[DRINKS]





COLD DRINKS

Coca Cola	1,80
Coca Cola Zero	1,80
Fanta Orange	1,80
Fanta Pineapple	1,80
Sprite	1,80



WINE

Monte Pimenta White	3,-	10,-
Monte Pimenta Red	3,-	10,-
M.I. Douro White		17,-
M.I. Douro Red		17,-
Tyto Alba Rosé		14,5
Chapeleiro Verde		14,-

CIDER

Somersby Apple	2,30
Somershy Ped Fruits	2 30



BEER

Super Bock (35cl)	1,70
Super Bock Stout (35cl)	1,70
Super Bock (without alcohol)	1,80
Kingfisher	2,30

CAFETARIA

Coffee	0,80
Decafeinated	0,90
Cafe Latte	1,40
Pingo	0,90
Americano	1,10
Ginger Lemon Tea	2,-



Vitalis	0,70	
Pedras	1,30	
Pedras Lemon	170	



Mango lassi | 2,20

Traditional Indian drink with mango and yogurt. Homemade and fresh!

Nimboo Pani | 2,20

Traditional homemade sweet and salty lemonade.

Homemade Iced Tea | 2,20

Loose black tea, orange, lime, and mint.









♦ Sweet Potato Samosa | 2,5

Two pockets of dough filled with spicy sweet potatoes. (V, GF) 1, 1 0

Chicken Samosa | 3,-

Two pockets of dough filled with spiced chicken mince.

Two pockets of dough filled with spiced lamb mince. (GF)

Papad Basket | 2,5

A mix of our favourite crispy, seasoned papadum served with chutneys. (V, GF)

Papdi Chaat | 4,-

Crunchy base of spiced wafer topped with herbs, yoghurt, chutneys and pomegranate. (VEG) 10, 7

♦ Paneer Pakora I 4,-

Marinated, battered and deep fried paneer. Served with tamarind chutney. (GF, VEG) 7

BIRYANI

Chicken Tikka Dum Biryani | 11,-

Fragrant Basmati rice cooked with tandoor -roasted chicken and spices, served with raita. (GF) 7

Veggie Biryani | 9,-

Basmati rice layered with vegetables, spices and nuts and served with raita. (VEG) 7

CURRIES

Served with rice.

Pork Vindaloo | 10,5

Fiery and aromatic traditional Goan curry. (GF)

Butter Chicken | 11,-

Chicken thighs in a hearty sauce of masala, tomato and ginger. (GF) 7

Konju Curry | 12,-

Marinated prawn curry with a touch of coconut. (GF) 2

Veggie Korma | 8,5

Mildly spiced, creamy, aromatic vegetable curry. (V, GF) 7

.....SIDES.....

Cucumber Raita | 2,5

Cooling yoghurt with roasted cumin and cucumber. (VEG, GF) 7

Dal Makhani | 3,-

Black lentils, spices, garlic and clarified butter. (VEG, GF) 7

Kachumber Salad | 2,5

Fresh salad of chopped cucumber, onion, tomato and chaat masala. (V, GF) 10

TANDOOR

Specialties from our tandoor oven, served with naan.

♦ Chicken Tikka | 9,-

Marinated chicken kebab roasted in a tandoor oven. (GF) 10

Seekh Kebab | 10,-

Ground lamb grilled in a clay tandoor oven. (GF) 3

Salmon Tikka | 13,5

Succulent pieces of salmon seasoned and grilled to perfection. (GF) 7, 10, 4

Achari Paneer Tikka I 8.5

Grilled paneer, marinated in pickling spices. (VEG, GF) 7

DOSAS

Savoury crepe of fermented lentil and rice batter with fillings, served with sambar and chutneys.

♦ Chilli Cheese Dosa | 9,-

Dosa with cheese, tomatoes, capsicum and chilli. (VEG, GF)

Masala Dosa | 8,5

Filled with masala potatoes, cooked with mustard seed and curry leaves. (V, GF)

Chicken Dosa | 11,-

Served with sautéed chicken, onions and pepper. (GF)

Duck Dosa | 12,5

Served with tender, curried duck meat. (GF)

ROTI + RICE Basmati rice | 2,(V, GF)

Plain Naan | 2,-

Plain Indian flatbread. (VEG) 7, 3, 1

Butter Naan | 2,5

Indian flatbread with butter. (VEG) 7, 3, 1

Garlic Naan | 2,5

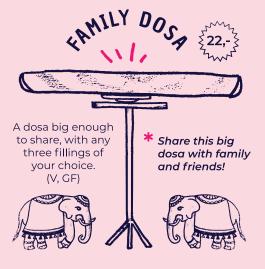
Indian flatbread with garlic. (VEG) 7, 3, 1

Cheese Naan | 3,-

Indian flatbread with cheese. (VEG) 7, 3, 1

Cheese Garlic Naan | 3,5

Indian flatbread with garlic and cheese. (VEG) 7, 3, 1



DESSERTS

Mango and Cardamom Mousse | 3,5

Fresh mangoes infused with Indian spices and served with white mousse. (GF, VEG) 7, 8

Chocolate Samosa | 3,5

Pocket of dough filled with warm chocolate served with vanilla ice cream. (VEG) 7

Pistachio Kulfi | 4,-

Indian-style pistachio ice cream. (GF, VEG) 7, 8

Gaiar Halwa I 4.-

Carrot-based sweet pudding with dried fruit. (GF, VEG) 7, 8

Dessert Sampler | 7,-

With our Pistachio Kulfi, Mango Mousse, Gajar Halwa and Chocolate Samosa. (VEG) 7, 8

Share your food to multiply its flavour and your enjoyment!