







स्टार्टर Starters

Tandoori Chicken Wings  **8,50**
Indian style marinated chicken wings



Tandoori Chicken Tikka  **8,50**
Indian style marinated chicken breast filet

Tandoori Mushroom   **7,50**
Marinated mushrooms with Indian spices from the tandoor




Samosa    **6,50**
Two fried pastries stuffed with seasoned potatoes, served with tamarind sauce

**Sheekh Kebab
Lamb/Chicken**  **9,50/8,50**
Seasoned minced chicken or lamb from the tandoor

Prawn Puri    **9,50**
Prawns in a tomato base curry sauce served with a puri wich is Indian unleavened and deepfried bread

Paneer Tikka Salad   **8,50**
Healthy fresh salad with juicy tandoor grilled Indian cheese

Mixed Starter   **9,50^{PP}**
From 2 persons
Having a hard time deciding? We have the solution: a mix of samosas, chicken or lamb kebab, wings and bhajis


Mixed Starter vega    **8,50^{PP}**
From 2 persons
Vegetarian? Share a platter of samosas, bhajis and tandoor grilled veggies

करी मुख्य भोजन Curry Main Dishes

All main dishes are served with rice




Chicken Korma  **23,50**
Chicken cooked in mild herbs, coconut cream, nuts and sweet raisins

Butter Chicken   **23,50**
The all-time favorite: boneless tandoor chicken curry prepared in a mild creamy sauce of tomatoes, cream and fresh herbs

**Tikka Masala
Chicken/Lamb**  **23,50/25,50**
Curry with chicken or lamb grilled in the tandoor, prepared with paprika and red pepper for a spicy touch



Lamb Rogan Josh  **25,50**
Curry of lamb cooked in tomatoes, yoghurt and our unique blend of spices.

Chicken/Lamb Jalfrezi  **23,50/ 25,50**
Delightful curry with tender juicy chunks of chicken or lamb in a spicy tomato sauce with stir-fried paprika and onion

**Madras Chicken
Lamb/King Prawn**    **23,50
25,50**
Spicy and very traditional curry with tomatoes and Indian spices served with chicken, lamb or king prawns

**Vindaloo Chicken
Lamb/King Prawn**    **23,50
25,50**
Very spicy curry served with chicken, lamb or king prawns, paprika, potatoes, red chili and Indian spices. For the real daredevil!

Kerala Prawns  **25,50**
Slightly spicy prawn curry prepared with coconut milk, tomatoes and red chili

**Biryani Chicken
Lamb/King Prawn**   **23,50
25,50**
Seasoned basmati rice with nuts, spices and vegetables on the side. Served with chicken, lamb or king prawns



*Vegetarian



*Vegan



*Gluten



*Spicy



*Nuts



*Lactose



*Fish



*Shellfish

शाकाहारी मुख्य भोजन

Vegetarian Main Dishes

All main dishes are served with rice

Biryani Vegan 17,50

Seasoned basmati rice with nuts, spices and vegetables

Paneer Makhani 19,50

Homemade Indian cheese prepared in a mild creamy sauce of tomatoes butter and fresh herbs

Rajma Masala 17,50

Slightly spiced, creamy curry made with kidney beans, onion and tomato masala

Aloo Baingan 17,50

Tasteful eggplant and potato curry, seasoned with cumin, coriander, chili and tumeric

Paneer Kofta 19,50

Fried Indian cheese dumplings served in a curry with tomatoes, onions and cashew nuts

Vegan Korma 17,50

Mixed vegetables cooked in mild herbs, coconut cream, nuts and sweet raisins

Saag Paneer 19,50

Homemade Indian cheese and spinach cooked with cream and fragrant spices

Channa Masala 17,50

A traditional, medium spicy curry with chickpeas, tomatoes and garam masala

Tandoori Paneer Tikka 18,50

Homemade Indian cheese marinated in yoghurt and Indian spices, grilled in the tandoor

तंदूर मुख्य भोजन

Tandoori Main Dishes

All main dishes are served with rice

Tandoori Seafood 25,50

A flavourfull mix of salmon and king prawns marinated in yoghurt and Indian spices, grilled in the tandoor

Tandoori Mixed Grill 25,50

Mix of tandoor grilled chicken, king prawns, lamb and chicken kebab. Perfect if you cant't choose.

Tandoori Lamb Chops 25,50

Juicy, Indian spices large lamb chops. Served on a sizzling hot plate!

नान Naan

We make our naan freshly in our tandoor oven

Plain Naan 4,50

Indian soft wheat bread

Butter Naan 4,50

Indian soft wheat bread with butter

Peshawri Naan 5,50

Naan stuffed with coconut, nuts and raisins

Garlic Naan 5,50

Naan topped with fresh garlic

Cheese Naan 5,50

Naan with cheese

Aloo Paratha 5.50

Multi layered brown wheat bread stuffed with potatoes

Indian Bread Basket 9.50

Chefs choice of three different breads



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*Lactose





*Fish




*Shellfish



साइड डिश Side Dishes

Raita   **4,50**
Yoghurt with cucumber, red onion,
tomato, coriander en spices


Mango Chutney  **2,50**
Sweetsour mangochutney


Green Salad  **3,50**
Fresh salad with cucumber,
tomato and dressing


Kashmiri dum Aloo  **7,50**
Potatoes in a spiced
tomato curry with Kashmiri
chili powder, ginger and fennel powder

Tandoori mixed veggies   **9,50**
Fresh vegetables marinated in
yoghurt and Indian spices.
Served with paneer tikka

Saag / Aloo Saag  **9,50**
Creamy spinach with or without
potatoes Indian style

Aloo Gobie  **9,50**
Cauliflower and potato curry
with coriander and herbs

Okra Bhaji  **9,50**
Pieces of okra in a masala curry
with Indian spices like turmeric
and chili powder.


Tadka Dal  **9,50**
Yellow lentils with butter, onion,
garlic and herbs

Dal Makhni   **9,50**
Creamy lentils with butter and herbs


Dutch Fries   **3,50**
Fries from Zeeland



मिठाई Desserts

Homemade Kulfi   **6,50**
Indian ice cream with pistachio
and cardamom

Freshly Baked Brownie  **7,50**
Chocolate brownie served with soft ice
cream

Paneer Cheesecake   **7,50**
Chefs pride! Homemade cheesecake
made of Indian paneer with white
chocolate and raspberry

Panna Cotta  **7,50**
Soft panna cotta with vanilla and a fresh
mango coulis

Grand Dessert   **8,50 pp**
From 2 persons
Our pride: special dessert made to
celebrate and ideal for sharing



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*Nuts



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*Shellfish