions, Tomatoes, Bay Leaf, Cinnamon and Cardamom

LAMB KORMA	\$68	FISH RASILA	\$65
<i>Mildly spiced, Lamb cooked in a creamy Cashew nut and Cardamom gravy</i>		<i>Locally caught fresh Fish fillets marinated in Ginger, Garlic and pot roasted in a traditional home-style curry sauce</i>	
LAMB ROGAN JOSH	\$68	PRAWN MOLEE CURRY	\$69
<i>Cooked with fragrant Fennel Seed and bright red Chilli from Kashmir, known for its bright colour rather than fieriness</i>		<i>Prawns sautéed with mild spices, fresh Coconut, Coconut milk and fresh Cream</i>	
LAMB DO PYAZA	\$67	PRAWN PATIA	\$69
<i>Cooked with loads of caramelized Onions, Ginger, fresh Mint and Cilantro</i>		<i>Prawns sautéed with fresh herbs, spices and finished with a touch of Jaggery (Indian raw sugar)</i>	
LAMB XACUTI	\$67	PRAWN MUSTARD CURRY	\$69
<i>Traditional Goan curry cooked with Lamb, fresh Coconut, Poppy Seeds, red Chillies and fragrant Goan spices</i>		<i>Curry with dry Chillies, Curry Leaves, Mustard Seeds and Coconut Milk</i>	
BENGALI FISH CURRY	\$65	PRAWN MALABARI	\$69
<i>A traditional preparation of fish cooked in mustard oil with Ginger, Garlic and Mustard pastes</i>		<i>With Bell Peppers, Tomatoes, Coconut Cream and Spices</i>	
GOAN FISH \$63 / PRAWN \$69 CURRY			
<i>Fresh Fish fillets with ground Coconut, Tamarind & whole fragrant spices</i>			

VEGETARIAN

ALOO GOBHI	\$41	SAAG ALOO	\$37
<i>Potatoes and Cauliflower with Cumin Seeds, Garam Masala and fresh Cilantro</i>		<i>Potatoes and Spinach: cooked creamy pureed Spinach or chopped Spinach. Please tell us what you prefer</i>	
PINDI CHANA MASALA	\$37	MUTTER ALOO	\$37
<i>Punjab favourite - Chickpeas cooked with whole North Indian spices</i>		<i>Potatoes and Green Peas in a Tomato Cilantro sauce</i>	
VEGETABLE KORMA	\$39	DAAL TADKA	\$35
<i>Various Vegetables and Paneer (homemade Cheese) cooked in a creamy Cashew Nut and Cardamom sauce</i>		<i>Tuvar Daal cooked with spices and finished with a tempering of Cumin and dry red Chillies.</i>	
PUNJABI RAJMA MASALA	\$38	DAAL MAKHNI	\$41
<i>Red Kidney Beans cooked with Fresh Tomatoes, Garam Masala and Cilantro</i>		<i>Mix Lentils & Kidney Beans cooked with sliced Onions, Tomatoes, Ginger, Garlic, fresh Coriander and Cream</i>	
MALAI KOFTA	\$44	DAAL PAALAK	\$37
<i>Croquettes of fresh Vegetables in a creamy Cashew Nut sauce</i>		<i>Yellow Lentils and Tuvar Daal cooked with fresh Spinach, Ginger, fried Garlic and a tempering of Cumin Seeds and dry red Chillies</i>	
MUMTAZ KOFTA	\$48	BHINDI DO PYAZA	\$36
<i>Vegetable and Paneer (homemade Cheese) Dumplings cooked in a creamy Tomato, Cashew Nut and Fenugreek sauce</i>		<i>Diced Okra cooked with lots of sautéed Onions and spices, and topped with loads of caramelized Onions to finish</i>	
BRINJAL ALOO	\$39	PANEER MAKHNI	\$49
<i>Potatoes and Eggplant with Ginger, Tomatoes and Garam Masala</i>		<i>Homemade Cottage Cheese (Paneer) cooked in a creamy Tomato and Fenugreek sauce</i>	
PALAK PANEER	\$49	PUMPKIN KOOTU	\$36
<i>Spinach puree with Paneer (homemade Cheese) in a creamy preparation</i>		<i>Local Pumpkin with Coconut, Mustard Seeds, Curry Leaves and Tamarind</i>	

RICE

CURRY LEAF
MUSTARD SEED RICE \$19
Basmati Rice tempered with Turmeric, Lemon, Mustard Seed and Curry Leaves

BIRYANI BASMATI RICE \$23
Basmati Rice with Saffron, fried Onions, fresh Mint, Ginger and Cilantro

STEAMED BASMATI RICE \$16
Plain steam Basmati Rice

VEGETABLE BASMATI RICE \$19
Steamed Basmati Rice tossed with fresh Vegetables and Cumin

BIRYANI PREPARATION
LAMB \$75 / CHICKEN \$65 / SHRIMP \$83
VEGETABLE \$54
Flavourful Basmati Rice with Meat or Vegetable, cooked together with fresh Mint, Cilantro, Fried Onions, Cashew Nuts and Saffron steamed with fragrant spices

BREAD

BUTTER NAAN \$16
Leavened bread from refined flour

GARLIC NAAN \$18
Naan with a touch of Garlic

CHEESE NAAN \$23
Naan stuffed with Cheese and spices

GARLIC CHEESE NAAN \$28
Naan stuffed with Cheese and spices and topped with a touch of Garlic

KEEMA NAAN \$27
Naan stuffed with minced Beef & spices

PESHAWARI NAAN \$29
Naan stuffed with dried fruits, Herbs and coconut

ALOO PARATHA \$28
Layered Bread stuffed with Potatoes and Herbs

MEETHA PARATHA \$23
Layered Bread stuffed with fresh Mint, Honey and Cinnamon

TANDOORI ROTI \$19
Wholemeal flattened Bread

POORI \$20
Fried puffy wholewheat breads; very light & airy

CHAPATI \$18
Wholemeal flattened Bread cooked on an open flame

BHATURA \$24
Fried puffy leavened Bread made of Flour and Yoghurt

DESSERT

KHEER \$28
Rice pudding with Rice, Milk, Saffron, Raisins and Sugar - served hot

VERMICELLI PUDDING \$28
Vermicelli cooked in reduced Milk with Saffron, Cardamom, Almonds and Melon seeds - served hot

SAFFRON CHEESE CAKE \$28
- Add one scoop of ice cream \$10

DEEP FRIED CHOCOLATE CAKE \$28
- Add one scoop of ice cream \$10

COCONUT SAFFRON BURFI \$24
Fudge with a Caramel sauce

GULAB JAMUN \$29
Fried milk donuts soaked in a cardamom syrup - served warm

SAFFRON KULFI \$27
Homemade Saffron Ice Cream

MASALA CHAI \$22
Our special brand Tea made with Cardamom, Cloves, Ginger and Cinnamon

ICE CREAM AND SORBETS \$16
Please ask the server for the selection offered

COFFEE AND TEA \$16
Please ask the server for the selection offered

ESPRESSO \$16 / DOUBLE ESPRESSO \$18
Please ask the server for the selection offered

Drinks

ARE THIS WAY



ALCOHOLIC COCKTAILS

ESPRESSO MARTINI\$28	CINNAMON CREAM SPICE\$30
<i>Espresso, Vodka, Coffee Liqueur</i>	<i>Baileys, Cinnamon, Vodka and Vanilla Liqueur</i>
GINGER CUCUMBER FIZZ\$28	STRAWBERRY POMEGRANATE\$28
<i>Absolut Grape, Lemon, Ginger, Cucumber, Soda, Cilantro and Roast Cumin</i>	MARTINI
TAMARIND MARGARITA\$28	<i>Vodka, Pomegranate, Lemon Juice and Strawberry</i>
<i>Tequila, Triple Sec, Lime Juice and Tamarind Juice</i>	COCO DELIGHT\$28
COCONUT RUM PUNCH\$27	<i>Coconut Cream, Light Rum, Coconut Rum, Amaretto, Irish Cream and a splash of Milk</i>
<i>Coconut Rum, Orange Juice, Pineapple Juice, Grenadine, Ginger Ale and Nutmeg</i>	SAINT LUCIAN STORM\$28
MANGO COCONUT DAIQUIRI\$27	<i>Cask Rum, Spiced Rum, Passion Juice, Pineapple Juice and Bounty Rum</i>
<i>Mango, Coconut Cream, Coconut Rum and Lime Juice</i>	MUDSLIDE\$30
BLUE BAYOU\$28	<i>Vodka, Irish Cream, Coffee Liqueur, Chocolate and Coconut Cream</i>
<i>Absolut Vodka, Pineapple Juice, Coconut, Heavy Cream and Blue Curacao</i>	BOLLYWOOD REHAB\$28
CARIBBEAN DREAM\$27	<i>Vodka, Passion Fruit, Tea, Basil Seeds and Pineapple Juice</i>
<i>Rum, Peach Schnapps, Orange Juice and Grenadine</i>	PASSION FRUIT CAIPIROSKA\$28
ELECTRIC LEMONADE\$28	<i>Vodka, Lime, Passion Fruit and Sugar Syrup, poured on ice</i>
<i>Vodka, Melon Liqueur, Sparkling Water and Lime Juice</i>	SPICY SALT DOG\$28
MANGOPOLITON\$28	<i>Chili Pepper, Vodka and Grapefruit Juice</i>
<i>Absolut Mango, Triple Sec, Lime and Cranberry</i>	MARGARITA\$28
CILANTRO MOJITO\$27	<i>Triple Sec, Tequila, Sweet and Sour</i>
<i>Cilantro, White Rum, Club Soda, Lime and Cucumber slices</i>	HERBAL SPICED TEA COCKTAIL\$28
	<i>Shaken Tea with Cilantro, Thyme, Citrus Vodka, Cinnamon, Basil and Lime</i>

NON-ALCOHOLIC COCKTAILS

VIRGIN MANGO MOJITO\$22	VIRGIN SCORPION\$22
<i>Mango puree, Club Soda, Mint leaves and Lime</i>	BANANA PASSION\$22
ANGEL'S DELIGHT\$22	<i>Passion Juice, Banana, Milk and Grenadine</i>
<i>Banana, Orange Juice, Coconut Cream and Grenadine</i>	VIRGIN DAIQUIRI\$22
PEANUT PUNCH\$22	<i>Banana / Strawberry / Passion Fruit / Mango</i>
<i>Peanut Butter, Milk and a Dash of Spice</i>	CARIBBEAN SLUSH\$22
DAY DREAMER\$22	<i>Banana, Coconut Milk and Pineapple</i>
<i>Mango, Coconut Cream, Milk and Grenadine</i>	VIRGIN PIÑA COLADA\$22
	<i>Coconut Cream and Pineapple Juice</i>

CHILLED ICE TEAS

CITRUS BASIL TEA\$24	SPARKLING WATERMELON
<i>Mango puree, Club Soda, Mint leaves and Lime</i>	BASIL TEA\$24
MINT GINGER TEA\$24	<i>Crushed Melon, Basil and Ginger Ale</i>
<i>Banana, Orange Juice, Coconut Cream and Grenadine</i>	

All prices are in EC \$ and include VAT. 10% service charge will be added to the final bill.

BY THE BOTTLE

WHITE

Beringer Main & Vine Pinot Grigio, USA	\$94
Montes Sauvignon Blanc, Chile	\$105
Alamos Chardonnay, Argentina	\$98
Ruffino Orvieto Classico, Italy	\$100
Canti Moscato d'Asti, Italy	\$92
Menetou-Salon, Louis Latour, France	\$181
Lindeman's Bin 65 Chardonnay, Australia	\$131
Invivo Sarah Jessica Parker S. Blanc, NZ	\$210
Sancerre Les Baronnes, Loire	\$198
St. Francis Chardonnay, California	\$195
Pinot Grigio, Gabbiano Delle Venezie	\$115

ROSÉ

Beringer Main & Vine Zinfandel	\$94
Minuty Rosé, France	\$150
Domaine de Pique Rosé, Provence	\$100

BY THE GLASS

WHITE

Luis Felipe Edwards Chardonnay	\$22
Lindeman's Bin 65 Chardonnay, Australia	\$26
Luis Felipe Edwards Pinot Grigio	\$22
Tindall Sauvignon Blanc, NZ	\$27
Luis Felipe Edwards Sauvignon Blanc	\$22

ROSÉ SPARKLING

J.P. Chenet Rosé, France	\$22
Minuty Rosé	\$30
Beringer Main & Vine Zinfandel	\$27

WATER

SPARKLING (LARGE)	\$28
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SPARKLING (SMALL)	\$14
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RED

Beringer Main & Vine Merlot, USA	\$94
Château Raymond, Bordeaux Supérieur	\$84
Marqués de Cáceres, Crianza, Spain	\$135
Penfolds Koonunga Hill, Shiraz, Australia	\$165
E. Guigal Côtes du Rhône, France	\$175
Montes Alpha Cabernet Sauvignon	\$190
Pèppoli Chianti Classico, Antinori, Italy	\$220
Ménage à Trois Pinot Noir, USA	\$145
Catena Malbec, Argentina	\$150

CHAMPAGNE SPARKLING

Moët et Chandon Impérial, France	\$310
Piper-Heidsieck Brut NV, France	\$398
Prosecco di Valdobbiadene, Italy	\$149
Prosecco (Small)	\$46

RED

Luis Felipe Edwards Merlot	\$22
Luis Felipe Edwards Shiraz	\$22
Luis Felipe Edwards Cabernet Sauvignon	\$22
Montes Limited Pinot Noir, Chile	\$28
Alamos Malbec, Argentina	\$25

TRADITIONAL INDIAN BEVERAGES

CHILLED NIMBU PANI	\$25
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Fresh Mint and Lime, served with Cucumber and a touch of salt

YOGHURT LASSI	\$28
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Chilled homemade Yoghurt blended: Mango, Guava, Pina Colada, Salted, Coffee, Rose Water