



# Indian Gourmet

Restaurant and Lounge Bar

**ENGLISH MENU**



# Indian Gourmet

## Restaurant and Lounge Bar

### ALLERGY STATEMENT

Indian dishes are a complex mixture of numerous ingredients. It will be impossible to mention all the ingredients for each dish. Our dishes may contain gluten, crustaceans, molluscs, eggs, fish, peanuts, nuts, soy-beans, milk, celery, mustard, sesame seeds, lupin and sulphur dioxide.

If you are allergic to certain ingredients, it is of the utmost importance that you notify our staff when ordering. We will be happy to advise.

# STARTERS

## Papadums

- 1) Plain Papadum** .....0,90€  
A thin crispy flatbread made from lentil flour.
- 2) Spicy Papadum** .....1,20€  
Papadum flavoured with spices.
- 3) Masala Papadum** .....2,50€  
Papadum garnished with corn, cucumbers, coriander, onion, tomatoes and spices.
- 4) Spicy Cone Masala Papadum (4 pieces)** .....4,95€  
Spicy papadum cones filled with onions, tomato, cucumber and garnished with coriander.
- 5) Indian Pickles or Chilli Sauces** .....0,95€  
Mint / Onion / Mango / Spicy.

## Salads

- 6) Green Salad** .....3,95€  
Lettuce, cucumber, onions, tomatoes.
- 7) House Salad** .....6,95€  
Green salad topped with herbs, fresh mint and Indian cottage cheese.
- 8) Chicken Salad** .....7,95€  
Chicken tikka pieces diced with green vegetables, served with a herb and lemon dressing.
- 9) Yoghurt Raita** .....3,95€  
A Greek-style yoghurt dressing infused with coriander, cucumber, onion, tomato, spices and lime.
- 10) Onion Pachadi** .....3,95€  
South Indian style long sliced onion mixed in yoghurt and coriander.
- 11) Onion Salad** .....2,95€  
Onions and coriander topped with chaat masala.

## Indian Chaats

- 12) Aloo Chaat** .....4,95€  
A crunchy chickpea snack with mint sauce, chaat masala, onion, and potato.
- 13) Samosa Chaat** .....5,95€  
Samosa with onion, cucumber, tomato, coriander, mint sauce.
- 14) Aloo Paneer Chaat** .....6,95€  
Indian cottage cheese with chaat masala, coriander, mint sauce, onions and potato.
- 15) Papadi Chaat** .....5,95€  
Crunchy puris (flour snacks) topped with chaat masala, coriander powder, mint sauce, onions and potato.
- 16) Chicken Chaat** .....7,95€  
Chicken with chaat masala, coriander powder, mint sauce, onions and potato.

- 17) Ragda Patis** .....6,95€  
Mashed potato tikki with chickpeas, onions, cucumber, tomato, three different sauces and garnished with coriander.

## Soups

- 18) Tomato Soup** .....4,95€  
Tomato base with chaat masala and fresh cream.
- 19) Mixed Vegetable Soup** .....4,95€  
Beans, carrots, onions, peas, potatoes & spices.
- 20) Chicken Soup** .....5,95€  
Chicken with corn, egg and spices.
- 21) Onion Soup** .....4,95€  
Onions cooked with spices.

## Vegetarian Starters

- 22) Samosas (2 pieces)** .....3,95€  
Savoury fried pastries filled with onion, peas and potatoes, flavoured with Indian spices.
- 23) Onion Bhaji** .....3,95€  
Fried chickpea snacks filled with onions and flavoured with coriander and Indian spices.
- 24) Potato Bhaji** .....3,95€  
Fried chickpea snacks filled with potatoes and flavoured with coriander and Indian spices.
- 25) Vegetable Pakora** .....3,50€  
Spiced chickpea fritters filled with mixed vegetables, flavoured with coriander and Indian spices.
- 26) Paneer Pakora** .....5,95€  
Fresh Indian-style cheese with chickpea flour and Indian spices.
- 27) Chilli Pakora** .....4,95€  
Fresh green chillies dipped in chickpea flour and deep fried.
- 28) Mushroom Pakora** .....4,95€  
Mushrooms marinated with Indian spices, coated with chickpea flour and deep fried.
- 29) Gobi 65** .....6,95€  
Fresh cauliflower coated in flour and Indian spices.
- 30) Aloo Tikki (2 pieces)** .....4,95€  
Smashed potato with coriander leaf, Indian spices and crunchy breadcrumbs.
- 31) Hara Bara Kebab** .....6,95€  
Spinach, potato and Indian spices.

## Non-Vegetarian Starters

- 32) Chicken Samosas** .....4,95€  
Minced chicken with green peas, coriander, Indian spices and onion.

- 33) Lamb Samosas** .....6,95€  
Minced lamb with green peas, coriander, Indian spices and onion.
- 34) Chicken Pakora** .....4,25€  
Chicken filled strips coated in flour and Indian spices and deep fried.
- 35) Fish Pakora** .....6,95€  
Fish marinated with Indian spices, coated with chickpea flour and deep fried.
- 36) King Prawn Pakora (3 pieces)** .....6,95€  
King prawns marinated with Indian spices, coated with chickpea flour and deep fried.
- 37) Tawa Prawns (House Special)** .....8,95€  
Prawns marinated in Indian spices and "Tawa" fried.
- 38) Shami Kebab (2 pieces)** .....8,50€  
Minced beef marinated with ginger, garlic, onion, Indian spices, coated with egg white & shallow fried.
- 39) Chicken Wings** .....4,95€  
Chicken wings marinated in Indian spices and fried.
- 40) Chicken Lollipop** .....5,99€  
Chicken drumsticks coated in Indian spices, flour and fried.
- 41) South Indian Chicken 65** .....6,95€  
Boneless chicken marinated with Indian spices, and fried until crispy.
- 42) Egg Pakora** .....4,99€  
Boiled egg, coated in chickpea flour and fried.
- 43) Chicken Puri** .....6,95€  
Chicken masala cooked in Indian spices and served on Puri (deep fried unleavened bread).
- 44) Prawns Puri** .....7,95€  
Prawn masala cooked in Indian spices and served on Puri (deep fried unleavened bread).
- 45) Lamb Keema Puri** .....7,95€  
Minced lamb cooked in Indian spices and served on Puri (deep fried unleavened bread).
- 46) Fish Koliwada** .....10,95€  
Fish marinated with Indian spices and coated with a thick batter & fried until crispy (with mint sauce).
- 47) Crispy King Prawn Butterfly** .....8,95€  
Marinated king prawns with Indian spices, bread crumbs, garnished with chaat masala & coriander.



# TANDOORI

All Tandoori dishes are authentically prepared in an original Indian Clay Pot, and come with a curry sauce. Change to a sauce of your choice for: 2,95€



**48) Tandoori Chicken / F.P.**.....7,95€ / 12,50€  
Chicken drumsticks marinated in yoghurt, ginger, garlic and Indian spices.

**49) Chicken Tikka** .....9,50€  
Boneless chicken marinated in yoghurt, ginger, garlic and Indian spices.

**50) Garlic Chicken Tikka** .....9,95€  
Boneless chicken marinated in yoghurt, garlic and Indian spices.

**51) Chicken Hariyali Tikka** .....9,95€  
Boneless chicken marinated in mint, coriander, and yoghurt.

**52) Lamb Tikka** .....12,50€  
Tender chunks of lamb marinated in yoghurt, ginger, garlic and Indian spices.

**53) Malai Tikka** .....9,95€  
Boneless chicken marinated in yoghurt, garlic, Indian spices & fried with fresh cream.

**54) Lamb Sheek Kebab / F.P.**.....7,95€ / 12,95€  
Minced lamb marinated with Indian spices and rolled on skewers.

**55) House Special Chicken Shashlik Kebab** ...11,95€  
Marinated chicken cooked in a Tandoor with onions and bell peppers, served on a sizzling dish.

**56) Lamb Shashlik Kebab** .....12,95€  
Marinated lamb cooked in a Tandoor with onions and bell peppers, served on a sizzling dish.

**57) Paneer Tikka** .....10,95€  
Indian cottage cheese marinated with creamy spiced tikka sauce, served on a sizzling dish.

**58) Paneer Hariyali Tikka** .....10,50€  
Indian cottage cheese marinated with yoghurt, mint and coriander sauce, served on a sizzling dish.

**59) King Prawns Tandoori** .....13,50€  
Marinated king prawns cooked in a clay oven and served on a sizzling dish.

**60) Fish Tandoori** .....12,95€  
Marinated fish with ginger, garlic and Indian spices cooked in charcoal smoke & served on a sizzling dish.

**61) Mushroom Tandoori** .....9,95€  
Fresh mushrooms marinated in yoghurt and Indian spices, cooked in a Tandoor.

## SIZZLING PLATTERS

**62) Gourmet Special Tandoori Platter** .....21,95€  
Pieces of marinated chicken tikka, lamb tikka, sheek kebab, tandoori chicken, chicken hariyali & king prawns. Cooked with secret ingredients in a clay oven. Served on a sizzling dish.

**63) Gourmet Special Veg Tandoori Platter** ....17,95€  
Pieces of marinated paneer tikka, hara bara kebab, aloo tikki, crispy mushroom, vegetable samosa & mixed vegetable pakora. Cooked with secret ingredients. Served on a sizzling dish.

# VEGETABLE MAINS

All vegetable mains are prepared with fresh ingredients and cooked with authentic Indian spices.

- 64) Malai Kofta** ..... 8,50€  
Delicious vegetable balls in gravy with Indian spices.
- 65) Mixed Vegetable Curry** ..... 7,50€  
Fresh seasonal vegetables in an authentic curry sauce.
- 66) Kofta Curry** ..... 7,95€  
Mixed vegetable balls in an authentic curry sauce.
- 67) Tadka Dal** ..... 7,50€  
Yellow lentils cooked with herbs and seasoned with fresh tomatoes, onion and Indian spices.
- 68) Palak Paneer** ..... 9,50€  
Cubed Indian cottage cheese and spinach, cooked in a creamy sauce with Indian spices.
- 69) Dal Fry** ..... 8,50€  
Yellow lentils, fresh chilli, onions, tomato, curry leaves and homemade spices.
- 70) Saag Dal** ..... 7,95€  
Spinach cooked with yellow lentils & Indian spices.
- 71) Saag Bhaji** ..... 7,95€  
Spinach cooked with fresh onions and spices.
- 72) Saag Aloo** ..... 7,95€  
Spinach cooked with fresh cubed potato, herbs and spices.
- 73) Bombay Aloo** ..... 7,25€  
Potatoes cooked with onions, tomatoes and fresh herbs, in a curry sauce.
- 74) Aloo Mutter** ..... 7,50€  
Potatoes cooked with green peas and Indian spices.
- 75) Aloo Mutter Paneer** ..... 9,50€  
Potatoes cooked with green peas, Indian spices and homemade Indian cottage cheese.
- 76) Vegetable Korma** ..... 7,95€  
Vegetables with coconut and almonds in a curry sauce.
- 77) Paneer Kadai** ..... 9,50€  
Red and green bell peppers cooked with Indian cottage cheese and Indian spices.
- 78) Vegetable Handi** ..... 9,50€  
Mixed vegetables cooked in Indian masala.
- 79) Paneer Tikka Masala** ..... 9,50€  
Marinated cubes of Indian cottage cheese with cream, onion, Indian spices, coconut and almonds.
- 80) Aloo Gobi** ..... 7,95€  
Cauliflower and potatoes stir fried with garam masala, and fresh coriander.
- 81) Gobi Bhaji** ..... 8,50€  
Fresh cauliflower stir fried with spices & fresh coriander.
- 82) Chole Masala** ..... 7,95€  
Chickpeas, fresh onions and tomatoes cooked with Indian spices and made into a thick, creamy sauce.
- 83) Butter Paneer** ..... 9,50€  
Fresh Indian cottage cheese cooked with butter, tomato sauce, almonds, Indian spices & fresh cream.
- 84) Dal Makani** ..... 7,95€  
Black lentils cooked in cream, tomato sauce and butter.
- 85) Mushroom Bhaji** ..... 7,95€  
Mushrooms cooked with herbs in a curry sauce.
- 86) Bhindi Masala** ..... 8,50€  
Fresh okra cooked with exotic Indian spices.
- 87) Shahi Paneer** ..... 8,95€  
Cubes of Indian cottage cheese cooked in a smooth and creamy sauce with Indian spices.
- 88) Paneer Dopiazza** ..... 8,95€  
Indian cottage cheese cooked with diced onions, Indian spices & gravy.



# NON-VEG MAINS

All non-vegetable mains are prepared with fresh ingredients and cooked with authentic Indian spices.

## Choose your curry:

- Chicken ..... 10.50€
- Lamb ..... 11.50€
- Beef ..... 11.50€
- Prawns ..... 11.45€
- King Prawns ..... 12.95€
- Fish..... 12.50€

### 89) Curry

Onion sauce, Indian masala spices and coriander.

### 90) Tikka Masala

Meat roasted in a tandoor and cooked in cream with Indian spices, onion gravy, coconut and almonds.

### 91) Jalfrezi

Cooked with fried onions, peppers, onion gravy, yoghurt, fenugreek and Indian spices.

### 92) Balti

Cooked with deep fried peppers, onions, ginger, garlic, coriander, fenugreek & Indian spices.

### 93) Pasanda

Cooked with pistachio, wine & cream.

### 94) Korma

Cooked with cream, Indian spices, almond & coconut.

### 95) Vindaloo

Meat cooked with onions, potato, fenugreek & Indian spices.

### 96) Dopiaza

Cooked with diced onions and Indian spices.

### 97) Pathia

Cooked with fresh lemon, fenugreek, onion gravy and Indian spices.

### 98) Chasni

Cooked in a special sweet and sour sauce with Indian spices.

### 99) Madras

Fresh coconut fried with lemon juice, onion gravy and Indian spices.

### 100) Bhuna

Cooked with tomato and chopped onions in a semi-dry sauce with fresh ginger and Indian spices.

### 101) Dhansak

Cooked with yellow lentils in a medium sweet sauce with lemon juice, sugar and Indian spices.

### 102) Rogan Josh

Cooked with butter, fresh tomatoes, Indian spices and a special Rogan sauce.

### 103) Karahi

Cooked with tomato, peppers, fresh coriander, ginger, garlic, and Indian spices.

### 104) Saag

Cooked with spinach, tomato and Indian spices.



# BIRIYANI

All Biriyanis are made with long basmati rice, aroma of Indian spices, fresh mint and fresh coriander. Served in a very traditional and authentic style.

105) Vegetable Biryani .....	10,95€	111) King Prawn Biryani .....	14,95€
106) Paneer Tikka .....	11,95€	112) Beef Biryani .....	12,95€
107) Chicken Biryani .....	11,95€	113) Fish Biryani .....	12,95€
118) Chicken Tikka Biryani .....	11,95€	114) Sheek Kebab Biryani .....	16,50€
109) Lamb Biryani .....	12,95€	115) Gourmet Special Biryani .....	16,95€
110) Prawn Biryani .....	12,50€	A mix of chicken, lamb and prawns. Flavoured with saffron and topped with an egg.	

# PARATHA

Our delicious Parathas are prepared fresh and made authentically with wheat flour.

116) Plain Paratha .....	3,95€	118) Lacha Paratha .....	4,50€
Wheat flour, Indian spices and tawa fried.		Flaky and crispy layers.	
117) Aloo Paratha .....	4,95€	119) Paneer Paratha .....	5,25€
Stuffed with potatoes, coriander and Indian spices and tawa fried.		Stuffed with Indian cottage cheese, Indian spices and tawa fried.	



# REGIONAL SPECIALS

Explore the different regions of India with our carefully selected Regional Specials that cover parts of the north, west, east and south of India.

## Choose your curry:

- |                 |        |                     |        |
|-----------------|--------|---------------------|--------|
| ■ Chicken ..... | 11.95€ | ■ Prawns .....      | 11.95€ |
| ■ Lamb .....    | 12.95€ | ■ King Prawns ..... | 13.95€ |
| ■ Beef .....    | 12.95€ | ■ Fish.....         | 13.50€ |

### Northern India

120) Amritsari Curry (Punjab)  
Homemade spices, beaten curd, turmeric, coriander, chilli & fenugreek.

### Eastern India

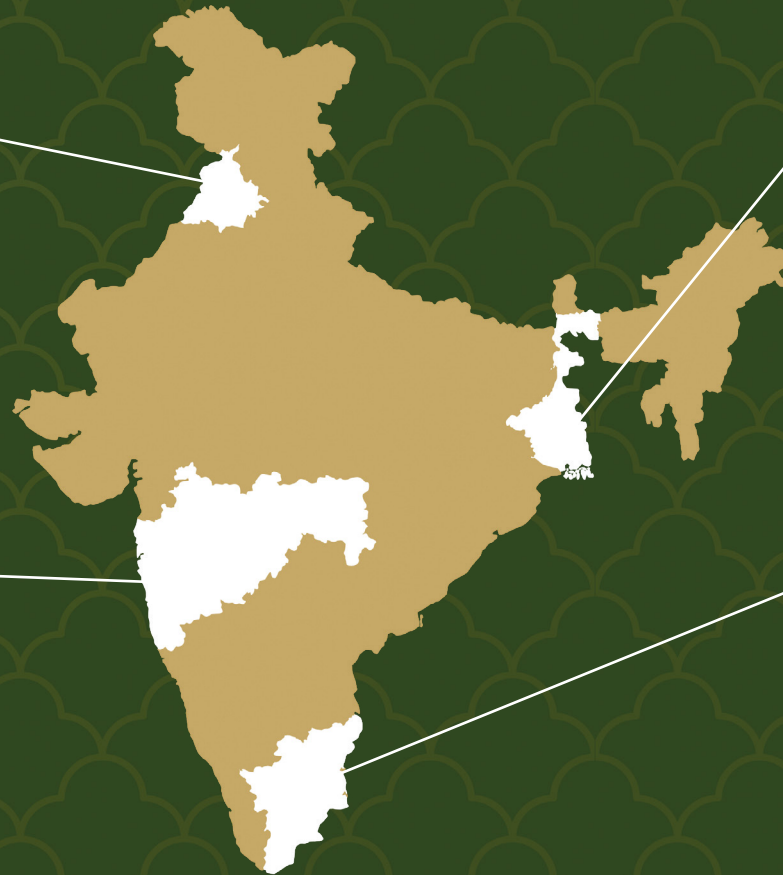
122) Rezala Curry (West Bengal)  
Cooked with fresh cream, curd, cashew nuts and saffron.

### Western India

121) Kolhapuri Curry (Maharashtra)  
Meat marinated with Indian spices, coconut & roasted onion masala.

### Southern India

123) Chettinad Curry (Tamil Nadu)  
Roasted Indian spices, coriander seeds, fennel seeds, cinnamon & chillies.





# HOUSE SPECIALS

All House Specials are prepared with fresh ingredients and cooked with authentic Indian spices.

## Choose your curry:

- Chicken ..... 11.95€
- Lamb ..... 12.50€
- Beef ..... 12.50€
- Prawns ..... 12.95€
- King Prawns ..... 13.95€
- Fish ..... 13.50€

### 124) Mughlai

Egg, pistachios, raisins, cream, onions, tomato sauce and Indian spices.

### 125) Methi (fenugreek)

Meat cooked with cloves, cardamom, fresh herbs, and Indian spices.

### 126) Achari

Hot curry made with traditional Indian marinated pickle sauce, onion gravy and tomato sauce.

### 127) Mango Curry

Creamy mild mango sauce well cooked with onion gravy, Indian spices, almond and coconut.

### 128) Handi

Ginger, garlic, bell peppers, fresh ginger, onion gravy, tomato sauce, herbs and Indian spices.

### 129) Pepper Fry

Fresh onions, ginger, garlic, fresh crushed black pepper and butter.

### 130) Hydrabadi

Fresh mint leaves, ginger, fenugreek, fried onion, tomato, herbs and Indian spices.

### 131) Coriander Curry

Coriander paste with green chilli, fresh mint, ginger, garlic & Indian spices.

### 132) Garlic Chilli

Hot curry made with fresh garlic and spicy chillies, onion gravy, fresh herbs and Indian spices.

### 133) Butter Chicken

Boneless chicken tikka pieces cooked in butter with almonds, kastoori methi and tomato sauce.

### 134) Hariyali Chicken Curry

Chicken tikka marinated with Indian spices, fresh coriander & mint leaves.

### 135) Egg Masala ..... 9,95€

Boiled eggs, onion gravy, herbs and Indian spices.

### 136) Phal ..... +1€

The hottest curry. Made with chillies, onion gravy and Indian spices.

### 137) Lamb Chops ..... 16,95€

Lamb ribs marinated in Indian spices & shallow fried.

### 138) Lamb Keema Curry ..... 13,95€

Minced lamb, onions, peas and Indian spices.

### 139) Gourmet Meatball Curry ..... 16,95€

Minced lamb marinated with Indian spices, cooked in coconut milk and onion sauce.

### 140) Chicken Sheek Peau (Dry) ..... 12,95€

Minced chicken, coriander, Indian spices & cheese.



# RICE

All rice dishes are made with basmati rice and only the freshest of ingredients and spices.

141) Plain Rice.....	2,50€	149) Coriander Rice .....	3,95€
142) Pilau Rice .....	3,50€	150) Egg Fried Rice .....	4,50€
143) Vegetable Rice .....	4,95€	151) House Special Rice .....	6,95€
144) Paneer Fried Rice .....	4,50€	Chicken tikka, prawns, green peas, egg & spices.	
145) Vegetable Paneer Fried Rice .....	5,25€	152) Mushroom Pilau Rice .....	4,50€
146) Burnt Garlic Rice .....	4,50€	153) Keema Rice .....	5,25€
147) Lemon Rice .....	4,95€	Minced lamb & spices.	
148) Kashmiri Rice .....	4,95€	154) Jeera Rice .....	3,95€
Coconut, raisins, pistachios & almonds.		Cumin seeds.	
		155) Green Peas Rice .....	4,50€

# NAAN

All Naan breads are made with fresh ingredients and cooked in a traditional Indian Tandoor.

156) Plain Naan .....	2,25€	165) Chicken Tikka Naan .....	4,50€
157) Garlic Naan .....	3,75€	166) Onion Naan .....	3,25€
158) Cheese Garlic Naan .....	3,95€	167) Stuffed Aloo Naan .....	4,50€
159) Cheese Chilli Naan .....	3,95€	168) Butter Naan .....	3,50€
160) Cheese Onion Naan .....	4,50€	169) Kulcha .....	3,50€
161) Peshwari Naan .....	3,75€	170) Tandoori Roti .....	2,95€
Stuffed with coconut, raisins, pistachios & almonds.		Whole wheat bread grilled in a Tandoor.	
162) Cheese Naan .....	3,75€	171) Chapati .....	2,50€
		Grilled whole wheat bread.	
163) Keema Naan .....	4,95€	172) Plain Puri .....	2,95€
Stuffed with minced lamb and Indian spices.		Indian fried bread.	
164) Chilli Naan .....	3,50€		



# KIDS MENU

- |                                      |       |   |       |
|--------------------------------------|-------|---|-------|
| 173) French Fries .....              | 3,95€ | 178) Chicken Tikka Masala and Rice .....    | 6,95€ |
| 174) Chicken Tikka and Chips .....   | 4,95€ | 179) Butter Chicken with Rice OR Naan ..... | 6,95€ |
| 175) Chicken Nuggets and Chips ..... | 4,50€ | 180) Fish Fingers and Chips .....           | 5,95€ |
| 176) Chicken Korma and Rice .....    | 6,95€ | 181) Sausage, Beans and Chips .....         | 4,95€ |
| 177) Meatballs and Chips .....       | 7,95€ | 182) Egg Omelette and Chips .....           | 5,50€ |

# PIZZA

All Pizza's are made to order with fresh ingredients and spices.

- |   |        |   |       |
|---|--------|---|-------|
| 183) Margherita Pizza .....   | 7,95€  | 187) Chicken Tikka Pizza .....            | 9,95€ |
| Cheese, tomato and oregano.   |        | Chicken tikka pieces, cheese and oregano. |       |
| 184) Deluxe Veggie Pizza .....  | 9,95€  | 188) Ham & Cheese Pizza .....             | 8,50€ |
| Red and green bell peppers, cottage cheese and mushroom.              |        | Cheese, tomato and ham.                   |       |
| 185) Paneer Tikka Pizza .....   | 9,95€  | 189) Hawaiian Pizza .....                 | 9,95€ |
| Cottage cheese, tikka sauce, cheese and oregano, cooked in a Tandoor. |        | Cheese, tomato, ham and pineapple.        |       |
| 186) Barbecue Chicken Pizza .....                                     | 9,95€  | 190) Pepperoni Pizza .....                | 9,95€ |
| Barbecue sauce, chicken tikka pieces, cheese and oregano.             |        | Cheese, tomato and pepperoni slices.      |       |
| 191) Tuna Pizza .....   | 9,95€  | 191) Tuna Pizza .....                     | 9,95€ |
| Cheese, tomato and tuna.  |        | Cheese, tomato and tuna.                  |       |
| 192) House Special Pizza .....  | 12,95€ |   |       |
| Mix of chicken tikka and garlic tikka pieces.                         |        |   |       |



# DESSERTS

All Desserts are homemade and served in a traditional Indian way.

- 193) Gulab Jamun .....6,95€**  
Milk dough moulded into balls, deep fried and dipped in sugar syrup.
- 194) Rasgulla .....6,95€**  
Dumplings made from Indian cottage cheese, sugar, cardamom & rose water. Served in a sweet syrup sauce.
- 195) Mango Mastani .....7,95€**  
Creamy milkshake made with ice cream, pistachios, cashews, almonds and a cherry on top.
- 196) Pistachio Kulfi .....5,95€**  
Indian ice cream, made with pistachios, saffron, and fresh milk. Smooth and delicious.
- 197) Mango Kulfi .....9,95€**  
Indian ice cream, made with mango, saffron, and fresh milk. Smooth and delicious.
- 198) Gajrela .....6,95€**  
Fresh grated carrot, cooked with fresh milk and dry fruits. Rich and delicious.
- 199) Chocolate Brownie .....6,95€**  
Served hot or cold with ice cream and a classic coffee to round off the taste.

# HOT DRINKS

## Tea

- 200) Indian Tea .....2,95€**
- 201) Indian Black Tea .....2,50€**
- 202) Masala Chai .....3,95€**
- 203) Infusion .....3,50€**

## Chocolate

- 204) Hot Chocolate .....4,25€**
- 205) Cola Cao .....3,25€**

## Coffee

- 206) Espresso .....1,50€**
- 207) Americano .....2,50€**
- 208) White Coffee .....2,95€**
- 209) Cappuccino .....3,95€**
- 210) Irish Coffee .....4,50€**
- 211) Barraquito .....5,25€**

