

indian fusion

AUTHENTIC INDIAN FOOD



VEGETARIAN STARTERS | ENTRANTES VEGETARIANOS

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|-----------------------------------------------|---------|
| Papadom Papadom | 1.25 € |
| Spicy Papadom Papadom picante | 1.50 € |
| Onion Bhaji Cebolla Bhaji | 6.50 € |
| Vegetable Pakora Pakora vegetal | 6.50 € |
| Paneer Pakora Paneer Pakora | 7.50 € |
| Vegetable Samosa Samosa vegetal | 6.95 € |
| India Fusion mix Starter Entrantes Variados | 11.95 € |

NON VEGETABLES STARTERS | ENTRANTES NO VEGETARIANOS

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|------------------------------------------------|---------|
| Chicken Pakora Pollo Pakora | 6.50 € |
| Chicken Tikka Pollo Tikka | 7.50 € |
| Seekh Kebab Carne picada de cordero | 7.50 € |
| Chicken Wings Alitas de Pollo | 6.50 € |
| Keema Samosa Empanadilla de carne | 7.95 € |
| Chicken Samosa Empanadilla de pollo | 6.95 € |
| Indian Fusion Mix Starter Entrantes Variados | 12.95 € |

TRADITIONAL CURRIS | CURRYS TRADICIONALES

Curry

Traditional Indian curry. Curry tradicional de la India

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| Chicken Curry Pollo Curry | 11.95 € |
| Lamb Curry Cordero Curry | 12.95 € |
| Prawn Curry Gambas Curry | 13.95 € |

Madras

Hot curry with herbs & spices. Un curry con hierbas y picantes

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| Chicken Madras Pollo Madras | 12.95 € |
| Lamb Madras Cordero Madras | 13.95 € |
| Prawn Madras Gambas Madras | 14.95 € |

Vindaloo

Very hot curry herbs & spices cooked with potatoes

Un curry con hierbas y especias picantes cocinado con patata

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| Chicken Vindaloo Pollo Vindaloo | 12.95 € |
| Lamb Vindaloo Cordero Vindaloo | 13.95 € |
| Prawn Vindaloo Gambas Vindaloo | 14.95 € |

Phall

Extra hot curry herbs & spices. A very spicy dish!

Un curry con hierbas y especias picantes.

Un Plato muy picante!

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| Chicken Phall Pollo Phall | 13.95 € |
| Lamb Phall Cordero Phall | 14.95 € |
| Prawn Phall Gambas Phall | 14.95 € |

MILD CURRYS | CURRY SUAVE

Korma

Curry made with fresh cream, coconut, herbs & spices (A mid creamy dish)

Curry muy popular a base de nata fresca, cocos, hierbas y especias. (Un plato suave y cremoso)

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| Chicken Korma Pollo Korma | 12.95 € |
| Lamb Korma Cordero Korma | 13.95 € |
| Prawn Korma Langostinos Korma | 14.95 € |

Tikka Masala

Pieces of boneless chicken or lamb cooked in a Tandoor oven, with a special sauce of spices & herbs.

Brocheta de pollo o cordero cocinado en un horno de barro después cocinado con una salsa especial con hierbas y especias seleccionadas.

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| Chicken Tikka Masala Pollo Tikka Masala | 12.95 € |
| Lamb Tikka Masala Cordero Tikka Masala | 13.95 € |

Butter Chicken

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

Tiras de pechuga de pollo marinadas en especias y después cocinadas con mantequilla, ajo, tomates, jengibre y una mezcla especial de hierbas.

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| Butter Chicken Pollo Mantequilla | 12.95 € |
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Mango Chicken

Cream Sauce made with mango & curries

Salsa cremosa cocinada con mango y curries

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| Mango Chicken Pollo Mango | 12.95 € |
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SPECIAL DISHES | PLATOS ESPECIALES

Bhuna

A combination of special curries not very hot are cooked with finely chopped onions & a selection of fine spices and herbs.

Una combinación de especias no picantes con cebolla y hierbas tradicionales.

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| Chicken Bhuna Pollo Bhuna | 12.95 € |
| Lamb Bhuna Cordero Bhuna | 13.95 € |
| K.Prawn Bhuna Langostinos Bhuna | 14.95 € |

House Special

A house special dish made by the chef, with mixed meats.

Un plato especial del chef cocinado con carnes variadas.

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| Mixed Meat Dish Con carne variada | 18.95 € |
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Jalfrezi

A special combination of onions, bell pepper & a selection herbs.

Una combinación especial de cebollas frescas, pimentón, especias y hierbas seleccionadas.

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| Chicken Jalfrezi Pollo Jalfrezi | 13.95 € |
| Lamb Jalfrezi Cordero Jalfrezi | 14.95 € |
| K. Prawn Jalfrezi Langostinos Jalfrezi | 14.95 € |

Karahi

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

Una combinación especial de cebollas, pimentón, especias y hierbas seleccionadas.

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| Chicken Karahi Pollo Karahi | 12.95 € |
| Lamb Karahi Cordero Karahi | 13.95 € |
| K. Prawn Karahi Langostinos Karahi | 14.95 € |

Dansak

Cooked in a special sauce of pineapple, lentils, herbs & spices.

Cocinado en una salsa especial de piña, lentejas, hierbas y especias.

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| Chicken Dansak Pollo Dansak | 12.95 € |
| Lamb Dansak Pollo Dansak | 13.95 € |
| K. Prawns Dansak Langostinos Dansak | 14.95 € |

CHEF'S SPECIAL | ESPECIALIDADES DEL CHEF

Balti

Cooked with chickpeas in special sauce by chef.

Cocinado con garbanzos en una salsa especial del chef.

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| Chicken Balti Pollo Balti | 12.95 € |
| Lamb Balti Cordero Balti | 13.95 € |
| K. Prawns Balti Langostinos Balti | 14.95 € |

Saag

Selection of herbs and spices picked by the chef cooked in spinach.

Hierbas y especias especiales seleccionadas por nuestro chef, cocinada junto con espinacas.

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| Chicken Saag Pollo Saag | 13.95 € |
| Lamb Saag Cordero Saag | 14.95 € |

Rogan Josh

Special dish cooked with a variety of spices and herbs in a tomato based sauce.

Un plato cocinado con una variedad de especias y hierbas en una salsa a base tomate.

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| Chicken Rogan Josh Pollo Rogan Josh | 12.95 € |
| Lamb Rogan Josh Pollo Rogan Josh | 13.95 € |

TANDOORI SPECIALITIES | ESPECIALIDADES TANDOORI

CHICKEN TANDOORI | POLLO TANDOORI ①

Chicken Leg piece Marinated in yogurt & tandoori masala. Cooked in a clay tandoor oven, (served on a hot sizzler.)
Muslo de Pollo marinado en yogur y especia tandoori. Cocinado en un horno de barro, (servido en un plato chisporroteante.) 15.95 €

CHICKEN TANDOORI TIKKA | POLLO TANDOORI TIKKA ①

Pieces of chicken marinated in tandoori masala & yogurt, cooked in a tandoor oven. (Served on a hot sizzler.)
Trozos de pollo marinada en especia tandoori y yogur. Cocinada en un horno de barro. (Servido en un plato chisporroteante.) 14.95 €

SHASHLIK TANDOORI CHICKEN | POLLO SHASHLIK TANDOORI ①

Pieces of boneless chicken marinated in hot masala sauce with onions & bell peppers. (Served on a hot sizzler.)
Trozos de pollo marinada en especia tandoori y yogur. Cocinada en un horno de barro. (Servido en un plato chisporroteante.) 16.95 €

LAMB TIKKA TANDOORI | CORDERO TIKKA TANDOORI ①

Pieces of boneless lamb marinated in yogurt with herbs & spices, cooked in a clay tandoor oven. (Served on a hot sizzler.)
Trozos de cordero sin hueso marinado en yogur con hierbas y especias, cocinado en un tandoor barro. (Servido en un plato chisporroteante.) 16.95 €

SEEKH KEBAB | CORDERO SEEKH ①

Minced Lamb is seasoned with fresh mint, corriander, ginger and green chili paste. Then made into delicious seekh kebabs. (Served on a hot sizzler.)
Cordero picado se sazona con menta fresca, cilantro, jengibre y pasta de picante verde. Se convierte en deliciosos Seekh kebabs. (Servido en un plato chisporroteante.) 15.95 €

KING PRAWN TANDOORI | LANGOSTINOS TANDOORI ①②

King prawns marinated in tandoori masala and spices, Cooked in a tandoor oven. (Served on a hot sizzler.)
Langostinos marinados en especias tandoori, cocinadas en un horno tandoor. (Servido en un plato chisporroteante.) 18.95 €

TANDOORI MIX GRILL | PARRILLADA TANDOORI MIXTA ①②③④

Variety of tandoori specialities.
(chicken tandoori, chicken tikka, lamb tikka, seekh kebab, chicken wings).
Variedad de especialidades tandoori. (pollo tandoori, pollo tikka, cordero tikka, seekh kebab, Langostinos tandoori). 21.95 €

VEGETARIAN | VEGETARIANOS

Dal Makhani ① 9.95 €

Whole black lentils are slowly cooked with spices, butter & cream.
Lentejas negras cocinadas lentamente con especias, mantequilla y crema.

Tadka Daal 9.95 €

Indian yellow lentils are slowly cooked with spices.
Lentejas indias amarilla cocinadas lentamente con especias.

Chana Masala 9.95 €

Chickpeas cooked with onion, tomato and spices.
Garbanzos cocinados con cebollas, toimate y especias.

Bombay Aloo 9.95 €

Bombay aloo is a Indian dish made of potatoes cooked in spices & tomatoes.
Un plato tradicional vegetariano hindu cocinado con patatas, especias y tomates.

Veg Korma ①② 9.95 €

Mix vegetables cooked with cream, coconut and special herbs.
Verduras variadas cocinada con crema, coco y especias.

Saag Aloo ① 9.95 €

Potatoes cooked in a spinach gravy.
Patatas cocinada en una salsa de espinacas.

Saag Paneer ① 10.95 €

Cottage cheese cooked in a spinach gravy.
Queso hindu cocinado en una salsa de espinacas.

Paneer Tikka Masala ①② 10.95 €

Cottage cheese cooked in tikka masala sauce.
Queso hindu cocinado en salsa de tikka masala.

Veg Tikka Masala ①② 9.95 €

Mix vegetables cooked in tikka masala sauce.
Verduras variadas cocinada con cebolla, pimientos y hierbas.

Veg Jalfrezi 9.95 €

Mix vegetables cooked with onions, bell peppers and herbs.
Verduras variadas cocinada con cebolla, pimientos y hierbas.

Paneer Karahi ① 10.95 €

Cottage cheese cooked with onions, bell peppers & a selection herbs.
Queso hindu cocinado con cebollas, pimentón, especias.

BIRYANI DISHES | PLATOS BIRYANI

Basmati rice cooked with saffron, cardamos, tomato, ginger, and other spices, cooked to simmer, mixed with rice.
Arroz basmati con azafrán, cardamomo, tomate, jengibre y otras especias, cocinadas al fuego lento, plato mezclado con arroz.

Chicken Biryani | Pollo Biryani ① 12.95 €

Lamb Biryani | Cordero Biryani ① 13.95 €

Vegetables Biryani | Verduras Biryani ① 11.95 €

Prawns Biryani | Gambas Biryani ①② 14.95 €

Special Mix Biryani | Biryani especial mezclado ①② 16.95 €

RICE | ARROZ

Boiled Basmati rice | Arroz Basmati 3.95 €

Pilau Basmati rice | Arroz Pilau Basmati 4.95 €

Mushrooms rice | Arroz con champiñones 4.95 €

Egg rice | con huevo ① 4.95 €

Lemon rice | Arroz con limón 4.95 €

Coconut rice | Arroz con coco ①② 4.95 €

Keema rice | Arroz con carne molida de cordero ①②③ 6.95 €

NAN | PAN HINDÚ (TORTAS)

Plain nan | Nan normal ①②③ 3.50 €

Garlic nan | Nan de ajo ①②③ 3.95 €

Cheese nan | Nan de queso ①②③ 4.95 €

Butter nan | Nan de mantequilla ①②③ 3.95 €

Chilli Cheese Nan | Nan de Chilli y Queso ①②③ 4.95 €

Garlic Cheese Nan | Nan de Ajo y Queso ①②③ 4.95 €

Chilli Garlic Nan | Nan de Chilli y Ajo ①②③ 4.95 €

Garlic Chilli Cheese Nan | Nan de Ajo, Queso y Chilli ①②③ 5.95 €

Peshwari nan | Peshwari nan ①②③ 5.50 €

Keema nan | Nan con carne molida decordero ①②③ 5.95 €

Tandoori roti | Tandoori rotu ② 2.95 €

Mixed Raita | Raita mixto ① 4.95 €

Chips | Patatas fritas 3.95 €

DESSERTS | POSTRES

Mango Lassi | Lassi de Mango ① 4.95 €

Gulab Jamun | Gulab Jamun ①② 4.95 €

Mango Kulfi | Kulfi de Mango ①② 4.95 €

Brownie | Brownie ①② 4.95 €

Brownie with ice-cream | Brownie con Helado ①② 6.95 €

CHILDREN'S MENU | MENÚ NIÑOS

Nuggets with chips or rice | Nuggets con patas fritas o arroz ① 6.95 €

Fish fingers with chips or rice | Barritas de merluza con patatas fritas o arroz ①②③ 6.95 €

Mild curry with chips or rice | Curry suave de pollo con patatas fritas o arroz ①② 7.95 €

Pizza Margherita | Pizza de Queso ② 6.95 €

Pizza Ham & Cheese | Pizza de Jamón y Queso ② 7.95 €



Drinks and Cocktails

WHISKY

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|--------------|--------|
| BALLENTINES | 6.95 € |
| J&B | 6.95 € |
| RED LABEL | 6.95 € |
| JACK DANIELS | 7.95 € |
| BLACK LABEL | 8.95 € |
| CHIVAS REGAL | 8.95 € |

SPIRITS

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|---------------------------------|---------|
| VETERANO | 4.95 € |
| CHARLES | 7.95 € |
| GORDONS GIN | 5.95 € |
| TANQUERAY | 6.95 € |
| TANQUERAY 0.0 (NON ALCOHOL GIN) | 8.00 € |
| BOMBAY SAPHIRE | 7.95 € |
| HENDRICK'S | 10.00 € |
| BACARDI | 5.95 € |
| HAVANA CLUB 5 (Dark Rum) | 5.95 € |
| SMIRNOFF | 5.95 € |
| ABSOLUT | 5.95 € |
| GREY GOOSE | 10.00 € |

BEERS

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|---------------------|--------|
| SMALL BEER | 2.95 € |
| LARGE BEER | 3.95 € |
| HEINEKEN | 2.95 € |
| ESTRELLA DAMM | 2.95 € |
| CORONITA | 2.95 € |
| BUDWEISER | 2.95 € |
| MAGNERS | 4.50 € |
| SHANDY "SMALL" | 3.50 € |
| SHANDY "LARGE" | 4.50 € |
| COBRA | 3.95 € |
| KINGFISHER | 3.95 € |
| SMIRNOFF ICE | 3.95 € |
| ESTRELLA DAMM (SIN) | 2.95 € |

LIQUORS

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|------------------|--------|
| SAMBUCA | 3.00 € |
| AMARETTO | 3.50 € |
| TIA MARIA | 4.00 € |
| BAILEYS | 4.00 € |
| JAGERMEISTER | 4.00 € |
| FRANGELICO | 4.00 € |
| LICOR DE HIERBAS | 4.00 € |
| 3 CAIRES | 4.00 € |

DRINKS

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|--------------------------|--------|
| COLA | 3.00 € |
| COLA ZERO | 3.00 € |
| FANTA NARANJA (ORANGE) | 3.00 € |
| FANTA LIMÓN (LEMON) | 3.00 € |
| SPRITE | 3.00 € |
| NESTEA | 3.50 € |
| AGUA (WATER) | 2.50 € |
| AGUA CON GAS (SPARKLING) | 2.95 € |
| TONIC | 2.95 € |
| JUICES | 2.50 € |
| MANGO LASSI | 4.95 € |

HOT DRINKS

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|----------------|--------|
| CAFE SOLO | 1.75 € |
| CORTADO | 2.00 € |
| CAFE CON LECHE | 2.50 € |
| AMERICANO | 2.50 € |
| CARAJILLO | 3.95 € |
| IRISH COFFE | 4.95 € |

APPETIZERS

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| TINTO DE VERANO | 4.95 € |
| <i>(Red wine, Fanta Lemon)</i> | |
| APEROL SPRITZ | 7.95 € |
| <i>(Classic Italian aperitiv)</i> | |
| SANGRIA | 1/2 Ltr - 7.95 € |
| <i>(Red wine, Seasonal fruit)</i> | 1 Ltr - 12.95 € |

COCKTAILS

RUM

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|--------------------------------------------------------------------------------|--------|
| MOJITO | 8.95 € |
| <i>(CLASSIC, STRAWBERRY, MANGO, PASSION FRUIT)</i> | |
| <i>(Rum, Lime juice, Liquid sugar, Mint leaves, Soda water)</i> | |
| PIÑA COLADA | 8.95 € |
| <i>(Ron, Zumo de piña, Puré de coco) (Rum, Pineapple juice, Coconut puree)</i> | |
| RUM PUNCH | 9.95 € |
| <i>(Rum, Cointreu, Strawberry puree, Pineapple juice, coconut juice)</i> | |

VODKA

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|-------------------------------------------------------------|--------|
| SEX ON THE BEACH | 8.95 € |
| <i>(Vodka, Peach liquer, Orange juice, cranberry juice)</i> | |
| SEABREEZE | 8.95 € |
| <i>(Vodka, Cranberry juice, Fresh Lime juice)</i> | |
| CAIPIROSKA | 8.95 € |
| <i>(CLASSIC, STRAWBERRY, MANGO, PASSION FRUIT)</i> | |
| <i>(Vodka, Lime juice, Liquid sugar)</i> | |

COCKTAILS

TEQUILA

TEQUILA SUNRISE 8.95 €
(Tequila, Orange juice, Grenadine)

MARGARITA 9.95 €
(CLASSIC, STRAWBERRY, MANGO, PASSION FRUIT)
(Tequila, Cointreu, Fresh Lime juice, Sugar Syrup)

COSMORITA 9.95 €
(Tequila, Cointreu, Fresh lime juice, Cranberry Juice)

GIN

HONULULU 9.95 €
(Gin, Pineapple Juice, Cranberry juice, Coconut juice)

BRAMBLE 8.95 €
(Gin, Lemon Juice, Sugar syrup, Crem de Mure (blackcurrant))

Mixed spirits

MR INDIA 9.95 €
(CLASSIC, STRAWBERRY, MANGO, PASSION FRUIT)
(Rum, Vodka, Gin, Triple sec, topped with soda water.)

LONG ISLAND ICE TEA 10.95 €
(Rum, Vodka, Tequila, Gin, Cointreu, Lemon Juice, sugar syrup. Topped with coke.)



NO ALCOHOL

VIRGIN MOJITO 7.95 €
(CLASSIC, STRAWBERRY, MANGO, PASSION FRUIT)
(Lime juice, Liquid sugar, Mint, Soda)

VIRGIN COLADA 7.95 €
(Pineapple juice, Coconut puree)

TROPIC 7.95 €
(Mango puree, Strawberry puree, Lime juice, soda water)

KISS ME 7.95 €
(Strawberry puree, Passion fruit puree, Soda water)

PINEAPPLE COBBLE 7.95 €
(Strawberry puree, Pineapple juice, coconut juice, Lime juice, Soda water)

WINES

ORIGIN: PRODUCT: PRICE:
HOUSE WINE

BODEGAS SANTALBA (COPA) (BOTELLA)
Rioja ESPETO Verdejo (Blanca) 3.50 € 12.90 €
ESPETO Rosado (Bobal) 3.50 € 12.90 €
ESPETO Tempranillo (Tinto) 3.50 € 12.90 €

ALBERTO TORRESI
Veneto (Italy) PROSECCO 4.50 € 16.90 €

WHITE WINE

BESTUÉ
Somontano CHARDONNAY 14.90 €

AVELINO VEGAS
Rueda MONTESPINA Sauvignon Blanc 16.90 €

VALMIÑOR
Rias Baixas VALMIÑOR Albariño 19.90 €

DOMINIO DE TARES
Bierzo LA SONRISA DE TARES Godello 23.90 €
5 Meses sobre lías

GRAMONA Ecológicos
Penedes GESSAMÍ FLORAL Moscatel y 29.90 €
Sauvignon Blanc

RED WINE

AVELINO VEGAS
Ribera Duero FUENTESPINA Roble 3, Tinta Fina 14.90 €

HACIENDA GRIMÓN
Rioja REAL DE LESTON CRIANZA 18.90 €
Tempranillo, Graciano

DOMINIO DE TARES
Bierzo BALTOS Mencía 21.90 €

CAN RÀFOLS
Penedes TERRA PRIMA Cabernet Franc, 24.90 €
Garnacha, Syrah

FIGUERO
Ribera Duero FIGERO 12 Crianza Tinta Fina 29.90 €

ROSE WINE

IZADI
Rioja Larrosa (garnacha) 18.90 €

ARINZANO
Tempranillo A de Arinzano 24.90 €

CHAMPAGNE

MAS OLIVE
Cava J. RAVENTÓS ROIG Brut Nature 12.90 €
Macabeo, Xarel.lo y Parellada