

PREDJELO – STARTER

Samosa

Samosa je ručno pravljeno testo prženo u ulju trouglastog-kupastog oblika. Puni se raznim sastojcima kao što su: začinjani krompir, grašak, sir, pileće/švinjsko mleveno meso sa Indijskim začinima.

Samosa is a fried dish with savoury filling, such as spiced potatoes, peas, lentils, cheese, chicken, pork meat, dry-fruit can also be added, typically it's distinctly triangular in shape Indian samosa are usually vegetarian but we can stuffed (n/v) also, samosa are a popular appetizer or snack in the local cuisines of the India.

Samosa sa povrćem - Veg samosa (240, 00)

Samosa punjena sa krompirom, graškom i Indijskim začinima.

Veg samosa stuffed with potato green pea and Indian spices.

Švinjska Samosa - Pork keema samosa (370, 00)

Samosa punjena švinjskim mlevenim mesom, graškom i začinima.

This samosa stuffed with pork keema, green pea and spices.

Pileća Samosa - Chicken samosa (330, 00)

Samosa punjena pilećim mlevenim mesom, Indijskim začinima i svežim mladim lukom.

This samosa stuffed with Indian herbs, spices and fresh green onion.

Kathi rool

Kathi rool je roti-tortilja punjena pržeim mesom ili povrćem sa Indijskim začinima.

Kathi rool refined flour roti roll stuffed with stir fried (n /v) and (veg) with single egg.

***Pileći - Chicken rool** (390, 00)

***Jagnjeći - Mutton rool** (470, 00)

***Sa sirom - Paneer /cottage cheese rool** (380, 00)

***Sa jajima - Egg rool** (270, 00)

Papad

Čipš na indijski način.

Lentil wafer's know as papadum and great appetizer's with drink's & food's

Običan - Plain papad (120, 00)

Masala papad (130, 00)

Servira se sa chat masalom i naseckanim lukom, paradajzem, krastavcem i ljutom papričicom.

Served masala papad with onion, tomato, cucumber, green chili and tangy chat masala.

Sos/Sauce (130, 00)

Pohovano predjelo/Deep-fried starter

Tipično indijsko predjelo pohovano u testu sa začinima.

Pakoras are Indian traditionally made from chick pea flour (besan flour/ gram flour)with spices and are a sort of deep fried dumpling it's is most popular snack's in India with sauce.

Pohovana piletina - Chicken pakora	(410, 00)
Pohovano povrće - Mix vegetables pakora	(330, 00)
Pohovani krompir - Potato pakora	(300, 00)
Pohovani sir - Cheese pakora	(360, 00)
Pohovani luk - Onion ring pakora	(300, 00)
Pohovani račići - Prawn pakora	(550,00)

Supe/Soup

Pileća supa/Chicken soup	(260, 00)
Supa sa paradajzom i kukuruzom/Tomato & corn soup	(240, 00)
Supa sa spanaćem i pečurkama/Creamy spinach & mushroom soup	(260, 00)
Supa sa jajima/Egg soup	(250, 00)

Grilovano povrće/Vegetarian grilled

*Grilovani krompir/Rosted & grilled potato *	(470, 00)
Grilovan marinirani krompir u indiskim začinima serviran sa svežim kremom od limuna. Roasted grilled potato marinated with indian spices served with fresh lemone cream.	
*Punjena paprika/Stuffed capsicum *	(490, 00)
Paprika punjena graškom, krompirom, sirom i suvim voćem sa začinima. Bell pepper stuffed with green pea, potato, cheese, dry fruit's and spices.	
Grilovani karfiol/Charcoal roasted cauliflower	(490, 00)
Sveži karfiol mariniran u jogurtu i začinima. Fresh cauliflower cube's marinated in hung yogurt and Indian spices.	
Grilovane pečurke/Charcoal roasted mushroom	(440, 00)
Pečurke marinirane u limunu jogurtu i začinima. Fresh whole mushroom marinated in Greek yogurt, fresh lemon juice and spices.	

Roštilj na Indijski način/Indian grill

***Chicken Tikka *** (800, 00)

Marinirana piletina u jogurtu i Indijskim začinima pržena na roštilju.

Chicken boneless cubes marinated in yogurt, Indian spice and cooked in charcoal grilled.

***Celo pile - Roasted chicken* Pola /Half(690, 00) Celo/Whole (1150, 00)**

Celo/Pola pilata marinirano u jogurtu sa Indijskim začinima prženo na roštilju.

Chicken marinated in Indian spices and yogurt cooked in charcoal grilled.

***Pileći Kebab - Chicken Kebab *** (630, 00)

Pileći ćevap sa Indijskim začinima.

Chicken minced (sausages) with Indian spices.

Masala pileća krilca - Masala chicken wing's (570, 00)

Pileća krilca marinirana u jogurtu i Indijskim začinima.

Chicken wing's marinated with spices and yogurt.

Malai pileća krilca - Malai chicken wing's (610, 00)

Pileća krilca marinirana u pavlaci i Indijskim začinima.

Chicken wing's marinated with fresh cream and Indian spice.

Malai chicken tikka (790, 00)

Piletina marinirana u pavlaci, jogurtu i Indijskim začinima pržena na roštilju.

Chicken boneless cube's with fresh cream, yogurt and Indian spices.

***Chicken Afghani *** (810, 00)

Piletina marinirana u sosu od Indijskog oraha i pavlake sa Indijskim začinima.

Chicken Afghani marinated with fresh cream, cashew nut paste, and Indian spices .

Svinjski ćevap - Pork kebab (610, 00)

Mleveno meso sa Indijskim začinima.

Pork minced meat (sausages) with Indian spices.

Fish tikka (630, 00)

Riba marinirana u jogurtu, soku od limuna i Indijskim začinima.

Fish tikka marinated with lemon juice, hung yogurt and Indian spices .

GLAVNO JELO/MAIN DISH

Vegetarijanski curry/Vegetarian curry

- *Dall*** (390, 00)
Sočivo kuvano sa paradajzom, lukom i Indijskim začinima.
This dish made with lentil, tomato onion gravy with Indian spices.
- *Paneer butter masala*** (680,00)
Komadići sira u kremastom sosu od paradajza, luka i putera sa Indijskim začinima.
Soft cottage cheese cubes in a butter,cream, tomato and onionspices based gravy.
- *Palak paneer*** (670, 00)
Jedno od najpopularnijih jela u Indiji, komadići sira kuvani u sosu od spanaća.
One the most popular in Indian dishes, soft cottage cheese cooked in smooth spinach gravy .
- *Kadai paneer*** (610, 00)
Polu-suvo jelo sačinjeno od sveže paprika, luka, sira, u paradajz sosu.
Semi dry gravy, made with fresh capsicum onion cottage cheese bell pepper and tomato onion gravy.
- *Matar paneer*** (670, 00)
Komadići sira i graška u kremastom curry sosu.
Spices and lightly creamy curry with green pea and cottage cheese.
- *Shahi paneer*** (690, 00)
Komadići sira u paradajz sosu, puteru i pavlaci.
Sich tomato gravy with butter and fresh cream.
- * Matar mushroom*** (670, 00)
Pečurke i grašak u sosu od paradjza i luka sa Indijskim začinima.
Tomato and onion gravy, Indian spices with mushroom and green pea.
- *Mix veg. curry*** (650, 00)
Mešano povrće u curry sosu.
Mix vegetables made with tomato onion gravy and spices.
- *Veg. korma*** (690, 00)
Povrće kuvano u masala sosu i pasti od Indijskoh oraha i kokosovog brašna.
Mix veg. cooked with cashew nut paste, cream, coconuts powder, and tomato onion gravy.
- *Kashmiri dum aloo*** (650, 00)
Začinjeni krompir iz Kashmiri kuhinje.
A spicy potato from Kashmiri cuisine.
- *Aloo gobi*** (630, 00)
Komadići kromira i karfiola u sosu od luka i parajza.
This dish made with potato, cauliflower, tomato onion gravy.
- *Aloo matar*** (630, 00)
Komadići kromira i graška u sosu od luka i parajza sa indijskim začinima.
Tomato onion gravy, indian spices with fresh potato & greenpea with thick souce.

Pileći curry/Chicken curry

- *Chicken curry*** (950, 00)
Komadići piletine u curry sosu na bazi paradajza i luka i Indijskih začina.
Simple chicken curry made with basic Indian spices and tomato onion gravy.
- *Butter chicken*** (970, 00)
Piletina u paradajz sosu, puteru i pavlaci.
Made with Tomato puree, butter, and fresh rich cream sauce.
- *Chicken butter masala*** (980, 00)
Piletina u sosu od Indijskog oraha, putera i paradajza i luka.
Butter chicken masala dish made with cashew nuts paste, butter, cream and tomato onion gravy.
- *Kadai chicken*** (970, 00)
Prepreni komadići piletine, luka i paprika u masala sosu.
This dish made with pan toasted, onion, capsicum cubes and tomato onion gravy.
- *Kerala chicken *** (980, 00)
Tradicionalna Karala piletina u kokosovom brasnu, začinima i kokosovom mleku.
Traditional Kerala chicken made with coconuts powder, curry leaf, spices and coconut milk.
- *Chicken murgh kali mirch*** (990, 00)
Piletina kuvana u začinjenom sosu od Indijskoh oraha i jogurta.
Chicken murgh is little spicy pepper flavor dish, cooked in cashew nuts paste and yogurt based gravy.
- *Palak chicken*** (970, 00)
Piletina kuvana u sosu od spanaća i Indijskih začina.
Palak chicken is loaded with nutrients dish boneless chicken cubes, with smooth spinach gravy.
- *Chicken korma*** (990, 00)
Piletina kuvana u masala sosu i pasti od Indijskoh oraha.
Made with cashew nut paste, cream, coconuts powder, and tomato onion gravy.
- *Chicken rara*** (990, 00)
Piletina kuvana u sosu od mlevenog pilećeg mesa luka, paradajza i indijskih začina.
Made of chicken gravy mixture of chicken keema, onion, tomato gravy with Indian spices.
- *Chicken changezi*** (980, 00)
Komadići pržene piletine u sosu od paradajza belog i crnog luka sa indijskim orahom i začinima.
Dish made of roasted chicken cubes with tomato, onion ginger,garlic cashew nuts and Indian spices .
- *Chicken matar bhuna masala*** (980, 00)
Prženi komadići piletine u sosu od graška povrća i indijskih začina.
This dish made of roasted chicken cubes and fresh green peas and curry powder chilli and spices.

Jagnjeći/svinjski curry/lamb/pork curry

Lamb masala Hyderabad	(1440, 00)
Komadići jagnjetine u paradajz sosu, jogurtu i kokosovim brašnom. Mutton masala Hyderabad dish made with tomato onion gravy, yogurt ,and coconuts powder.	
Lamb bhuna masala	(1420, 00)
Jagnjetina kuvana u polu-suvom masala sosu. boneless mutton cubes made with semi dry masala gravy.	
Kadai lamb	(1420, 00)
Komadići jagnjetine, luka i paprika u masala sosu. This dish made with pan toasted, onion, capsicum cubes and tomato onion gravy.	
Lamb curry	(1390, 00)
Komadići jagnjetine u curry sosu na bazi paradajza i luka i Indijskih začina. Fresh mutton cooked with fresh herbs, tomato onion gravy and spices.	
* Saag gosh*	(1440, 00)
Jagnjetina kuvana u sosu od spanaća i Indijskih začina. Saag gosh is very delight full dish mutton cooked with smooth spinach gravy .	
Shahi lamb korma	(1470, 00)
Komadići jagnjetine kuvani u masala sosu i pasti od Indijskoh oraha. Tomato onion gravy with cashew nut paste, and spices.	
Curry pork	(930, 00)
Komadići svinjetine kuvani u sosu od paradajza, luka i Indijskih začina. Porkmeat cooked with fresh herbs, tomato onion gravy and spices.	
Pork korma	(990, 00)
Komadići svinjetine kuvani u masala sosu i pasti od Indijskoh oraha i kokosovg brašna. Made with cashew nut paste, cream, coconuts powder, and tomato onion gravy.	
Fish curry	(930, 00)
Riba kuvana u curry sosu na bazi paradajza i luka. Fish curry made with tomato onion gravy and spices	
Prawn / Shrimp curry	(1020, 00)
Škampi kuvani u sosu od paradajza, luka, limuna i Indijskih začina. prawn /shrimp made with tomato onion gravy, fresh lemon juice and spices.	

Indijski hleb/Indian bread

*Roti(whole wheat flour) (70, 00)	*Naan*(70, 00)
Butter naan/sa puterom(85, 00)	*Garlic naan/sa belim lukom*(85, 00)
Onion kulcha/sa crnim lukom(85, 00)	*Romali roti* (soft thin refined bread) (70, 00)
Cheese naan sa sirom (90, 00)	*Mathi naan/sa indijskim začinom* (70, 00)
Pork keema naan/sa svinjskim mesom i graskom (90, 00)	
Aloo paratha punjena sa začinjenim krompirom/stuffed with potato and spices	(90, 00)
Gobi paratha punjena sa karfiolom/stuffed with fresh greeted cauliflower	(110, 00)
Onion paratha punjena crnim lukom/stuffed with fine chopped onion and spices	(90, 00)
Chicken paratha punjena pilećim mlevenim mesom/stuffed with minced chicken	(120, 00)
Pork keema paratha punjena svinjskim mesom/stuffed with pork keema meat	(140, 00)

Raita

Plain curd/pavlaka	(115, 00)
Cucumber raita	(260, 00)
Salata na bazi kiselog mleka i krastavca sa Indijskim začinima. This raita made with fresh grated cucumber yogurt and lightly spices.	
Tomato & onion raita	(260, 00)
Salata na batzi kiselog mleka paradajza i crnog luka sa Indijskim začinima. This raita made with fresh tomato, onion, green chilli and spices.	

Salate/Salad

Crni luk /Mix onion	(90, 00)
Kupus/Cabbage	(210, 00)
Exotic salata	(350, 00)
Kupus,sargarepa, senf, med i semenke. Carrots, cabbage, honey, mustard, various seeds.	
Mix zelene salate/Green salad	(270, 00)
Parajaz i feta sir/ Tomato & cheese sakad	(390, 00)
Zelena salata i pomorandže/Fresh orange&green salat	(370, 00)

Indijski pirinač/Indian rice

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| *Običan/Plain white rice*(230, 00) | *Sa kikirikijem/Peanuts fried rice*(290, 00) |
| *Sa belim lukom/Garlic fried rice*(250,00) | *Sa jajima/Egg fried rice*(300, 00) |
| *Sa povrćem/Mix vegetables rice*(250, 00) | *Sa limunom/Lemon rice*(290, 00) |
| *Sa piletinom/Chicken fried rice*(350, 00) | *Beli luk i čili/Garlic & chilli fried rice*(270,00) |
| *Sa sirom i lukom/Paneer & onion fried rice*(330, 00) | |
| *Sa kokosovim brašnom/Coconut fried rice*(310, 00) | |

Briyani

Briyani je pirinač pržen u puteru i začinima.

Briyani is a mixed rice dish ,it is made with spices ,rice ,and meat / or / vegetables.

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| *Pileći/Chicken briyani | (650, 00) |
| *Jagnjeći/Mutton / lamb briyani | (1020, 00) |
| *Sa povrćem/Mix vegetables briyani | (510, 00) |
| *Sa jajima/Egg briyani | (480, 00) |
| *Sa škampima/Prawan / Shrimp briyani | (710, 00) |

***CHOWMEIN*(NOODLES)**

Pržene nudle sa kineskim začinima, povrćem, piletinom, jajima ili svinjskim mesom.

Chowmein is a classic Chinese dish of stir – fried noodles with Chinese sauce, vegetables, chicken, egg and pork meat.

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| *Piletina/Chicken chowmein* | (390, 00) |
| *Jaja/Egg chowmein* | (390, 00) |
| *Svinjetina/Pork chowmein* | (480,00) |

INDIJSKI DEZERTI/INDIAN SWEET

*Gajar/banana ka halwa *		(230, 00)
Kuvana šargarepa ili banana u mleku i puteru sa inhijskim začinima. Grated carrot cooked in sweet milk and dry- fruit.		
Pohovani sladoled / Fried ice cream		(340, 00)
Sladoled od vanile pohovan u kornfleksu i brašnu. Fried Ice cream roled in corn fleks and flour and deep fried in oil.		
Voćni dezert / Fruit custard		(310, 00)
Dezert od slatkog sosa sa mlekom jajem i mešanim voćem. A dessert of sweet sauce made with milk, eggs, sugar and mix fruit.		
*Sladoled / Ice cream	Kugla (45,00)	(250, 00)
Šest kugli od jagode vanile i čokolade prelivene topingom. Six ball of ice cream strawberry chocolate and vanilla filled with toping.		

SPECIJALITET DANA/DAY SPECIAL

Specijalitet dana-veg redjelo/Day special-veg starter		(540, 00)
Specijalitet dana-predjelo/Day special-starter		(840, 00)
Specijalitet dana od povrćap/Day special-vegetable		(750, 00)
*Specijalitet dana od piletine/Day special-chicken		(1010,00)
Specijalitet dana od jagnjetine /Day special-lamb		(1490, 00)
Dezert dana/Sweet /dessert off the day		(390, 00)