

APPETIZERS-ANTIPASTI

PIATTI CALDI / HOT DISHES

Vegetarian Samosa(2 pezzi) € (1)
Crocanti triangoli fritti ripieni con patate e piselli speziati(2 pezzi)
Crispy fried triangles filled with mixture of peas, beans and various aromatic spices (2 pieces served) **€4,50**

Onion Rings €
Anelli di Cipolla in pastella di ceci e fritti
Onion rings in chickpeas batter and deep fried. **€5,00**

Paneer Pakora(4 pezzi) € (7)
Formaggio indiano fresco speziato fritto in pastella di ceci.
Crispy fried balls made with fresh cottage cheese dipped in a mixture of chickpeas flour and delicate spices. **€6,50**

Palak Pakora(4 pezzi) €
Polpettine di farina di ceci e spinaci con cipolla
Crispy fried balls made with chickpeas and spinach with onions. **€5,00**

Veg Pakora(4 pezzi) €
Polpettine di farina di ceci, patate e fritte in pastella di ceci e spezie.
Fried dough ball made with fresh vegetables and gram flour seasoned with the perfect Indian spices **€5,00**

Chilly Potato Fry €
Patate fritte croccanti preparate in una salsa piccante acida e leggermente dolce con peperone. Crispy fried potatoes prepared in a spicy, sour and slightly sweet sauce with bell pepper. **€9,00**

Mushroom Pakora €
Funghi fritti croccanti immersi in una miscela di farina di ceci e spezie delicate.
Crispy fried mushroom dipped in a mixture of gram flour and delicate spices. **€6,50**

French Fries €
Patate fritte con ketchup.
Potato fries with ketchup. **€5,00**

Veg-Mixed Appetiser / 2 pax € (1,7)
Assortimento di antipasti di verdure calde (veg samosa, veg pakora, paneer pakora, palak pakora)
Assortment of hot appetisers (vegetarian samosa, paneer pakora, palak pakora, veg pakora) **€14,00**

Veg-Mixed Appetiser/ 1pax € (1,7)
Assortimento di antipasti di verdure calde (veg samosa, veg pakora, paneer pakora, palak pakora)
Assortment of hot appetisers (vegetarian samosa, paneer pakora, palak pakora, veg pakora) **€7,50**

Keema Samosa (2 pezzi) € (1)
Crocanti triangoli fritti ripieni di carne macinata e spezie aromatiche varie (2 pezzi serviti)
Crispy fried triangles filled with minced meat and various aromatic spices (2 pieces served) **€5,00**

Shrimp Pakora (4 pezzi) € (2)
Gamberoni infarinati e fritti in pastella di farina di ceci
Crispy fried shrimp with gram flour and exotic Indian spices **€8,50**

Chicken Pakora(5 pezzi) €
Pollo disossato infarinato in farina di ceci con spezie e fritto.
Crispy fried boneless marinated chicken in gram flour and secret magical touch of Indian spices. **€7,00**

Potato Cutlet(5 pezzi)
Polpettine croccanti e tenere fatte con patate, spezie saporate erbe fresche e pangrattato croccante. Crisp tender patties made with potato savory spices, fresh herbs & crispy bread crumbs. **6,00**

Chili Cheese Cutlet(5 pezzi) € (1,7)
Bocconcini a base di formaggio e peperoni, avvolti in una croccante pastella.
A blend of processed cheese and peppers in a crispy batter. **€6,00**

Chicken Lollipop €
Deliziose cosce di pollo fritte fino a renderle croccanti, perfettamente condite con spezie.
Delicious chicken drumsticks fried until crispy, perfectly seasoned with spices. **€7,00**

Coperto: **€ 2.00.**

la cucina e' aperta alle **23:00.**

Se vi occorre la fattura si prega di richiederla prima del conto .

Si prega di informare il cameriere di eventuali allergie o intolleranze alimentari.

Cover Charge: **€ 2.00.**

The Kitchen is open until **11pm.**

We kindly ask our guests to request an invoice(if needed)before asking for the check.

Please inform the waiter of any food allergies or intolerance.

About Menu

Medio piccante/ Medium Spicy 

Picante/ Spicy 

Vegetariano / Vegetarian 

Non Vegetariano / Non Vegetarian 

Vegano su Richiesta / Vegan on Request 

Benvenuti!

स्वागत

✧ welcome ✧
to
✧ Taj Palace ✧

Royal Dining Experience



atithi devo bhava





Bevande - Beverages

Water €2,50

Coca cola / Zero €3,00

Fanta €3,00

Sprite €3,00

Lemon soda €3,00

Mango Juice €3,50

Litchi Juice €3,50

Guava Juice €3,50

Estathe Lemon / Peach €3,00

Orange Juice €6,00



Alcolico - Alcohol

Vino Rosso / Red Wine

Chianti Classico €18,00

Chianti Colli Senesi €16,00

Morellino di scansano €18,00

Vino Bianco / White Wine

Pinot Grigio €18,00

Chardoney €18,00

Falanghina €16,00



Vino Indiano / Indian Wine (Kamasutra)

Kamasutra Red wine 75cl / Kamasutra White wine 75cl €18,00

Birra Indiana / Indian Beer

Kingfisher / Kamasutra 33cl (4.8vol) (5.0vol) €3,00

Kingfisher / Kamasutra 66cl (4.8vol) (5.0vol) €6,00

Vino della casa/ House wine

Bicchieri di vino TOSCANO Rosso o Bianco

Glass of TUSCAN wine Red or white



€3,50

Liquore indiano / Indian Liquor €1,50/shots

Dolci - Indiani

Gulab Jamun (1,7,8)

Soffici frittelle tonde di latte in polvere, cotte a basse temperatura poi immerse nel sciroppo di zucchero al cardamomo e zafferano.

Soft round fritters of powdered milk cooked at low temperatures then dipped in sugar syrup- €4,00

Cocco Barfi (7,8)

Torta di cocco con crema di latte e polvere di cardamomo fresco.

Coconut cake with milk powder, coconut powder and cardamom- € 5,00

Mix Sweet (1,7,8)

Misto dolci indiano 2- pezzi Gulab Jamun, 2- pezzi cocco barfi, Kesari Kheer

Mix of royal indian dessert- 2 pieces Gulab jamun, 2 pieces of cocco barfi and Kesari Kheer- € 10,00

Kesari Kheer (7,8)

Kesari Kheer è un budino di riso indiano cremoso cotto con riso, latte e frutta secca aromatizzato con cardamomo e zafferano.

Kesari Kheer is a creamy indian rice pudding cooked with rice, milk and dry fruits is flavoured with cardamom & saffron- €5,00

Mango Kulfi (7,8)

Gelato indiano al gusto di mango

Mango flavored Indian ice cream- €5,00

Pista Kulfi (7,8)

Gelato indiano al gusto di Pistacchio

Pista flavored Indian ice cream- €5,00

Coconut Kulfi

Gelato indiano al gusto di cocco.

Coconut flavored Indian ice cream- €5,00

Barfi (7,8)

A- Chocolate Barfi

B- Pistacchio / Pista Barfi

Il Barfi è un dolce a base di latte originario del subcontinente indiano dalla consistenza simile al fondente.

Barfi is a milk based sweet from the Indian subcontinent with a fudge-like consistency. € 5,00



Traditional Indian Beverages

Mango Lassi (7)

A base di yogurt e succo di mango.

Thick creamy drink with mango puree, yogurt, sugar, ice and dried fruit- €5,00

Rose Lassi (7)

Miscela di sciroppo di rosa con yogurt, ghiaccio crema di zucchero.

Blend of rose syrup with yogurt, ice, sugar, cream- €4,50

Sweet Lassi (7)

Miscela di sciroppo di rosa con yogurt, ghiaccio crema di zucchero.

Blend of rose syrup with yogurt, ice, sugar, cream- €4,00

Pistacchio / Pista Lassi (7,8)

A base di yogurt e succo di pistacchio.

Blend of pistacchio with yogurt, ice, sugar, cream, & dry fruits- €5,00

Zafferano / Kesari(saffron) Lassi (7,8)

A base di yogurt e succo e zafferano.

Blend of kesari(saffron) with yogurt, ice, sugar, cream, & dry fruits- €5,00

Salato / Salty Lassi (7)

bevanda salata a base di yogurt, menta, semi di cumino e spezie.

Salty drink based on yogurt, mint, cumin seeds and spices- €4,00

Masala Lemon Soda

La soda al limone è una miscela di succo di limone, foglie di menta fresca, sale maro, semi di cumino con soda fredda.

Lemon soda is a blend of lemon juice, fresh mint leaves, black salt, cumin seeds with chilled soda- €4,00

Indian Masala Tea(7)

Il masala chai è una bevanda indiana preparata preparando tè nero con spezie, zucchero e latte.

Masala chai is an Indian beverage made by brewing black tea with spices, sugar and milk- €3,00

Green Tea

-€3,00

Black Tea(senza latte/ without milk)

-€3,00

Coffe Espresso

-€2,00



PANE INDIANO / TANDOOR - BREADS

Naan (1,7)

Il classico, soffice focaccia di farina bianca lievitata classic, soft-rised flatbread made from white flour- €2,00

Tandoori Roti (1,7)

Focaccia di farina integrale

Whole grain flatbread- €2,00

Cheese Naan (1,7)

Focaccia ripiena di formaggio fresco

Flatbread filled with fresh cheese- €3,50

Butter Naan (1,7)

Focaccia di farina bianca lievitata con burro

White flour flatbread risen with butter- €3,00

Pudina Naan (1,7)

Focaccia di farina bianca con menta

White flour flatbread filled with mint- € 3,00

Pudina Paratha(1,7)

Focaccia di ripiena di menta preparata il tandoor

Flatbread filled with mint prepared in tandoor- € 3,50

Keema Naan (1,7)

Focaccia ripiena di pollo macinato

Flatbread filled with ground chicken - € 3,00

Peshawari Naan(1,7,8)

Focaccia insaporita con frutta secca

Flatbread seasoned with dried fruit - €3,50

Garlic Naan(1,7)

Focaccia ripiena con aglio

Flatbread filled with garlic- €3,00

Chilly Garlic Naan (1,7)

Pane piatto riempito di aglio e sminuzzato con peperoncino

Flatbread with garlic and chilly peppers- €3,50

Onion Naan (1,7)

Focaccia di farina bianca ripiena con cipolla

Flatbread filled with onion- €3,00

Masala Kulcha(1,7)

Focaccia ripiena di verdure

Flatbread filled with vegetables- €3,00

Laccha Paratha (1,7)

Pane piatto multistrato di burro

Indian flatbread multi-layer with butter- €3,00

Riso / Rice

Basmati White Rice

Riso bianco al vapore
Steamed white rice **€3,50**

Jeera Pulao

Con semi di cumino
With cumin seeds **€6,00**

Nariyal(coconut) Pulao(6)

Con cocco e foglie di curry
With coconut and curry leaves **€6,00**

Nimboo Pulao

Delicatamente aromatizzato con limone e spezie
Lightly seasoned with lemon and spices **€6,50**

Kashmiri Pulao (7,8)

Riso con frutta secca e zafferano
Rice with dried fruit and saffron **€9,90**

Vegetable Biryani(7)

Riso con verdure fresche
Rice with fresh vegetables **€10,50**

Shahii Mutter Pulao(7,8)

Riso saporito con piselli piccanti e frutta secca
Flavorful rice with spicy peas and dry fruits **€9,00**

Chicken Biryani(6)

Riso con pollo aromatizzato alle spezie
Rice with fresh chicken and spices **€11,50**

Mutton Biryani(6)

Riso con agnello aromatizzato alle spezie
Rice with fresh lamb and flavoured with spices **€14,00**

Shrimp Biryani(6)

Riso con gamberi aromatizzato alle spezie
Rice with shrimp and flavoured with spices **€14,90**

Fish Tikka Biryani(6,7)

Riso pesce aromatizzato alle spezie
Rice with fish flavoured with spices **€15,00**

Biryani Rice

Con cipolla trita e riso biryani
With fries onion and biryani rice **€8,00**

Riso / Rice

Hyderabad Dum Biryani

Riso cotto in stile hyderabad con cipolla trita, agnello cotto con spezie indiane.
Biryani rice layered with fried onions, cooked mutton sealed with dough & slow cooked "dum" style **€15,00**

INSALATE -E- YOGURT

Sada Dahli (7)

Yogurt Naturale
Natural yogurt **€3,00**

Plain Raita (7)

Salsa fredda a base di yogurt con cumino.
Yogurt with roasted cumin powder served cold **€4,00**

Cucumber Raita(7)

Salsa fredda a base di yogurt con cetriolo e spezie
Yogurt with cucumber served with indian spices **€5,00**

Bundi Raita(7)

Yogurt mescolato con sale, pepe e alcune spezie con boondi
boondi sono palline trite croccanti fatte con farina di gram)
Yogurt mixed with salt, pepper and some spices with boondi
(boondi are crumbly fried tiny) **€5,00**

Mix Raita(7)

Salsa fredda a base di yogurt esotico, cumino tostato, ottimo compagno per insalate piatte piccanti.
Yogurt mixed with grated cucumber and roasted cumin powder (an excellent combination with any spices curries) **€5,00**

Mix Salad

Miscela di cipolla, carote, pomodori e cetrioli conditi con sale, pepe, succo di limone. Saldati con onions cucumber, carrots, salt ed tomatoes, pepper & lemon juice **€6,00**

Onion Salad

Fette di cipolla con peperoncino verde, limone
Onion slices with green chilies with lemon piece **€2,00**

SPECIALITA-VERDURE

Paneer Mughlai (7)

Formaggio cotto in una cremosa salsa di pomodoro anacardi con burro.
Paneer cooked in a creamy tomato cashew sauce with butter **€12,00**

Shahi Paneer (7,8)

Cubetti di paneer fresco in salsa delicata al curry e frutta secca.
Cubes of paneer with delicate curry & dry fruits based sauce **€12,00**

Daal Makhani (7)

Lenticchie nere e fagioli rossi cotti lentamente con salsa delicata
Daal makhani is a popular North Indian dish where whole black lentils & red kidney beans are slow cooked with spices, butter & cream **€9,00**

Nawabi Nargia Veg Kofta

Palline di verdure trite in olio e poi cotte in salsa di pomodoro e cipolla con alcune spezie indiane.
Small vegetables ball fried in oil then cooked in onion tomato gravy with ginger, chait masala & many spices of indian **€12,00**

Mushroom Korma (7,8)

Funghi cotti in una delicata salsa di pomodoro con latte di cocco, anacardi e frutta secca.
Mushroom cooked in a delicate tomato sauce with coconut milk, cashews and dried fruit **€10,00**

Mutter Mushroom

Funghi cotti in salsa di pomodoro con piselli, cipolla, zenzero e spezie.
Mushroom cooked in tomato gravy with green peas, onion ginger and spices **€10,00**

Palak Mushroom

Funghi e spinaci cucinati con salsa densa a base di cipolla e spezie.
Mushroom cooked in spinach with a thick sauce made from onion and spices **€10,00**

Karahi Paneer (7)

Paneer fritto e agnello fresco cotto in salsa di cipolla con peperoni e spezie miste paneer.
Paneer cooked in onion accompanied with capsicum tomato and mix spices **€12,00**

Paneer Changeji(7)

Paneer con aromi aromatici di spezie intere, cremosita di noci di latte.
Paneer cooked with aromatic flavors of whole spices, creaminess from nuts & milk **€12,50**

Chana Masala (7)

Ceci lessati e cotti in padella in salsa di speziata a base di cipolla.
Chickpeas cooked in onion based gravy with various spices **€9,00**

Vegan Mango Curry(Dolciastro)

Verdure mescolate cotte in salsa di mango dolce.
Mix vegetables cooked in sweet mango sauce **€8,90**

Mixed Vegetables

Verdure miste cotte in salsa piccante con spezie aromatiche.
Mixed vegetables cooked in hot sauce with aromatic spices **€8,90**

Baigan Bharta

Miscele in salsa di cipolle e spezie
Eggplant with onion sauce and spices **€8,90**

Paneer Tikka Masala (7)

Formaggio fresco cotto con peperoni, cipolla, pomodori in salsa densa e spezie.
Fresh cheese cooked with peppers, onion, tomato sauce and spices **€12,00**

Navratan Korma

Piatto cremoso di verdure miste in salsa di anacardi leggerissima aromatizzato con spezie.
Mix vegetables cooked in a creamy cashew nuts sauce lightly seasoned with spices **€10,00**

Malai Kofta (8)

Gnocchi di patate, formaggio ripiena di frutta secca in salsa ricca e delicata agli anacardi
Potato dumplings filled with dry fruits and paneer in **€10,50**

Nawabi Paneer Do Pyaza (7)

Ricetta segreta speciale dello chef
Chef's special secret recipe **€12,00**

SEAFOOD

Jhinga Tikka Masala (2,7)

Gamberetti cotti con peperoni, cipolla, pomodori in salsa densa e spezie
Roasted boneless Shrimp cooked with onion, tomato, capsicum, aromatic spices and herbs **€13,90**

Jhinga Korma (2,5,7,8)

Gamberetti dissalati in salsa bianca delicata con anacardi e frutta secca (piatto consigliato ai bambini)
Soft boneless Shrimp cooked in a delicate white sauce with cashews and dried fruits (specially recommended for children) **€14,00**

SPECIALITA-VERDURE

Tarka Dal (7)

Lenticchie gialle saltate in burro e spezie, cotte in salsa leggera
Yellow lentils sautéed in butter and spices cooked in a light sauce **€8,50**

Lukhnawi Dum Aaloo (7,8)

Patate cotte in salsa di cipolla e spezie
Steamed potatoes with onion based gravy and spices **€12,00**

Palak Paneer (7)

Formaggio tipo indiano (paneer) cotto in salsa di spinaci e spezie.
Fresh cheese cooked in creamy spinach sauce **€11,50**

Mutter Paneer (7)

Combinazione di piselli e formaggio fresco, cotti con spezie e pomodoro.
Mix of peas and cottage cheese cooked with spices **€11,50**

Aaloo Gobhi

Carofine e patate cotte al vapore poi saltate in padella con spezie miste.
Mix of fresh cauliflower and potatoes cooked in exotic spices **€9,00**

Aaloo Palak (7)

Combinazione di patate e spinaci cotte in spezie esotiche
Mix of potatoes and spinach cooked in exotic spices **€8,90**

Jhinga Butter Masala (2,5,7)

Gamberetti marinati e cotti in burro di mandorle e spezie
Shrimp marinated and cooked with almond butter and spices **€14,50**

Rajma Masala (8)

Fagioli rossi cotti in salsa densa di cipolla, pomodoro e spezie
Red beans cooked in onion based sauce and spices **€8,90**

Aaloo Mutter

Combinazione di patate e piselli cotti in spezie
Mix of potatoes and peas cooked in exotic spices **€8,90**

Daal Achari

Lenticchie gialle con salsa di mango piccante, semi di fieno greco e semi di kalonji.
Yellow lentils with spicy mango sauce, fenugreek seeds and kalonji seeds **€8,50**

Paneer Butter Masala (7)

Paneer cotto in una salsa di anacardi e pomodoro cremoso.
Paneer cooked in a cashew and tomato creamy gravy **€12,00**

Palak Chana(7)

Spinaci e ceci cotti con spezie leggere.
Spinach and chickpeas cooked with light spices **€8,90**

Chilly Paneer (7)

Paneer(formaggio indiano) e peperoni cotti in salsa piccante salsa di salsa e aceto bianco.
Paneer and bell pepper in spicy gravy containing soya sauce & white vinegar **€12,00**

Jeera Aalo

Patate cotte con semi di cumino e spezie.
Potatoes cooked with cumin seeds and spices **€8,00**

MUTTON / LAMB CURRY

Mutton Curry (8)

Agnello cotto in salsa curry
Lamb cooked in aromatic curry gravy **€13,00**

Mutton Rogan Josh (7,8)

Agnello cotto in salsa di cipolla e pomodori con yogurt e spezie aromatiche
Mutton cooked with gravy made with onion and tomatoes yogurt and aromatic spices **€14,00**

Mutton Tikka Masala (7)

Bocconcini di agnello cotti in una salsa densa di spezie aromatiche
Pieces of roasted mutton cooked with thick aromatic gravy **€14,00**

Mutton Karahi (7)

agnello piccante e speziato con salsa curry opodorato fresco
spicy mutton seasoned with a curry sauce and fresh tomatoes **€14,00**

Nawabi Mutton Do Pyaza (7)

Ricetta segreta speciale dello chef
Chef's special secret recipe **€14,90**

Mutton Vindaloo (5,8,10)

Bocconcini di agnello in salsa ardentemente piccante
Pieces of mutton and potatoes served with a spicy sauce **€14,00**

Mughlai Mutton (7,8)

Ricetta segreta speciale dello chef
Chef's special secret recipe **€14,90**

Mutton Achari (7)

Agnello dissalato cotto in delicata spezie indiane con salsa piccante al mango
Boneless mutton cooked in delicate indian spices with spicy mango sauce **€14,00**

Mutton Madras Curry (5,8,10)

Mutton (agnello) cucinato con spezie sud indiane in sapore saporito
Mutton (lamb) cooked with south indian spices in tangy flavor **€14,00**

Mutton Kali Mirch (5,8)

Bocconcini di agnello cotto in salsa delicata con anacardi e pepe nero.
Soft Boneless chicken marinated in delicate white sauce with cashews & black pepper **€14,00**

Mutton Korma (7)

Agnello cotto in salsa bianca delicata con anacardi e frutta secca (piatto consigliato ai bambini)
Soft boneless mutton cooked in a delicate white sauce with cashews and dried fruits **€14,00**

Mutton Peshawari (7)

Agnello cotto con panca, cagliata di frutta secca, anacardi in polvere insieme ad alcune spezie indiane.
Mutton Cooked with cream, card dry fruits, cashew powder along with some indian spices **€14,00**

Mutton Saag (7)

Mutton bites sautéed with spinach and mixed spices
Mutton morsels stir fried with Spinach (palak) and mix spices **€14,00**

SEAFOOD

Jhinga Vindaloo (2,5,10)

Gamberetti cotti e mescolati con patate, salsa di cipolla e spezie aromatiche
Shrimp cooked and mixed with potatoes, onion sauce and aromatic spices **€14,50**

Jhinga Curry (2)

Gamberetti in salsa curry
Shrimp cooked with spicy and served as curry **€13,90**

Jhinga Madras Curry (2,8,10)

Gamberi cotti con spezie sud indiane in sapore saporito
Shrimp cooked with south indian spices in tangy flavor **€14,50**

Salmon Curry (4)

Salmon con salsa di curry
Salmon cooked with various spices and served as curry **€13,90**

Fish Tikka Masala (4,7)

Speciale tagliata di pesce cotta nel forno indiano con peperoni, cipolle e pomodoro.
Special fillet of fish cooked in the tandoor with capsicum, onions and tomato **€14,50**

Spada curry (4)

Spada cucinata con spezie varie e servita come curry
Swordfish cooked with various indian spices in curry gravy **€14,50**

CHICKEN/POLLO CURRY

Chicken Curry (8)
Pollo cotto in salsa al curry e una miscela di spezie, cipolla, pomodoro, aglio e zenzero
Delicate pieces of boneless chicken with onion and tomatoes
gravy with Indian spices, garlic and ginger **€10,50**

Chicken Tikka Masala (7,8)
Pollo dissotato cotto con peperoni, cipolla, pomodori in salsa densa e spezie
Roasted boneless chicken cooked with onion, tomato, capsicum, aromatic spices and herbs **€12,00**

Chicken Vindaloo (5,7,10,12)
Spezzatino di pollo cotto in salsa di cipolla e una miscela di spezie aromatizzate
Chicken cooked and mixed with potatoes, onion sauce and aromatic spices **€12,00**

Chicken Karahi (8)
Pollo piccante e speziato con salsa curry e pomodoro fresco
Spicy pollo seasoned with a curry sauce and fresh tomatoes **€12,00**

Chicken Achari (9)
Pollo dissotato cotto in salsa bianca delicata indiana con salsa piccante al mango
Boneless chicken cooked in delicate Indian spices with spicy mango sauce **€ 12,00**

Chicken Madras Curry (5,6,10)
Pezzi di pollo non dissotati cucinati con spezie sud indiane in sapore sapido
Boneless chicken cooked in delicate Indian spices with tangy flavor **€12,00**

Nawabi Chicken Do Pyaza (7,8)
Ricetta segreta speciale dello chef.
Chef's special secret recipe **€13,00**

Chicken Kali Mirch (7,8)
Bocconcini di pollo cotti in salsa delicata con anacardi e pepe nero.
Soft Boneless chicken marinated in delicate white sauce with cashews & black pepper **€12,00**

Coconut Chicken (7,8)
Pollo dissotato cotto in padella con scalogno, latte di cocco e cocco fresco grattugiato
Polo cotto in salsa di mango con spezie indiane e latte di cocco.
Chicken cooked in mango sauce with indian spices and coconut milk (Sweetened flavour) **€11,50**

Chicken Saag (7)
Pollo, spinaci e spezie
Chicken cooked with spinach and various other delicate spices **€11,00**

Hariyali chicken curry
Pollo marinato nello yogurt e cotto con erbe menta aromatiche fresche e spezie indiane.
Chicken marinated in yogurt and cooked with fresh aromatic herbs mint & indian spices. **€11,50**

Butter Chicken (7,8)
Pollo marinato e cotto in burro di mandorle e spezie
Chicken marinated and cooked with almond butter and spices **€11,50**

Chicken Korma (7,8)
Pollo dissotato in salsa bianca delicata con anacardi e frutta secca (piatto consigliato ai bambini)
Soft boneless chicken cooked in a delicate white sauce with cashews and dried fruits (specially recommended for children) **€11,50**

Peshawari Chicken (7,8)
Pollo dissotato cotto in salsa in cipolla e pomodori con yogurt zenzero e frutta secca.
Boneless chicken cooked in onion & tomatoes gravy with yogurt, ginger & dry fruits **€12,00**

Lucknowi Butter chicken (7,8)
Ricetta segreta speciale dello chef.
Chef's special secret recipe **€13,00**

Chicken Changezi (7,8)
Pollo dissotato con aromi aromatici di spezie intere, cremosità di noci di latte.
Chicken cooked with aromatic flavours of whole spices, creaminess from nuts & fry **€13,00**

Chicken Chilly Fry
Pezzi di pollo fritti e cotti in salsa di soia al peperoncino con peperone e poi fritti.
Chicken marinated in soya sauce, chili sauce with bell pepper and then deep fried **€11,50**

Chicken Mango Curry(Dolciastra) (7,8)
Pollo cotto in salsa di mango con spezie indiane e latte di cocco.
Chicken cooked in mango sauce with indian spices and coconut milk (Sweetened flavour) **€11,50**

SPECIALITA' DAL TANDOOR

Specialità suocientì cucinate nel tipico forno di terracotta
Speciality baked in typical Indian traditional baked clay.
(Piatti senza salsa / Dishes without Gravy)

Paneer Tikka (7)
Spiedino di formaggio indiano con cipolla e peperoni marinato nel yogurt e spezie a cotto nel tandoor.
Indian cheese skewer with onion and peppers marinated in yogurt and spices cooked in the tandoor **€14,90**

Tandoori Aloo (7,11)
Patate allo spiedo ripiene di formaggio e spezie indiane cotte nel tandoor.
Roasted potatoes stuffed with cheese and Indian spices cooked in tandoor **€10,90**

Veg Seekh Kebab (7)
Spiedino di verdure miste e paneer fresco fatto in casa macinati alle erbe tipiche e cotto nel Tandoor.
Marinated mix vegetables and homemade paneer with herbs and Indian spices cooked in Tandoor **€11,00**

Tandoori Mushroom
Funghi marinati nello yogurt e spezie rosse poi cotti nel tandoor.
Mushroom marinated in yogurt and typical red spices then cooked in the tandoor **€11,90**

Mix-Tandoori Veg (7,11)
Assortimento di piatti tandoor: Veg Seekh Kebab, Tandoori Aloo, Paneer Tikka, Tandoori Mushroom
Assortment of tandoor dishes: Veg Seekh Kebab, Tandoori Aloo, Paneer Tikka & Tandoori Mushroom **€14,90**

POLLO / CHICKEN

Tandoori Chicken (7)
Cosce di pollo marinato in yogurt con spezie tipiche rosse poi cotto nel tandoor.
Chicken with bone marinated in yogurt and typical red spices then cooked in the tandoor **€12,00**

Chicken Tikka (7)
Succulenti pezzi di pollo dissotati, marinati in yogurt, spezie delicate ed erbe aromatiche
Boneless small chicken pieces marinated in yogurt (curry), various spices and aromatic herbs **€12,00**

Chicken Malai Tikka (7,8)
Morbide e setosi pezzi di pollo dissotato, marinati con panna, anacardi, yogurt e spezie delicate
Roasted soft boneless chicken pieces marinated in cream, cashew nuts, curd and delicate spices **€12,00**

Chicken Seekh Kebab (7)
Freschini di pollo macinati cotti nel forno indiano, aromatizzati con spezie
Crispy tandoor grilled boneless chicken with aromatic spices **€12,00**

Mix-Tandoori Chicken (7)
Assortimento di piatti tandoor: Pollo Tandoori, Chicken Tikka, Chicken Malai Tikka, Hara Bhara Tikka e Seekh Kebab.
Assortment of tandoor dishes: Chicken Tandoori, Seekh Kebab, Chicken Tikka, Chicken Malai Tikka & Hara Bhara Tikka. **€15,00**

Harayali Chicken Tikka (7)
Cielisti bocconcini di pollo dissotato marinati in yogurt, salsa verde alla menta e spezie delicate
Roasted boneless chicken with delicate spices marinated in curd and green mint sauce **€12,00**

Agnello/Mutton

Barra Kebab (10)
Costoletta di agnello marinata in yogurt, aglio e zenzero, spezie tipiche indiane e cotto nel tandoor.
Tandoori roasted mutton bone cubes marinated in yogurt, garlic and ginger **€24,00**

PESCE / FISH

Salmon Fish Tikka (4,7,10)
Bocconcini di pesce salmone marinato in yogurt, spezie miste cotto nel tandoor.
Tandoor roasted salmon fish marinated, mixed spices cooked in tandoor **€22,00**

Prawn Tandoori (2,7,10)
Gamberetti al forno indiano
Tandoor roasted shrimp marinated in aromatic **€22,00**

APPETIZERS-ANTIPASTI

Aloo Puri (1,7)
Patate cotte in Soup speziato al curry e servito con puri (pane indiano fritto); cipolla soffritta.
Spicy potatoes with gravy and puffed hot puris **€9,00**

PIATTI FREDDI / COLD DISHES

Papadum
Foglia di farina di lenticchie croccante
Roasted crispie made from lentil flour served with different Indian sauces **€2,50**

Masala Papadum
Cracker aromatico fatto con la farina di lenticchie condito con cipolla e pomodoro speziato.
Roasted crispie made with lentil flour and aromatic spices **€4,00**

Samosa Chana Chat
Croccanti triangoli fritti ripieni con ceci, patate e piselli speziati conditi con crema di yogurt e tamarindo e coriandolo.
Crispy fried triangles with chick peas and potatoes and served with creamy yogurt (curd), tamarind & spices **€6,50**

Mango Chaat (8,7)
Miscela di mango e patate, cipolla, pomodori, alcune spezie indiane con yogurt.
Mango and potato mixture, onion, tomatoes, some indian spices with yogurt **€6,50**

Papri Chaat (1,8,7)
Frittata croccante servita con ceci, patate bollite, salsa allo yogurt e chutney di tamarindo e coriandolo.
Crispy fried dough served with chickpeas, boiled potatoes, yogurt sauce and tamarind and coriander chutneys **€6,50**

Dahi puri (6 pezzi) (1,7)
Pasta soffrita frita e croccante ripiena di ceci, cipolla spezie e yogurt.
Crispy fried puffed balls that is filled with chickpeas, onions and yogurt **€6,00**

Pani puri (6 pezzi) (1)
Popette fritte ripiene di pure di patate speziato, acqua speziata e succo di tamarindo.
Fried balls filled with spiced mashed potato, spiced after and tamarind juice **€5,00**

Dahi Bhalla (7)
Frittelle di lenticchie fritte immerse in cremoso yogurt, condito con diversi tipi di chutney dolci e piccante e poi guarnite con polvere di spezie.
Deep fried lentil fritters dipped in creamy yogurt, topped with different kind of sweet spicy chutneys and then garnished with spice powder **€6,00**

ZUPPA / SOUP

Tomato Soup
Zuppa a base di pomodoro aromatizzata con erbe e spezie.
Tomato soup seasoned with herbs & spices **€6,00**

Chicken Soup
Zuppa di pollo e spezie
Chicken soup seasoned with spices **€6,00**

Daal Soup
Zuppa con lenticchie fresche con spezie aromatiche
soup with fresh dal mixed with aromatic herbs **€6,00**

Shrimp Soup (2)
Zuppa di gamberi con limone e coriandolo fresco
shrimp soup with lemon and fresh coriander **€7,00**