

Rich spices, diverse flavors and  
traditional cooking methods make  
Indian food truly special

Prices are subject to government tax and service 21%



# INDIAN M E N U

CLASSIC, AUTHENTIC INDIAN FOOD

## Appetizers

- **Samosa**

Deep-fried pastry filled with spiced potatoes and peas, cucumber raita.

- **Onion Bhaji**

Crispy onion fritters with chickpea flour and spices and serve with mint chutney.

- **Aloo Tikki**

Pan-fried spiced potato patties, chutney and chickpea curry.

- **Chicken Tikka**

Boneless chicken marinated in yogurt and tandoori spices, grilled.

## Main Course

- **Butter Chicken (Murgh Makhani)**

Creamy tomato-based curry with tandoori chicken.

- **Chicken Tikka Masala**

Roasted chicken in a spiced, rich curry sauce.

- **Rogan Josh**

Kashmiri-style braised lamb with yogurt and red chili.

- **Goan Fish Curry**

Coconut milk curry with tamarind and mustard seed.

- **Madras Curry**

Hot and spicy curry with coconut and curry leaves (Chicken).

- **Korma**

Mild and creamy curry with cashew and saffron (lamb).

## Vegetarian Main-course

- **Palak Paneer**

Spinach and paneer curry with garlic and cumin.

- **Chana Masala**

Chickpeas in tomato gravy with ginger, garlic, and garam masala.

- **Aloo Gobi**

Cauliflower and potato curry with turmeric and cumin.

- **Vegetable Biryani**

Aromatic rice with vegetables, saffron, and whole spices.

## Side Dish

- **Basmati Rice**

- **Plain / Butter Naan**

- **Chapati / Roti**

- **Paratha plain**

## Desserts

- **Kheer**

Rice pudding with raisins and nuts.

- **Jalebi**

Fried spirals soaked in sugar syrup.

- **Gajar Halwa**

Carrot pudding cooked with milk and ghee.