

## Soups

- 1. Murgh Shorba** **59 Kč**  
Chicken broth with coriander and served with shreds of chicken.
- 2. Dal Shorba** **55 Kč**  
Traditional Indian lentil soup

## Starters

- 3. Vegetable Samosa 2 pcs.** **85 Kč**  
Triangular pastry stuffed with spicy potatoes, peas and dry fruits.
- 4. Onion Bhaji 4 pcs.** **85 Kč**  
Sliced Onions dipped in chick pea batter and deep fried.
- 5. Roasted Pappadam 2 pcs.** **45 Kč**  
Paper-thin lentil crepes roasted in a tandoor oven.
- 6. Masala Pappadam 2 pcs.** **69 Kč**  
Paper-thin lentil crepes roasted in a tandoor oven with tomatoes onion and coriander
- 7. Vegetable Pakora** **89 Kč**  
Fresh Vegetables smothered in chick pea batter and deep fried.
- 8. Vegetable Platter (for 2 pers.)** **199 Kč**  
Mixed platter of 2 onion bhaji, mix vegetable pakora, and 2 samosa.
- 9. Tandoori Platter (for 2 pers.)** **210 Kč**  
Mixed platter of tangri chicken, chicken tikka, malai tikka
- 10. Chicken Tikka 4 pcs.** **139 Kč**  
Tender morsels of chicken marinated in yoghurt and tandoori masala then cooked in tandoori oven.
- 11. Malai Tikka 4 pcs.** **157 Kč**  
Chicken breast marinated with ginger, garlic, cream, cheese, cashew and cardamom, roasted in a tandoori oven.
- 12. Tandoori Prawn 6 pcs.** **349 Kč**  
Tiger prawn marinated in yoghurt, cinnamon and Indian spices, smoked in tandoori oven.



### From Tandoor

Tandoor is not a name of recipe. It is actually a cooking method. A tandoor is a clay oven in which a hot fire is built. Marinated meat is lowered into the oven on long metal skewers. Then, it is cooked in this smoky and extremely hot environment. Every food in tandoori grill section will be accompanied by mint chutney and a side sauce. As a side we recommend Indian bread.

**13.Tandoori Chicken 240 Kč**

Chicken legs with bones marinated in yogurt, ginger, garlic, cloves, cardamom, garam masala, coriander powder and it is roasted in a tandoor.

**14.Chicken Tikedar 195 Kč**

Chicken breast pieces marinated overnight in yogurt, ginger and garlic. Second marination includes wide range of Indian herbs and spices and then it is cooked in tandoor.

**15.Chicken Malai Tikka 205 Kč**

Boneless chicken breast marinated overnight in a very mild and creamy cashew nut sauce with very mild herbs and spices.

**16.Lamb Seekh Kebab 299 Kč**

Lamb minced and rolled into a skewer and then roasted in a tandoor.

**17.Mixed Grill (recomended) 299 Kč**

For those want to taste most of the tandoori section. Have it all with a combination of: Tandoori chicken, malai tikka, chicken tikedar, boti kebab and seekh kebab.

### Curry

This section is divided according to the kinds of sauce and ways of cooking used in Indian cuisine. We highly recommend to order bread or rice with the curry. Curries can be ordered mild, medium, hot and very hot. However some of the curries cannot be prepared in every way.

**18.Korma**

It is a rich creamy sauce made from cashew nuts, melon seeds, yogurt and aromatic spices (green cardamom, cloves, mace, nutmeg, and saffron). It is very mild with cream mixed in and can not be prepared hot.

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|----------------------------|---------------|
| <b>Chicken Korma</b> ..... | <b>215 Kč</b> |
| <b>Lamb Korma</b> .....    | <b>280 Kč</b> |
| <b>Beef Korma</b> .....    | <b>250 Kč</b> |
| <b>Prawn Korma</b> .....   | <b>280 Kč</b> |
| <b>Paneer Korma</b> .....  | <b>199 Kč</b> |



### 19.Makhani

It is a creamy tomato sauce, enriched with pureed white poppy seeds and cashew nuts. It is further flavored with shredded ginger and crumbled, toasted quasoori methi (sun dried fenugreek).

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| <b>Butter Chicken (recomended)</b> ..... | <b>199 Kč</b> |
| <b>Lamb Makhani</b> .....                | <b>280 Kč</b> |
| <b>Prawn Makhani</b> .....               | <b>280 Kč</b> |
| <b>Paneer Makhani</b> .....              | <b>199 Kč</b> |
| <b>Dal Makhani (recomended)</b> .....    | <b>159 Kč</b> |

### 20.Tikka Masala

Made from fresh onions, tomatoes, cashew nut paste and cream; spiced with green & black cardamom, cloves, mace, bay leaves, garam masala and Kashmiri red chilies (used to color it), Chicken Tikka Masala is the most popular Indian dish in the entire world except for India. It is almost a national dish in England.

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| <b>Chicken Tikka Masala (recomended)</b> ..... | <b>199 Kč</b> |
| <b>Beef Tikka Masala</b> .....                 | <b>250 Kč</b> |
| <b>Prawn Tikka Masala</b> .....                | <b>280 Kč</b> |
| <b>Paneer Tikka Masala</b> .....               | <b>199 Kč</b> |

### 21.JalFrezi

It is a spicy dish and cannot be served mild. It is made of stir fried colorful sauces of bell pepper, onion and tomato, spiced with slit chilly having a slight hint of sweet and sour taste.

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| <b>Chicken Jalfrezi</b> ..... | <b>199 Kč</b> |
| <b>Lamb Jalfrezi</b> .....    | <b>280 Kč</b> |
| <b>Beef Jalfrezi</b> .....    | <b>250 Kč</b> |
| <b>Prawn Jalfrezi</b> .....   | <b>280 Kč</b> |

### 22.Kadai

It is a semi-dry sauce made from chopped onions, tomatoes and cubes of bell peppers. It is finished with crushed kadai spices in which the most prominent are coriander seeds.

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| <b>Chicken Kadai</b> ..... | <b>199 Kč</b> |
| <b>Lamb Kadai</b> .....    | <b>280 Kč</b> |
| <b>Prawn Kadai</b> .....   | <b>250 Kč</b> |
| <b>Paneer Kadai</b> .....  | <b>199 Kč</b> |

### 23.Palak

Fresh pureed spinach leaves cooked with ginger, garlic, cumin and crumbled, roasted fenugreek leaves. It is finished with an Indian specialty: desi ghee.

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| <b>Chicken Palak (recomended)</b> ..... | <b>199 Kč</b> |
| <b>Lamb Palak</b> .....                 | <b>280 Kč</b> |
| <b>Palak Paneer (recomended)</b> .....  | <b>199 Kč</b> |



## 24.Vindaloo

Vinegar is a substitute for wine and red chili is added to it. The Anglo-Indian version of vindaloo is marinated overnight in vinegar, sugar, fresh ginger and spices. The final result has a ‘Sweet & Sour’ taste, which makes it a very hot dish. This dish can be served only hot or very hot.

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| <b>Chicken Vindaloo (recomended)</b> ..... | <b>199 Kč</b> |
| <b>Lamb Vindaloo</b> .....                 | <b>280 Kč</b> |
| <b>Prawn Vindaloo</b> .....                | <b>280 Kč</b> |

## 25.Chettinad

In this sauce, there are some very different ingredients such as poppy seeds, fennel seeds, coriander seeds, star anise, coconut, tamarind, curry leaves and cinnamon, giving the curry a very special aroma. This dish cannot be served mild.

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| <b>Chicken Chettinad</b> ..... | <b>199 Kč</b> |
| <b>Lamb Chettinad</b> .....    | <b>280 Kč</b> |

## 26.Madras

A dark red color is typical for the Madras sauce. This redness is achieved through the use of chili and turmeric. Its savory flavor is a result of the use of tomatoes. Its slightly sour taste comes from tamarind or vinegar. Spices used are: dry chilies, coriander seeds, aniseeds, cumin and cinnamon, all previously roasted. It is a hot and spicy sauce.

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| <b>Chicken Madras</b> ..... | <b>199 Kč</b> |
| <b>Lamb Madras</b> .....    | <b>280 Kč</b> |
| <b>Prawn Madras</b> .....   | <b>280 Kč</b> |

## 27.Biryani

Biryani is a rice based meal, made from basmati rice. It is made by layering cooked rice and meat or vegetables. Biryani is a very aromatic dish flavored with cloves, cinnamon, cardamom, bay leaves, mace, nutmeg, saffron, mint, brown onion, ginger and garlic. Traditionally, saffron milk is sprinkled on the top.

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| <b>Chicken Biryani</b> .....   | <b>209 Kč</b> |
| <b>Lamb Biryani</b> .....      | <b>215 Kč</b> |
| <b>Vegetable Biryani</b> ..... | <b>177 Kč</b> |
| <b>Prawn Biryani</b> .....     | <b>225 Kč</b> |

## 28.Chicken Fenugreek

**209 Kč**

Chicken marinated overnight with ginger, garlic, garam masala and roasted in tandoor. Then, it is cooked in a fresh creamy onion – tomato gravy with cashew nut paste and a special Indian herb called fenugreek.



**29. Hyderabad Chicken Korma** **209 Kč**

Chicken breast pieces are marinated overnight in a cashew nut paste, yogurt, green cardamom, mace and nutmeg and then roasted in tandoor. It is cooked in a gravy made from coriander leaves, mint leaves, onion, tomato, cashew nut, cream and fresh coconut paste.

**30. Rogan Josh (recommended)** **280 Kč**

It is an exclusive lamb dish from the Kashmir region. It is very famous because of the use of very exclusive and exotic spices like mace, nutmeg, fennel and asafetida.

### Vegetarian Curry

**31. Malai Kofta** **179 Kč**

It is composed of balls made of Indian cottage cheese and potatoes stuffed with dry fruit, then cooked in rich, creamy cashew nut gravy with saffron.

**32. Tadka Dal** **149 Kč**

A combination of Toor and masoor dal (yellow & pink lentils) cooked then sizzled with chopped garlic and cumin. This process of sizzling is known as 'Tadka'.

**33. Baingan Bharta** **195 Kč**

Smoked aubergine peeled after char cooking, chopped and simmered with onions, tomatoes, garlic and cumin, then finished with fresh chopped coriander.

**34. Methi Mutter Malai** **179 Kč**

It is a very mild dish. Fenugreek leaves and sweet green peas are cooked in a creamy, cashew nut and coconut gravy with whole spices

**35. Vegetable Stew** **179 Kč**

It is a delicately flavored dish, which is not overpowered by spices. There is a natural flavor of vegetables in it. The crucial ingredient in it is fresh coconut milk and cashew nut paste which leads to a sweet flavor.

**36. Mutter Mushroom Masala** **179 Kč**

Green peas and mushrooms in an onion & tomato based gravy are made creamy by adding cashew nut paste. Spices used in it are cumin, coriander, turmeric, garam masala and dried fenugreek leaves.

**37. Chana Masala** **159 Kč**

The main ingredient in it is chickpeas. Other ingredients include onion, tomato, coriander seeds, garlic, ginger, dried mango powder, crushed pomegranate seeds and garam masala.



## Salads

- 38. Tandoori Chicken Salad** **179 Kč**  
Grilled chicken, sun dried tomatoes salad with honey mustard dressing

## Rice

- 39. Plain Basmati Rice** **59 Kč**  
Plain boiled basmati rice.
- 40. Matar Pulao** **68 Kč**  
Basmati rice cooked with green peas along with cardamom, cloves and bay leaves.
- 41. Jeera Rice** **65 Kč**  
Fried rice with cumin seeds.

## Indian Bread

- 42. Tandoori Roti** **49 Kč**  
Indian wheat bread baked in a tandoor oven.

### 43. Parantha

Wheat bread with many layers

- Lachha Parantha** ..... **59 Kč**  
**Potato Paratha** ..... **68 Kč**  
**Cheese Paratha**..... **75 Kč**

### 44. Naan

Traditional Indian bread backed in tandoor

- Plain Naan** ..... **49 Kč**  
**Butter Naan** ..... **55 Kč**  
**Garlic Naan** ..... **59 Kč**

## Raita

- 45. Cucumber Raita** **35 Kč**  
Yoghurt mixed with cucumber and roasted cumin seeds, this goes very well with Indian roasted meat and curries.



## **ACHAR (Pickle) or CHUTNEY**

Achar and chutney form a large group of side Indian dishes with diverse flavors. Achar and chutney are usually marinated and served in small amounts to add flavor to main courses.

**46. Tamarind Chutney** **39 Kč**

Tamarind pulp mixed with fennel seeds, sugar and other spices.

**47. Mango Chutney** **39 Kč**

A thick sauce made from unripe mango with fennel seeds, sugar and ginger.

**48. Mixed Pickle** **39 Kč**

## **DESSERTS**

**49. Gulab Jamun 2 pcs/ks** **98 Kč**

A famous Indian dessert made of milk solids and flour. Deep-fried, served in sugar syrup.

**50. Kheer** **69 Kč**

Cold and sweet Rice pudding with raisins and cashew nuts.

**51. Kulfi (for 2 persons)** **129 Kč**

Traditional Indian Ice-cream served in an original ceramic bowl which you can retain as a souvenir. You can choose a variety of exotic fruit flavors from our daily offer.

## **Allergy and religious warning**

All of our dishes contains nuts, gluten and lactose. If you are allergic to these please inform the waiters. We can prepare special food for you. We can not provide kosher or halal meat.

