



## NO VEGETARIANS

- 01 Keema Samosa** ..... 4,95  
Traditional stuffed triangle pastries, filled with minced lamb, mildly spiced and deep fried.
- 02 Chicken Tandoori with bone** ..... 6,95  
Chicken marinated in spices & cooked in a clay tandoor.
- 03 Chicken Pakora** ..... 4,50  
Chicken lightly battered with chickpeas flour and flavored.
- 04 Chicken Tandoori Tikka** ..... 6,95  
Pieces of chicken without bone marinated in herbs & spices, cooked in a clay tandoor.
- 05 Chicken wings** ..... 6,95  
Spiced chicken wings made in Tandoor.
- 06 Kebab Seekh** ..... 6,95  
Minced lamb with onions, herbs, fresh coriander, green chillies & cooked on a skewer.
- 07 Mixed Agra Tandoori** ..... 8,50  
A combination of chicken tikka, lamb tikka & sheek kebab served on a skewer.
- 08 Mix Starter for 2 pers.** ..... 10,50  
A combination of pakora vegetables, chicken pakora and chicken tikka tandoori.

## VEGETARIANOS

- 09 Popadom** ..... 1,00  
Crispy lentil crackers served fried
- 10 Alu Tikki** ..... 3,95  
A mixture of potatoes & onions dipped in gram flour battered & fried.
- 11 Panner Tikka** ..... 7,95  
Succulent house cheese, marinated with spicy, served on skewers with green peppers and onion.
- 12 Vegetables Pakora** ..... 4,50  
Mixed spiced vegetables dipped in gram flour, battered & fried.
- 13 Vegetables Samosa** ..... 4,50  
Triangular pastry filled with peas, potatoes & deep fried.
- 14 Onion Bhaji** ..... 4,50  
Thinly sliced onion, deep fried in gram flour .
- 15 Agra Salad** ..... 5,50  
Lettuce, tomato, tuna fish, egg & olives.
- 16 Fresh Salad** ..... 4,50  
Lettuce, tomato, olives, cucumber
- 17 Panner Pakora** ..... 6,95  
Home cottage cheese cubes, mixed in spicy gram flour batter and deep fried.
- 18 Souces** ..... 1,50  
Different types of sauces.

## FISH

- 19 Prawn Pakora** ..... 6,95  
Prawns dipped in gram flour & fried.
- 20 Prawn Puri** ..... 7,50  
Prawns cooked in our special sauce, served with deep fried whole wheat bread.
- 21 Fish Pakora** ..... 6,95  
Fish dipped in gram flour & fried.

## TRADITIONAL CURRYS

### YOU CAN COMBINING WITH FOLLOWING DISHES

- 22 Chicken** ..... 9,50
- 23 Lamb** ..... 10,95
- 24 Prawns** ..... 10,95
- 25 King prawns** ..... 11,95
- 26 Beef** ..... 9,50

### MASALA (Mild)

Cooked with cream, almonds a dish not spicy.

### SPECIAL PASANDA (Mild)

Made with cream, almonds & pistachios.

### KASHMIRI (Mild)

A little spicy fruity dish, made of pineapple, bananas, cream and lychees together with herbs and very little spicy spices.

### KORMA (sweet)

Curry made with cream, raisins, coconut & almonds. A mild creamy dish with herbs & spices.

### METHI (Spicy to taste)

Special sauce, cooked with garlic fenugreega leaves and spices.

### CURRY (little spicy)

Dishes prepared with a special sauce of curry and spices.

### BHUNA (little spicy)

A combination of special curries not very hot and cooked with a special selection of herbs & aromatics.

### DOPIAZA (little spicy)

A popular curry specially prepared, not very hot, with onions.

### DANSAK (little spicy)

This dish is served sweet & sour with lentils & peppers.

### BALTI (little spicy)

They are prepared with onions, tomatoes, garlic, spices, ginger, cumiun, fresh coriander, herbs and spices.





## ROGAN JOSH (little spicy)

A curry made maximum use of tomato, a selection of herbs and spices not too spicy.

## JALFREZI (spicy medium)

A combination special, of onions fresh peppers & a selection of herbs.

## SPINACH (spicy medium)

Fresh spinach leaves cooked with ginger, garlic and spices.

## MADRAS (good spicy)

Hot curries with herbs & chilli peppers.

## KARAHI (spicy medium)

Cooking with garlic, ginger, herb and spices with fresh coriander.

## VINDALOO (very spicy)

It is prepared with a very spicy curry sauce with potatoes and selected spices.

## YOU CAN COMBINING WITH FOLLOWING DISHES

22	Chicken	9,50
23	Lamb	10,95
24	Prawns 	10,95
25	King prawns 	11,95
26	Beef	9,50

## SPECIALITIES

### SPECIALITY OF THE CHEF

## 27 Agra Special (Mild) 12,95

Winner of the cook of the year award.  
Pieces of boneless chicken marinated in yoghurt & a special masala sauce with a selection of herbs, cooked with fresh tomato, ginger, onions & cream, garnished with cashewnuts.

## 28 Chicken Tikka Masala (Mild) 11,95

Pieces of boneless chicken on a skewer cooked in a clay Tandoor with a special sauce of spices & herbs. (A dish with a special taste)

## 29 Punjabi Korma (Sweet) 11,95

Pieces of boneless chicken marinate in the chefs special sauce cooked in a clay tandoor with tomatoes, ginger, garlic, cream & ground almonds.

## 30 Butter Chicken (Mild) 12,50

Finely sliced chicken marinated in a special masala sauce, then cooked in butter, garlic, tomatoes, ginger & a selection of herbs (A mild dish).

## 31 Chicken Badami (Mild) 11,95

Pieces of boneless chicken marinated in a special masala sauce & cooked in butter, cream & ground almonds.

## 32 Chicken Tikka Makhan (Mild) 11,95

Chicken Tikka cooked in a clay tandoor served with cream & a delicate sauce of tomatoes, onions, cashewnuts & almonds.

## 33 Chicken Tikka Dopiaza . . . . . 11,95

(little spicy) Chicken Tikka cooked in a clay tandoor with a special sauce of paprika, extra onion, herbs & spices.

## 34 Chicken Tikka Jalfrezi . . . . . 11,95

(spicy medium) Chicken Tikka cooked in a clay tandoor with chef's special sauce with capsicums.

## 35 Chicken Tikka Dahi (little spicy) . . . 11,95

Chicken Tikka cooked in a clay tandoor with a sauce of yoghurt, herbs & spices.

## 36 Chicken Tikka Kashmir (Mild) . . . 11,95

Chicken Tikka cooked in a clay tandoor with a special sauce pineapple, bananas, lychees, & cream, herbs & spices.

## 37 Chicken Tikka Dansak (sweet&sour) 11,95

Chicken Tikka cooked in a clay tandoor with a special sauce of pineapple, herbs & pices (A sweet & sour dish).

## 38 Chicken Tikka with Spinach . . . . . 12,50

(spicy medium) Chicken Tikka cooked in a clay tandoor, served with fresh spinach, herbs & spices.

## 39 Chicken Tikka Mango (Mild) 12,50

(Chicken Skewer) Boneless chicken cooked in a mango sauce and garnished with mango slices.

## 40 Chicken Tikka Achari (spicy medium) . 11,95

(Chicken Skewer) Boneless chicken cooked in yogurt sauce, hot, lemon squeezed and garnished with chilli.

## 41 Chicken Pathia (little spicy) . . . . . 11,95

(Chicken Skewer) Boneless chicken cooked in tomato puree, hot, sweet and sour at the same time.

## 42 Chicken Hydrabadi (little spicy) . . . 11,95

Hydrabadi chicken curry recipe is the traditional indian chicken made with chicken, coconut, mint leaves and spices.

## 43 Agra Khas (little spicy) . . . . . 11,95

Lamb, chicken, prawn & mushrooms cooked in a clay tandoor served with a sauce of yoghurt, herbs & spices.

## 44 Lamb Tikka Dahi (little spicy) . . . . . 12,95

Lamb Tikka cooked in a clay tandoor with a sauce of yoghurt, herbs & spices.

## 45 Lamb Tikka Makhan (Sweet) 12,95

Lamb Tikka cooked in a clay tandoor then served with cream & a sauce of tomatoes, onions, cashewnuts & almonds.





**46 Lamb Tikka Masala (Sweet) . . . . . 12,95**  
 Pieces of boneless Lamb on a skewer cooked in a clay Tandoor with a special sauce of spices & herbs. (A dish with a special taste)

**47 Lamb Tikka Balti (little spicy) . . . . . 12,95**  
 Pieces of lamb tikka cooked with onions, tomatoes, garlic, spices, ginger, fresh coriander, herbs and spices.

## TANDOORI SPECIALTIES

**48 Prawn Tandoori**    . . . . . **15,95**  
 Prawn marinated in yoghurt & cooked in a clay tandoor with spices & served with a vegetable sauce.

**49 Chicken Tandoori (with bone)**  . . . . . **12,95**  
 Half of chicken marinated in yoghurt & cooked in a clay tandoor & served with a vegetable sauce.

**50 Chicken Tikka Tandoori**  . . . . . **12,95**  
 Fillet of chicken marinated in tandoori masala & yoghurt, cooked in a tandoor oven with herbs & spices, served on a sizzler with vegetable sauce.

**51 Shaslik Tandoori Chicken Kebab**  **12,95**  
 Pieces of boneless chicken marinated in a masala sauce, cooked on a skewer with onions, mushrooms & paprika. (Served on a Sizzler).

**52 Tandoori Lamb Tikka**  . . . . . **15,95**  
 Pieces of boneless lamb marinated in yoghurt, cooked in a clay tandoor with herbs & spices served with a vegetable sauce on a sizzler.

**53 Chicken Tikka Achari**  . . . . . **13,50**  
 Chicken breast marinated with spices and achary cooked on the grill, served on a hot plate and with vegetable sauce.

**54 Chicken Tikka Garlic**  . . . . . **13,50**  
 Chicken breast marinated with spices, chopped garlic and cooked on the grill, served on a hot plate and with vegetable sauce.

**56 Tandoori Mixed Grill**  . . . . . **14,95**  
 Tandoori Chicken, lamb & sheek Kebab served with a vegetable sauce.

**57 Chilli Panner Tandoori**  . . . . . **14,95**  
 Soft homemade cheese cubes sautéed with onion, green and red pepper, with spices, served on a hot plate.

## FISH SPECIALTIES

**58 Curry Fish (little spicy)**  . . . . . **13,95**  
 Pieces of boneless fish marinated in herbs & spices cooked in a clay tandoor, served with chef's sauce & pilau rice. (Medium hot).

**59 Fish Makhan (mild)**   . . . . . **13,95**  
 Fresh fish served in a delicate butter sauce with peppers pilau rice.

## SPECIALTIES VEGETARIANS

**60 Vegetables balti . . . . . 9,50**  
 Mixed vegetables cooked with onion, garlic, green pepper and red with spices and cilantro.

**61 Cauliflower & Potato Makhan**  . . . . . **9,50**  
 Cauliflower & potatoes cooked in cream with a special sauce.

**62 Mixed Vegetable Makhan**  . . . . . **9,50**  
 A variety of vegetables cooked in cream & served in a medium hot sauce.

**63 Kashmir Vegetable**  . . . . . **9,50**  
 A variety of fresh vegetables cooked in exotic spices, cream, fry fruit, banana, garnished with grated coconut.

**64 Karahi Vegetable . . . . . 9,50**  
 A variety of fresh vegetables cooked in a special pan with garlic, ginger, herbs & spices garnished with fresh coriander.

**65 Curry Pakora**  . . . . . **9,50**  
 Fresh vegetables dipped in batter & deep fried served in a yoghurt sauce.

**66 Gobi Korma**  . . . . . **9,50**  
 Cauliflower cooked in sauce of almonds, yoghurt, cream, coconut & spices.

**67 Vegetable Pasanda**  . . . . . **9,50**  
 Vegetables cooked with cream, almonds, pistachios & spices.

**68 Dal Tarka . . . . . 9,50**  
 Yellow lentils cooked with onions, tomatoes & spices.

**69 Dal Makani . . . . . 9,50**  
 Black lentils cooked with onions, tomatoes, butter & spices.


**70 Bhendi . . . . . 10,95**  
 Okra cooked with onion, tomato and spices.

## CHEESE CASE DISHES

**71 Palk Panner**  . . . . . **10,50**  
 Soft cubes of homemade cheese sautéed with onions, ginger and cooked with fresh spinach.

**72 Panner Bhurji**  . . . . . **10,50**  
 Soft homemade cheese cubes sautéed with onion, ginger, fresh tomato and spices.

**73 Mutter Panner.**  . . . . . **10,50**  
 Soft cubes of homemade cheese and peas, sautéed with onion, ginger, fresh tomato, spices and curry sauce, spicy to taste.

**74 Shahi Panner.**  . . . . . **10,50**  
 prepared with cooked cream, assorted fruits and nuts, homemade cheese and peas.

**75 Chilli Panner**  . . . . . **10,50**  
 Soft homemade cheese cubes sautéed with onion, green and red pepper, with spices.

**76 Panner Tika Masala**  . . . . . **10,95**  
 Homemade cheese marinated with spices and cooked with tomato, cream and spices.

**77 Potatoes with spinach Balti . . . . . 8,95**  
 Potatoes with Balti spinach.

**78 Malai Kofta . . . . . 10,50**  
 Cheese balls and potatoes, battered in cornstarch flour, with cream sauce, a mild flavor.





## BIRYANI DISHES MIXED WITH RICE

- 79 Chicken Biryani** ..... 10,95  
Tender pieces of chicken cooked with basmati rice, garnished with fresh cilantro and served with a vegetable sauce.
- 80 Prawns Biryani** ..... 12,95  
Prawns cooked with basmati rice in a special sauce and garnished with fresh cilantro and served with a vegetable sauce.
- 81 Keema Biryani** ..... 12,50  
Mince meat with rice cooked with spices.
- 82 Lamb Biryani** ..... 12,50  
Tender pieces of lamb cooked with basmati rice, garnished with fresh cilantro and served with a vegetable sauce.
- 83 Beef Biryani** ..... 10,95  
Tender pieces of beef cooked with basmati rice, garnished with fresh cilantro and served with a vegetable sauce.
- 84 Vegetable Biryani** ..... 10,50  
Vegetarian Delight basmati rice cooked with fresh vegetables season, raisins, cashews and fresh spices, garnished with fresh cilantro and served with a vegetable sauce.
- 85 Biryani E-Kas** ..... 13,95  
Rice cooked with chicken, lamb, shrimp, cashewnuts, almonds, raisins, and pistachio served with a vegetable sauce.

## ACOMPANIMENTS BREAD OF INDIA

- 86 Plain Nan** ..... 2,95  
Bread baked in the tandoor.
- 87 Cheese Nan** ..... 3,50  
Bread stuffed with cheese baked in the tandoor.
- 88 Garlic Nan** ..... 3,50  
Bread with garlic.
- 89 Cheese & Garlic Nan** ..... 3,95  
Bread with cheese and garlic.
- 90 Onion Nan** ..... 3,50  
Bread with onion.
- 91 Keema Nan** ..... 3,95  
Bread stuffed with minced lamb.
- 92 Chappati** ..... 2,25  
Bread made with wholemeal flour.
- 93 Peshwari Nan** ..... 3,50  
Bread stuffed with coconut, raisins and sugar.
- 94 Tandoori Rooti** ..... 2,50  
Bread cooked in tandoor, with wholemeal flour.
- 95 Stuffed Alu Paratha** ..... 4,50  
Bread stuffed with potatoes.
- 96 Butter Paratha** ..... 3,50  
Whole wheat bread mixed with butter.
- 97 Poori** ..... 2,25  
Integral bread, fried in oil.
- 98 Bhatoora** ..... 2,25  
Integral bread, fried in oil.
- 99 Butter Naan** ..... 3,95
- 100 Lachha Paratha** ..... 3,95  
Wholemeal bread with butter

## BASMATI RICE

- 101 Basmati rice boiled** ..... 2,95
- 102 Basmati rice with mushrooms** ..... 3,95
- 103 Basmati Pilau Ricewith vegetables** . 3,95
- 104 Basmati Pilau Rice** ..... 3,50  
Rice flavored with spices.
- 105 Rice with egg** ..... 3,95
- 106 Kashmiri rice with coconut** ..... 3,95
- 107 Keema rice** ..... 3,95
- 108 Lemon rice** ..... 3,95
- 109 Chips** ..... 2,95

## SIDE DISHES

- 110 Potatoes with spinach** ..... 6,50  
Potatoes with spinach cooked with herbs & spices.
- 111 Mushrooms** ..... 6,50  
Fresh mushrooms in a masala sauce with onion, tomatoes, herbs & spices.
- 112 Auberjines** ..... 6,50  
Cooked in masala sauce with herbs.
- 113 Tarka Dall** ..... 6,50  
Cooked in a spiced sauce with herbs.
- 114 Chickpeases Masala** ..... 6,50  
Kabli ckickpeas cooked in a dry sauce with ginger, garlic, tomatoes, herbs & spices.
- 115 Potatoes Gobi** ..... 6,50  
Potatoes with cauliflower midly spiced with herbs.
- 116 Bombay Potatoes** ..... 6,50  
Potatoes speciality, prepared in herbs & spices.



- 117 Cucumber raita** ..... 3,60
- 118 Vegetable raita** ..... 3,80
- 119 Desi salad** ..... 1,95
- 120 Achar (Indian Recipe)** ..... 1,50

## CHILDREN'S MENU

- 121 Chicken Nuggets with French fries** . 6,95
- 122 Fish with Rice or chips** ..... 6,95
- 123 ½ Curry with e or chips** ..... 6,95
- 124 Omelet with chips or rice** ..... 6,95





# Refreshments

Mineral Water 1/2 Litre	2,50
Sparkling Water 1/2 litre	2,50
Coca Cola / Zero / Light / Normal	1,95
Fanta Orange / Lemon	1,95
Zumo de Apple / Orange / Pineapple	1,95
Sprite	1,95
Nestea	2,50
Aquarius	2,50
Tonic Water	2,50
Ginger Ale	2,50
Lassi Mango or Sweet or Salt	4,50

# Beers

Lagers 33 cl	2,75
Pint 55 cl	4,25
Cobra "Indian Beer"	3,50
Heineken	3,50
Estrella galicia	3,50
Corona	3,50
Desperados	3,50
without Alcohol	3,50
Shandy	3,50
Big Shandy	4,50

# Sidras

Magners	3,50
Kopparberg	3,50
Glass Sangria	3,95
Jug Sangria	11,95

# Cavas

Freixenet (Dry)	4,95	12,95
Freixenet (Semiseco)	4,95	12,95
Jaume Serra (Dry)	4,95	12,95

# Aperitivs

	Only	Long Drink
Martini	5,95	6,50
Campari	5,95	6,50
Aperol Spritz	5,95	6,50

# Whiskys

	Shot	Glass	Longdrink
Passport	2,50	4,50	5,95
J&B	2,50	4,50	5,95
Cutty Shark	2,50	4,50	5,95
Jameson	2,50	4,50	5,95
Ballantines	2,50	4,50	5,95
Vat 69	2,50	4,50	5,95
Jonny Wlaker Red Label	2,50	4,95	6,50
Jonny Walker Black Label	2,95	5,50	7,50
Jack Daniels	2,95	5,50	7,50
Chivas	2,95	5,50	7,50

# Brandy

	Shot	Glass	Longdrink
Magno	2,50	4,50	6,50
Terry	2,50	4,50	6,50
Soberano	2,50	4,50	6,50
Veterano	2,50	4,50	6,50
103	2,50	4,50	6,50
Carlos III	2,50	4,50	6,50

# Rum Añejo

	Shot	Glass	Longdrink
Havana Club	2,50	4,50	6,50
Ron Barceló	2,50	4,50	6,50
Cacique	2,50	4,50	6,50
Bacardi	2,50	4,50	6,50
Amazonas	2,50	4,50	6,50
Santa Teresa	2,50	4,50	6,50

# Liquours

	Shot	Glass	Longdrink
Apple Liquour	1,95	2,95	4,50
Peach Liquour	1,95	2,95	4,50
Hierbas Mallorquinas	2,50	3,95	6,50
Cointreau	2,50	3,95	6,50
Tia Maria	2,50	3,95	6,50
Amareto	2,50	3,95	6,50
43	2,50	3,95	6,50
Disaronno	2,50	3,95	6,50
Malibu	2,50	3,95	6,50
Baileys	2,50	3,95	6,50
Fernet Branca	2,50	3,95	6,50
Limoncello	2,50	3,95	6,50
Jagermeister	2,50	3,95	6,50
Sambuca	2,50	3,95	6,50
Tequila	2,50	3,95	6,50

# Gins / Tonic

Larios	6,95
Gordon's	6,95
Bombay Drygin	6,95
Pink 47 London Drygin	6,95
Porto de Indianas	6,95
Beefeater	6,95
Bombay Sapphire	7,95
Bulldog	7,95
Botanic	7,95
Hendrick	8,95
Vigne "Gin de France"	8,95

# Vodka

Polar Bear Gran Vodka	6,95
Trojka Pink	6,95
Zing	6,95
Smirnoff	7,95
Grey Goose	8,95
Absolut Vodka	8,95

# Coffees

Xpresso	1,80
Cortado	1,95
Coffee with milk	2,50
Irish Coffee	3,95
Capuccino	2,95

# Infusions

Indian Tea with o without milk	2,50
Red Tea	2,00
Gree Tea	2,00
Poleo Menta	2,00
Manzanilla	2,00
Lemon Tea	2,00