



RICE - RISO

Vegetable Biryani

riso con verdure fresche
rice with fresh vegetables €9,00

Chicken Biryani

riso con pollo
rice with fresh chicken €12,00

Mutton Biryani

riso con agnello
rice with fresh lamb €14,50

Shrimp Biryani

riso con gamberi e spezie
rice with shrimp - €15,00

Fish Tikka Biryani

riso al pesce aromatizzato alle spezie
rice with fish flavored with spices
€15,00

Egg Biryani

riso basmati al vapore con uova e spezie
steamed basmati rice with egg and spices
€10,00

Basmati White Rice

riso bianco al vapore
steamed white rice €3,00

Kashmir Pulao

riso con frutta secca e zafferano
rice with dried fruit and saffron €9,00

Nariyal Pulao

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
€6,00

Jeera Rice

con semi di cumino
with cumin seeds €6,00

Shahi Mutter Pulao

riso saporito con piselli piccanti e frutta secca
flavorful rice with spicy peas and dry fruits €10,00

Khichdi

base di riso, lenticchie moong e spezie.
made with rice, moong lentils and spices. €6,00

INSALATE - E - YOGURT

Bundi Raita

yogurt mescolato con sale, pepe e alcune spezie
con i boondi(i boondi sono palline fritte croccanti
fatte con farina di Gram)
yogurt (curd) mixed with salt,pepper and some
spices with boondi(boondi are crispy fried tiny
balls made with Gram flour).€ 4.00

Mix Raita

yogurt (cagliata) mescolato con cetriolo,
pomodoro, cipolle e cumino tostato in polvere
yogurt (curd) mixed with cucumber,tomato,onions
and roasted cumin powder €5,00

Plain Raita

salsa fredda a base di yogurt con cumino yogurt
with roasted cumin powder served cold €3,00

Sada Dahi

yogurt naturale
natural yogurt (curd) served cold €3,00

Mix Salad

miscela di cipolla, carote, pomodori e cetrioli
conditi con sale, pepe, succo di limone
salad with onions, cucumber, carrots, salted
tomatoes, pepper and lemon juice €5,00

Onion Salad

Fette di cipolla con peperoncino verde limone e
pomodori
Onion slices with green chili lemon and tomatoes
€2,00



medium spicy/medio piccante



spicy/piccante



Palak Chana

spinaci e ceci cotti con spezie leggere
spinach and chickpeas cooked with mild spices
€9,00

Chilly Paneer

paneer e campanelle in salsa piccante contenente
salsa di soia e aceto bianco
*paneer and bell pepper in spicy gravy containing
soy sauce and white vinegar* **€12,00**

Nawabi veg Nargis Kofta

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

Mixed Vegetables

verdure miste cotte in salsa piccante con spezie
aromatiche.
*mixed vegetables cooked in hot sauce with
aromatic spices.* **€9,00**

Kadai Mushroom

funghi cotti in un tegame con cipolla, zenzero,
pomodori e spezie
*mushroom cooked in a tegame with onion, ginger,
tomatoes and spices* **€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**

Mushroom Korma

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**

Mushroom Tikka Masala

funghi speziati arrostiti cotti in una deliziosa salsa
di pomodoro piccante e cipolla aromatizzata con
kasuri methi
*roasted spiced mushrooms cooked in a luscious,
spicy onion tomato sauce flavored with kasuri
methi* **€10,00**

Vegano Mango Curry

verdure mescolate cotte in salsa di mango dolce
mix vegetable cooked in sweet mango sauce
€10,00

Navratan Korma

piatto cremoso leggermente aromatizzato con
spezie a base di nove tipi di verdure
*nine kinds of vegetables cooked in a cream sauce
lightly seasoned with spices* **€11,00**

Egg Curry

Preparare l'uovo sodo con salsa di cipolla e
pomodoro con spezie indiane, aglio e zenzero
*Boiled egg prepare with onion and tomato gravy
with Indian spices, garlic and ginger* **€10,00**

Began Bharta

melanzane in salsa di cipolle e spezie
eggplant with onion sauce and spices **€9,00**



medium spicy/medio piccante



spicy/piccante



SPECIALITÀ-VERDURE

Tarka Dal

lenticchie gialle saltate in burro e spezie, cotte in salsa leggera
yellow lentils sautéed in butter and spices cooked in a light sauce €9,00

Sahi Paneer

il formaggio cotto in cipolla e yogurt. Ripieno di noci, zafferano e spezie aromatiche
Paneer cooked in onion and yogurt Full of nuts saffron and aromatic spices €11,50

Lucknowi Dum Aloo

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

Palak Paneer

formaggio fresco cotto in salsa di spinaci piccante e cremosa
fresh cheese cooked in creamy and spicy spinach sauce €11,50

Jeera Alu

patate cotte con semi di cumino e spezie
potatoes cooked with cumin seeds and spices €8,00

Alu Mutter

combinazione di patate e piselli cotti in spezie
mix of potatoes and peas cooked in exotic spices €9,00

Chana Masala

ceci cotti con varie spezie, guarniti con pomodori freschi
chickpeas cooked with various spices and garnished with fresh tomatoes €9,00

Dal Makhani

crema piccante cremoso dal lenticchie intero nero cotto con rajma
spice creamy smooth dal whole black lentil cooked with rajma €9,00

Mutter Paneer

combinazione di piselli e formaggio fresco, cotti con spezie e pomodoro
mix of peas and cottage cheese cooked with spices €11,50

Aloo Gobi

combinazione di cavolfiore fresco e patate cotte in spezie esotiche
mix of fresh cauliflower and potatoes cooked in exotic spices €8,50

Aloo Palak

combinazione di patate e spinaci cotte in spezie esotiche
mix of potatoes and spinach cooked in exotic spices €8,50

Rajma Masala

fagioli rossi cotti in salsa densa di pomodoro e spezie
red beans cooked in tomato sauce and spices €8,50

Nawabi Malai Kofta

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

Paneer Tikka Masala

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

Nawabi Paneer Do Pyaza

Ricetta segreta speciale dello chef.
Chef's special secret recipe. €12,50

Mughlai Paneer

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



medium spicy/medio piccante



spicy/piccante



Mutton Changezi

agnello cucinato con aromi aromatici di spezie intere, cremosità di noci e latte.

mutton cooked with aromatic flavors of whole spices, creaminess from nuts, and milk. **€15,50**

Mutton karahi

agnello cotto in una deliziosa e saporita spezie con cipolline fresche, pomodori, zenzero

Mutton cooked in a delicious, flavorful spices with fresh onions, tomatoes, ginger. **€14,00**

SEA FOOD

Jhinga Vindaloo

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

gamberetti in salsa curry
shrimp cooked with spicy and served as curry

€14,50

Jhinga Madras Curry

gamberi cotti con spezie sud indiane in sapore saporito
shrimp cooked with south indian spices in tangy flavor

€14,00

Salmon Curry

salmone con salsa di curry
salmon cooked with various spices and served as curry

€14,50

Fish Tikka Masala

speciale tagliata di pesce cotta nel forno indiano con peperoni, cipolle e pomodoro.
special filet of fish cooked in the tandoor with capsicum, onions and tomato

€15,50



medium spicy/medio piccante



spicy/piccante



Peshawari Chicken

pollo disossato cotto in salsa di cipolla e pomodori con yogurt, zenzero e frutta secca
boneless chicken cooked in onion and tomatoes gravy with yogurt, ginger and dry fruits €12,00

Mango Chicken Curry

pollo cotto in salsa di mango con spezie indiane e latte di cocco
chicken cooked in mango sauce with Indian spices and coconut milk €11,50

Chicken Saag

pollo cotto con spinaci e varie altre spezie delicate
chicken cooked with spinach and various other delicate spices €11,50

Chicken Changezi

Pollo cucinato con aromi aromatici di spezie intere, cremosità di noci e latte.
Chicken cooked with aromatic flavors of whole spices, creaminess from nuts, and milk. €13,00

Chicken Karahi

pollo cotto in una deliziosa e saporita spezie con cipolle fresche, pomodori, zenzero
chicken cooked in a delicious, flavorful spices with fresh onions, tomatoes, ginger €11,90

Nawabi Chicken do Pyaza

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

AGNELLO / LAMB CURRY

Mutton Rogan Josh

agnello cotto in salsa di cipolle 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

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

Lucknow Mutton Muglai

ricetta segreta speciale dello chef
chef special secret recipe €15,90

Nawabi Mutton Do Pyaza

Ricetta segreta speciale dello chef.
Chef's special secret recipe. €14,50

Mutton Vindaloo

bocconcini di agnello in salsa ardentemente piccante
pieces of mutton and potatoes served with a spicy sauce €13,50

Mutton Karahi

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

Mutton Achari

agnello disossato cotto in delicate spezie indiane con salsa piccante al mango
boneless mutton cooked in delicate Indian spices with spicy mango sauce €14,00

Mutton Curry

agnello cotto in salsa aromatica con alcune spezie indiane
lamb cooked in aromatic gravy with some indian spices €13,00

Mutton Madras Curry

montone (agnello) cucinato con spezie sud indiane in sapore saporito
mutton cooked with south indian spices in tangy flavor €13,50

 medium spicy/medio piccante

  spicy/piccante



Pani Puri

palla soffiata frita e croccante ripiena di ceci, cipolle, spezie e acqua aromatizzata (6 pezzi)
crispy fried puffed balls that is filled with chickpeas, onions spices and flavoured water (6 pieces served) €6,00

Aloo Tikki Chat

patata frita con farina di ceci sovrastata di chutney, yogurt, spezie e sev
fried potato with chickpea flour, yogurt, spices and sev €6,00

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 €6,00

SPECIALITÀ DAL TANDOOR

Tandoori Specials (Mughlai, Shahi)

Achari Paneer tikka

formaggio indiano marinato in achari (spezie sottaceto) con yogurt, erbe aromatiche, cotte in tandoor
indian cheese marinated in Pickle spices with yogurt, and herbs, baked in tandoor €14,90

Chicken Kali Mirch

bocconcini di pollo cotto in salsa delicata con anacardi e pepe nero
tandoor roasted soft boneless chicken marinated in delicate sauce with cashews and black pepper €12,00

POLLO / CHICKEN

Tandoori Chicken

pollo rosso marinato in yogurt con spezie esotiche, il piatto indiano per eccellenza
tandoori roasted chicken marinated with yogurt (curd) and exotic Indian spices €12,00

Chicken Seekh Kebab

involtini di carne macinata cotti nel forno indiano, aromatizzati con spezie
crispy tandoor grilled boneless mutton with aromatic spices €9,00

Chicken Tikka

succulenti pezzi di pollo disossati, marinati in yogurt, spezie delicate ed erbe aromatiche
boneless small chicken pieces marinated in yogurt (curd), various spices and aromatic herbs €12,00

Mix Tandoori Chicken

Assortimento di piatti tandoor: pollo Tandoori, Chicken Tikka, Chicken Malai Tikka, Hara Bhara Tikka
Assortment of tandoor dishes: Tandoori Chicken, Chicken Tikka, Chicken Malai Tikka, Hara Bhara Tikka €18,00

Chicken Malai Tikka

morbidi e setosi pezzi di pollo disossato, marinati con panna, yogurt e spezie delicate
roasted soft boneless chicken pieces marinated in cream, curd and delicate spices €12,00

PESCE / FISH

Salmon Tikka

salmone al forno indiano
tandoor roasted salmon fish marinated in exotic Indian spices with grilled vegetables €22,00

Hara Bhara Tikka

delicati bocconcini di pollo marinati in yogurt, menta e spezie delicate
roasted boneless chicken with delicate spices marinated in curd and fresh mint €12,00

Jingha Tandoori

gamberetti al forno indiano
tandoor roasted shrimp marinated in aromatic Indian spices with grilled vegetables €22,00



medium spicy/medio piccante



spicy/piccante



APPETIZERS - ANTIPASTI

PIATTI CALDI / HOT DISHES

Vegetarian Samosa

crosta di sfoglia ripiena con patate e piselli conditi e fritti (2 pezzi)

crispy fried triangles filled with mixture of peas, beans and various aromatic spices (2 pieces served) €4,50

Paneer Pakora

formaggio indiano fresco speziato fritto in pastella di farina di ceci

crispy fried balls made with fresh cottage cheese chickpea flour and delicate spices €6,50

Palak Pakora

polpettine di farina di ceci e spinaci con cipolla

crispy fried balls made with chickpeas and spinach with onion- €5,00

Veg Pakora

verdure fresche di stagione fritte in pastella di ceci e spezie indiane

fried dough ball made with fresh vegetables and gram flour seasoned with Indian spices €5,00

Aloo Puri

salsa piccante di patate con farina integrale soffice di puri

spicy potato sauce with soft puffed puri wholemeal flour €9,00

Shrimp Pakora

gamberoni infarinati e fritti in pastella di farina di ceci *crispy fried shrimp with gram flour and exotic Indian spices €8,00*

Veg Mixed Appetiser / 2PAX

assortimento di antipasti di verdure calde (veg samosa, veg pakora, paneer pakora, palak pakora, onion rings)

Assortment of hot appetisers (vegetarian samosa, paneer pakora, palak pakora, veg pakora, onion rings €14,00

Chilli potato fry

patate fritte croccanti preparate in una salsa piccante, acida e leggermente dolce con peperone

crispy fried potatoes prepare in a spicy, sour and slightly sweet sauce with bell pepper €8,50

Onion rings

cipolla frita croccante pastella con farina di ceci

crispy fried onion batter with chickpea flour €4,50

PIATTI FREDDI / COLD DISHES

Samosa Chat

involtini fritti in sfoglia ripieni con patate, crema di yogurt e spezie

crispy fried triangles with potatoes and served with creamy yogurt (curd) and spices €6,90

Papadum

foglia di farina di lenticchie croccante

roasted crisps made from lentil flour €2,50

Patate Chana Chat

patate rotonde croccanti fritte con ceci guarnito con salsa di zenzero

fried crispy round potatoes with a chana nutty flavor garnished with ginger sauce €6,00

Masala Papadum

cracker arrosto fatto con la farina di lenticchie con spezie aromatiche

roasted crisps made with lentil flour and aromatic spices €4.00

Bhel Puri (Day only/ Solo giorno)

un misto di riso soffiato, tagliatelle croccanti di ceci, verdure (come cipolla e patate) e salse saporite.

a mixture of puffed rice, crispy chickpea noodles, vegetables (such as onion and potato), and savory sauces. €6,00



medium spicy/medio piccante



spicy/piccante



ZUPPA / SOUP

Tomato Soup

zuppa a base di pomodoro aromatizzata con erbe e spezie

tomato Soup seasoned with herbs and spices

€6,00

Chicken Soup

zuppa di pollo e spezie

chicken soup seasoned with spices €6,00

Dal Soup

zuppa con dal fresco con spezie aromatiche

soup with fresh dal mixed with aromatic herbs

€6,00

Shrimp Soup

zuppa di gamberetti con limone e coriandolo fresco

shrimp soup with lemon and fresh coriander €7,00

CHICKEN / POLLO CURRY

Chicken Korma

pollo disossato 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) €11,90

Chicken Curry

pollo cotto in salsa al curry e una miscela di spezie, cipolla, pomodoro, e zenzero

delicate pieces of boneless chicken with onion and tomato gravy with Indian spices, and ginger

€10,50

Chicken Tikka Masala

pollo disossato cotto con peperoni, cipolla, pomodori in salsa densa e spezie

roasted boneless chicken cooked with onion, tomato, capsicum, aromatic spices and herbs

€11,90

Chicken Achari

pollo disossato cotto in delicate spezie indiane con salsa piccante al mango

boneless chicken cooked in delicate Indian spices with spicy mango sauce- € 11,90

Chicken Mughlai

Ricetta segreta speciale dello chef.

Chef's special secret recipe. € 12,00

Chicken Vindaloo

spezzatino di pollo cotto in salsa di

cipolle e una miscela di spezie aromatizzate

chicken cooked and mixed with potatoes, onion

sauce and aromatic spices €11,90

Chicken Madras Curry

pezzi di pollo non disossati cucinati con spezie sud indiane in sapore saporito

boneless chicken cooked in delicate Indian spices with tangy flavor €11,50

Butter Chicken

pollo marinato e cotto in burro di mandorle e spezie

chicken marinated and cooked with almond butter and spices €11,50

Chicken Butter Masala

pollo marinato e cotto con mandorle, burro e spezie

chicken marinated and cooked with almonds, butter and spices €12,00



medium spicy/medio piccante



spicy/piccante

Bevande - Beverages

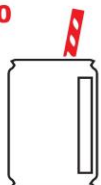
Water €2,50

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

Lemon Mojito €4,00



Alcolico - Alcohol

Vino Rosso / Red Wine

Chianti Classico €18,00

Chianti Colli Senesi €14,00

Morellino di scansano €14,00



Vino Bianco / White Wine

Pinot Grigio €14,00

Chardoney €14,00

Falanghina €14,00



Vino Indiano / Indian Wine (Kamasutra)

Kamasutra Red wine 75cl / Kamasutra White wine 75cl €15,00

Birra Indiana / Indian Beer

Kingfisher / Kamasutra 33cl (4.8vol) (5.0vol) €2,50

Kingfisher / Kamasutra 66cl (4.8vol) (5.0vol) €5,00

Vino della casa/ House wine

Bicchieri di vino TOSCANO Rosso o Bianco

Glass of TUSCAN wine Red or white



€3,00



medium spicy/medio piccante



spicy/piccante



DOLCI - INDIANI

Kesari Kheer

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 flavored with cardamom and saffron (kesar) €5.00

Royal Mix Sweet

misto dolci Royal India per due persone
mix of royal Indian desserts for two person €10.00

Cocco Barfi

dolce secco di cocco
sweet made from dried coconut €4.00

Gulab Jamun

polpettine di farina di latte in sciroppo
milk powder dumplings in syrup €4.00

MANGO KULFI - Gelato al mango - € 5.00

PISTA KULFI - Gelato al pistacchio - € 5.00

COCONUT KULFI - Gelato al COCCO - € 5.00



ORIENTAL - BEVERAGES

Lassi Mango

a base di yogurt e succo di mango
thick creamy drink with mango puree, yogurt, sugar, ice, and dried fruit €5,00

Rose Lassi

miscela di sciroppo di rosa con yogurt, ghiaccio, crema di zucchero e frutta secca
blend of rose syrup with yogurt, ice, sugar, cream, and dried fruit €4.50

Pista Lassi

a base di yogurt e pistacchio
blend of pistachio, yogurt, ice, sugar and ice €5.00

Jal-jeera

acqua mescolare coriandolo fresco, foglie di menta e tostato, cumino, polvere, mango secco, polvere, zucchero, sale, sale nero
water mix with fresh coriander, mint leaves, and roasted, cumin, powder, Dry Mango, Powder, Sugar, Salt, Black salt €3.00

Kesar Lassi

a base di yogurt e zafferano
blend of kesar, yogurt, ice, sugar, and dried fruit €5,0

Lassi Salato

a base di yogurt, sale e spezie
yogurt with salt and spices €4,50

Fresh lemon soda

succo di lime e zucchero
lime juice and sugar €3,00

CHAI (con latte) €2,50

Black tea (senza latte) €2,00

Caffè espresso - €2,00



medium spicy/medio piccante



spicy/piccante



TANDOORI-BREADS

Naan

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

Roti

focaccia di farina integrale
whole grain flatbread **€2,00**

Cheese Naan

focaccia ripiena di formaggio fresco
flatbread filled with fresh cheese **€3,00**

Butter Naan

focaccia di farina bianca lievitata con burro
white flour flatbread risen with butter **€3,00**

Pudina Naan

focaccia di farina bianca con menta
white flour flatbread filled with mint - **€ 3.00**

Keema Naan

focaccia ripiena di pollo macinato
Flatbread filled with ground chicken - **€ 4,00**

Peshwari Naan

focaccia insaporita con frutta secca
flatbread seasoned with dried fruit - **€3.50**

Garlic Cheese Naan

focaccia ripiena di formaggio fresco e aglio
flatbread filled with fresh cheese and garlic **€3,50**

Garlic Naan

focaccia ripiena con aglio
flatbread filled with garlic **€3,00**

Onion Nan

focaccia di farina bianca ripiena con cipolla
flatbread filled with onion **€3,00**

Rogni Nan

focaccia insaporita con salsa di pomodoro
flatbread seasoned with tomato sauce **€3,00**

Masala Kulcha

focaccia ripiena di verdure
flatbread filled with vegetables **€3.00**

Chilly Garlic Nan

pane piatto riempito di aglio e sormontato con
peperoncino
flatbread with garlic and chilly peppers **€3,00**

Laccha Paratha

pane piatto indiano multistrato di burro
Indian flatbread multi layered with butter **€3,00**

Assortimento di 4 tipi di pane tandoori

**Assorted plate of 4 types of tandoor
breads**

nan, roti, onion naan, garlic naan (per 1 persona)
nan, roti, onion naan, garlic naan (for 1 person)
€10,00



medium spicy/medio piccante



spicy/piccante