

TASTING MENU

CURRY TARTLET WITH TOMATO

Filled with dehydrated tomato poriyal, tomato and onion curry, topped with spiced tomato foam.

MUSHROOM SHORBA

Traditional Indian mushroom cream soup.

PANI PURI

Crispy spheres filled with mint and coriander water and aloo chaat (spiced potato).

SHISO PAKORA

With chutney and pickles.

SEASONAL FLOWER CHAT WITH SEA URCHIN

Sea urchin with lime vinaigrette and spiced coconut milk, finished with seasonal flowers.

MOMO

Duck momo with black trumpet mushroom consommé.

KASHMIRI RED MULLET WITH MALAY SAUCE AND DRY CURRY

Red mullet marinated in Kashmiri chilli. Dry tomato and onion curry.

TANDOOR LAMB RIB

Served with naan with red onion, basil, coriander and garlic, and pulao rice.

PALATE CLEANSER

PINEAPPLE, PINE NEEDLE AND PINE NUT

Pineapple mousse, pineapple chutney, toasted pine nuts.

PETIT FOURS

€89 per person

Tasting Menu is offered only for full tables.

**We recommend placing last orders by 2:30 PM for lunch
and 9:30 PM for dinner to fully enjoy the gastronomic experience.**

Service and Appetizers: €3 per person. Supplement of 10% on the terrace.

STARTERS

JALPARI MUSSELS

20,00

Galician mussels in Moilee curry, based on coconut milk, mustard seed, and turmeric.

SEASONAL FLOWER CHAT WITH SEA URCHIN

13,50

Sea urchin with lime vinaigrette and spiced coconut milk, finished with seasonal flowers.

JHINGA TANDOOR

29,00

Prawn marinated in Kashmir Chile, Garam Masala and ginger, roasted in Tandoor, accompanied by Kerala-style seafood bisqué.

PANI PURI

13,00

Crunchy sphere filled with mint and coriander cream.

SAMOSAS CHAAT

20,00

Filled with potato, green pea and cashew nut cream, covered with sweet raita and tamarind and mint chutney.

CAULIFLOWER

16,50

Tandoor cauliflower with pickled lime and mint aioli.

TANDOOR AUBERGINE

16,50

Tandoor marinated and roasted aubergine, topped with baingan bharta (aubergine curry) cream, coconut milk and ginger oil.

ONION BHAJI

16,50

Thin, crispy fritters of onion and spices, served with raita, tamarind chutney, and mint.



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Minimum spend of €35 per person during dinner service

MAIN COURSES

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| DHANIYA MACCHI TIKKA | 28,50 |
| Fish marinated in coriander, ginger and chilli in malabar sauce and coriander oil emulsion. | |
| JHINGA MOILEE | 32,00 |
| Light Curry prawns in moilee sauce. | |
| ROASTED OCTOPUS CURRY | 27,50 |
| Roasted octopus curry marinated in tandoor, coconut milk curry with cashmere chilli and saffron oil. | |
| GOSHT ROGAN JOSH | 31,00 |
| Coriander, anise, and green cardamom aromatized Kashmiri lamb curry. | |
| TANDOOR LAMB RIB | 43,50 |
| Marinated lamb cutlet with piquillo pepper, roasted in the tandoor. | |
| MURG TIKKA MASALA | 28,50 |
| Classic chicken curry, with onion-tomato base. | |
| BUTTER CHICKEN | 28,50 |
| Classic chicken curry in creamy tomato sauce with mace. | |
| CHICKEN TIKKA | 25,50 |
| Marinated and tandoor-roasted chicken served with mint chutney, pickled onion and fresh sprouts. | |
| TANDORI RATAN | 29,00 |
| Lamb and chicken spiced kebabs, tandoor roasted chicken and prawns supremes. | |
| SUBZI CURRY MOILEE | 21,50 |
| Vegetable curry based on spiced coconut milk with mustard seeds, curry leaves, and turmeric. | |
| MASALA VEGETABLES | 21,50 |
| Vegetables sautéed and cooked in onion and tomato curry with spices. | |



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BREADS AND RICE

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| CHAWAL / PULAO Plain rice or cumin and saffron rice. | 6,50/7,50 |
| CHEESE NAAN Stuffed bread with Manchego cheese. | 8,50 |
| NAAN / GARLIC NAAN / ROTI Plain bread, garlic bread or whole wheat bread. | 6,00 |

SIDE DISHES

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| ALOO JEERA Baby potatoes sauteed with garlic, cumin, and chili. | 13,00 |
| CHANNA MASALA Chickpeas with cardamom and ginger. | 13,00 |
| PALAK PANEER Spiced spinach cream with paneer. | 13,00 |
| DAL TADKA / DAL MAKHANI Traditional yellow or black lentils. | 13,00 |
| ALOO GOBI Cauliflower and potatoes sauteed with garlic, cumin, and coriander. | 13,00 |
| DIFFERENT CHUTNEYS Different chutneys, raita, or spicy sauce. | 3,50 |
| EXTRA SPICY SAUCE | 4,00 |



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