

Starters:

- Prawns Puri D150
Chopped Prawns cooked in Sweet & Sour Tamarind sauce served on fried bread
- Chicken Puri D150
Chopped Chicken cooked in Sweet & Sour Tamarind Sauce served on fried Bread
- BatataVada D125
Mashed potato well spiced and deep fried
- Cheese Balls D200
Mozzarella Cheese Deep fried with spices and herbs and coated with bread crumbs
- Vegetable Samosa D150
A favourite Indian starter in Gambia
- Cheese Samosa D150
Samosa Filled with Cheese Hint of chilli
- Onion Bhaji D150
Fried onion slices in special gram flour
- Bhara Mushrooms D150
Deep fried button mushrooms stuffed with cottage cheese and spinach
- Meat Samosa D150
Triangle Pastry Filled with Minced Meat and Spices, deep fried
- Paneer Sandwich Pakora D150
Fried cottage cheese in gram flour coating stuffed with green chutney
- TariMacchi D175
Fried fish coated with bread crumbs
- AlooTikki D175
Potato Patties stuffed with Cashew nut and Garden Peas and Deep fried
- JhingaPakora D150
- Deep fried Prawn coated with Gram Flour
- Prawn Tempura D150
King Prawns Fried to Perfection in Tempura Butter
- Chicken Wings Ajmeri D150
Saute chicken Wings in Garlic and Bbq sauce

Tandoori:

- Chicken Tikka Masala D175
An Indian delight in served right here for you in Gambia
- Tandoori Chicken Half D175
Tender Half Chicken Spiced with Red Tandoori Marinade
- Tandoori Chicken Full D300
Tender Whole Chicken Spiced with red Tandoori Marinade
- Chicken Shish Kebab D200
Minced Chicken Mildly spiced cooked in Tandoori
- Chicken Tangdi D200
Stuffed Chicken Drumsticks Cooked to perfection Served with Mint Chutney
- Koko Kebab D250
Boneless Chicken marinade in Coconut, Saffron, Mustard and Grilled
- Liver Tikki D225
Chicken Liver Cooked in Tandoori Masala
- Chicken Reshmi Kebab D175
Chicken Breast marinade in Cheese & yoghurt cooked in Tandoori
- Chicken Achari Tikka D175
Diced Chicken marinated with Pickle and Yoghurt cooked in Clay Oven
- Hariyali Chicken Tikka D175
Boneless Chicken coated with Fresh Spinach and Grilled
- Delhi Lamb Tikka D375
Tender cubed lamb in Bbq Sauce n Sweet pepper cooked in Tandoor
- Lamb Shish Kebab D375
Finely Minced Lamb blended with Indian Mixed Spices
- Lamb Tikka D375
Tender and marinated lamb pieces with Papaya Puree
- Fish Tikka D200
Grilled Fish Fillet marinated in Tandoori Masala, Gram Flour and Ajwain
- MahiMahi D200
Fish Fillet marinated in Garlic and Indian Spices
- Tandoori Fish D250
Grilled Fish Fillet blended in Curd and Cardamom
- Jhinga Tandoori D200
Grilled King Prawns marinated with herbs and spices

- Hariyali Prawns Tikka D200
Queen Prawns coated with fresh Spinach and Grilled
- Achari Prawns Tikka D200
Grilled Prawns with pickled Flavour
- Tandoori JhingaTilli D225
Grilled King Prawns marinated with Fresh Spices and Sesame Seeds
- AmritsariJhinga D200
Grilled Prawns Marinated in Tandoori Masala, Gram Flour and Ajwain
- Paneer Shish Kebab D175
- Minced Cottage Cheese mildly spiced Cooked in Tandoori
- Vegetable Shish Kebab D175
Minced fresh vegetables mildly spiced Cooked in Tandoori
- Tandoori Aloo D150
Diced Tandoori Potato
- Tandoori Gobhi D150
Fresh cauliflower marinated and Cooked in Tandoori
- Tandoori Mushrooms D200
Whole Mushrooms marinated in Yoghurt and Spice cooked in Tandoor
- Paneer Tikka D200
Home made Cottage Cheese Marinated and Grilled
- Tandoori Baby corn D175
Tender Fresh Baby corn with Typical Indian Pickled Spices
- Vegetable Sizzler D275
Selection of Tandoori Cauliflower, Potato, Baby corn, Mushrooms and Cottage Cheese
- Mixed Sizzler D650
Selection of Tandoori Lamb, Chicken, Prawns

Fish:

- MethiMachli D275
A Flavoured dish Cooked in Fenugreek Leaves blended with Garlic

Machli Masala D250

- Fresh Local Fish , marinated, spiced and cooked in the Tandoori Oven. Served in the Chef's specialty created sauce

Hariyalimachli D275

- Filet of Captain Fish Cooked with Spinach and cream

Fish Kolhapure D250

- Captain Fish cooked with Fine Desiccated Coconut Flavoured with Curry Leaves, Garlic and Ginger

Vegetarian:

Dal Makhani D175

- A lentil dish in cream and tomato

Dal Fry D150

- A lentil dish cooked in onion and garlic

Tadka Dal D150

- Yellow lentil cooked with curry leaves

MalaiKofta D250

- Mixed vegetable dumplings cooked with fresh cream

Vegetable Kofta Curry D225

- Mixed vegetables cooked with onion sauce

Paneer Tikka Masala D225

- Homemade cottage cheese tikka finished in rich tomato base gravy with mild spices and (Kasuri) KasooriMethi

- Mutter Paneer D200

- Homemade cottage cheese cooked in onion sauce with fresh garden peas

PalakPaneer D250

- A wonderful vegetarian dish

KarahiPaneer D200

- Cottage cheese toasted in masala gravy flavoured with green capsicum and coriander

Gobi Matar Masala D200

- Fresh cauliflower cooked with fresh tomato and garden peas

- Vegetable Kolhapure D200

Combination of fresh mixed vegetables cooked with coconut Kolhapure masala

- Dum Aloo D175
All time favourite grilled baby potato flavoured with spices and herbs
- Bhindi Masala D175
Tender fresh lady finger fried in mild masala gravy finished
- KarahiSabzi D200
Diced seasonal fresh vegetables tossed masala gravy flavoured with green capsicum and coriander
- KhumbhAchari D200
Grilled whole mushroom cooked in Indian pickles spices
- Mushroom Baby Corn Masala D200
Tossed button mushrooms with pieces of young baby corn cooked in butter and fresh cream sauce
- BalajiNavratan Korma D250
Blend of fresh fruits cooked in fresh cream and butter touch of saffron
- Egg Curry D200
boiled eggs in Indian curry masala
- Chana Masala D150
Boiled chick peas cooked with onion, tomato, peppers in mild Indian spices
- Kaju Curry D250
Ground cashew nuts cooked in rich gravy sauce
- Bhoona (Bhuna)
A classic dish cooked with mushrooms and spices. Tasty and medium flavoured.
- Rogan Josh
A medium spicy dish prepared with garlic, sweet peppers and cashew nuts.
- Dhansak
This fish dish is cooked with pineapple juice to create a sweet & sour flavour. Lentils are the basic ingredient, making this unique flavoured dish.
- Jalfrezi
A dish cooked with fresh chilli's and sweet peppers making a hot full flavoured taste.
- Korma.
A rich creamy coconut sauce enhanced with fresh mild spices.

- Tikka Masala
Tandoori foods cooked with a sauce of delicate spices. Tomato and cream. A medium spiced dish.
- Dopiaza Curry
Prepared with lots of fresh onions, ginger and coriander. A mouthwatering meal.
- Vindaloo
A very hot dish. Created with hot spices and herbs.
- Madras
A fairly hot dish prepared with rich and spicy sauce using lemon for full spice flavour.
- Karahi
Tossed in masala gravy flavoured with green capsicum and coriander.
- Hariyali
A delicious dish cooked in spinach and cream.
- MethiMalai
A flavoured dish cooked in fenugreek leaves and fresh cream
- Kolhapure
A dish cooked with fine desiccated coconut flavoured with curry leaves, garlic & ginger.
- Saagwala
Cooked with fresh spinach, onions, special herbs and spices. A very tasty dish.
- Butter Masala
A rich festival dish, very memorable, cooked in mild spices, butter, tomatoes and fresh cream.
- Handi
Medium spiced on the bone cooked in brown curry sauce.
- Lobster D850
Lobster Medallion cooked In Creamy Coconut Sauce
- Prawns D300
King Prawns Cooked In Ginger And Creamy Coconut Sauce
- Fish Koko Curry D325
Filet Of Captain Fish Cooked In Garlic And Creamy Coconut Sauce
- Lamb D450
Tender Lamb Pieces Cooked In Cardamom And Coconut Sauce

- Vegetarian D300
Mixed Vegetables Cooked In Creamy Coconut Sauce
- Aloo Tandoori Koko D275
Koko Curry's Special Starter Cooked With Potatoes
- Murg D300
Boneless Chicken Pieces Cooked In Creamy Coconut Sauce

Soups:

- Sweet corn Chicken D125
All Time Favourite Sweet corn Egg Drop Soup with Chicken
- Lamb Palak D125
Chopped Lamb saute in Garlic with Fresh Spinach
- Prawn Tomato DhaniaShorba D125
Chopped Prawn with fresh tomato soup blended with Indian spices & garnished with fresh coriander leaves
- Fish Koko D150
Puree of Fresh Grilled Sweet pepper saute in Garlic & Ginger with Captain Fish with taste of Coconut
- TamatarShorba D100
Velvet tomato soup Spiced with Indian Spices and Flavoured with Fresh Basil

Rice Dishes:

- Steamed rice D50
Well cooked Indian basmati rice on slow fire
- Jeera rice D60
Long grain basmati rice flavoured with tempered cumin
- Mutter Pilau D60
Basmati rice cooked with cumin and green peas finished with pure ghee or butter
- Kashmiri Pilau D125
Basmati rice cooked with nixed dry fruits
- Lemon rice D60
Basmati rice cooked with fresh lime and mustard seeds
- Vegetable Pilau D90
Basmati rice cooked with mixed vegetables

- Chicken Biryani D250
 - Chicken pieces marinated in spices and cured and cooked with basmati rice on slow fire to perfection and flavoured with Kewra Water
- Mutton Biryani D350
 - Tender lamb pieces spiced, cooked on slow fire with basmati rice
- Prawn Biryani D250
 - Marinated tiger prawns and cooked with basmati rice on slow fire
- Vegetable Biryani D175
 - Spicy mix vegetables cooked with basmati rice
- Mushroom Rice D75
 - Sliced fresh mushrooms blended with garlic cooked with flavoured basmati rice

Tandoori Bread:

- Plain Naan D35
 - Leavened bread
- Butter/ Garlic/ Coco/ Cheese/ Chilli/ Naan D45
 - Fresh Naan with coconut, crushed cashew nuts and sweet raisins
- Roti D35
 - Unleavened bread made with whole meal flour
- Plain Kulcha Bread D35
 - Fresh naan stuffed with sesame seeds and fresh coriander
- AlooParatha D75
 - Whole meal flour bread stuffed with mashed potato masala
- PaneerParatha D75
 - Plain flour bread stuffed with Cottage cheese masala
- KeemaParatha - Chicken or Lamb D75
 - Whole flour bread stuffed with cooked Keema masala
- Mughlai Paratha D75
 - Whole flour bread stuffed with boiled egg masala
- Masala Kulcha D75
 - Fresh naan- chef's special

Salads, Papadas, Raita:

- Mix fruits Raita D75

Combination of seasonal fresh fruits with yoghurt and sugar

- Pineapple Raita D75
Fresh pineapple with yoghurt and sugar
- Boondi Raita D75
Crispy gram flour mini balls fried and mixed in yoghurt with blend of Indian spices
- Dahi Vada D100
Fried soft lentil Vada mixed with yoghurt topped with sweet and sour chutney
- Vegetable Raita D100
Chopped onion, cucumber and tomato mixed with yoghurt
- Cucumber Raita D50
Fresh cucumber with cumin and cooling dressing of minted yoghurt
- Green salad D75
Sliced onion, tomato, cucumber, beet root and fresh lettuce
- Tandoori Murg Salad D150
Boneless tandoori chicken tossed with shredded vegetables, spices & mint chutney
- Fried Papad D40
An Indian crisp fried served hot with the chef's special made relish and chutney
- Roasted Papad D40
An Indian crisp roasted
- Masala Papad D60
Indian crispy Papadums topped with chopped tomatoes and coriander leaves