

* Free home delivery within Kairaba Avenue, Fajara, Ksmd. * Takeaway service available.

MENU with costs

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
- Batata Vada 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
- Tari Macchi D175
Fried fish coated with bread crumbs
- Aloo Tikki D175
Potato Patties stuffed with Cashew nut and Garden Peas and Deep fried
- Jhinga Pakora 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
- Mahi Mahi 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 Jhinga Tilli D225
Grilled King Prawns marinated with Fresh Spices and Sesame Seeds
- Amritsari Jhinga 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

[back to top ▲](#)

Fish:

- Methi Machli 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

- Hariyali Machli 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

- Malai Kofta 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) Kasoori Methi

- Mutter Paneer D200

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

- Palak Paneer D250
A wonderful vegetarian dish
- Karahi Paneer 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
- Karahi Sabzi D200
Diced seasonal fresh vegetables tossed masala gravy flavoured with green capsicum and coriander
- Khumbh Achari 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
- Balaji Navratan 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.
- Methi Malai
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.

[back to top ▲](#)

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 mixed 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

[back to top ▲](#)

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

- Aloo Paratha D75
Whole meal flour bread stuffed with mashed potato masala

- Paneer Paratha D75
Plain flour bread stuffed with Cottage cheese masala

- Keema Paratha - 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

[back to top ▲](#)

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