

predjelo / starter

Samosa

Popular snack in indian deep fried with choice of stuffing and green peas

***Samosa sa povrćem / Veg samosa* 300.00**

Samosa punjena sa krompirom, graškom i Indijskim začinima

Stuffed with potato green pea and Indian spices.

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

Samosa punjena svinjskim mlevenim mesom, graškom i začinima

Stuffed with pork keema, green pea 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.

***Samosa chat*690.00**

Hrskava samosa servirana sa zacinjenim leblebijama, jogurt i sosevi.

Crunchy samosa served with spicy chickpea curry(chole), yogurt and chutneys.

***Chole bhature*990.00**

Dva komada pufnastog prženog hleba sa zacinjenim leblebijama i iseckanim lukom

sa strane. Two peaces of bhature served with hot chickpea and onion slices.

Kathi roll

Delicious warp or roll stuffed with veg or no veg choice

***Pileći / Chicken roll* 450.00**

***Jagnjeći / Mutton roll* 650.00**

***Sa sirom / Paneer - cottage cheese roll* 400.00**

Papad

Crispy papad topped with spicy salad makes a very refreshing appetizer

***Običan / Plain papad* 140.00**

***Masala papad* 180.00**

***Peanut masala* 470.00**

Servira se sa chat masalom i naseckanim lukom, paradajzem, krastavcem i ljutom papričicom
Served masala papad with onion, tomato, cucumber, green chili and tangy 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* 500.00**

***Pohovano povrće / Mix vegetables pakora* 370.00**

***Pohovani krompir / Potato pakora* 350.00**

***Pohovani sir / Cheese pakora* 430.00**

***Pohovani luk / Onion ring pakora* 400.00**

***Pohovani račići / Prawn pakora* 690.00**

Sos / Sauce

***Sos/ Sauce* 130.00**

Supe / Soap

***Pileća supa/Chicken soup* 340.00**

***Supa sa paradajzom i kukuruzom/
Tomato & corn soup* 270.00**

***Supa sa spanaćem i pečurkama/
Creamy spinach & mushroom soup* 290.00**

***Chicken hot&sour soup* 340.00**

Chinese starter

***Chilly chicken*.....1090.00**

Przena pilecina u soya sosu, luk, paprika, beli luk, djumbir i svez cili.

Deep fried chicken saute with soya

sauce, onion, capsicums, garlic, ginger and fresh chilly (SUPPER HOT)

***Chilly paneer*.....890.00**

Przeni sir u soya sosu, luk, paprika, beli luk, djumbir i svez cili. Deep fried chees

saute with soya sauce, onion, capsicums, garlic, ginger and fresh chilly (SUPPER HOT)

ગ્રીલોવાનો પોવરટે વેજેટારિયન ગ્રીલેડ

***Grilovani krompir / Rosted & grilled potato*..... 490.00**

Grilovan marinirani krompir u indiskim začinima serviran sa svežim kremom od limuna.

Roasted grilled potato marinated with Indian spices served with fresh lemon cream.

***Grilovani karfiol / Charcoal roasted cauliflower*..... 510.00**

Sveži karfiol mariniran u jogurtu i začinima.

Fresh cauliflower cube's marinated in hung yogurt and Indian spices.

***Grilovane pečurke / Charcoal roasted mushroom*..... 490.00**

Pečurke marinirane u limunu jogurtu i začinima.

Fresh whole mushroom marinated in Greek yogurt, fresh lemon juice and spices.

roštilj na indijskoj naćin non veg. indian grill

***Chicken Tikka* 910.00**

Marinirana pilećina u jogurtu i Indijskim zaćinima pržena na roštilju.

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

Celo pile / Roasted chicken

Pola/Half..... 750.00

Celo/Whole..... 1290.00

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

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

***Pileći Kebab / Chicken Kebab* 790.00**

Pileći ćevap sa Indijskim zaćinima.

Chicken minced (sausages) with Indian spices.

***Masala pileća krilca / Masala chicken wings* 710.00**

Pileća krilca marinirana u jogurtu i Indijskim zaćinima.

Chicken wing's marinated with spices and yogurt.

***Malai pileća krilca / Malai chicken wings* 750.00**

Pileća krilca marinirana u pavlaci i Indijskim zaćinima.

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

***Malai chicken tikka* 950.00**

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

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

***Afgani pileca krilca/Afgani chicken wings*..... 750.00**

Pileca rilca marinirana u jogurtu i indijskim zacinima.

Chicken wings marinated with fresh cream and indian spices.

***Afgani chicken tikka*..... 950.00**

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

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

***Fish tikka* 830.00**

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

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

ଶୋରାବନ୍ତ ଜେର/ଲାଇନ વૈફ

Curry/Vegetarian curry

YellowDall 490.00

Sočivo kuvano sa paradajzom, lukom i Indijskim začinima.

This dish made with lentil, tomato onion gravy with Indian spices.

Amritsari chole690.00 (HOT)

Amritsari chole je priprema leblebija(chole) u zacinjenom i ljutom curry.

Amritsari chole is full-flavoured preparation of chickpeas(chole).

This is authentic chickpeas spicy and tangy curry. Paneer Hyderabad

Paneer butter masala 740.00

Komadići sira u kremastom sosu od paradajza, luka i putera sa Indijskim začinima.

Cottage cheese prepared with rich creamy curry made with onion, tomato, cashew nuts and butter.

Paneer Hyderabad 790.00

Paneer (sir) Hyderabad je poznato jelo iz Hyderabad. Priprema se sa sosom od luka

u menti i jogurtu. Paneer Hyderabad is famous dish of Hyderabad. It's

prepared with onion gravy in mint and yogurt.

Palak paneer 730.00

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 760.00

Polu-suvo jelo sačinjeno od sveže paprike, luka i sira u paradajz sosu.

Paneer, bell peppers and onion cooked in pan with spicy masala.

Matar paneer 730.00

Komadići sira i graška u kremastom curry sosu.

Green peas and cottage cheese cooked in yellow gravy.

Shahi paneer 740.00

Komadići sira u paradajz sosu, puteru i pavlaci.

Rich tomato gravy with butter and fresh cream.

Matar mushroom 720.00

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 720.00

Mešano povrće u curry sosu.

Mix vegetables made with tomato, onion gravy and spices.

Veg. korma..... 750.00

Povrće kuvano u masala sosu i pasti od Indijskog oraha i kokosovog brašna.

Mix veg. cooked with cashew nut paste, fresh cream, coconuts powder, and onion gravy.

Mushroom masala.....730.00

Pečurke kuvane u mašala sosu sa lukom i indijski začinima.

Mushroom cooked in onion thick gravy with indian spices flavour. (HOT)

Aloo gobi 720.00

Komadići krompira i karfiola u sosu od luka i paradajza.

Potato and cauliflower prepared with tomato and onion.

Aloo matar 720.00

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.

Tawa paneer.....770.00

Komadići sira sa lukom,paradajzom,paprikom i začinima. Tawa paneer is spicy tangy

flavoured dish made with paneer,onion,tomato,capsicums and hot spices.(HOT)

Pahadi saag.....770.00

Spanać pripremljen u indijskom seoskom stilu.

Spinach prepared with indian village style.

Pileći curry/Chicken curry

Chicken curry1.020.00

Komadići pileline u curry sosu na bazi paradajza i luka i Indijskih začina.

Simple chicken curry made with basic Indian spices and tomato onion gravy.

Butter chicken1.050.00

Piletina u paradajz sosu, puteru i pavlaci.

Made with Tomato puree, butter, and fresh rich cream sauce.

Chicken Tikka butter masala..... 1.040.00

Piletina u sosu od Indijskog oraha, putera, paradajza i luka. Butter chicken masala

dish made with cashew nuts paste, butter, cream and yellow gravy.

Kadai chicken.....1.060.00

Prepečeni komadići pileline, luka i paprike u masala sosu.

This dish made with pan toasted, onion, capsicum cubes and tomato onion gravy.

Kerala chicken1.030.00

Tradicionalna Kerala piletina u kokosovom brašnu, začinima i kokosovom mleku.

Its traditional spicy chicken dish of kerala made with coconut, hot spices and milk. (HOT)

Murgh kali mirch.....1.060.00

Piletina kuvana u začinjenom sosu od Indijskog oraha i jogurta.

Chicken cooked in cashew nuts paste, black papper with yogurt based gravy.

***Chicken Hyderabad*.....1.130.00**

Chicken Hyderabad je poznato jelo iz Hyderabad.Priprema se sa sosom od luka u menti i jogurtu. Chicken Hyderabad is famous dish of Hyderabad. It's prepared with onion gravy in mint and yogurt.

***Palak chicken*1.040.00**

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*1.070.00**

Piletina kuvana u masala sosu i pasti od Indijskog oraha. Made with cashew nuts paste, cream, coconut powder and onion gravy.

***Chicken rara*1.090.00**

Piletina kuvana u sosu od mlevenog pilećeg mesa, luka, paradajza i Indijskih začina. Made of chicken gravy mixture of chicken keema and red gravy with Indian spices. (HOT)

***Chicken changezi*1.070.00**

Piletina kuvana u sosu od paradajza,luka i indijskog začina. It's famous dish of old Delhi India which is prepared with roasted chicken, tomato-onion and cashew-nuts tangy spicy gravy. (HOT)

***Chicken matar bhuna masala*.....1.050.00**

Prženi komadići pilećine u sosu od graška povrća i indijskih začina. This dish made of roasted chicken cubes and fresh green pea, chilli and spices.(HOT)

Fish curry / Riblji curry

***Fish curry* 1390.00**

Riba kuvana u curry sosu na bazi paradajza i luka. Local Fish made with garlic, ginger, onion, tomato, lemon juice and spices.

***Prawn / Shrimp curry* 1390.00**

Škampi kuvani u sosu od paradajza, luka, limuna i Indijskih začina. Prawn /shrimp made with garlic,ginger,onion,tomato,lemon juce and spices.

Jagnjeći curry / lamb curry

***Lamb masala Hyderabad* 1.550.00**

Lamb Hyderabad je poznato jelo iz Hyderabad. Priprema se sa sosom od luka u menti i jogurtu.

Lamb Hyderabad is famous dish of Hyderabad. It's prepared with onion gravy in mint and yogurt.

***Lamb bhuna masala* 1.550.00**

Komadići svinjetine kuvani u masala sosu i pastu od Indijskih oraha i kokosovog brašna.

Made with cashew nut paste, cream, coconuts powder, and tomato onion gravy.

***Kadai lamb* 1.570.00**

Komadići jagnjetine, luka i paprike u masala sosu.

This dish made with pan toasted onion, capsicum and tomato onion gravy.

***Lamb curry* 1.510.00**

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* 1.560.00**

Jagnjetina kuvana u sosu od spanaća i Indijskih začina.

Saag gosh is very delightful dish cooked with smooth spinach gravy.

***Shahi lamb korma* 1.590.00**

Komadići jagnjetine kuvani u masala sosu i pastu od Indijskog oraha.

Tomato onion gravy with cashew nuts paste and spices.

***Lamb rogan josh* 1.590.00**

Jagnjetina kuvana u raznim indijskim zacинима sa lukom i kashmiri chilli prahom.

Rogan josh is the famous dish of Kashmir. Rogan means ghee(butter) and josh

means hot spices. Mutton cooked in onion, various tipe of spices, kashmiri chilli powder.

It's served with red gravy. (MEDIUM HOT)

***Phadi lamb* 1.580.00**

Jagnjetina kuvana u spanacu sa lukom, djumbirom, belim lukom.

Lamb cooked with spinich, garlic, ginger, onion in village style of India. (HOT)

indijski hleb/indian bread

Roti (whole wheat flour)	85.00
Naan	85.00
Butter naan / sa puterom	95.00
Garlic naan / sa belim lukom	110.00
Onion kulcha / sa crnim lukom	140.00
Cheese naan / sa sirom	160.00
Mathi naan / sa indijskim začinom	110.00
Pork keema naan / sa svinjskim mesom i graskom	170.00
Aloo paratha	150.00
<i>Punjena sa začinenim krompirom / Stuffed with potato and spices</i>	
Gobi paratha	140.00
<i>Punjena sa karfiolom / Stuffed with fresh grated cauliflower</i>	
Chicken kulcha / sa pilecim mesom	160.00
Onion paratha	140.00
<i>Punjena crnim lukom / Stuffed with fine chopped onion and spices</i>	
Chicken paratha	160.00
<i>Punjena pilećim mlevenim mesom / Stuffed with minced chicken</i>	
Pork keema paratha	150.00
<i>Punjena svinjskim mesom / Stuffed with pork keema meat</i>	
Mix vegetable paratha	160.00
<i>Punjena sezonskim povrćem / Stuffed with seasonble vegetables</i>	

raita

Plain curd / pavlaka	160.00
Cucumber raita	280.00
<i>Salata na bazi kiselog mleka i krastavca sa Indijskim začinima. This raita made with fresh grated cucumber yogurt and lightly spices.</i>	
Mix raita	290.00
<i>Salata na bazi kiselog mleka, paradajza i crnog luka sa Indijskim začinima. Made with fresh tomato, onion, green chilli and spices.</i>	

इलाहाबाद/इलाहाबाद

Crni luk / Mix onion	130.00
Kupus / Cabbage	240.00
Exotic salata	410.00
<i>Kupus, šargarepa, senf, med i semenke.</i>	
<i>Carrots, cabbage, honey, mustard, various seeds.</i>	
Mix zelene salate / Green salad	340.00

इंदियेकी पिरिनाट/indian rice

Običan / Plain white rice	280.00
Jeera rice	310.00
Mix vegetable rice/Pirinač sa povrćem	330.00
Sa belim lukom / Garlic fried rice	350.00
*Pirinač sa povrćem I začinima / Kashmiri vegetable pulao rice *	360.00
Sa limunom / Lemon rice	350.00
Sa kokosovim brašnom / Coconut fried rice	380.00

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	790.00
Jagnjeći / Mutton / lamb biryani	1.290.00
Sa povrćem / Mix vegetables briyani	610.00
Sa jajima / Egg biryani	630.00
Sa škampima / Prawan / Shrimp biryan	810.00

indijski deserti/indian sweets

Gaja ka halwa..... 350.00

Kuvana šargarepa u mleku, puteru sa Indijskim začinima.

Grated carrot cooked in sweet milk, butter and dry- fruit.

Banana ka halwa..... 320.00

Kuvana banana u mleku, puteru sa Indijskim začinima.

Banana cooked in sweet milk, butter, semolina and dry fruits

Flavourd ice-cream..... 250.00

Sladoled sa ukusom jagode, vanile i cokolade preleven cokoladnim toppingom.

Three type of ice-cream served with chocolate syrup and indian nuts.

Banana Crunch.....450.00

Pohovana banana sa prelivom od belog vina i anisa.

Deep fried banana served with 3 type of ice-cream, chocolate syrup and dry nuts.

lhasi

Lhassi is a traditional Indian yogurt drink.

Osvežavajući indijski mlečni napitak.

Slani / Salty..... 250.00

Slatki / Sweet..... 250.00

Banana..... 310.00

Mango..... 370.00

ਕਰਤਾ ਪਿਤਾ
ਦਰਿੰਕ ਲਏਮ



ਕਾਫ਼ੀ/ਟਰਾਈਫ਼ਿਡ

Espresso	150.00
Sa mlekom/ With milk	180.00
Cappucino	190.00
Nes kafa	200.00

ਟਾਯੇਰੀ/ਟਾਯੇਡ

Dolcezza Tea	180.00
Masala čaj/Masala tea.....	250.00

ਬੇਡਾਕਰੋਹੋਨਾ ਪੀਣਾ/ਡਰਾਫ਼ਟ ਵੇਰੀਏਟੀ

Aqua viva negazirana	0.25.....	160.00
Aqua viva negazirana	0.75.....	250.00
Rosa.....	0.25.....	160.00
Rosa.....	0.75.....	250.00
Knjaz Miloš.....	0.25.....	160.00
Knjaz Miloš.....	0.75.....	250.00
Coca Cola.....	0.25.....	200.00
Coca Cola Zero	0.25.....	200.00
Fanta	0.25.....	200.00
Sprite.....	0.25.....	200.00
Schweppes Bitter Lemon	0.25.....	200.00
Schweppes Tonic.....	0.25.....	200.00
Next Borovnica/Blueberry	0.20.....	200.00
Next Jabuka/Apple.....	0.20.....	200.00
Next Pomorandža/Juice.....	0.20.....	200.00
Limunada.....	0.30.....	190.00
Cedena pomorandža/Squeezed Oranges.....	0.30.....	310.00

ਪੀਣਾ/ਬੇਡਰਾਫ਼ਟ

Kruševica točeno/Draft	0.30.....	200.00
Kruševica točeno/Draft	0.50.....	250.00
Zaječarsko svetlo	0.50.....	210.00
Zaječarsko tamno	0.50.....	220.00
Heineken.....	0.40.....	350.00
Laško	0.50.....	330.00

ଲିକ୍વର/liquor

Pelinkovac.....	0.04.....	200.00
Jägermeister.....	0.04.....	230.00
Baileys.....	0.04.....	310.00
Campari Bitter.....	0.04.....	230.00
Martini Bianco	0.04.....	210.00

ଝଟାଟକା ପିଟା/ଝଟାଟକା ଦ୍ରବ୍ୟ

Prepečenica.....	0.04.....	200.00
Dunja	0.04.....	230.00
Viljamovka.....	0.04.....	230.00
Kajsija	0.04.....	230.00
Meduška.....	0.04.....	200.00
Tequilla	0.04.....	260.00
Vodka Smirnoff	0.04.....	250.00
Gin Beefeather	0.04.....	270.00

ଘୋଡ଼ାଲୁଗା

Johnnie Walker	0.04.....	250.00
Black label	0.04.....	360.00
Ballantines	0.04.....	250.00
Jim Beam	0.04.....	300.00
Jack Daniel's.....	0.04.....	350.00
Chivas	0.04.....	370.00

ଓଫେଲିନ କୋବାଚେଭିଚ/ଓଫେଲିନ କୋବାଚେଭିଚ

Orfelin Kovačević	0.15	240.00
Chardonnay Kovačević.....	0.75	1.950.00
Tamjanika Spasić.....	0.75	2.400.00

ଓଫେଲିନ କୋବାଚେଭିଚ/ଓଫେଲିନ କୋବାଚେଭିଚ

Orfelin Kovačević	0.15	240.00
Vranac Pro Corde	0.75	1.400.00
Aurelius Kovačević	0.75	2.050.00