

# रसुयुवा इन्दीव



*real spices from mother's kitchen*

M ♦ E ♦ N ♦ U

Food allergies LET US KNOW

ingredient list: Milk products, eggs, treenuts (almond, cashew, ...), Soybeans oil, herbs, coriander and mint. gluten, wheat

# STARTERS

## VEGETARIAN

- 1. SAMOSA (X2)** 7,00  
Potatoes, green peas, cashews with indian spices
- 2. MIX VEGETABLE PAKORA** 5,00  
Potatoes, cauliflower, aubergine, mushroom
- 3. ONION PAKORA** 6,00  
Sliced onion rings
- 4. PAPAD** 2,00  
Fried lentil flour crispy
- 5. PANEER PAKORA** 8,00  
Fresh indian cheese with indian spices
- 6. PANEER TIKKA** 12,00  
Grilled fresh indian cheese
- 7. MUSHROOM PAKORA** 6,50  
Mushroom fried in flour
- 8. GOBHI PAKORA** 6,50  
Cauliflower fried in flour
- 9. MIX VEGETABLE PAKORA PLATTER ( 2 PERSONS)** 12,00  
Patatoes, cauliflower, cheese, onion rings, eggplant, indian spices

## NON-VEGETARIAN

- 1. CHICKEN PAKORA** 10,00  
Chicken coated in seasoned batter and indian spices
- 2. FISH PAKORA** 11,00  
Fish coated in seasoned batter, herbs
- 3. CHICKEN TIKKA** 13,00  
Grilled chicken, tandoori, indian spices
- 4. SCAMPI PAKORA** 13,00  
Scampi coated in seasoned batter, indian spices
- 5. CHICKEN TANDOORI** 16,00  
Roasted chicken, indian spices
- 6. MALAI TIKKA** 13,00  
Cashewnuts, sauce, creamy texture, chicken with indian spices
- 7. MIX NON-VEGETARIAN PLATTER** 22,00  
Scampi, lamb, chicken, duck with indian herbs and spices



## SOUP

- |  |       |
|--|-------|
| 1. VEGETABLE SOUP  | 7,00  |
| A soup made from a mixed variety of vegetables           |       |
| 2. DAL SOUP  | 5,50  |
| Lentil soup  |       |
| 3. CHICKEN SOUP  | 7,00  |
| Clear chicken stock                                      |       |
| 4. MANGO SOUP  | 7,50  |
| 5. HOT AND SOUR SOUP                                     | 7,50  |
| 6. MUSHROOMSOUP  | 7,50  |
| 7. MIX NON-VEGETARIAN PLATTER                            | 18,00 |
| Scampi, lamb, chicken, duck with indian herbs and spices |       |

## VEGAN

- |  |       |
|--|-------|
| 1. VEGAN KABAB   | 18,00 |
| Fresh vegetables, curry sauce, fried dumplings (100 percent vegan) |       |
| 2. VEGAN MIX VEGETABLES  | 17,00 |
| Fresh vegetables, curry sauce                                      |       |
| 3. TOFU NILGIRI  | 18,00 |
| Green sauce, mint flavour  |       |
| 4. CHANA TOFY  | 16,00 |
| Chickpeas, tomatoes, onion, curry sauce                            |       |

## VEGAN DELIGHT (ASK FOR DETAILED MENU)

- |                       |       |
|-----------------------|-------|
| 1. VEGAN ZALFREZI     | 17,00 |
| 2. ALU LABABDAR       | 16,00 |
| 3. GOBHI METHI MASALA | 17,00 |
| 4. TOFY MASALA        | 17,00 |

SOUP - VEGAN



# MAIN COURSE MENU

## VEGETARIAN

1. **JAIPURI ALOO** 15,00  
Potatoes grilled, boiled in indian curry
2. **ROYAL PANEER** 16,00  
Fresh cheese in white curry sauce
3. **DAL PALAK** 15,00  
Lentils with spinach
4. **BAINGAN BHARTA / SHAHI BAINGAN** 15,00  
Eggplant/aubergine mashed with green beans
5. **ROYAL MALAI KOFTA** 16,00  
Rich creamy cashewnuts sauce with fresh indian cheese
6. **CHANA MASALA** 15,00  
Chickpeas onion, tomatoes, indian spices
7. **ROYAL DAL MAKHANI** 16,00  
Lentil black, kidney beans, chana dal cream, butter
8. **KARHAI PANEER** 16,00  
Capsicum, tomatoes, onion, cheese indian curry sauce
9. **INDIAN MIX VEGETABLE** 16,00  
Seasoned vegetables mix in curry sauce
10. **MATAR PANEER** 15,00  
Fresh indian cheese with peas, tomatoes
11. **ALOO GOBHI** 15,00  
Cauliflowers, potatoes, indian spices
12. **PANEER TIKKA MASALA** 16,00  
Grilled fresh cheese in spiced gravy
13. **NAVRATAN KORMA** 16,00  
9 vegetables, fruit cocktail, rich creamy, flavoured dish, with sauce
14. **ZEERA ALOO** 15,00  
Potatoes with cumin, indian spices
15. **PALAK PANEER** 16,00  
Fresh indian cheese with spinach, thick paste, garlic, garam masala
16. **MATAR MUSHROOM** 16,00  
Mushrooms, green peas, curry sauce
17. **DAL TADKA** 15,00  
Lentil mix, indian spices
19. **RAJMA** 16,00  
Red kidney beans in curry sauce
20. **PANEER ZALFREZI** 16,00  
Paneer with vegetables
21. **VEGAN VINDALOO** 17,00  
Vegetables in vandaloo sauce
22. **MANGO PANEER** 16,00  
Paneer with mango



<b>23. CHANA ALOO</b>	<b>15,00</b>
Chickpeas with potatoes	
<b>24. KARHAI MUSHROOM</b>	<b>17,00</b>
mushroom with vegetables	
<b>25. CORN PALAK</b>	<b>15,00</b>
Mais with spinach	

## **NON - VEGETARIAN**

<b>1. CHICKEN TIKKA MASALA</b>	<b>18,00</b>
Roasted chunks of chicken tikka in cream fresh yogurt sauce mild	
<b>2. BUTTER CHICKEN</b>	<b>17,00</b>
Mild spiced curry sauce and butter	
<b>3. CHICKEN CURRY</b>	<b>18,00</b>
Combination of spicy herbs, chicken	
<b>4. CHICKEN KORMA</b>	<b>17,00</b>
Chicken, yogurt, cashewnuts, cream curry sauce	
<b>5. KARHAI CHICKEN</b>	<b>16,00</b>
Chicken, onion tomatoes, capsicum, indian curry sauce	
<b>6. CHICKEN VINDALOO</b>	<b>17,00</b>
Chicken marinated and cooked in spicy, hot sauce	
<b>7. MANGO CHICKEN</b>	<b>16,00</b>
Chicken mango curry sauce	
<b>8. CHICKEN PALAK</b>	<b>16,00</b>
Chicken with spinach, curry	
<b>9. CHICKEN MUSHROOM</b>	<b>16,00</b>
Chicken with mushroom, herbs, creamy sauce	
<b>10. CHICKEN RAJASTHANI</b>	<b>17,00</b>
Spicy chicken cooked in herbs	
<b>11. ROYAL CHICKEN CURRY</b>	<b>18,00</b>
Cashewnuts, creamy sauce	
<b>12. CHILLY CHICKEN</b>	<b>17,00</b>
Paprika, capsicum, tomatoes, onions, herbs	
<b>13. CHICKEN BROCOLLI</b>	<b>16,00</b>
Garlic, brocolli, chicken in indian sauce	
<b>14. CHICKEN GINGER</b>	<b>16,00</b>
Chicken with ginger, fresh tomatoes, indian spices, freshly cooked	
<b>15. CHICKEN DHANSAR</b>	<b>19,00</b>
Chicken, lentil, tamarind sauce	
<b>16. ACHARI CHICKEN CURRY</b>	<b>17,00</b>
chicken with pickles	
<b>17. GARLIC BUTTER CHICKEN</b>	<b>17,00</b>
Chicken , garlic	
<b>18. CHANA CHICKEN</b>	<b>17,00</b>
Chicken , chickpeas	

## **MAIN COURSE MENU**



# MAIN COURSE MENU

## LAMB DISHES

- 1. ROYAL LAMB MASALA** 21,00  
Lamb masala sauce
- 2. LAMB VINDALOO** 20,00  
Spicy lamb in hot curry
- 3. LAMB MASALA** 20,00  
Lamb in spicy sauce
- 4. LAMB MADRAS** 20,00  
Lamb in coconut sauce
- 5. DAHI LAMB CURRY** 19,00  
Lamb with yogurt, curry sauce
- 6. LAMB KASHMIRI** 19,00  
Lamb in white sauce
- 7. LAMB MUGHLAI** 20,00  
Lamb in almond, saffron sauce
- 8. LAMB PALAK** 19,00  
Lamb with spinach, thick creamy gravy
- 9. MANGO LAMB CURRY** 19,00  
Lamb in mango, saffron, cashew sauce
- 10. LAMB ROGAN JOSH** 20,00  
Soft lamb with rogan curry sauce
- 11. LAMB BROCOLLI** 18,50  
Broccoli, garlic sauce, lamb cooked in indian spices and herbs
- 12. LAMB ACHAR** 20,00  
Lamb with pickles, onion, garlic fresh coriander
- 13. RAJASTHANI LAL MAAS** 20,00  
Lamb with chilly sauce
- 14. LAMB DO PYAZA** 19,00  
Lamb with onions
- 15. LAMB ZALFREZI** 21,00  
Lamb with vegetables
- 16. LAMB CHANA** 19,00  
Lamb with chickpeas

## FISH

- 1. ROYAL FISH MASALA** 19,00  
Fish with cashew saffron
- 2. JHINGA MASALA** 20,00  
Onion, tomato sauce, shrimps
- 3. FISH KORMA** 19,00  
Fish in white curry sauce



- |                                   |              |
|-----------------------------------|--------------|
| <b>4. MANGO FISH CURRY</b>        | <b>21,00</b> |
| Fish with mango, cashews, saffron |              |
| <b>5. FISH CURRY</b>              | <b>21,00</b> |
| Fish with curry sauce             |              |
| <b>6. FISH MADRAS</b>             | <b>21,00</b> |
| Fish in coconut sauce             |              |
| <b>7. FISH ZALFREZI</b>           | <b>21,00</b> |
| Fish with vegetables              |              |
| <b>8. SCAMPI ZALFREZI</b>         | <b>21,00</b> |
| shrimps with vegetables           |              |
| <b>9. SCAMPI MADRAS</b>           | <b>21,00</b> |
| Shrimps in coconut sauce          |              |

## SPECIALTIES

- |  |                     |
|--|---------------------|
| <b>1. SCAMPI COCO SOUP</b>                         | <b>7,50</b>         |
| coconut, scampi, coco milk                         |                     |
| <b>3. MANGO SOUP</b>                               | <b>7,00</b>         |
| mango cream  |                     |
| <b>4. HOT AND SOUR SOUP</b>                        | <b>7,50</b>         |
| chicken, nulton soup, spicy sweet and sour         |                     |
| <b>5. ROYAL NON-VEGETARIAN PLATTER (2 PERSONS)</b> | <b>62,00</b>        |
| Choice of soup                                     | Chicken tikka grill |
| Lamb mushroom                                      | Duck mango          |
| Naan / Bread                                       | Salad               |

## DUCK (EEND)

- |   |              |
|---|--------------|
| <b>7. MANGO DUCK</b>  | <b>20,00</b> |
| Duck cooked with mango curry sauce                              |              |
| <b>8. BOMBAY DUCK</b>   | <b>20,00</b> |
| Butter, curry sauce, herbs, duck                                |              |
| <b>9. DUCK ZALFREZI</b>   | <b>21,00</b> |
| Mix vegetables, capsicim, tomatoes, onion, garlic, indian sauce |              |
| <b>10. DUCK MUSHROOM</b>  | <b>20,00</b> |
| mushroom curry sauce served with duck                           |              |
| <b>11. DUCK SABZI</b>   | <b>20,00</b> |
| Duck served with mix vegetables                                 |              |
| <b>12. DUCK MADRAS</b>  | <b>20,00</b> |
| Duck in coconut sauce   |              |
| <b>13. DUCK NILGRI</b>  | <b>20,00</b> |
| Duck served with coconut milk, spinach and mint                 |              |

SPECIALTY



# BIRYANI - BREAD

## BIRYANI / RICE

- |  |       |
|--|-------|
| 1. <b>VEGETABLE BIRYANI</b>                          | 16,00 |
| Fresh vegetables, almonds, raita rice                |       |
| 2. <b>CHICKEN BIRYANI</b>                            | 18,00 |
| Chicken with almonds, raita rice                     |       |
| 3. <b>LAMB BIRYANI</b>                               | 20,00 |
| Lamb with almonds, raita rice                        |       |
| 4. <b>PULAO RICE</b>                                 | 5,00  |
| Rice cashews   |       |
| 5. <b>JEERA RICE</b>                                 | 4,00  |
| Rice with cumin                                      |       |
| 6. <b>JHINGA BIRYANI</b>                             | 21,00 |
| Rice fresh vegetables, raita, almonds                |       |
| 7. <b>ROYAL MIX BIRYANI</b>                          | 22,00 |
| Jhinga, lamb, chicken, combination of mix vegetables |       |

## BREAD / NAAN

- |                                    |      |
|------------------------------------|------|
| 1. <b>NAAN</b>                     | 3,00 |
| 2. <b>GARLIC NAAN</b>              | 4,00 |
| 3. <b>CHEESE NAAN</b>              | 4,00 |
| 4. <b>TANDOORI ROTI</b>            | 3,00 |
| 5. <b>BUTTER NAAN</b>              | 3,50 |
| 6. <b>STUFFED PARANTHA</b>         | 4,00 |
| 7. <b>LACCHA PARANTHA</b>          | 4,00 |
| 8. <b>PESCHWARINAAN</b>            | 4,00 |
| 9. <b>MINT NAAN</b>                | 4,00 |
| 10. <b>BUTTER TANDOORI ROTI</b>    | 3,00 |
| 11. <b>CORRIANDER NAAN</b>         | 4,00 |
| 12. <b>CHILLY NAAN</b>             | 4,00 |
| 13. <b>VEGAN NAAN</b>              | 3,00 |
| 14. <b>VEGAN GARLIC NAAN</b>       | 3,50 |
| 15. <b>VEGAN STUFFED NAAN</b>      | 4,00 |
| 16. <b>VEGAN OLIVE NAAN</b>        | 4,00 |
| 17. <b>CHEESE GARLIC NAAN</b>      | 5,00 |
| 18. <b>ROYAL BUTTER NAAN</b>       | 4,00 |
| 19. <b>MINT PARANTHA</b>           | 4,00 |
| 20. <b>PANEER STUFFED PARANTHA</b> | 5,00 |





## SALADS

<b>60. ROYAL INDIAN SALAD</b>	<b>4,00</b>
Tomatoes, carrot, cucumber, onion	
<b>61. ROYAL MIX RAITA</b>	<b>3,50</b>
Yogurt with vegetables	
<b>62. ONION SALAD</b>	<b>3,00</b>
<b>63. PICKLES</b>	<b>2,00</b>
<b>64. MANGO CHUTNEY</b>	<b>2,00</b>

## THALI

**(SUBJECT TO AVAILABILITY, NOT AVAILABLE ON WEEKEND)**

<b>62. VEGETABLE THALI</b>	<b>20,00</b>
Fresh mixed vegetables and spinach, cheese, butter, salad, raita, rice	
<b>63. NON VEGETABLE THALI</b>	<b>24,00</b>
Chicken, karhai, spinach, raita, rice, salad	

## LITTLE INDIA / KIDS MENU

<b>1. KIDS CHOICE</b>	<b>10,00</b>
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SALADS - THALI



# INDIAN DRINKS

## INDIAN DRINKS

- |                                |      |
|--------------------------------|------|
| 1. <b>RAJASTHANI LASSI</b>     | 4,00 |
| Lassi sweet yogurt             |      |
| 2. <b>MANGO LASSI</b>          | 3,50 |
| Mango, yogurt                  |      |
| 3. <b>SALT AND SWEET LASSI</b> | 3,00 |
| Yogurt, salt / sweet           |      |
| 4. <b>STRAWBERRY LASSI</b>     | 3,50 |
| Yogurt, strawberry             |      |
| 5. <b>MIX FRUIT LASSI</b>      | 4,00 |
| Yogurt with mix fruits         |      |
| 6. <b>INDIAN BLACK TEA</b>     | 3,00 |
| 7. <b>CHAI</b>                 | 3,00 |
| 8. <b>MASALA CHAI</b>          | 3,50 |
| 9. <b>MANGO JUICE</b>          | 3,50 |
| 12. <b>MANGO SHAKE</b>         | 4,00 |
| 13. <b>VEGAN MANGO LASSI</b>   | 3,50 |
| 14. <b>SALT LASSI</b>          | 3,00 |



## SOFT DRINKS

1. COCA COLA	2,30
2. COCA COLA LIGHT	2,30
3. SPRITE	2,30
4. FANTA	2,30
5. ICE TEA	2,40
6. JUICE ORANGE / APPLE JUICE	2,40
7. PLAIN WATER (50CL)	4,00
8. SPARKLING WATER (50CL)	4,00
9. PLAIN WATER (1 LITER)	6,50
10. SPARKLING WATER (1 LITER)	6,50

## ICE CREAM

1. VANILLA	2,30
2. CHOCOLATE	2,30
3. GULAB JAMUN WITH ICE CREAM	5,00
4. MANGO ICE	3,50

Food allergies LET US KNOW

ingredient list: Milk products, eggs, treenuts (almond, cashew, ...), Soybeans oil, herbs, coriander and mint. gluten, wheat

DRINKS - ICE CREAM



# DRINKS

## BEER

1. JUPILER	2,50
2. HOEGAARDEN	2,60
2. CARLSBERG	2,50
2. KRIEK	2,60
2. LEFFE BLOND	3,70
2. LEFFE BRUIN	3,70
2. DUVEL	4,00
2. WESTMALLE DUBBEL	3,80
2. WESTMALLE TRIPPEL	4,00
2. INDIAN BEER	3,50

## WINE / WHISKEY / APERITIEF

1. GLAS WIJN	3,90
2. KARAF 1/4 LITER	7,50
3. KARAF 1/2 LITER	13,00
4. FLES WIJN	20,00
5. GLAS CAVA	5,50
6. FLES CAVA	25,00
7. WHISKEY	5,50
8. GIN	5,60
9. BAILEYS	5,60





# **FOOD ALLERGIES**

LET US KNOW

INGREDIENT LIST: MILK PRODUCTS, EGGS,

TREENUTS (ALMOND, CASHEW, ...),

SOYBEANS OIL, HERBS, CORIANDER AND MINT.

GLUTEN, WHEAT

M ♦ E ♦ N ♦ U



# राज्या इन्डिया



*real spices from mother's kitchen*

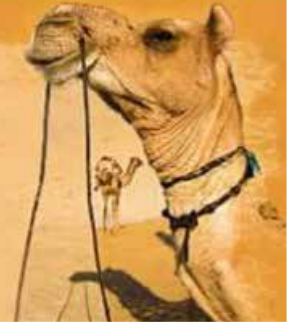


Food allergies LET US KNOW

ingredient list: Milk products, eggs, tree nuts (almond, cashew, ...), Soybeans oil, herbs, coriander and mint. gluten, wheat



let us design a  
**dream trip**  
for you



**For all tour packages  
contact Neo  
(manager Royal India)  
gsm: 0497 407 817**

