



INDIAN RESTAURANT

NUEVA ANDALUCÍA

FOOD ALLERGY WARNING

**OUR FOOD MAY CONTAIN:
CASHEW NUTS, TREE NUTS, WHEAT, EGGS, MILK OR SOY PRODUCTS.
PLEASE ASK YOUR WAITER IF YOU HAVE ANY CONCERNS.**

*PERSONAS CON ALERGIAS POR FAVOR CONSULTAR A LOS
CAMAREROS.*



PAGINA WEB

1	SAMOSAS (Veg/Meat)	5,00
	Home made pastry, stuffed with a choice of mildly stuffed potatoes & green peas or seasoned & minced meat & herbs	
2	ONION BHAJIS	5,00
	Crispy onion rings fried in herb and gram flour	
3	VEGETABLE PAKORAS	5,50
	Selection of mixed vegetables deep fried mixed with spices & gram flour batter	
4	CHICKEN PAKORAS	6,00
	Fried chicken nuggets marinated in a lightly spiced with chickpeas batter	
5	FRIED PRAWNS	8,00
	Fiery pan-fried shrimp with onion-chilli base masala	
6	PRAWN PURI	8,50
	Dry & spiced prawns curry deep fried Indian bread Masala	
7	ASSORTED PLATTER	14,00
	Combined platter with Seekh Kebab, Chicken Tikka, Vegetable & Meat Samosa, Onion Bhajia & Vegetable pakoras	
8	SOUP	5,00
	Choice of vegetable, mushroom, chicken or lentil soup	
9	MIX SALAD	5,50
	Lettuce, Sweet Corn, Tuna, Cucumber, Onion & Carrot	

TANDOORI DISHES

10	CHICKEN TANDOORI	7,00
	Tender chicken on the bone, marinated overnight & cooked in the tandoor oven with herbs	
11	CHICKEN TIKKA	7,50
	Chicken skewers marinated in spices overnight & cooked in the tandoor oven	
12	LAMB TIKKA	8,50
	North Indian specialty, tender pieces of lamb subtly marinated & flavoured spices & barbecued on a skewer in the tandoor	
13	SEEKH KEBAB	8,50
	Finger rolls of ground lamb seasoned with spices & grilled in the tandoor	
14	TANDOORI KING PRAWNS	17,00
	Carefully prepared King prawns lightly seasoned & slow broiled in the tandoor	
15	TANDOORI PLATTER	18,00
	Assortment of Seekh Kebab, Lamb Tikka, Chicken Tikka, Chicken & Shrimp Tandoor	
16	CHICKEN SHASHLIK	11,00
	Chicken skewers with peppers & onion cooked in a special sauce in the tandoor	



CHICKEN DISHES



17	CHICKEN CURRY	9,00
	Boneless chicken in medium spiced gravy	
18	CHICKEN MADRAS	9,00
	South Indian Specialty, boneless chicken in a choice of mild medium or spicy sauce	
19	CHICKEN VINDALOO	9,00
	Chicken cooked in a very hot spicy sauce	
20	CHICKEN PHAL	9,00
	Spicier version of the Vindaloo, it's known to be the spiciest dish on the menu	
21	CHICKEN DO PIYAZA	9,00
	Medium strength dish with cubed onions, coriander & mixed spices	
22	CHICKEN DHANSAK	9,50
	Boneless chicken pieces cooked with various lentils & pulses with gravy. A real Indian choice	
23	CHICKEN MAKHANI	9,50
	Barbecued boneless chicken cooked with rich tomato & butter gravy	
24	CHICKEN TIKKA MASALA	9,50
	Boneless barbecued chicken pieces marinated in spices & yogurt, cooked in tomato & onion sauce	
25	CHICKEN KORMA	9,50
	Prepared in yogurt and cashew gravy. A favourite mild dish	
26	CHICKEN SAAG	9,50
	Boneless chicken with spinach cooked in a special mix of spices	
27	CHICKEN MOGHLAI	9,50
	Elegant Mughlai dish prepared with walnuts, yogurt, herbs & spices	
28	CHICKEN JALFREZI	9,50
	Boneless chicken pieces cooked with thick gravy & fresh seasonal vegetables	
29	CHICKEN BHUNA	10,00
	Boneless pieces of chicken cooked with fresh tomatoes, onions, green peppers & special spices	
30	CHICKEN KADAI	10,00
	Boneless chicken cooked with ginger, garlic & various spices	
31	GARLIC CHILLI CHICKEN	9,50
	Boneless chicken cooked with fresh flakes of garlic gently fired with fresh coriander & spring onions in a mild sauce	
32	CHICKEN BALTI	9,50
	Boneless chicken with spring onions, ginger, garlic & fresh coriander	
33	CHICKEN ROGAN JOSH	9,00
	Boneless chicken with caramelized onions, fennel & yogurt all mixed in Rogan oil	
34	CHICKEN PASANDA	9,50
	Boneless chicken cooked in an almond & spice sauce	
35	CHICKEN MANGO	9,50
	Boneless chicken cooked in mango pure with onions & spices	



LAMB DISHES

36	LAMB ROGAN JOSH	10,00
	Boneless lamb with caramelized onions, fennel & yogurt all mixed in Rogan oil	
37	LAMB CURRY	10,00
	Boneless lamb in medium spiced gravy	
38	LAMB MADRAS	10,00
	Lamb in a choice of mild medium or spicy sauce	
39	LAMB VINDALOO	10,00
	Lamb cooked in a very hot spicy sauce	
40	LAMB PHAL	10,00
	Spicier than the Vindaloo, the spiciest dish on the menu	
41	LAMB SAAG	10,50
	Lamb with fresh spinach cooked in a special mix of spices	
42	LAMB BHUNA	10,50
	Boneless pieces of lamb cooked with fresh tomatoes, onions, green peppers & special spices	
43	LAMB MOGHLAI	10,50
	Elegant Mughlai dish prepared with walnuts, yogurt, herbs & spices	
44	LAMB TIKKA MASALA	11,00
	Lamb pieces marinated in spices & yogurt, cooked in tomato & onion sauce	
45	LAMB KORMA	11,00
	Prepared in yogurt & cashew gravy. A favourite mild dish	
46	KEEMA MUTTER	12,00
	Minced lamb cooked with peas & traditional spices	
47	LAMB KADAI	11,00
	Lamb with vegetables cooked with ginger, garlic & various spices	
48	LAMB BALTI	10,50
	Lamb with spring onions, ginger, garlic & fresh coriander	
49	LAMB JALFREZI	10,50
	Lamb pieces cooked with thick gravy & fresh seasonal vegetables	
50	LAMB DO PIYAZA	10,00
	Medium strength dish with cubed onions, coriander & mixed spices	
51	LAMB PATIA	10,50
	Lamb cooked in a medium hot sweet and sour cream sauce	



SEA FOOD SPECIALTIES

52	PRAWN CURRY	10,50
	Prawn cooked in medium spiced gravy	
53	PRAWN MADRAS	10,50
	A south Indian specialty. Prawn cooked in a red spicy sauce	
54	PRAWN VINDALOO	10,50
	Prawns cooked in a spicy chilli sauce	
55	PRAWN PHAAL	10,50
	Cooked in a red chilli spicy sauce, one of the spiciest on the menu	
56	PRAWN KONKANI	11,00
	Juicy prawns cooked in a coconut creamy sauce	
57	PRAWN SAAG	11,00
	Tender prawns cooked with herbs, spices & fresh spinach	
58	KING PRAWN CURRY	15,50
	King prawns cooked in herbs & spice sauce	
59	KING PRAWN MADRAS	15,50
	Served in a red spicy sauce	
60	KING PRAWN VINDALOO	15,50
	Served in a mixed spicy sauce	
61	KING PRAWN PHAAL	15,50
	King prawns served with spices & red chillies. One of the spiciest sauces in the menu	
62	KING PRAWN TIKKA MASALA	17,00
	King prawns grilled in the tandoor & cooked in a creamy sauce	

VEGETABLE DISHES

63	ALOO GHOB	6,50
	Fresh cauliflower with potatoes, cooked with spices & green herbs	
64	SAAG BHAJI	6,50
	Fresh spinach cooked in cream & spices	
65	MIXED VEGETABLE CURRY	6,50
	Mixed fresh vegetables cooked in a medium spicy sauce	
66	NAVARATAN KORMA	7,50
	Selected vegetables cooked in crème fraiche & a mild curry sauce	
67	VEGETABLE MAKHANI	7,50
	Selected vegetables cooked in a tomato & butter based sauce with grated cheese	
68	MUSHROOM BHAJI	6,50
	Seasonal mushrooms served in an onion & spice sauce	
69	BAIGAN BHAJI	6,50
	Fried aubergines cooked in tomato sauce & served with onion rings in a mild sauce	



70	BOMBAY POTATOES	6,50
	New potatoes cooked with onion, tomatoes & spinach	
71	CHANA MASALA	6,50
	Chick peas cooked with onion, herbs & spices	
72	DHAL TARKA	6,50
	Lentils cooked with fried onions & tomatoes	
73	BINDY BHAJI	7,50
	Fried okra cooked with fresh tomatoes, onion rings & served in a mild sauce	
74	SAAG PANEER	7,50
	Fresh spinach with cheese cooked in a delicious cream sauce with herbs & spices	

BIRYANI

Biryani is an Indian dish (originating in Hyderabad) consisting mainly of Basmati rice. Brewed with spices & meat, eggs, fish or vegetables. The name "Biryani" is derived from the Persian word 'Berya' which means fried or roasted. It is a very popular dish in India, Pakistan, Iraq, Iran & most other Asian countries.

75	VEGETABLE BIRYANI	9,50
76	CHICKEN BIRYANI	11,50
77	LAMB BIRYANI	12,50
78	MIX BIRIYANI	16,50
79	PRAWN BIRYANI	13,50
80	PRAWN BIRYANI	17,00

RICE

81	BASMATI BOILED RICE	2,00
82	PULAO RICE	2,50
	Tri coloured rice with spices, herbs and saffron	
83	MUSHROOM RICE	3,50
	Rice mixed with mushroom and spices	
84	FRIED RICE	4,00
	Fried rice with egg, peas and vegetables	
85	VEGETABLE RICE	4,00
	Rice cooked with a selection of vegetables	
86	KEEMA RICE	5,00
	Rice with lamb keema (mince)	



NAAN BREAD



87	NAAN	2,00
	Bread made of white flour, baked in the tandoor	
88	ROTI	2,00
	Whole-wheat bread without yeast, baked in the tandoor	
89	CHAPATI	1,50
	Fine whole-wheat bread	
90	ONION KULCHA	3,00
	Kulcha with onion & herb	
91	GARLIC NAAN	2,50
	Bread with crushed garlic filling baked in the tandoor	
92	BUTTER NAAN	3,00
	Naan bread with butter, baked in the tandoor	
93	PESHAWARI NAAN	3,50
	Bread with dried fruit & nut filling baked in the tandoor	
94	CHEESE NAAN	3,50
	White naan bread with cheese filling	
95	KEEMA NAAN	4,50
	Filled with lamb keema (mince)	
96	PARATHA	3,50
	Layered buttery Indian bread	

KIDS MENU

97	CHICKEN FILLETS WITH CHIPS	6,00
98	CHICKEN NUGGETS WITH CHIPS	6,00
99	EGG AND CHIPS	6,00

TAJ MAHAL SPECIALS

100	CHICKEN & CHEESE TIKKA	9,00
	Boneless chicken stuffed with cheese, cooked in the tandoor oven	
101	FISH TIKKA	12,00
	Fish fillet marinated in spices and grilled in the tandoor	
102	MIXED BALTI / MIXED BHUNA	14,00
	Lamb chicken & prawn cooked in a Balti/Bhuna sauce of ginger, fired onion, garlic & fresh coriander	
103	BUTTER CHICKEN	12,00
	Butter chicken medium hot creamy sauce cooked in tomato, onions, cashew nuts & spices	

DESSERTS

104	MANGO KULFI	4,50
	Ice-cream prepared with fresh cream and mango	
105	PISTACHIO KULFI	4,50
	Ice-cream prepared with fresh cream and pistachio	

EXTRA DIPS

106	PAPDUMS	0,50
107	MANGO CHUTNEY	1,00
108	RAITA YOGURT	0,50
109	KACHUMBER ONIONS PEPPERS SALAD	0,50