

# CURRIES

(RICE/BREADS TO BE ORDERED SEPARATELY)

## 70 PANEER BUTTER MASALA

€11.99

Soft paneer cubes simmered in a creamy butter and tomato-based gravy, flavored with aromatic spices and a touch of cream.

L N K



## 71 PANEER TIKKA MASALA

€11.99

Marinated and grilled paneer cooked in a rich tomato gravy with cream, butter, onions, and a blend of Indian spices.

L N

## 72 SHAHI PANEER

€11.49

Paneer cooked in a royal gravy made with almonds, cashews, onions, yogurt, and aromatic spices, finished with cream.

L N K

## 73 PALAK PANEER

€11.49

Fresh paneer cubes simmered in a smooth spinach-based sauce with onions, garlic, and mild spices.

L N K



## 74 KADAI PANEER

€11.99

Paneer sautéed with bell peppers, onions, tomatoes, and whole spices, finished with a sprinkle of coriander.

L N

## 75 PANEER KOLHAPURI

€11.99

Paneer cooked in a spicy curry with coconut, onions, garlic, red chilies, and Kolhapuri masala.

L N

## 76 PANEER JALFREZIE

€11.99

Paneer stir-fried with onions, tomatoes, bell peppers, and green chilies in a tangy sauce.

L N



**77 PANEER LABABDAR** 🌶️ **€11.49**

Paneer cubes cooked in a rich tomato-onion gravy with cream, butter, and dried fenugreek leaves.

L N G



**78 PANEER MANGO** **€11.99**

Paneer simmered in a creamy mango-based curry with yogurt, onions, and mild spices for a sweet and tangy flavor.

L N K

**79 PANEER SAFFRON KORMA** **€11.99**

Paneer cooked in a luxurious saffron-infused gravy with cashews, cream, and mild spices.

L N

**80 NAVRATAN KORMA** **€11.49**

A medley of nine vegetables simmered in a rich cashew and yogurt gravy with mild spices.

L N K



**81 VEG KOFTA** 🌶️ **€11.49**

Deep-fried vegetable dumplings made from mashed potatoes, carrots, and peas, served in a creamy tomato-based gravy.

L N G

**82 VEG DIWANI HANDI** 🌶️ **€11.49**

Mixed vegetables cooked with onions, tomatoes, and aromatic spices in a thick, flavorful gravy.

L N LV

**83 VEG JALFREZIE** 🌶️ **€11.49**

Stir-fried vegetables including bell peppers, carrots, and beans, cooked in a tangy tomato sauce with spices.

N V

**84 VEG KOLHAPURI** 🌶️ 🌶️ **€11.49**

An assortment of vegetables cooked in a spicy coconut-based curry with Kolhapuri masala.

N V



**85 SOYA CHAAP LABABDAAR** 🌶️ **€11.99**

Grilled soya chaap pieces cooked in a creamy tomato-onion gravy with spices and butter.

N V

86 **RAJMA MASALA** 🌶️ €10.99

Red kidney beans slow-cooked in a tomato-based gravy with onions, garlic, and a blend of spices.

V

87 **BHINDI MIRCH MASALA** 🌶️ €10.99

Okra stir-fried with green chilies, onions, and spices for a flavorful dish.

N V

88 **DAHI BHINDI** €11.49

Okra cooked in a yogurt-based curry with onions, tomatoes, and mild spices.

L N

89 **MUSHROOM MATTER** 🌶️ €11.49

Mushrooms and green peas cooked in a mildly spiced tomato and onion curry.

L V N

90 **ALOO JEERA** €10.99

Potatoes sautéed with cumin seeds, green chilies, and aromatic spices.

V K

91 **DUM ALOO** 🌶️ 🌶️ €11.49

Baby potatoes cooked in a yogurt-based gravy with tomatoes, onions, and spices.

L N LV

92 **ALOO GOBI MATAR** 🌶️ €10.99

Potatoes, cauliflower, and peas cooked with onions, tomatoes, and Indian spices.

V LV

93 **ALOO PALAK** €10.99

Potatoes simmered in a spinach-based gravy with garlic, onions, and mild spices.

L N K

94 **NORTH INDIAN THALI** €14.99

Paneer curry, veg curry, 2x mini garlic naans, dal makhani, steam rice, gulab jamun



95 **SOUTH INDIAN THALI** €12.99

Idli, vada, sambar, poriyal, sagu,  
rice, kesari

96 **VEG THALI** €10.99

Aloo jeera, bhindi masala, 2x roti,  
dal fry, rice



## BREADS & SIDES

97 **PLAIN NAAN** €2.99

98 **BUTTER NAAN** €3.49

99 **GARLIC NAAN** €3.99

100 **PLAIN ROTI/CHAPATI** €2.49

101 **BUTTER ROTI** €2.99

102 **ALOO PARATHA** €9.99

103 **STEAM RICE** €2.99

104 **JEERA RICE** €3.99

105 **PAPAD** €1.49

106 **MASALA PAPAD** €2.49

107 **MANGO CHUTNEY** €2.99

108 **VEGETABLE &  
SPROUT SALAD** €5.99



L - Lactose V - Vegan N - Nuts G - Gluten  
LV - Vegan possible on request K - Kid friendly