



Starters



Non-vegetarians

01. **Papadom** 1,20
Crispy lentil wafers.
02. **Chicken Pakora** 6,50
Chicken pieces coated in gram flour and deep-fried.
03. **Chicken Tikka**  7,95
Boneless chicken marinated in spices and grilled in the tandoor.
04. **Chicken Tandoori (with bone)** ... 7,50
Bone-in chicken marinated in yogurt and spices
05. **Keema Samosa**  6,95
Crispy pastry filled with spiced minced meat.
06. **Seekh Kebab** 8,95
Minced lamb with herbs, onions and chillies, grilled on skewers.
07. **Chicken Puri** 6,95
Spiced chicken served on a lightly fried bread.
08. **Prawn Butterfly**   10,95
Prawns marinated in spices and egg, lightly fried with sweet chilli sauce.
09. **Chicken Chaat** 7,95
Sautéed chicken with chaat spices and vegetables, served cool.
10. **Chicken Malai Tikka**  7,95
Chicken tikka marinated in cream, yogurt, lemon and herbs.
11. **Prawn Puri**  8,95
Spiced prawns served on a lightly fried bread.
12. **Fish Pakora**  6,95
Fish fillets coated in spiced gram flour and fried.

Starters



Vegetarian

13. **Onion Bhaji** 5,95
Crispy spiced onion fritters.
14. **Vegetable Pakora** 6,50
Mixed spiced vegetables coated in gram flour and fried.
15. **Vegetable Samosa** 6,95
Pastry filled with spiced potatoes and peas, deep-fried.
16. **Aloo Tikki** 6,50
Spiced potato patties, battered and fried.

17. **Bombay mix pakora** 11,95
Assorted vegetables with herbs and spices, fried in gram flour batter.
18. **Fresh Salad** 6,95
A mix of fresh seasonal vegetables.
19. **Prawn Salad**  9,95
Fresh salad topped with seasoned prawns.
20. **Bombay Salad**  10,95
Lettuce, tomato, cucumber, olives, sweet corn chicken & prawn.
21. **Pickle Tray** 1,95



Traditional Curries



Bhuna

Curry, thick and rich, cooked with onions, herbs and aromatic spices.

22. **Chicken Bhuna** 15,95
23. **Lamb Bhuna** 17,95
24. **Prawn Bhuna**  18,95

Madras

Hot and flavorful curry with chillies and bold spices.

25. **Chicken Madras** 15,95
26. **Lamb Madras** 17,95
27. **Prawn Madras**  18,95

Jalfrezi

Stir-fried curry with onions, peppers, green chillies and herbs.

28. **Chicken Jalfrezi** 15,95
29. **Lamb Jalfrezi** 17,95
30. **Prawn Jalfrezi**  18,95

Korma 🍛🍛

A rich, mild curry with cream, coconut and almonds.

- 31. Chicken Korma. 15,95
- 32. Lamb Korma. 17,95
- 33. Prawn Korma. 🍛. 18,95

Dopiaza 🍛

Curry with extra onions and aromatic spices.

- 34. Chicken Dopiaza 15,95
- 35. Lamb Dopiaza 17,95
- 36. Prawn Dopiaza 🍛. 18,95

Masala 🍛

A mild, creamy tomato-based curry with garam masala.

- 36. Chicken Masala 15,95
- 37. Lamb Masala 17,95
- 38. Prawn Masala 🍛. 18,95

Vindaloo 🍛🍛🍛

Very hot curry.

- 39. Chicken Vindaloo 15,95
- 40. Lamb Vindaloo 17,95
- 41. Prawn Vindaloo 🍛. 18,95

Pasanda 🍛🍛

Creamy curry made with almonds, pistachios mixed fruit.

- 42. Chicken Pasanda 15,95
- 43. Lamb Pasanda 17,95
- 44. Prawn Pasanda 🍛. 18,95

Methi 🍛

Fragrant curry with fenugreek leaves, onions, spices and cream.

- 45. Chicken Methi 15,95
- 46. Lamb Methi 18,95

Kashmiri 🍛

A mild curry with cream, herbs, spices & mix dry fruits.

- 47. Chicken Kashmiri 15,95
- 48. Lamb Kashmiri 17,95
- 49. Prawn Kashmiri 🍛. 18,95

Dansak 🍛

Sweet and sour curry with lentils and peppers.

- 50. Chicken Dansak 15,95
- 51. Lamb Dansak 17,95
- 52. Prawn Dansak 🍛. 18,95

Rogan Josh 🍛

Curry with tomatoes, herbs, and aromatic spices.

- 53. Chicken Rogan Josh 15,95
- 54. Lamb Rogan Josh 17,95
- 55. Prawn Rogan Josh 🍛. 18,95



House Specialties

Speciality of the Chef

- 56. **Agra Special** 🍛🍛. 16,95
Award-winning dish with marinated boneless chicken tikka, cooked in tomato based creamy sauce with herbs, ginger and garnished with fried onions and cashews.
- 57. **Chicken Tikka Masala** 🍛🍛. 16,95
Pieces of marinated chicken grilled to perfection and simmered in a rich, creamy tomato sauce, infused with aromatic spices.
- 58. **Chicken tikka Korma** 🍛🍛. 16,95
Chicken tikka in a smooth, coconut creamy sauce, blended with aromatic spices and a touch of sweetness.
- 59. **Bombay Chicken** 16,95
Boneless chicken cooked in a special pan with tomato, ginger, garlic and mild spices.
- 60. **Butter Chicken** 🍛. 16,95
Sliced chicken tikka cooked in buttery tomato based creamy sauce with garlic and mild spices.
- 61. **Garlic Chicken** 🍛🍛. 16,95
Chicken cooked with garlic, onions, peppers and aromatic herbs.
- 62. **Chicken Tikka Dopiaza** 16,95
Chicken Tikka in a rich curry with extra onions, paprika powder and spices.
- 63. **Chicken Tikka Jalfrezi** 🍛. 16,95
Chicken tikka stir-fried with peppers & onion in chef's special spiced sauce.
- 64. **Chicken Tikka Dahi** 🍛. 16,95
Chicken tikka in a tangy yogurt-based sauce with herbs and spices.
- 65. **Chicken Muglai** 🍛🍛🍛. 16,95
Creamy curry with chicken tikka, cardamom, pepper, dry fruits, egg, nuts, milk and butter.

66. **Chicken Chilli**  16,95
Spicy battered chicken in a sweet-chilli sauce with capsicum & onions.
67. **Chicken Tikka Kashmir**  16,95
Chicken tikka in a mild creamy curry with herbs, spices, and mixed dry fruits.
68. **Chicken Tikka Dansak** 16,95
Chicken tikka in a sweet and sour lentil-based sauce with pineapple.
69. **Chicken Tikka with Spinach**16,95
Chicken tikka cooked with fresh spinach, herbs and Indian spices.
70. **Mango Chicken**  16,95
Boneless chicken in a sweet mango sauce, garnished with mango slices.
71. **Achari Chicken** 16,95
Chicken tikka in a mildly spiced, smooth yogurt-based sauce flavored with aromatic Indian pickles and herbs.
72. **Chicken Pathia**16,95
Chicken tikka in a mildly spicy, sweet and tangy tomato-based sauce with a smooth texture and balanced flavors.
73. **Bombay Khas**  19,95
A special mix of chicken tikka, lamb tikka, Prawns, served in a smooth, creamy yogurt-based sauce with herbs and mild spices.
74. **Lamb Tikka Dahi** 18,95
Lamb tikka in a mildly spiced, creamy yogurt-based sauce with herbs and subtle Indian spices.
75. **Lamb Tikka Makhan**  18,95
Lamb tikka pieces simmered in a rich, buttery tomato sauce, infused with aromatic spices and cream.

Fish Dishes



Cooked in a traditional clay tandoor and served sizzling hot with a side of vegetable sauce.

76. **Fish Curry** 16,95
Boneless fish cooked in a mildly spiced tomato-onion curry with traditional Indian herbs.
77. **Butter Fish**  16,95
Boneless fish cooked in a creamy, buttery tomato sauce with mild Indian spices.



Tandoori Specials



Cooked in a traditional clay tandoor and served sizzling hot with a side of vegetable sauce.

78. **King Prawn Tandoori**  19,95
King prawns marinated in spiced yogurt and grilled, finished with fresh coriander.
79. **Chicken Tandoori** 16,95
Bone-in chicken marinated in yogurt and spices, grilled for a firm texture with a smoky exterior, garnished with coriander.
80. **Chicken Tikka** 16,95
Boneless chicken marinated in yogurt and mild spices, grilled until cooked through and topped with coriander.
81. **Chicken Shashlik** 17,95
Chicken tikka skewered with onions and bell peppers, grilled and finished with coriander.
82. **Chicken Tikka Malai** 16,95
Boneless chicken marinated in cream, cheese and mild spices, grilled for a smooth, tender texture and topped with coriander.
83. **Lamb Tikka** 18,95
Lamb pieces marinated in spiced yogurt, grilled and garnished with coriander.
84. **Lamb Shashlik** 19,95
Lamb tikka skewered with onions and bell peppers, grilled and finished with coriander.
85. **Chicken Tikka Hariyali**16,95
Boneless chicken marinated in a mixture of fresh coriander, mint and mild spices, then grilled.
86. **Mixed Grill** 19,95
Assorted grilled items: chicken tikka, lamb tikka, king prawn, seekh kebab, and chicken tandoori-each marinated in spiced yogurt and cooked in the tandoor.
87. **Fish Tikka** 19,95
Boneless fish fillets marinated in yogurt and mild spices, grilled in the tandoor and finished with coriander.

Vegetarian Specialities



88. **Mixed Vegetable Makhan**  . . . 14,95
Assorted vegetables simmered in a creamy, mildly spiced tomato-butter sauce.
89. **Kashmir Vegetable**   . . . 14,95
Mixed vegetables cooked with cream, dry fruits, banana and coconut in mild, aromatic spices.
90. **Karahi Vegetable** . . . 14,95
Fresh vegetables stir-fried with garlic, ginger, herbs and spices, garnished with coriander.
91. **Curry Pakora**  . . . 14,95
Vegetable fritters served in a spiced, yogurt-based curry sauce.
92. **Gobi Korma**   . . . 14,95
Cauliflower cooked in a mild, creamy sauce with almonds, yogurt, coconut and spices.
93. **Vegetable Pasanda**   . . . 14,95
Vegetables simmered in a creamy sauce with almonds, pistachios and mild spices.
94. **Dal Tarka** . . . 14,95
Yellow lentils tempered with garlic, cumin and spices.
95. **Dal Makani**  . . . 14,95
Slow-cooked black lentils in a creamy, spiced sauce with butter and cream.
96. **Palak Paneer**  . . . 14,95
Spinach cooked with paneer (Indian cottage cheese) and mild spices.
97. **Panner Tikka Masala**  . . . 15,95
Grilled paneer cubes in a creamy tomato-based sauce with garam masala.
98. **Matar Paneer** . . . 14,95
Cottage cheese and green peas simmered in a spiced tomato-onion gravy, finished with aromatic Indian spices.

Vegetable Balti Dishes

Traditional Balti-style curries cooked with onions, tomatoes, garlic, ginger, cumin seeds, herbs and spices. Served in a Balti bowl.



99. **Mixed Vegetable Balti** . . . 14,95
A variety of vegetables cooked in a Balti-style sauce with onions, peppers and spices.
100. **Saag Aloo Balti** . . . 14,95
Potatoes cooked with spinach in a Balti-style spiced sauce.
101. **Balti Potatoes with Chickpeas** . . 14,95
Potatoes and chickpeas cooked in a rich Balti-style sauce.
102. **Balti Potatoes with Aubergines** . 14,95
Potatoes and aubergines (eggplant) simmered in a spiced Balti sauce.

Balti Dishes



Traditional Balti-style curries cooked with onions, tomatoes, garlic, ginger, cumin seeds, herbs and spices. Served in a Balti bowl.

103. **Chicken Balti** . . . 15,95
Classic Balti curry with chicken and aromatic spices.
104. **Chicken Tikka Balti**  . . . 16,95
Grilled chicken tikka cooked in a rich Balti sauce.
105. **Chicken Balti with spinach** . . . 15,95
Chicken Balti combined with fresh spinach and spices.
106. **Lamb Balti** . . . 17,95
Lamb pieces in a traditional Balti-style curry.
107. **Lamb Tikka Balti**  . . . 18,95
Tandoori lamb tikka cooked in a spicy Balti sauce.
108. **Lamb Balti with spinach** . . . 17,95
Lamb Balti enriched with fresh spinach.
109. **Prawn Balti**  . . . 17,95
Prawns cooked in a spiced Balti sauce.
110. **Prawn Balti with spinach**  . . . 17,95
Prawn Balti with the addition of fresh spinach and herbs.



Biryani Dishes

Served with vegetable sauce.

111. **Chicken Biryani** . . . 16,95
Marinated chicken cooked with basmati rice, cloves, cardamom, bay leaf, and aromatic spices.
112. **Prawn Biryani**  . . . 19,95
Prawns and basmati rice prepared with cloves, cardamom, bay leaf, and traditional Indian spices.
113. **Lamb Biryani** . . . 18,95
Tender lamb layered with spiced basmati rice, cooked with cloves, cardamom, and bay leaf.
114. **Vegetable Biryani** . . . 15,95
Mixed vegetables and basmati rice cooked with cloves, cardamom, bay leaf, and mild spices.
115. **Biryani E-Kas**   . . . 19,95
A mix of chicken, lamb, prawns, nuts, and raisins cooked with basmati rice, cloves, cardamom, bay leaf and blended spices.



Accompaniments



Indian Naan

116. **Plain Naan**  3,95
Soft tandoor-baked flatbread.
117. **Butter Naan**  4,60
Naan brushed with butter.
118. **Cheese Naan**  4,95
Naan filled with cheese.
119. **Garlic Naan**  4,60
Naan with garlic flavor.
120. **Peshwari Naan**   5,95
Naan stuffed with coconut, almonds & sugar.
121. **Cheese and Garlic Naan**  5,60
Naan stuffed with cheese, garlic & topped with coriander.
122. **Chilli and Garlic Naan**  5,60
Naan topped with fresh chilli, garlic & coriander.
123. **Keema Naan**  5,60
Naan stuffed with minced meat.
124. **Mint & Garlic Naan**  4,95
Tandoor-baked naan with mint and garlic
125. **Tandoori Chapati**  3,95
Wholemeal flatbread baked in the tandoor.

Basmati Rice



126. **Boiled rice** 3,95
127. **Pilau rice** 4,95
Aromatic rice cooked with mild spices.
128. **Mushroom rice** 5,45
Pilau rice with mushrooms.
129. **Vegetable Pilau rice** 5,45
Pilau rice with mixed vegetables.
130. **Egg Rice**  4,50
Basmati rice stir-fried with egg.
131. **Khasmiri rice** 5,95
Sweet rice with coconut & fruit.
132. **Chips** French fries. 3,95

Side Dishes

133. **Potatoes with Spinach** 8,95
Potatoes with spinach, herbs & spices.
134. **Mushrooms** 8,95
Mushrooms in masala sauce with onions & tomatoes.
135. **Aubergines** 8,95
Aubergines cooked in spiced masala sauce.
136. **Tarka Dall** 8,95
Yellow lentils tempered with garlic, spices & herbs.
137. **Chickpeases Masala** 8,95
Chickpeas with tomatoes, garlic, ginger & spices.
138. **Potatoes Gobi** 8,95
Potatoes & cauliflower with mild spices.
139. **Bombay Potatoes** 8,95
Potatoes speciality, prepared in herbs & spices.
140. **Raita** 8,95
Yogurt with cucumber, tomato & spices.

Desserts

Typical Indian

141. **Mango Ice cream** 3,95
142. **Pistachio ice cream** 3,95
143. **Gulab Jamun** 3,95
Fried milk balls in syrup.
144. **Fereni** 3,95
Rice flour pudding with milk, sugar & rose water.

Children's menu

145. **Chicken nuggets & chips** 7,95
146. **Fish fingers & chips** 7,95
147. **Omelette with rice or chips** 7,50
148. **Half mild curry with rice or chips** 10,95

**If you need a special dish,
ask the waiter.**



14 ALLERGENS

**If you have any allergies, ask for information
the waiter over the dishes**

