

Menu

STREET FOOD

Vegetarian

• Kale Palak Buratta Chaat

Crispy kale and spinach topped with a mildly spiced yogurt, shards of burrata, chutneys, and crunchy sev.

— V, NF (contains lactose and gluten in sev) 16 €

• Dahi ke Kebab

Soft yogurt-based kebabs enrobed in ginger and subtle spices, lightly pan-fried, served with our grandmom's carrom seed sauce.

— V, NF (contains lactose) 15 €

• Malai Broccoli

Char-grilled broccoli marinated in creamy yogurt and spices served with a traditional mustard seed chutney.

— V, GF, NF (contains lactose) 16 €

• Shakarkandi & Lotus Root Chaat

Sweet potato and crispy lotus root tossed in soya yogurt, tangy chaat masala, and age-old Indian chutneys.

— V, VG, GF, DF, NF 16 €

• Trio of Pani Puri

Crisp puris filled with black peas, potatoes, and flavored waters: classic mint, tamarind.

— V, VG, DF (puri contains gluten), NF 13

STREET FOOD

Non-Vegetarian

• Tandoori Fish Tikka

Succulent fish chunks marinated in mustard, herbs, and grilled in an indigenous Indian clay oven.

— GF, DF, NF, SP 16 €

• Chicken Malai Tikka

Creamy chicken slivers marinated in curd & cashew nut paste with mild spices and grilled in a tandoor.

— GF, NF (contains lactose) 16 €

Hariali Chicken Tikka

Light greenish chicken slivers marinated with spinach, mint, coriander, and ginger garlic paste. 16€

• Tandoori Prawns

Jumbo prawns marinated with a blend of spices and char-grilled.

— GF, DF, NF, SP 17 €

Chicken Lolipop

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Chicken wings marinated in a bold blend of spices, air fried to perfection. Crispy on the outside, juicy on the inside, and served with our homemade Schezwan dip.

— NF (contains gluten in batter), SP 16 €

MAIN COURSE

Vegetarian



• Palak Paneer

Cottage cheese simmered in creamy spinach gravy.

— V, GF, NF (contains lactose) 18 €

• Daal Lasooni

A North Indian classic. Slow-cooked yellow lentils tempered with golden garlic, cumin and a touch of ghee. Infused with smoky aromatic spices.

— V, VG (if no ghee), GF, DF, NF 17 €

• Malai Kofta

Tender zucchini dumplings in rich tomato-coconut cream gravy.

— V, VG, GF, NF 18 €

• Amritsari Chana

Punjabi-style spiced chickpeas cooked with gooseberry and garam masala.

— V, VG, GF, DF, NF

MAIN COURSE

Non-Vegetarian

Shahi Butter chicken

Tender chicken chunks simmered in a velvety tomato and cashew gravy, enriched with butter and aromatic spices



— GF, NF (contains lactose) 20 €

• Chicken Changezi •

Mughlai chicken curry with yogurt, cream, and slow-cooked onions- Delhi Style.

— GF, NF (contains lactos), 21 €

• Malabari Prawn Curry

Prawns cooked in coconut and a curry leaf-infused coastal gravy.

— GF, DF, NF 22€

• Chicken Jalfrezi

Stir-fried chicken with bell peppers, onions in a tangy tomato sauce.

— GF, DF, NF 20 €

• Kadhai Lamb

Tender lamb pieces cooked with tomatoes and hand crushed
• spices. •

— GF, DF, NF 22€

■ V = Vegetarian ■ GF = Gluten-Free

■ DF = Lactose-Free ■ NF = Nut-Free

■ SP = Spicy (mild/moderate/fiery levels can be added if you want)

TASTING MENU

Vegetarian (40€)

Entre

Trio of Pani Puri

- Crisp puris filled with blackpeas, potatoes and flavored waters: classic mint, tamarind, and mango.
- — V, VG, DF (puri contains gluten), NF
- and

Kale Palak Chaat

- Crispy kale and spinach topped with mildly spiced yogurt, chutneys, and crunchy sev.
- — V, NF (contains lactose and gluten in sev)
- or

Malai Broccoli

- Char-grilled broccoli marinated in creamy yogurt and spices served with a tamarind chutney.
- — V, GF, NF (contains lactose)

Main

Palak Paneer

- Cottage cheese simmered in creamy spinach gravy.

Or

Daal Lasooni

- Accompanied by rice

Dessert

Gajjar Halwa

- A blast from the past. Slow-cooked grated carrots simmered in milk, ghee, and sugar, delicately flavored with cardamom and garnished with toasted nuts. Served warm.

Or

Saffron Rabri

- A luxurious North Indian dessert. Made by slowly simmering full-fat milk until thick and creamy, infused with aromatic saffron strands and cardamom. Topped with slivers of almonds and pistachios, delicately sweet

TASTING MENU

Non- Vegetarian (45 €)

Entre

Trio of Pani Puri

Crisp puris filled with black peas, potatoes and flavored waters: classic mint, tamarind, and mango.

— V, VG, DF (puri contains gluten), NF
and

Tandoori Fish Tikka

Succulent fish chunks marinated in mustard, herbs, and grilled in an indigenous Indian clay oven. •

— GF, DF, NF, SP

or

Chicken Malai Tikka

Creamy chicken slivers marinated in hung curd with mild spices and grilled in a tandoor.

— GF, NF (contains lactose)

Main

Chicken Changezi

Mughlai chicken curry with yogurt, cream, and slow-cooked onions- Delhi Style.

— GF, NF (contains lactose), SP

or

Kadhai Lamb

Tender lamb pieces cooked with tomatoes and hand-crushed spices.

— GF, DF, NF, SP

Accompanied by rice

Dessert

•Gajjar Halwa •

A blast from the past. Slow-cooked grated carrots simmered in milk, ghee, and sugar, delicately flavored with cardamom and garnished with toasted nuts. Served warm.

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BREADS & EXTRA'S

Plain Naan 5 €

Cheese Naan 7 €

Garlic naan 6€

Roti 4 €

Additional Rice 4€

Zeera Rice 5 €

Rice Pulao 7 €

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DRINKS

Beers: Local and organic

Indian Lager 5% 5 €

Heffe Weiss 5% 5€

• **Wine** •

White 7€

Rose 7€

Red 7€

Bottle: see the wine menu

Softs

Water 5 € (50ml)

Mango lassi 4,50€ 25 cl

Sprits Aperol: 10€

****Whisky****

Jameson 10€

Toki (Japan) 13€

WINES

Mi, Ti et mes Amis 37€

: Italie - Vénétie (Prosecco).

Cépages : Verduzzo Trevigiano et chardonnay

Frais, vif, minéral avec une finale sur les petits agrumes.

Parfait en apéritif, bulles bien fraîches et sèches

Domaine Les Clauzes de Jo, Belles Pierres 2022, Languedoc

35€.

Cépages: Roussane, Grenache et Viognier.

Un vin blanc du sud, rond et gras. Aux arômes de fruits murs telle que la pêche ,
l'abricot. Un vin blanc puissant, affirmé et solaire.

Domaine Garganuda, Etichetta verde 2023, Italie - Vénétie.

Cépage: Garganega. 38€

Descriptif: Un vin blanc fruité et solaire qui garde une trame sur la fraîcheur. Un coté
naturel qui est facile à découvrir et un niveau d'alcool bas. Généreux, gourmand,
des arômes floraux et de fruits à chaires blanches.

Vigneti Orsi, Posca Bianca : Italie - Bologne. 35€

Cépages : assemblage de Pignoletto, Alionza, Albana et Malvasia vieilli en
méthode

soléra, cuvée perpétuelle (en place depuis 2011).

Vin orange, compotée de fruits blancs et d'orange, de la structure.

Fraîcheur persistante.

Château Roquefort, cuvée Corail 2024, Provence. 38€

Cépages : assemblage des tous les grands cépages de la région, rouges et blancs,

Rosé très classique du Sud caractérisé par la fraîcheur et la minéralité

Domaine Sébastien David, Hurluberlu 2023, Loire.

Cépage: Cabernet Franc.

Descriptif: Facile à déguster, relativement léger mais qui conserve quelques tanins
souples et une belle acidité. Belle expression de Cabernet Franc.

Château Valcombe, Epicure rouge 2022, Côtes du Rhône Ventoux.

35€

Cépage(s): Grenache, Carignan et Syrah.

Elevage: Cuve et barrique.

Descriptif: L'Epicure rouge est un vin la fois puissant et tannique mais belle fraîcheur
en fin de bouche et beaux arômes de fruits rouges et de de garrigue.

Dessert

Gajjar Halwa

A blast from the past. Slow-cooked grated carrots simmered in milk, ghee, and sugar, delicately flavored with cardamom and garnished with toasted nuts.

Served warm.

10€

Saffron Rabri

A luxurious North Indian dessert. Made by slowly simmering full-fat milk until thick and creamy, infused with aromatic saffron strands and cardamom. Topped with slivers of almonds and pistachios, delicately sweet

10€