

Starters

MIXED STARTERS 24,90

(2pers)

Assortment of vegetable and meat starters

DOWNTOWN VEGGIE SAMOSAS 8,90

Crispy on the outside with a delicious stuffing of potatoes (2pcs)

CHICKEN SAMOSAS 8,90

Crispy on the outside and with a delicious stuffing of chicken (2pcs)

OIGNON BHAJI (V) 8,50

A popular treat originating from India, A type of fritter, it is a snack made by rolling onions in gram flour, fennel seeds and seasoning

VEGETABLES MANCHURIAN 9,50

A popular dish on the street of India, mixed vegetables fried dumplings tossed in a tangy soya and chili sauce

CHICKEN 65 11,90

Classic snack from South India, deep-fried chicken that is marinated in ginger, lemon, red chilies and tossed with onions and curry leaves

AILES ADRAKI 11.90

Overnight marinated wings coated with our tamarind and ginger sauce

KERALA STYLE CHICKEN

POPCORN 12,90 Crispy fried chicken leg pieces, accompanied by burnt garlic and mint mayo

CHUTNEYS 1,90

Mayo with burnt garlic and mint - Tamarind chutney - Mint yogurt sauce - Sweet mango chutney - Mix Indian pickles

Meats & Prawns

BUTTER CHICKEN PLEASE Tandoori oven roasted chicken thighs simmered in finger licking butter gravy **14,90**

CHICKEN TIKKA MASALA Chicken tikka pieces simmered in a rich onion, tomato, creamy sauce **14,90**

CHICKEN JALFREZY Marinated sliced chicken pieces tossed in sweet and tangy onion, tomato Jalfrezy gravy **14,90**

TANGY LAMBY ROGAN Lamb cubes cooked spiced onion and tomato-based curry **16,90**

MAD RAS LAMBY LAM Flavorful slow cooked spiced onion and coconut lamb curry **16,90**

PRAWNS MOLI Prawns simmered in turmeric and coconut curry **16,90**

CHICKEN TIKKA TANDOORI Roasted in tandoori oven and finished with squeeze of lime and butter **16,90**

Vegetarians

DAL TARKA Lentils cooked slowly with cumin, garlic, onion and tomatoes **12,90**

MIX VEGGIE JALFREZY Seasonal vegetables, sweet and tangy onion tomato sauce jalfrezi **12,90**

CHANA MASALA Chickpeas in spicy onion and tomato sauce **12,90**

BUTTER PANEER Paneer cubes simmered in fenugreek-flavored butter sauce, rich and creamy **14,90**

PANEER TIKKA MASALA Paneer cubes simmered in a creamy sauce rich tomato onion **14,90**

Sides

PULAV RICE 3

Basmati rice flavored with cumin, saffron and rose essence

CHAPATI (V) 3

Whole wheat flour flatbread

PARATHA (V) 4.5

Wheat flour unleavened flatbread

NAAN 3

Soft and chewy leavened tandoori oven cooked

GARLIC NAAN 4,5

Naan with garlic and coriander

PANEER NAAN 5

Naan filled with paneer

DAHI RAITHA 4

Cold salad of oignons, tomatoes, cucumber, yogurt, coriander

MASALA FRIES 3

Frites aux épices et à la coriandre

Desserts

GAJAR HALWA PURI 8

Shredded carrots cooked with milk, orange and cashew served with honey-coated flatbread

CHOCOLAT BROWNIE 8

Served with passion fruit sauce and cashew cream

-DRINKS-

Cocktails/Mocktails

RANI 8

Cardamom liqueur, white rum, mango juice

APEROL SPRITS 8

Gin & Tonic 10

Bombay Gin, Indian tonic, spices

Mango CRUSH 10 / Non-alcoholic 8

Mango mojito

BLUE INDIA 10 / Non-alcoholic 8

Gin, ginger, ananas juice, coco

MAI TAI 12

Brown Rhum, triple sec, guava juice, fresh lime

DARK N' BOLLY 12

Black Rhum, ginger beer, fresh lime

Bières

VEDETTE EXTRA BLOND 33cl 3.5**VEDETTE EXTRA WHITE 33cl 3.5****VEDETTE IPA 33cl 4****CHOUFFE 33cl 5.5****LIEFMANS FRUITESSE 25cl 3.5****DUVEL 33cl 6****DUVEL 666 33cl 6.5****KINGFISHER 33cl 5****COBRA 33cl 5**

Softs

MANGO LASSI 5

Mangoes, yogurt, and a touch of cardamom

Add a shot of Rhum +5

COLA REGULAR 20cl 2.9**COLA ZERO 20cl 2.9****SPRITE 20cl 2.9****FANTA ORANGE 20cl 2.9****INDIAN TONIC 3**

Schweppes 20cl

GINGER BEER 4

Soda 100% Naturel Fever tree 33cl

WATER 4

Chaudfontaine 50cl Plate/Pétilante

JUICE 3

Mango / Ananas / Pink Guava

Vins

Les Bulles

INDIAN GROVER – Soirée Brut 8 / 35**INDIAN GROVER – Soirée Brut Rosé 10 / 38**

Vins Blancs

INDIA**GROVER 6 / 26***Sauvignon Blanc, notes florales et pamplemousse***AUSTRALIA****CORAL REEF 5 / 21***Force du fruit chardonnay, finesse et fraîcheur de Sémillion***ITALIA****PINOT GRIGIO “Vivaldi” 22***Léger, fuité, belle longueur*

Vin Rosé

INDIA**INDIAN GROVER Shiraz 26***Souple, fruité et parfumé*

Vins rouges

INDIA**GROVER Assemblage sauvignon Shiraz 6 / 26***Fruité, note épicées. Souple et parfumé***AUSTRALIA****CORAL REEF 21***Robustesse, fruit de la Syrah, finesse et rondeur de Carbernet***CHILI****CARMENERE “RESERVA” Luis Felipe Edwards 24***Explosion d'arômes et savoureux fruits mûrs***ITALIA****NERO d'AVOLA “Terre Siciliane” La Calla 25***Bouquet épicés et note de figues*

Thé & Café

CUTTING CHAI 2

Black tea, spices, milk

COFFEE/ESPRESSO 2.5**MINT THE 3**

Digestifs

RAAJA 5

Cardamome Liqueur 25%

OLD MONK 8

7 years old blended 42,8%