

Soups and Starters

Papadum

A deep fried lentil cracker

Dal soup

Lentil soup made with Indian herbs

Mulligatawani

Lentil soup with chicken stock and rice

Vegetable Samosa

A triangle with vegetable filled crispy snack,

Onion Bhaji

Deep fried onion pieces in a batter of chickpea flower with Indian spices

Mixed vegetable Pakora

Different kinds of vegetables in a batter of chickpea flower en Indian spices

Paneer pakora

Homemade Indian cheese deep fried in a batter of chickpea flower

Fish pakora

Pieces of fish filet in a batter of chickpeas with Indian spices deep fried

Chicken Chat

A cold fresh salad with chicken pieces and pineapple(hot , sour, sweet)

Hot chickenwings

Chicken wings prepared in the tandoor with hot spices

Hot King Prawn

Jumbo prawns prepared in the tandoor with hot spices

King Prawn- Pineapple Chat

A salade of jumbo prawns en pineapple (hot, sweet and sour)

Tandoori Dishes

The Tandoor is a traditional Indian oven made of clay.

All the tandoori dishes are marinated 24 hour in herbs en youghurt. These tandoori dishes will be served with a vegetable curry, salad , basmati rice ,nan and sauces..

Tandoori Chicken

Chicken prepared in the tandoor

Chicken Tikka

Chickenfillet prepared in the tandoor

Reshmi Kabab

Minced chickenfillet prepared in the tandoor

Tandoori Lamb tikka

Marinated spiced pieces of lamb fillet grilled in the Tandoor

Tandoori Lamb rack

Lamb rack prepared in the tandoor

Mixed Tandoor

A combination of 5 different kinds of tandoori dishes

Tandoori trout

In the tandoor prepared trout ± 300 gram

Tandoori Sea Bass

Sea bass ± 300 gram prepared in the tandoor

Tandoori King Prawns

6 pieces of unpeeled jumbo prawns prepared in the tandoor

Vegetable sheek kebab

Mixed vegetables with home made cheese

Chicken Tikka Masala

Chickenfilet prepared in the tandoor with a mild spicey, creamy sauce.

Classic Curries

All dishes are served with dal, raita, Basmati rice and nan.

Chicken Curry

Tender pieces of chicken filet prepared in a traditional rich curry

Butter Chicken

Pieces of boneless chicken cooked in special mild curry made of butter, cream and herbs.

Saag Chicken

Pieces of chicken filet prepared with spicy, creamy spinach

Chicken Korma

Chicken filet prepared with flakes of coconut, almonds and cream.

Chicken do pizza

Chicken filet with baked onions and herbs

Chicken jhal farezi

Chicken filet with tomatoes and capsicum medium hot.

Chicken Rogan Josh

Chicken filet with baked onions, tomatoes, ginger and garlic.

Chicken madras

Chicken filet with hot spices (garam masala) and peppers

Chicken Vindaloo

Chicken filet with a very hot curry.

Classic Curries

*Alle Gerechten worden geserveerd met Dal, raita, basmati rijst en nan
All dishes are served with dal, raita, Basmati rice and nan.*

Lamb Curry

Pieces of lamb baked in a traditional curry

Saag lamb

Pieces of lamb prepared with spicy, creamy spinach

Lamb Korma

Pieces of lamb prepared with flakes of coconuts, almonds and cream

Lamb do piazza

pieces of lamb with baked onions and herbs

Lamb Jhal farezi

Pieces of lamb with tomatoes and capsicum, medium hot

Lamb Rogan Josh

Pieces of lamb with baked onions, tomatoes, ginger and garlic

Lamb Madras

Pieces of lamb with hot spices (garam masala) and pepper

Lamb Vindaloo

Pieces of lamb with a very hot curry.

Fish dishes

These dishes will be served with mixed vegetables, salad, basmati rice and nan

King prawn Jhal farezi

Jumbo Prawns with tomatoes and capsicum (medium hot)

King Prawn Madras

Jumbo prawns with hot spices (garam masala) and pepper

King prawn vindaloo

Jumbo prawns in a very hot curry

Fish curry

Fish filet in a mild spicy curry

Fish Jhal Farezi

Fish filet with tomatoes and capsicum (medium hot)

Fish Madras

Fish filet with hot spices (garam masala) and pepper

Fish Vindaloo

Fish Filet in a very hot curry

Vegetarian Main Dishes

All dishes will be served with dalh, raita, salad, basmati rice and roti

Paneer Jhal farezi

Homemade cheese with tomatoes and capsicum (medium hot)

Saag Paneer

Homemade indian cheese with a spicy spinach

Matter Paneer

A classic combination of homemade cheese and peas cooked in spicy curry

Dal Makhani

Lentils cooked with clarified butter, lightly spiced

Kathori Vegetarian Thali

Dal, palak paneer, mixed vegetables, raita, salad, basmati rice and roti.

Biryani dishes

These dishes will be served with salad and raita

Chicken Biryani

A spiced rice dish with chicken

Jhinga Biryani

A ricedish with jumbo prawns and spices

Vegetable Biryani

A rice dish with mixed vegetables en spices

Indian Bread

Freshly made in the Tandoor

Roti

An Indian classic brown wheat bread

Naan

Fresh bread from the tandoor oven

Methi Roti

An Indian classic brown wheat bread mixed with fenugreek powder

Cheese Naan

Drop formed soft white bread with cheese

Fresh Garlic Naan

Drop formed soft white bread with fresh garlic

Peshawari Naan

Drop formed soft white bread filled with cashew nuts and raisins

Parantha

Brown bread in layers with butter

Bhara Parantha

Brown bread in layers with butter and fenugreek powder

Alloo Parantha

Brown bread in layers with clarified butter filled with spicy mashed potatoes

Desserts

Kulfi

Indian ice cream with almonds and coconut flakes (Home made)

Himalaya Mix

3 kinds of ice-cream with whipped cream and rasped milk chocolate

Phal haar

Fresh fruits served with vanilla ice and whipped cream

Kheer

Sweet rice pudding with indian herbs and spices

Koffie/ coffee

Espresso

Cappuccino

Koffie verkeerd

Thee/ Tea (different kinds of tea available)

Indiase Thee /Indian Tea

Cafeïne vrije koffie

Café D.O.M

Baileys cream coffee

Irish or French coffee

“For the day special ask you waiter”

drinks and Beers Cognac/Liquers

1. *Alle frisdranken*
 2. *Verse jus d'orange*
 3. *Mango Lassi/Plain Lassi*
 4. *Spa rood/ blauw ½ liter*
 5. *Mango/Guava/Cocktail Juice*
 6. *Bier van de tap Warsteiner*
 7. *Pull Warsteiner ½ liter*
 8. *Witbier (fles)*
 9. *Donker bier (verboden vrucht) (fles)*
 10. *Kingfisher (Fles)*
 11. *Courvoisier*
 12. *Martell*
 13. *Remy Martin*
 14. *Remy V.S.O.P.*
 15. *Armagnac*
 - 14 *Calvados*
 15. *Cointreau*
 16. *Tia Maria*
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22. *Jenever (jong & oud)*
 23. *Bessenjenever / Vieux*
 24. *Sherry medium/dry*
 25. *Port rood/wit*
 26. *Martini rood/wit/dry*
 27. *Campari / Gin / Wodka*
 28. *Balantines*
 29. *Johnnie Walker red label*
 30. *Johnnie Walker black label*
 31. *Dimple / Chivas Regal*
 32. *Johnnie walker green label*
 33. *Johnnie walker gold label*
 34. *Johnnie walker blue label*
 35. *Kahlua*
 36. *Drambuie*
 37. *Grand Marnier*
 38. *Grappa*
 39. *Sambuca*
 40. *Amaretto*
 41. *Baileys*
 42. *Liquor 43*
 43. *Benedictine*
 44. *Safari*
 45. *Malibu*
 46. *Ricard*
 47. *Tequilla*

Wines








Huiswijn Argentijnse Astica Mendoza

Rood (malbec-merlot) wit(savignon blanc- semillion)




Glas huiswijn : rood, wit of rose

Fles huiswijn: rood, wit of rose

Rode wijnen

-  *Aberdeen Angus Cabernet Savignon*
-  *Finca flichman Malbec*
-  *Trapiche Cabernet Savignon*
-  *Trapiche malbec oak cask*
-  *Trapiche syrah oak cask*
-  *Trapiche Broquel Malbec*
-  *Trapiche Medalla Cabernet Sauvignon Reserva*

Witte wijnen

-  *Trapich sauvignon blanc*
-  *Trapische oak cask chardonnay*
-  *Trapiche Broquel Torrontes*

Rosè

Rosado Rosario chilli