

**taste[©] of
india**
Marxergasse

FOOD & DRINKS

Lunch Menu

The lunch menu includes soup and a main dish with rice and bread.

Choose from four dishes each day.

Monday to Friday (excluding public holidays), 11:30 - 14:30

Menu price €10.90

Monday

Lentil soup Vegan

- M1 **Butter Chicken** Tandoor-grilled chicken fillets in tomato sauce, refined with butter & spices G
- M2 **Murgh Madras** Chicken in spiced curry sauce with bell peppers and onions (not hot)
- M3 **Shahi Paneer** Homemade Indian cheese in creamy curry sauce G
- M4 **Channa Masala** Cooked chickpeas with ginger, garlic, coriander and fresh herbs V

Tuesday

Cream of tomato soup G

- M1 **Mango Chicken** Tandoor-grilled chicken fillets with homemade mango sauce G
- M2 **Murgh Curry** Chicken in a mild curry sauce
- M3 **Palak Paneer** Spinach with cheese, onions, ginger and tomatoes G
- M4 **Dal Tadka** yellow lentils with garlic, ginger and tomatoes Vegan

Wednesday

Vegetable soup Vegan

- M1 **Butter Chicken** Tandoor-grilled chicken fillets in tomato sauce, refined with butter & spices G
- M2 **Chicken Tikka Masala** Marinated chicken fillet grilled in the tandoor oven in a sauce with fresh coriander, ginger, garlic, onions and spices G
- M3 **Paneer Butter Masala** Homemade Indian cheese in cashew-tomato sauce G,H
- M4 **Sabzi** Seasonal vegetables in mild curry sauce Vegan

Thursday

Cream of spinach soup G

- M1 **Mango Chicken** Tandoor-grilled chicken fillets with homemade mango sauce G
- M2 **Murgh Vindaloo** Chicken and potatoes in spiced curry sauce with grated coconut (not hot)
- M3 **Paneer Tikka Masala** Homemade Indian cheese in masala sauce G
- M4 **Baingan Bhaji** Eggplant with garlic and ginger in cashew curry sauce Vegan

Friday

Lentil soup Vegan

- M1 **Butter Chicken** Tandoor-grilled chicken fillets in tomato sauce, refined with butter & spices G
- M2 **Chicken Tikka Masala** Marinated chicken fillet grilled in the tandoor oven in a sauce with fresh coriander, ginger, garlic, onions and spices G
- M3 **Matar Paneer** Indian cheese and green peas with spices in mild curry sauce G
- M4 **Aloo Gobhi Masala** Potatoes and cauliflower in a tangy spiced sauce Vegan

À la carte cover charge per person €1.00 | Allergen information on the last page

We charge €0.50 per dish for packing leftover food.

north indian cuisine

North Indian cuisine is largely influenced by the grand royal courts of the Mughals. The Mughal Empire was a state that existed on the Indian subcontinent from 1526 to 1858. The Mughals enjoyed rich kormas and curries, often prepared with spicy chicken or lamb. Another typical dish, biryani, is based on rice flavored with orange. It is mildly seasoned with saffron and rose water, and typically includes shrimp, chicken, or lamb. A classic feature of North Indian cuisine is the option to add chutneys and other sauces to adjust the level of spiciness to your taste. Since wheat is predominantly grown in North India, meals are traditionally served with bread rather than rice.

Another special feature is preparation in a traditional Indian **tandoor oven**, a cylindrical oven loaded from the top and originally heated with charcoal or hot lava stones. Meat or fish is grilled on skewers inside, and our naan bread is also baked in it. Our homemade Tandoori Masala spice blend gives the meat a tangy and fresh flavor.

Our Opening Hours:

Monday - Saturday: 11:00 - 14:30 and 17:30 - 23:00
Sunday: 12:00 - 23:00 (kitchen open until 22:30)
Public Holidays: 12:00 - 14:30 and 17:30 - 23:00

Lunch Menu: Monday - Friday from 11:30 to 14:30
(excluding public holidays)

Reservations & Orders for Delivery or Pickup:
01 / 710 69 99
www.taste-of-india.at

Jhand & Nandha KG, Marxergasse 19 | 1030 Wien



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„Our fondest childhood memories are the big celebrations our grandfathers and mothers used to host. The aromas and the bustling sounds from the kitchen are unforgettable. Since then, it has been our dream to run our own restaurant, to cook for guests and to welcome people from all over the world!“

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Fish Pakora [D,G]	7,80
Zander fillet deep-fried in a spicy chickpea flour batter, served on a salad garnish	
Schrimps Pakora [D,G]	9,40
Shrimps deep-fried in a spicy chickpea flour batter, served on a salad garnish	
Starter Platter (2 pers.) [A,G]	13,90
Mixed starters with tandoori king prawn, lamb tikka & murgh malai tikka (served on a hot plate)	
Vegetarian Platter (2 pers.) [A,G]	12,20
Mixed starters with samosa, sabzi pakora and paneer tikka	
Samosa [A] / Paneer Samosa [A,G]	
each served on a salad garnish	
Pastry with vegetable filling	4,50
Pastry with cheese, cashews & raisins	5,50
Pakorras Sabzi / Piaz / Baingan / Paneer [G]	
Deep-fried in a spicy chickpea flour batter, each served on a salad garnish	
Sabzi - Vegetables	6,40
Piaz - Onion rings	6,40
Baingan - Eggplant	6,40
Paneer - Homemade Indian cheese [G]	6,40
Dahi Vada (cold) [G]	7,10
Lentil flour dumplings in tamarind-yogurt sauce	
Luckhnow Chaat „Taste of India“ [A,G]	7,50
Homemade potato pancakes with white peas, tamarind chutney and yogurt sauce	
Murgh Tikka [G]	7,90
Marinated chicken fillet, tandoor-grilled served on a salad garnish	
Lamb Tikka / Paneer Tikka [G]	
grilled in the tandoor oven, served on a salad garnish	
Marinated lamb	7,90
Marinated homemade Indian cheese	7,90
Chaap Tikka <i>vegan</i>	7,90
Marinated tofu grilled in the tandoor oven on a salad garnish	

Soup

Sabzi Soup Vegetable soup	5,40
Dal Soup Red lentil soup	5,40
Tomato Soup [G] Cream of tomato soup	5,40
Palak Soup [G] Cream of spinach soup	5,40
Murgh Soup Spicy chicken soup	6,40
Macchi Soup [D] Fish soup	6,90

Salad

All salads with vinegar & oil or yogurt dressing [G]

Murgh Salad Fresh salad with olives, tomatoes, cucumbers, onions, mango and chopped chicken	9,40
Avocado Salad Fresh tomatoes, cucumbers, olives, avocado, glazed with olive oil, fresh lemon juice & herbs or with balsamic dressing	8,40
Indian Garden Salad Large mixed salad with Indian cheese, olives and yogurt dressing	7,40
Punjabi Salad Small mixed salad	6,20
Raita [G] yogurt sauce with grated cucumbers and tomatoes	3,50

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chicken dishes

All main dishes served with pilau rice or naan!

Butter Chicken [G] House special 15,90
Chicken fillets grilled in the tandoor oven,
in a tomato sauce refined with butter and spices

Murgh Curry 14,50
Chicken in a mild curry sauce

Murgh Korma [G,H] 15,50
Chicken in a creamy cashew-almond sauce
with raisins and grated coconut

Murgh Saag 15,50
Chicken in a spiced spinach sauce

Murgh Sabzi 15,50
Chicken with fresh curry vegetables

Murgh Madras (spicy) 15,50
Chicken in a hot and spicy sauce
with crisp bell peppers and onions

Murgh Vindalo (spicy) 15,50
Chicken and potatoes
in a hot curry sauce with grated coconut

Chili Chicken (spicy) [F] 15,50
Grilled chicken fillet in a sauce
with fresh bell peppers, onions, ginger and garlic

Murgh Nawabi [G] 15,50
Chicken in a mild yogurt curry sauce

Chicken Tikka Masala [G] 15,50
Marinated chicken fillet grilled in the tandoor oven
in a sauce with fresh coriander, ginger,
garlic, onions and spices

Mango Chicken [G] 15,50
Chicken fillets grilled in the tandoor oven,
served in homemade mango sauce

Murgh Nilgiri 15,50
Chicken in a homemade coconut curry sauce

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Lamb dishes

All main dishes served with pilau rice or naan!

Lamb Curry Lamb in a mildly spiced sauce	16,50
Lamb Palak Lamb with spinach in a spiced sauce	16,90
Lamb Sabzi Lamb with fresh curry vegetables	16,90
Rogan Josh [G] Boneless braised lamb leg in a yogurt curry sauce (lactose-free)	16,90
Lamb Korma [G,H] Lamb in a creamy cashew-almond sauce with raisins and grated coconut	16,90
Lamb Madras (spicy) Lamb in a hot and spicy sauce with crisp bell peppers and onions	16,90
Lamb Vindalo (spicy) Lamb and potatoes in a hot curry sauce with grated coconut	16,90
Lamb Tikka Masala Lamb grilled in the tandoor oven, in a sauce with fresh coriander, ginger, garlic, onions and spices	16,90

*„Masala means spice -
the heart and soul of Indian cuisine!“*
Jhand Kulwant

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fish dishes

All main dishes served with pilau rice or naan!

Fish Curry [D]	15,90
Zander fillet in a spiced curry sauce	
Goa Fish Curry <i>House special</i> [D]	16,90
Zander fillet in homemade coconut curry sauce	
Fish Tikka Masala [D]	16,90
Fried zander fillets in a sauce with fresh coriander, ginger, garlic, onions and spices	
Kerala Prawn Curry [D]	19,90
King prawns cooked in coconut milk curry with spices and seasoned with curry leaves	
King Prawn Tikka Masala [D]	19,90
King prawns with garlic, bell peppers, fresh coriander, special herbs and spices	

recommended dishes

Thali vegetarian [A,G]	19,50
Sabzi, Dal Makhani, Shahi Paneer with raita, pea rice and naan	
Mix Thali [A,G]	20,50
Chicken and lamb with vegetables, raita, saffron rice and naan	
„Taste of India Platter“ (for two people) [A,G]	35,90
Lentil soup Chicken and lamb fillet grilled in the tandoor oven in cashew curry sauce, battered fish, seasonal vegetables in curry sauce, saffron rice and naan [CGN]	
„Taste of India Platter vegetarian“ (for 2) [A,G]	31,50
Lentil soup Shahi Paneer, Dal Makhani, Paneer Pakora – homemade Indian cheese in batter, saffron rice and naan [CGN]	

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grilled specialities from the tandoor

Murgh Tandoori [G]

18,50

Marinated chicken grilled in the tandoor oven
with pilau rice or naan

Sizzler [G]

A main ingredient grilled in the tandoor oven
with ginger, onions, bell peppers and tomatoes,
served on a hot plate
with pilau rice or naan

Murgh - Marinated chicken medallions

17,40

Lamb - Marinated tender lamb

19,40

Mix - Marinated lamb and chicken

18,20

Shrimp - Marinated prawns [D]

22,20

Jal Frezi

A main ingredient grilled in the tandoor oven
with roasted curry vegetables,
served on a hot plate
with pilau rice or naan

Murgh - Marinated chicken medallions

17,40

Lamb - Marinated tender lamb

19,40

Paneer - Homemade Indian cheese [G]

17,50

biryani / rice dishes

All biryanis with yogurt sauce [G]

Lamb Biryani

17,90

With lamb, raisins and almonds

Chicken Biryani

17,50

With chicken, raisins and almonds

Jheenga Biryani [D]

23,50

With prawns, raisins and almonds

Vegetable Biryani

15,90

With vegetables, raisins and almonds

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vegetarian specialities

All main dishes served with pilau rice or naan!

Sabzi <i>vegan</i> Seasonal vegetables in curry sauce	14,50
Navratan Korma [G,H] Homemade Indian cheese with cooked vegetables in a delicate sauce	14,90
Dal Makhani [G] Lentils with butter, garlic, ginger and tomatoes	14,50
Dal Tadka <i>vegan</i> Red lentils with garlic, ginger and tomatoes	14,50
Malai Kofta <i>House special</i> [G,H] Potato-cheese balls in a creamy sauce	15,50
Aloo Ghobi Masala <i>vegan</i> Cauliflower and potatoes in a tangy spiced sauce	14,50
Palak Paneer [G] / Matar Paneer [G] Homemade Indian cheese with spinach / with green peas and spices in a cashew curry sauce	15,50 15,50
Shahi Paneer [G] / Paneer Butter Masala [G,H] Homemade Indian cheese in creamy curry sauce / in cashew-tomato sauce	15,50
Paneer Tikka Masala [G] Homemade Indian cheese in masala sauce	15,50
Baingan Bhaji <i>vegan</i> Eggplant with garlic and ginger in a cashew curry sauce	14,90
Channa Masala <i>vegan</i> Cooked chickpeas with ginger, garlic, coriander and fresh herbs	14,50
Bhindi Masala <i>vegan</i> Fresh okra in a spiced sauce	15,50

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vegetarian specialities

All main dishes served with pilau rice or naan!

Kofta Curry *vegan* 14,50
Vegetable balls in a spiced curry sauce

Chaap Tikka Masala *vegan* 15,50
Marinated tofu grilled in the tandoor oven
in a masala sauce with fresh coriander

rice and bread specialities

Tandoori Roti [A] *vegan* 2,90
Flatbread made from whole wheat flour

Naan [A,G,N] 3,30
Soft flatbread
with garlic 3,60

Paneer Naan [A,G] 4,90
Flatbread filled with homemade fresh cheese

Peshwari Naan [A,G,H] 4,90
Flatbread filled with nuts and raisins

Aloo Naan [A,G] 4,90
Flatbread filled with potatoes

Aloo Parantha [A,G] 5,10
Whole wheat bread filled with potatoes

Tandoori Parantha [A] Wholemeal bread with butter 4,50

Chawal Steamed basmati rice 3,30

Pilau Rice 3,70
Basmati rice with spices, saffron and nuts

Mater Rice 3,70
Basmati rice with aromatic spices and peas

Papadom (1 piece) 1,40
Lentil flatbread

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desserts

Gulab Jamun [G] Sweet Indian dumplings in coconut syrup	5,30
Mango Ice Cream [G]	5,50
Mango Cream [G]	5,50
Kheer „Taste of india“ [G,H] Indian rice pudding with mango ice cream	5,50
Gajar Ka Halwa [G,H] Carrot pudding with cashew nuts and butter	5,20

chutney / achar

Mango Chuttnay	1,50
Mint Chuttnay [G]	1,50
Hot Chuttnay	1,50
Mixed Pickles	1,50

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non-alcoholic drinks

Water

Vöslauer sparkling mineral water 0,33l	3,40
Vöslauer still mineral water 0,33l	3,40
Vöslauer sparkling / still 0,75l	6,50
Soda water 0,25l	1,90
Soda water with lemon 0,25l	2,50
Soda with lemon 0,5l (youth drink)	3,50

Softdrinks

Coca Cola / Coca Cola light 0,33l	3,80
Sprite 0,33l	3,80
Almdudler 0,35l	3,80
Almdudler spritzed 0,25l	2,90
Almdudler spritzed 0,5l	5,20
Frucade 0,33l	3,90
Murelli Cola Mix 0,5l (youth drink)	3,70
Raspberry Kracherl 0,5l	3,70
Fever Tree Tonic Water 0,2l Lipton	4,20
Peach iced tea 0,33l	3,90
Lipton lemon iced tea 0,33l	3,90

Fruit Juices

Apple juice (cloudy) 0,25l	3,80
Spritzed apple juice (cloudy) 0,25l	3,10
Spritzed apple juice (cloudy) 0,5l	5,20
Mango juice 0,25l	3,80
Pfanner blackcurrant juice 0,2l	3,80
Pfanner apricot juice 0,2l	3,80
Lychee juice 0,25l	3,80

Indian drinks

Mango Lassi 0,25l / 0,5l [G]	3,80 / 6,50
Mango Lassi 0,25l / 0,5l <i>vegan</i>	3,80 / 6,50
Lassi salty/sweet 0,25l / 0,5l [G]	3,80 / 6,50
Pudina Soda 0,25l	3,30
Soda with fresh mint juice and lemon	
Pudina Pani 0,5l	3,50
Water with orange, lemon, ginger and mint	
Adrak Soda 0,25l / 0,5l	3,50 / 5,50
Soda with fresh ginger and lemon juice with / without cane sugar	

hot drinks

Tea

Chay Masala	4,50
Mango tea	4,50
Green tea	4,50
Jasmine tea	4,50
Peppermint tea	4,50
Fruit tea	4,50

Coffee (roastery Alt Wien)

Mocca small	3,10
Mocca large	4,20
Melange	3,80
Cappuccino	3,50
Braun small	3,20
Braun large	4,50

beer & wine

Beer [A]

Murauer Steirergold on tap 0,5l	5,10
Murauer Steirergold on tap 0,3l	4,20
Stiegl Bräu btl 0,5l	4,70
Murauer Weißbier btl 0,5l	4,70

Murauer (alcohol-free) btl 0,5l	4,70
Radler with Almdudler 0,5l	4,70

Craft Beer:

100 Blumen Wiener Lager btl 0,33l	4,50
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Indian Beer: [A]

Cobra btl 0,33l	4,20
Kingfisher btl 0,33l	4,20

Wine spritzers [O]

White or red wine spritzer 1/4	4,30
Aperol Spritzer with white wine 1/4	4,60
Aperol Spritz with prosecco 0,2l	5,40

Sparkling Wine [O]

Prosecco	0,1l	3,50
Zonin / Veneto	btl 0,75	24,00

Austrian sparkling wine	0,1l	3,50
Hochriegl dry / Wien	btl 0,75	24,00

White Wine [O]

Grüner Veltliner	1/8	3,20
Norbert Bauer / Jetzelsdorf	btl 1,00	22,00
Wiener Gemischter Satz DAC	1/8	3,80
Christ / Jedlersdorf, Wien	btl 0,75	24,00

Gelber Muskateller	1/8	3,80
Schwarzböck / Hagenbrunn	btl 0,75	24,00

Riesling vom Urgestein	1/8	3,80
Schloß Gobelsburg	btl 0,75	25,00

Sauvignon Blanc	1/8	4,40
Leo Sommer / Donnerskirchen	btl 0,75	26,00
Neusiedlersee, Hügelland		

Rosé Wine [O]

Rosé vom Zweigelt	1/8	3,90
Jurtschitsch / Langenlois	btl 0,75	24,00

Red Wine [O]

Blaufränkischer Classic <i>bio</i>		3,90
Anton Iby / Hortischon	btl 0,75	23,00

Zweigelt Michl	1/8	4,10
Schwarz	btl 0,75	24,00
Andau, Neusiedlersee		

Pinot Noir	1/8	3,90
Auer / Tattendorf	btl 0,75	23,00

Cuvée Domus Petri <i>bio</i>	1/8	4,00
Bauer Pörtl	btl 0,75	24,00
Unterpetersdorf, Mittelburgenland		

bottled wine

White Wine [O]

GRASSL Chardonnay 2024 btl 0,75 25,00
Philipp Grassl
Göttlesbrunn, Carnuntum

PRIELER Weißburgunder btl 0,75 28,00
Seeberg 2023
Weingut Prieler
Schützen, Leithaberg

GATTINGER Grüner Veltliner btl 0,75 40,00
Smaragd NOMIS 2023
Weingut Gattinger
Dürnstein, Wachau

JOHANNESHOF REINISCH btl 0,75 31,00
Rotgipfler Satzing bio 2020
Weingut Johanneshof-Reinisch
Tattendorf, Thermenregion

Red Wine [O]

SCHEIBLHOFER
Lovely Merlot 2023 btl 0,75 25,00
Weingut Johann Scheiblhofer
Andau, Neusiedlersee

JURIS St. Laurent
Golser 2018 btl 0,75 27,00
Weingut Juris / Axel Stiegelmar
Gols, Neusiedlersee

WACHTER-WIESLER
Blaufränkisch Bèla-Jòska 2020 btl 0,75 30,00
Weingut Wachter-Wiesler,
Deutsch Schützen, Eisenberg

HEINRICH SILVIA
Maestro 2021 btl 0,75 36,00
Weingut Silvia Heinrich
Deutschkreuz, Mittelburgenland

Sparkling Wine [O]

ZONIN Prosecco btl 0,75 20,00
Millesimato Brut
Veneto / Italy

STREHN Shikimiki Brut Rosè btl 0,75 28,00
Weingut Strehn
Deutschkreuz / Mittelburgenland

PINOT-CHEVAUCHET btl 0,75 55,00
Champagne Joyeuse Brut
Weingut Pinot-Chevauchet
Moussy, Champagne

Rosé Wine [O]

STREHN Rosè btl 0,75 25,00
Blaufränkisch Rosé 2023
Weingut Strehn
Deutschkreuz / Mittelburgenland

special drinks

TONIC SPECIALS:

T O I – TONIC

6,50

Burschik Vermouth from Wien 4cl &
Feever Tree Indian Tonic 0,2l

ALCOHOL-FREE:

BALIS pur

4,70

Basil-ginger drink 0,25l
with fresh basil and lime
chilled with ice

SPARKLING:

BALIS Spritz

6,40

Prosecco &
Balis basil-ginger drink 0,25l
with fresh basil and lime
chilled with ice

HIGHBALL:

BALIS Mule

6,70

4cl Vodka (Absolut) [A] &
Balis basil-ginger drink 0,25l
with fresh basil and lime
chilled with ice

spirits, longdrinks, cocktails

Spirits & Grappa

Clear hazelnut spirit 4cl Reisetbauer Junior / Axberg	5,50
Williams pear spirit 4cl Schosser / Buchkirchen	5,50
Mango Schnaps 4cl	5,50
Grappa Barrique 4cl Poli / Veneto	5,50

Whisky

Amrut, Indian Single Malt Whisky 4cl	7,50
Johnnie Walker Red Label 4cl	4,50
Johnnie Walker Black Label 4cl	6,50

Rum

Old Monk, Indian Rum 4cl	5,90
Havanna Club 3 years 4cl	5,50
Havanna Club 7 years 4cl	7,50
Matusalem 7 years 4cl	7,50
Zacapa 23 years 4cl	7,50

Gin

Ophir Oriental Spiced Dry Gin 4cl	4,90
Bombay Sapphire Dry Gin 4cl	3,90

Cognac Frapin VSOP 4cl	5,50
Vodka Absolut [A] 4cl	5,20

Aperitif

Prosecco [O] 0,1l	3,80
Mangosparkling [O] 0,1l	4,20
Rosé wine Zweigelt [O] 1/8	4,20
Campari Soda 0,2l	5,20
Campari Orange 0,2l	6,30
Aperol Spritzer with white wine [O] 1/4	4,50
Aperol Spritz with prosecco [O] 0,2l	5,30
Mango juice & Vodka [A] 0,2l	5,70
Burschik Vermouth / Wien	4,50
Classic / Dry / Red 4cl	

Gin & Tonic

Classic: Gin (Bombay) 4cl & Fever Tree Indian Tonic 0,2l	6,50
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Cocktails

Mango Colada [G] 0,2l	5,50
Rum (India, Cuba), mango juice, cream, coconut syrup	
Indian Mojito 0,2l	5,50
Indian rum, ginger, limes, mint, sugar syrup	
Old Monk Sour 0,2l	5,50
Indian rum, lemon and orange juice, sugar syrup	
Oco Monk 0,2l	5,50
Indian rum, lime juice, cola	
Mango Dream (alcohol-free) [G] 0,33l	5,50
Mango juice, cream, coconut syrup	

Allergen Information

according to the Codex Recommendation
of the EU Food Information Regulation

Allergen	Letter code
Gluten-containing cereals	A
Crustaceans	B
Eggs	C
Fish	D
Peanuts	E
Soy	F
Milk or lactose	G
Tree nuts	H
Celery	L
Mustard	M
Sesame	N
Sulphites	O
Lupins	P
Molluscs	R

Our homemade curry sauce contains cashew nuts.

Choose the level of spiciness for your dishes.

All prices are in euros and include all taxes and charges