

predjelo / starter

Samosa

Popular Indian snack deep fried with choice of stuffing and green peas

***Samosa sa povrćem / Veg samosa* 249.00**

*Samosa punjena krompirom, graškom i Indijskim začinima
Stuffed with potato green peas and Indian spices.*

***Svinjska Samosa / Pork keema samosa* 400.00**

*Samosa punjena svinjskim mlevenim mesom, graškom i začinima
Stuffed with pork keema, green peas and spices.*

***Pileća Samosa / Chicken samosa* 350.00**

*Samosa punjena pilećim mlevenim mesom, Indijskim začinima i svežim mladim lukom
Stuffed with Indian herbs, spices and fresh green onion.*

Kathi roll

Delicious wrap or roll stuffed with veg or non veg. choice

***Pileći / Chicken roll* 420.00**

***Jagnjeći / Lamb roll* 550.00**

***Sa sirom / Paneer - cottage cheese roll* 380.00**

***Sa jajima / Egg roll * 350.00**

Papad

Crispy papad topped with spicy salad makes a very refreshing appetizer

***Običan / Plain papad* 139.00**

***Masala papad* 180.00**

*Servira se sa chat masalom i nasekanim lukom, paradajzom, krastavcem i ljutom papričicom
Masala papad served with onion, tomato, cucumber, green chili and tangy chaat masala*

Pakora

Deliciously crunchy and satisfying Indian starter, marinated in besan / gram flour and spices perfect when served with a variety of sauces

Pohovana piletina / Chicken pakora	499.00
Pohovano povrće / Mix vegetables pakora	349.00
Pohovani krompir / Potato pakora	320.00
Pohovani sir / Cheese pakora	399.00
Pohovani luk / Onion ring pakora	399.00
Pohovani račići / Prawn pakora	599.00

Sos / Sauce

Sos/ Sauce	130.00
---------------------------	---------------

Supe / Soup

Pileća supa/Chicken soup	299.00
Supa sa paradajzom i kukuruzom/ Tomato & corn soup	249.00
Supa sa spanaćem i pečurkama/ Creamy spinach & mushroom soup	269.00
Supa sa jajima/Egg soup	270.00

ग्रिलवानो पवर्दे ग्रिलीदे वेग्टेबलेड

- *Grilovani krompir / Rosted & grilled potato* 470.00**
*Grilovan marinirani krompir u Indijskim začinima, serviran sa svežim kremom od limuna.
Roasted grilled potato marinated with Indian spices served with fresh lemon cream.*
- *Grilovani karfiol / Charcoal roasted cauliflower* 490.00**
*Sveži karfiol mariniran u jogurtu i začinima.
Fresh cauliflower cube's marinated in yogurt and Indian spices.*
- *Grilovane pečurke / Charcoal roasted mushroom* 470.00**
*Pečurke marinirane u limunu, jogurtu i začinima.
Fresh whole mushroom marinated in yogurt, fresh lemon juice and spices.*

रोस्टीज ना इन्डिजेकी नचिन नोन वेग. इन्डिअन ग्रिली

- *Chicken Tikka* 890.00**
*Marinirana piletina u jogurtu i Indijskim začinima pečena na roštilju.
Chicken boneless cubes marinated in yogurt, Indian spice and roasted on grill.*
- *Celo pile / Roasted chicken***
Pola/Half 690.00
Celo/Whole 1190.00
*Celo/Pola pileta marinirano u jogurtu sa Indijskim začinima pečeno na roštilju.
Chicken marinated in Indian spices and yogurt roasted on grill.*
- *Pileći Kebab / Chicken Kebab* 630.00**
*Pileći ćevap sa Indijskim začinima.
Chicken minced with Indian spices.*
- *Masala pileća krilca / Masala chicken wings* 610.00**
*Pileća krilca marinirana u jogurtu i Indijskim začinima.
Chicken wing's marinated with spices and yogurt.*

***Malai pileća krilca / Malai chicken wings* 610.00**

Pileća krilca marinirana u pavlaci i Indijskim začinima.

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

***Malai chicken tikka* 890.00**

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

Chicken boneless cubes with fresh cream, yogurt and Indian spices roasted on grill.

***Chicken Afghani* 890.00**

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 with Indian spices.

***Fish tikka* 690.00**

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

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

ગ્લાવનો જેલો/ભાઈ વૈજે

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*** 690.00
Komadići sira u kremastom sosu od paradajza, luka i putera sa Indijskim začinima.
Soft cottage cheese cubes in a butter, cream, tomato and onion spices based gravy
- *Palak paneer*** 690.00
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*** 690.00
Polu-suvo jelo sačinjeno od sveže paprike, luka i sira u paradajz sosu.
Semi dry gravy, made with fresh capsicum, onion, cottage cheese, bell pepper and tomato onion gravy.
- *Mattar paneer*** 690.00
Komadići sira i graška u kremastom curry sosu.
Spices and lightly creamy curry with green peas and cottage cheese.
- *Shahi paneer*** 690.00
Komadići sira u paradajz sosu, puteru i pavlaci.
Rich tomato gravy with butter and fresh cream.
- *Mattar mushroom*** 690.00
Pečurke i grašak u sosu od paradajza i luka sa Indijskim začinima.
Tomato and onion gravy, Indian spices with mushroom and green peas.
- *Mix veg. curry*** 690.00
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 Indijskog oraha i kokosovog brašna.
Mix veg. cooked with cashew nut paste, cream, coconuts powder, and tomato onion gravy.

Kashmiri dum aloo 690.00

*Začinjeni krompir iz Kashmiri kuhinje.
A spicy potato from Kashmiri cuisine.*

Aloo gobi 690.00

*Komadići krompira i karfiola u sosu od luka i paradajza.
This dish made with potato, cauliflower, tomato onion gravy.*

Aloo mattar 690.00

*Komadići krompira i graška u sosu od luka i paradajza sa indijskim začinima.
Tomato onion gravy, Indian spices with fresh potato and green peas with thick sauce.*

Pileći curry/Chicken curry

Chicken curry 990.00

*Komadići piletine u curry sosu na bazi paradajza, luka i Indijskih začina.
Simple chicken curry made with basic Indian spices and tomato onion gravy.*

Butter chicken 990.00

*Piletina u paradajz sosu, puteru i pavlaci.
Made with Tomato puree, butter, and fresh rich cream sauce.*

Chicken butter masala 990.00

*Piletina u sosu od Indijskog oraha, putera, paradajza i luka.
Butter chicken masala dish made with cashew nuts paste, butter, cream
and tomato onion gravy.*

Kadai chicken 990.00

*Prepečeni komadići piletine, luka i paprike u masala sosu.
This dish made with pan toasted, onion, capsicum cubes and tomato onion gravy.*

Kerala chicken 990.00

*Tradicionalna Kerala piletina u kokosovom brašnu, začinima i kokosovom mleku.
Traditional Kerala chicken made with coconut powder, curry leaf, spices and coconut milk.*

Murgh kali mirch 990.00

*Piletina kuvana u začinjenom sosu od Indijskog oraha i jogurta.
Little spicy dish, cooked in cashew nuts paste and yogurt based gravy.*

Palak chicken 990.00

*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 Indijskog oraha.

Made with cashew nuts paste, cream, coconut 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 990.00

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 mattar bhuna masala 990.00

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.

Pork curry / Svinjski curry

Curry pork 1000.00

Komadići svinjetine u sosu od paradajza, luka i Indijskih začina.

Pork Meat cooked with fresh herbs, tomato onion gravy and spices.

Pork korma 1000.00

Komadići svinjetine kuvani u masala sosu i pasti od Indijskog oraha i kokosovog brašna.

Made with cashew nuts paste, cream, coconut powder and tomato onion gravy.

Fish curry / Riblji curry

Fish curry 1290.00

Riba kuvana u curry sosu na bazi paradajza i luka.

Fish curry made with tomato onion gravy and spices.

Prawn / Shrimp curry 1290.00

Škampi kuvani u sosu od paradajza, luka, limuna i Indijskih začina.

Prawn /shrimp made with tomato onion gravy, fresh lemon juice and spices.

Jagnjeći curry / lamb curry

***Lamb masala Hyderabad* 1490.00**

*Komadići jagnjetine u paradajz sosu, jogurtu i kokosovom brašnu.
Lamb masala Hyderabad dish made with tomato onion gravy, yogurt
and coconuts powder.*

***Lamb bhuna masala* 1490.00**

*Jagnjetina kuvana u polu-suvom masala sosu.
Boneless lamb cubes made with semi dry masala gravy*

***Kadai lamb* 1490.00**

*Komadići jagnjetine, luka i paprike u masala sosu.
This dish made with pan toasted onion, capsicum cubes and tomato onion gravy.*

***Lamb curry* 1490.00**

*Komadići jagnjetine u curry sosu na bazi paradajza, luka i Indijskih začina.
Fresh lamb cooked with fresh herbs, tomato onion gravy and spices.*

***Saag gosh* 1490.00**

*Jagnjetina kuvana u sosu od spanaća i Indijskih začina.
Saag gosh is very delightful dish cooked with smooth spinach gravy.*

***Shahi lamb korma* 1490.00**

*Komadići jagnjetine kuvani u masala sosu i pastu od Indijskog oraha.
Tomato onion gravy with cashew nuts paste and spices.*

īndījīskī hētē/īndīān brēād

Roti (whole wheat flour)	75.00
Naan	75.00
Butter naan / sa puterom	89.00
Garlic naan / sa belim lukom	89.00
Onion kulcha / sa crnim lukom	89.00
Romali roti (soft thin refined bread)	75.00
Cheese naan / sa sirom	90.00
Mathi naan / sa indijskim začinima	75.00
Pork keema naan / sa svinjskim mesom i graškom	90.00
Aloo paratha	90.00
<i>Punjena začinjenim krompirom / Stuffed with potato and spices</i>	
Gobi paratha	110.00
<i>Punjena karfiolom / Stuffed with fresh grated cauliflower</i>	
Onion paratha	90.00
<i>Punjena crnim lukom / Stuffed with fine chopped onion and spices</i>	
Chicken paratha	120.00
<i>Punjena pilećim mlevenim mesom / Stuffed with minced chicken</i>	
Pork keema paratha	140.00
<i>Punjena svinjskim mesom / Stuffed with pork keema meat</i>	

raita

Plain curd / pavlaka	115.00
Cucumber raita	279.00
<i>Salata na bazi kiselog mleka i krastavca sa Indijskim začinima. Made with fresh grated cucumber, yogurt and lightly spices.</i>	
Tomato & onion raita	279.00
<i>Salata na bazi kiselog mleka, paradajza i crnog luka sa Indijskim začinima. Made with fresh tomato, onion, green chilli and spices.</i>	

इलाहाद / इलाहाद

Crni luk / Mix onion	90.00
Kupus / Cabbage	210.00
Exotic salata	399.00
<i>Kupus, šargarepa, senf, med i semenke.</i>	
<i>Carrots, cabbage, honey, mustard, various seeds.</i>	
Mix zelene salate / Green salad	299.00
Paradajz i feta sir / Tomato & cheese salad	390.00

इंदीयरी पिरिनाद / indian rice

Običan / Plain white rice	249.00
Sa kikirikijem / Peanuts fried rice	299.00
Sa belim lukom / Garlic fried rice	299.00
Sa jajima / Egg fried rice	299.00
Sa povrćem / Mix vegetables rice	299.00
Sa limunom / Lemon rice	299.00
Sa piletinom / Chicken fried rice	350.00
Beli luk i čili / Garlic & chilli fried rice	299.00
Sa sirom i lukom / Paneer & onion fried rice	330.00
Sa kokosovim brašnom / Coconut fried rice	330.00

biryani

*Biryani je pirinač pržen u puteru i začinima sa mesom ili povrćem
Flavored basmati rice with exotic spices layered with chicken, lamb,
shrimps or vegetables and thick gravy*

Pileći / Chicken biryani	699.00
Jagnjeći / Lamb biryani	1199.00
Sa povrćem / Mix vegetables biryani	510.00
Sa jajima / Egg biryani	510.00
Sa škampima / Prawn / Shrimp biryani	710.00

indijški dezerti/indian इवट्टइ

- *Gajar/banana ka halwa*** 250.00
*Kuvana šargarepa ili banana u mleku i puteru sa Indijskim začinima.
Grated carrot cooked in sweet milk and dry- fruit.*
- *Sladoled / Ice cream Kugla*** 45.00
*Sladoled sa ukusom jagode, vanile ili čokolade prelivev topingom.
Flavor of strawberry, vanilla or chocolate filled with topping*
- *Banana Crunch*** 250.00
*Pohovana banana sa prelivom od belog vina i anisa
Deep fried banana with syrup of white vine and anis*
- *Gulab Jamun*** 250.00
*Gulab jamun is a popular Indian dessert.
It is a decadent and delicious milk doughnut soaked in rose flavored sugar syrup.*

lhasi

*Lhassi is a traditional Indian yogurt drink.
Osvežavajući indijski mlečni napitak.*

- *Slani / Salty*** 199.00
- *Slatki / Sweet*** 199.00
- *Banana*** 249.00
- *Mango*** 349.00

ਕਰਤਾ ਪਿਤਾ
ਦਰਿੰਕੇ ਲਏਨੁ



ਦੀਵਾਲੀ - ਮਾਹਾ

ਕੋਫੀ/ਟਰੀਏਟਡ

Espresso	125.00
*Sa mlekom/ With milk.....	135.00
*Sa šlagom/ With cream	155.00
Cappucino	165.00
Nes kafa.....	165.00

ਟਾਈਟਲੋ/ਟੈਸਟਡ

Pustinjski čaj/Desert tea.....	160.00
Čaj za ljubavnike/Lovers tea	160.00
Alibaba.....	160.00
Turski med/Turkish honey.....	160.00
Masala čaj/Masala tea.....	180.00

ਬੇਡਾਜ਼ੀਕੋਰੋਹੀਨਾ ਪੋਚਾ/ਡਰੀਟ ਵੇਰੀਓਕੇਡ

Aqua viva negazirana	0.25	110.00
Aqua viva negazirana	0.75	210.00
Rosa.....	0.25	110.00
Rosa.....	0.75	210.00
Knjaz Miloš.....	0.25	110.00
Knjaz Miloš.....	0.75	210.00
Coca Cola.....	0.25	170.00
Coca Cola Zero	0.25	170.00
Fanta	0.25	170.00
Sprite.....	0.25	170.00
Schweppes Bitter Lemon	0.25	170.00
Schweppes Tonic.....	0.25	170.00
Next Borovnica/Blueberry	0.20	170.00
Next Jabuka/Apple.....	0.20	170.00
Next Pomorandža/Juice.....	0.20	170.00
Limunada.....	0.30	170.00
Cedena pomorandža/Squeezed Oranges.....	0.30	250.00

ਪੋਚਾ/ਬੇਡਾਡ

Kruševice točeno/Draft	0.30	150.00
Kruševice točeno/Draft	0.50	190.00
Zaječarsko svetlo	0.50	140.00
Zaječarsko tamno	0.50	160.00
Zaječarsko pšenično	0.50	160.00
Heineken.....	0.40	190.00
Laško.....	0.50	170.00

ભીરદારો/ભીવુદારદે

Pelinkovac.....	0.04.....	160.00
Jägermaister.....	0.04.....	200.00
Baileys.....	0.04.....	280.00
Campari Bitter.....	0.04.....	200.00
Martini Bianco	0.04.....	180.00

ઝદદટોકા પોત્ત/ઝટરોન્ટ વેગોનેદ

Prepečenica.....	0.04.....	160.00
Dunja	0.04.....	210.00
Viljamovka.....	0.04.....	210.00
Kajsija	0.04.....	210.00
Meduška.....	0.04.....	170.00
Tequilla	0.04.....	240.00
Vodka Smirnoff	0.04.....	240.00
Gin Beefeather.....	0.04.....	240.00

વોહોદકેદુદ

Johnnie Walker	0.04.....	220.00
Ballantines.....	0.04.....	220.00
Jim Beam	0.04.....	260.00
Jack Daniel's.....	0.04.....	350.00

ભેલો વોના/વોહોદ વોનેદ

Orfelin Kovačević	0.15.....	180.00
Chardonnay Kovačević.....	0.75.....	1850.00
Misterija Kiš	0.75.....	1300.00
Tamjanika Spasić.....	0.75.....	1750.00

ટરવેના વોના/વેવે વોનેદ

Orfelin Kovačević	0.15.....	180.00
Vranac Pro Corde	0.75.....	980.00
Aurelius Kovačević	0.75.....	2000.00