

INDIAN WAY

Indiaas specialiteiten restaurant

All new dishes

SHARED DINING

mon, wed & thu

Starters

Pakora's vegetarian 6 pieces: €7.50

Eggplant, cheese, and cauliflower fried with chickpea flour and a fresh salad.

Puri vegan €7.00

Fried spiced chickpeas or mushrooms with Indian bun

Mushroom garlic vegan €6.00

Fried mushrooms with paperdam

Garlic chicken €7.00

Chicken fillet fried with garlic

Main dishes

(Served with rice and nan)

Meat

Butter chicken/ paneer, (Indian cheese) €9.00

Chicken fillet in mild creamy curry with ghee

Kepta malai €9.00

Minced chicken and green beans in a creamy mild curry

Murgh balti €8.50

Chicken fillet in a very special medium balti-masala curry.

Murgh dopiaza (beef+€1.00) €8.50

Medium curry with onion, cauliflower, cardamon, garlic and ginger.

Kepta bhuna €9.50

Minced beef in a drier medium curry with garlic, pepper, and tomato.

Tawa chicken €9.00

Chicken fillet fried with tomato and string beans in an aromatic dry curry.

Vega(n)

Panneer balti vega €8.50

Indian cheese in a special medium balti curry with potato.

Chana masala €8.00

Chickpeas in a special mild masala curry with string beans and peppers.

Jackfruit curry €8.50

Jackfruit in a medium curry with bell pepper and tomato.

Baigan Hyderabadadi €8.50

Eggplant and tomato cooked in a special Hyderabadadi masala medium curry.

Sag lentils €8.00

Spinach cooked with fresh garlic and yellow lentils, medium.

Kolhapuri €8.50

Carrot, cauliflower and chickpeas, fried, medium spiced curry with a hint of coconut

Vegetable mix grill €9.00

Combination of vegetables grilled in tandoori oven with tandoori sauce and dal tarka.medium

Biryanies with dal tarka

Murgh dam biryani €9.50

Basmati rice fried with fresh garlic, ginger, chicken legs, and dam biryani masala

Ghost dam biryani €10.00

Basmati rice fried with fresh garlic, ginger, lamb, or beef and dam biryani masala

Veg dam biryani €9.00

Basmati rice fried garlic, ginger, various vegetables and dam biryani masala

Bijgerechthen

Dal tarka €7,00

Alu gobi €7,00

Bombe Alu €7,00

Aubergine bhaji €7,00

Sag bhaji €7,00

Knoflooknan €3,75,

Peswari-nan €5,00

Raita €3

Your favorite curry from the a la carte menu can also be cooked as shared dining.

Please let the staff know your wishes.

INDIAN WAY Indiaas specialiteiten restaurant

ALLERGY INFORMATION

We make everything ourselves, including the sauces, so that we can easily inform you which allergens are found in our products.

• **Gluten:**

Our dishes are bound by vegetable stock and not by starch. This means that all our dishes are gluten-free, except for the Indian bread and the samosas. (No. 7 + 15 on the menu). The starters No. 12, 13, 17, and 18 on puree also contain Indian bread. If you have a very strong allergy, we advise you not to eat fried starters because gluten-containing products are also fried in the same oil. For example, the paperdam that you receive as a welcome appetizer is made from chickpea flour but is deep fried. Always inform the waiter that you eat gluten-free, because some dishes use fried onions as decoration. The waiter can then inform the cook to omit those onions.

• **Eggs and egg-based products:**

Only the Indian bread, nan, contains egg.

• **Nuts:**

All mild dishes contain cashew nuts. On the menu, it is stated behind each dish whether the dish is mild. Pistachios are used in Kulfi and Bangla mithai in desserts.

• **Milk and milk-based products;**

Indian bread contains milk. The paneer (Indian cheese) is made from whole milk; (no. 10 starter and no. 60,61,62 and 82 for the main courses). The vegetarian thali (No. 60) also contains paneer, but any other vegetarian dish can be made upon your request.

All mild dishes contain coconut milk and are therefore all lactose-free.

All curries are lactose-free.

2 cold sauces are made based on yogurt: pappadam sauce (welcome amuse, yellow) and tandoori sauce with the grilled dishes (red).

Raita with the side dishes is made from yogurt.

For the desserts, ice cream and Bengali snacks contain dairy products, except for the mango ice cream, which is vegan.

Lassi: Indian drink partly consists of milk-containing products.

• **Fish and shellfish:**

The fish dishes and shellfish dishes are listed on the menu. (starters no. 5, 17, 18 and 16, main courses no. 52 to 59 and no. 74).

We use soy yogurt for the masala curry and a small amount for the salad, which is served with the main courses. We do not use peanuts, celery, mustard, sesame seeds, lupins or molluscs.

INDIAN WAY Indiaas specialiteiten restaurant

GRILLED STARTER FROM THE TANDOORI OVEN

1. MIXED KEBAB €8.50

Marinated chicken, lamb pieces, and minced lamb

2. TANDOORI MURGH €7.00

Famous marinated chicken leg

3. MURGH TIKKA €8.00

Chicken fillet marinated in a fragrant spice mixture

4. BOTI TIKKA €8.50

A traditional Indian dish of tender lamb, extra spicy in taste

5. JHINGA TIKKA €9.50

An Indian festive dish; large shrimps, marinated with fresh herbs

6. PANNEER TIKKA €7.50

Homemade Indian cheese, marinated with special spices

STARTERS FROM THE CURRY CHEF

Vega(n)

7. VEGETABLE SAMOSA €5.50

Dough patties filled with vegetables

8. ONION BHAJI €6.00

Fried onion balls with chickpea flour and fresh spices.

9. AUBERGINE PAKORA €6.00

Fried aubergine in a spicy jacket of chickpea flour

10. PANEER PAKORA (vegetarian) €6.00

Fried cheese in a spicy jacket chickpea flour

11. CAULIFLOWER PAKORA €6.00

Fried cauliflower in a spicy jacket of chickpea flour

12. CHOLE PURI €7.00

Chickpeas cooked with onion and fresh coriander alongside a bed of puri

13. MASHROOM PURI €7.00

Fried spiced mushrooms served alongside a soft puri bun

14. GARLIC MUSHROOM €6.00

Fried mushrooms with fresh garlic and peppers

Meat & fish

15. MEAT SAMOSA €6.00

Dough patty filled with minced meat and special herbs

16. MURGH CHAAT €7.50

Pieces of seasoned tender chicken fillet fried, sweet and sour taste

17. BHUNA PRAWN ON PURE €9.00

Finely seasoned small shrimp on soft Indian bread

18. JHINGA BHUNA PUREE €10.00

Finely seasoned king prawn on soft Indian bread

19. GARLIC CHICKEN €7.00

Grilled chicken fillet with fresh garlic and bell pepper

Soups

20. DAL SOUP (VEGAN) €5.50

A tasty lentil soup from northern India

21. MULIGATWONY SOUP (VEGAN) €6.00

A curry soup, flavored with coconut and lemon and fresh herbs

The Thalties

The Thalties is a good introduction to the food art from the north and south of India. "An Indian interpretation of the rice table."

The flavors of the main courses are mild and medium. If you want spicy food, please discuss this with the waiter.

You can also order a vegan 5-course menu.

22. MOUJET-E-KHAS

SOEP

*

MIXED TANDOORI KABAB

*

CHICKEN BALTI

LAMB TIKKA MASSALA

DAL TARKA +SAG BHAJI

BASMATI RICE + NAN

SALAD

*

MIX ICE

*

coffee or tea

for 2 person: € 62,50

23. VEG-E-KHAS

SOEP

*

VEGETABLE SAMOSA

*

BUTTER PANEER

SAG BHAJI

ONION BHAJI + RAITHA

BASMATI RICE + NAN

SALAD

*

KOKOS ICE

*

coffee or tea

for 2 person: € 62,50

24. BEGUM-E-KHAS

SOEP

*

BHUNA PRAWN ON PUREE

*

MURGH TIKKA MASSALA

SAG GHOST

DAL TARKA +RAITHA

BASMATI RICE + NAN

SALAD

*

MANGO ICE

*

coffee of tea

for 2 person: € 62,50

INDIAN WAY Indiaas specialiteiten restaurant

Main courses from the tandoori (Clay oven)

All Tandoori grilled dishes are served with Basmati Pillaw rice or Tandoori Nan bread, fresh salad and dal tarka

25. TANDOORI CHICKEN €17.00

Tender chicken legs, marinated in a spice blend

26. CHICKEN TIKKA €16.50

The best pieces of chicken prepared with special herbs, medium in taste

27. LAMB TIKKA €17.50

A traditional Indian dish of tender lamb

28. JHINGA TANDOORI €20.00

Large shrimp marinated in fine herbs, then lightly grilled

29. TANDOORI MIXED GRILL €22.00

A combination of all mixed kabab dishes. For the meat lover

30. VEGETABLE MIXED GRILL €18.00

Combination of vegetables marinated with tandoori herbs and grilled in the charcoal-fired tandoori oven

Curries

The art of combining different types of spices is unique to Indian cuisine. The curries are classified into three flavors: mild (slightly sweet, little spice), medium (well-spiced), and spicy. All curries are served with a salad, basmati saffron rice or freshly baked bread; Nan.

Chicken curries

31. MURGH SHAHI KURMA (mild) €17.00

A surprising specialty from North India is pieces of grilled chicken in a soft curry with ground cashew nuts and coconut.

32. MURGH TIKKA MASSALA (mild) €17.50

Lightly spiced pieces of chicken from the Tandoori oven with a special masala sauce and green beans

33. KEPTA MALAI (mild) €17.50

Minced chicken and green beans in a creamy curry

34. SAG MURGH (medium) €17.50

Chicken fillet, fried with spinach and an aroma of garlic, ginger and fresh herbs

35. KARAI MURGH (medium) €17.50

Chicken dish with tomato, pepper, and fresh herbs, cooked and served in a special frying pan

36. MURGH BALTI (medium) €17.00

Very tasty and popular medium spiced curry with potato in a very special balti-masala curry

37. MURGH DOPIAZA (medium) €17.00

Medium curry with onion, cauliflower, cardamon, garlic and ginger

38. MURGH BHUNA (medium) €17.00

chicken fillet in a drier curry with garlic, pepper, and tomato

39. MURGH-JAL-FREZI (spicy) €17.00

For the lover of spicy food. Chicken fillet with fresh chili, tomato, and fresh herbs

40. MURGH MADRAS (very spicy) €17.00

Chicken fillet with ginger, garlic, and lemon

41. MURGH CYCLON (very spicy) €17.00

Chicken dish; a fairly spicy curry with ground coconut

42. MURGH VINDALOO (very spicy) €17.00

A specialty from the Goanisi province gently braised chicken fillet with garlic, ginger, and red pepper

Beef curry €18.50 or Lamb curry €19.50

43. GHOST MASSALA (mild)

Tandoori grilled tender lamb or beef with a special masala sauce with green beans

44. SAG GHOST (medium)

A special combination of lamb or beef and spinach, with an aroma of garlic, ginger, and fresh herbs, very popular in Northern India

45. KARAI GHOST (medium)

Lamb or beef with tomato, pepper, and fresh herbs, cooked and served in a special casserole

46. KEPTA BHUNA (medium)

Minced lamb in a drier curry with garlic, pepper, and tomato

47. GHOST DOPIAZA (medium)

Medium curry with slices of onion, cauliflower, pepper, garlic and ginger

48. GHOST-JAL-FREZI (spicy)

For the lover of spicy food. Lamb or beef with fresh chili, tomato, and fresh herbs

49. GHOST MADRAS (very spicy)

A traditional dish from South India, with ginger, garlic, and lemon

50. GHOST CYCLON (very spicy)

A fairly spicy curry with ground coconut

51. GHOST VINDALOO (very spicy)

A specialty from the Goanisi province gently braised lamb or beef with garlic, ginger, and red pepper

All curries and Tandoori grilled dishes are served with Basmati Pillaw rice or Tandoori Nan bread, fresh salad.

INDIAN WAY

Indiaas specialiteiten restaurant

Fish curries

52. JHINGA MALAI (mild) €21.00

Gently spiced, large marinated king prawn, grilled in the Tandoori oven, then cooked in a mild curry with nuts and cream

53. JHINGA MASSALA (mild) €21.00

Large marinated king prawn, grilled in the tandoor oven, then cooked in masala curry

54. SALMON MASSALA (mild) €19.00

Fried salmon steak in a special masala sauce with green beans

55. JHINGA BHUNA (medium) € 21.00

Grilled shrimp in a drier curry with garlic, pepper, and tomato

56. SALMON BAHAR (medium) €19.00

Marinated salmon steak in a curry with different vegetables

57. FOREL BHUNA (medium) €19.00

Forel fillet in a drier curry with garlic, pepper, and tomato

58. PRAWN PATIA (medium) €19.00

Seasoned small shrimp in a sweet and sour curry

59. PRAWN MADRAS (very spicy) €19.00

Shrimp with ginger, garlic, and lemon

Vega

60. VEG THALI €21.00

You can also enjoy this Indian rice table without meat, various dishes served in small portions, *mild* and *medium*

61. BUTTER PANEER (mild) €16.50

Indian cheese in mild creamy curry with butter

62. PALLAK PANEER (medium) €16.50

A special combination of Indian cheese and fresh spinach, with an aroma of garlic and fresh herbs

66. JACKFRUIT KURMA (mild) €16.50

Jackfruit in creamy soya curry with ground cashew nuts and soybeans

67. BAINGAN HYDRABADI (medium) €16.00

Eggplant and tomato cooked in a special Hyderabadi masala curry

68. BHINDI BAGAN (medium) €17.00

Okra and eggplant fried with garlic and ginger

69. JACKFRUIT CURRY (medium) €16.50

Jackfruit with onion, pepper, and tomato in a medium curry

70. SAGH LENTILS (medium) €16.00

Spinach cooked with fresh garlic and yellow lentils

71. NAVRATAN JAL-FEREZI (spicy) €16.00

A spicy dish of mixed vegetables and a choice of fresh herbs

Vegan

63. CHANA MASSALA (mild) €16.50

Chickpeas in a special masala curry with string beans and peppers

64. CHANA BHUNA (medium) €16.00

Chickpeas in a drier than regular curry with ginger, tomato and pepper

Biryanies

Biryani is the luxurious Indian interpretation of nasi, vegetables + protein fried with rice and served with dal tarka

72. MURGH DAM BIRYANI €19.00

Basmati rice fried with fresh garlic, ginger, chicken legs, and dam biryani masala

73. MURGH TIKKA BIRYANI €18.50

A dish of basmati saffron rice fried with grilled chicken fillet, raisins, nuts, and fresh herbs

74. JHINGA BIRYANI €20.50

A dish of basmati saffron rice fried with king prawn, raisins, nuts, and fresh herbs

75. GHOST DAM BIRYANI €19.50

Basmati rice fried with fresh garlic, ginger, lamb, or beef and dam biryani masala

76. VEGETABLE DAM BIRYANI €18.00

Basmati rice fried with fresh garlic, ginger, various vegetables, and dam biryani masala

All curries and Tandoori grilled dishes are served with Basmati Pillaw rice or Tandoori Nan bread, fresh salad.

INDIAN WAY

Indiaas specialiteiten restaurant

Chef's suggestions

77. THALI ROYAL (mild/Medium) €22.50

The Indian interpretation of the rice table. A lamb, chicken curry, dal tarka, spinach, raita, basmati rice and nan

78. ROYAL TANDOORI MIXED GRILL €24.00

A complete introduction to the North Indian Tandoori, grill cuisine. For lovers of lots of grilled meat

79. BUTTER CHICKEN (mild) €17.50

Chicken fillet in mild creamy curry with ghee

80. ROGAN JOSH (medium) €19.50

Lamb or beef, seasoned with fresh herbs, garlic, and ginger, prepared with fried tomato

81. TAWA CHICKEN (medium) €18.00

Tawa chicken is a favorite curry from the Punjab province. Chicken breast marinated in a paste with gram flour and spices and then fried with tomato and string beans in an aromatic dry curry. Delicious with nan

82. MOTOR PANEER (medium)(vega) €16.00

Homemade cheese in a variety of herbs and peas, tomato and pepper

83. KOLHAPURI (medium)(Vegan) €16.00

Vegetable kolhapuri is a dish from the city of Kolhapur. Carrot, cauliflower, and chickpeas, fried in a spiced curry with a hint of coconut.

Vegan side dishes

84. BOMBAY ALLO €7.50

Spicy seasoned potatoes

85. MUSHROOM BHAJI €7.50

Fresh mushrooms, lightly seasoned

86. SAG BHAJI €7.50

Spinach seasoned with garlic and onions

87. MIX VEGETABLE BHAJI €7.50

Lightly spiced fried vegetable dish

88. ALLO GOBI €7.50

Cauliflower with potatoes and peas

89. DAL TARKA €7.50

Special yellow lentils with garlic, ginger and onion

90. EGGPLANT BHAJI €7.50

Spicy fried eggplant

91. BHINDI BHAJI €7.50

Fried okra, with fresh herbs

92. BASMATI RICE €3.00

Basmati pillow rice

93. RAITA (vegetarian) €3.00

A fresh yogurt sauce with herbs and spices, tomatoes, cucumber

94. MANGO SWEET CHUTNEY €3.00

95. LIME PICKLES €3.00

96. PAPADAM €1.00

Brood

97. NAN €3.00

Warm, airy, fresh bread from the Tandoori oven

98. GARLIC NAN €4.00

Fresh bread with garlic

99. KEMA NAN €5.50

Fresh bread, filled with minced meat

100. BUTTER NAN €3.50

Fresh bread with butter

101. KULCHA NAN €5.50

Fresh bread, filled with fresh vegetables

102. PESHWARI NAN €5.50

Fresh bread, filled with nuts and fruits

All curries and Tandoori grilled dishes are served with Basmati Pillaw rice or Tandoori Nan bread, fresh salad.