

predjelo / starter

Samosa

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

***Veg Samosa / Samosa sa Povrćem* 400.00**

Samosa punjena krompirom, graškom i Indijskim začinima.

Stuffed with potato, green peas and Indian spices.

***Pork Keema Samosa / Svinjska Samosa* 450.00**

Samosa punjena

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

***Chicken Keema Samosa / Pileća Samosa* 450.00**

Samosa punjena

pilećim mlevenim mesom, graškom i začinima. Stuffed with chicken keema, green peas and spices.

***Samosa Chat* 690.00**

Hrskava samosa servirana sa začinjenim leblebijama, jogurt i sosevi. Crunchy samosa served with spicy chickpea curry(chole), yogurt and chutneys.

***Bread pakora* 450.00**

Bread pakora je popularni Indijski doručak napravljen od hleba, krompira i Indijskih začina. Bread pakora is a popular North Indian breakfast & street food made with bread, potatoes and Indian spices.

***Dahi Bhalla* 590.00**

Pržene fritule od

sočiva umočene u slatkom jogurtu prelivene sosevima i Indijskim začinima.

Deep fried lentil fritters dunked in sweet yogurt and topped with chutneys and species.

***Chole Bhature* 990.00**

Dva komada pufnastog prženog hleba sa začinjenim leblebijama

i seckanim 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

***Chicken Roll/Pileća Rolnica* 450.00**

***Paneer-Cottage roll / Rolnica sa Sirom* 400.00**

Papad

Crispy papad topped with spicy salad makes a very refreshing appetizer

Plain Papad / Običan Papad	180.00
Masala Papad	220.00
Peanut Masala	470.00

Servira se sa chat masalom i naseckanim lukom, paradajzom, krastavcem i ljutom papričicom. Masala papad/Peanuts 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

Chicken Pakora / Pohovana Piletina	500.00
Mix Veg Pakora / Pohovano Povrće	400.00
*Potato Pakora / Pohovani Krompir *	380.00
*Cheese Pakora / Pohovani Sir *	430.00
Onion Ring Pakora / Pohovani Luk	400.00
Prawn (shrimp) Pakora / Pohovani Račići	590.00

***Sauce / Sos**

*Sos/ Sauce/Pickle/Butter.....	150.00
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Supe / Soap

Creamy Chicken Soup/Pileća Supa	340.00
Tomato&Corn Soup /Supa sa Paradajzom i Kukuruzom	270.00
Creamy Spinach&Mushroom Soup/Supa sa Spanaćem i Pečurkama	290.00
Chicken Hot&Sour soup/Pileća Ljuto-Kislea Supa	340.00
Veg Hot&Sour soup/Vegeterijanska Ljuto-Kisela Supa	320.00

roštilj na indijskom načinu

non veg. indian grill

Chicken Tikka 1020.00

Marinirana piletina u jogurtu i Indijskim začinima pečena na roštilju.

Boneless chicken marinated in yogurt, Indian spices and roasted in a clay oven.

Garlic Chilli Chicken Tikka 1090.00

Piletina marinirana sa belim lukom, čilijem, prženim lukom, indijskim začinima

pečena na roštilju. Boneless chicken marinated with garlic chili, fry onion paste,

indian spices and cooked in clay oven.

Roasted Chicken / Pečena Piletina

Half / Pola 850.00

Whole / Celo 1490.00

Pileta marinirana u jogurtu sa Indijskim začinima pečeno na roštilju.

Chicken marinated in Indian spices and yogurt roasted in clay oven.

Chicken Kebab / Pileći Kebab 900.00

Pileći ćevap sa Indijskim začinima. Chicken mincs with Indian spices.

Masala Chicken Wings / Masala Pileća Krilca 800.00

Pileća krilca marinirana u jogurtu i Indijskim začinima.

Chicken wing's marinated with spices and yogurt.

Afgani Chicken Wings / Afgani Pileća Krilca 850.00

Pileća krilca marinirana u jogurtu i indijskim začinima. Chicken wings

marinated with fresh cream and indian spices.

Malai Chicken Tikka 1090.00

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

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

Afgani Chicken Tikka 1070.00

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

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

Hariyali Chicken Tikka 1080.00

Piletina marinirana u zelenom sosu koji se obično pravi od korijandera, mente,

spanaća, zelene ljute paprike i Indijskih začina. Boneless chicken coted in green

sauce typically made of coriander, mint, spinish, green chilli and indian spices.

***Non Veg Plater** 2100.00

(Chicken tikka, Afgani tikka & Hariyali tikka)

Fish Tikka 850

Riba marinirana u jogurtu, sok od limuna i indijskim začinima.

Fish tikka marinated with lemon juice, yogurt and indian spices

Indo-Chinese starter

Chilli Chicken1090.00

Pržena pileтина u soya sosu, luk, paprika, beli luk, đumbir i svež čili. Deep fried chicken saute with soyasauce, onion, capsicums, garlic, ginger and fresh chilli (SUPPER HOT)

Chilli Paneer890.00

Prženi sir u soya sosu, luk, paprika, beli luk, đumbir i svež čili. Deep fried chees saute with soya sauce, onion, capsicums, garlic, ginger and fresh chilli (SUPPER HOT)

Gobi Manchurian890.00

Gobi Manchurian jesladak, pikantan i blago začinjen sos napravljen od čili sosa, sirćeta, đumbira i belog luka. Gobi means cauliflower in hindi & manchurian means is a sweet, tangy & slightly spicy sauce made with chilli sauce, vinegar, garlic and ginger

*Chilli Potato.....650.00

Hrskavi prženi krompir preleven u ljuto-kiselom sosu sa lukom i paprikom. Chily Potato is starter snack made of crispy fried potato tossed in spicy & sour chilli sauce with onion and capsicum.

*Honey Chilli Potato.....700.00

Hrskavi prženi krompiriči preleveni slatko-ljutim sosem i medom. Crispy fried potatoes tossed in sweet and spicy sauce with honey.

ग्रिलोवანo поврце vegetarian grilled

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.

ગ્લાવન્ટ જેઠ/ભાઈ વેફે

Curry/Vegetarian curry

Dahi Tadka.....500.00

Dahi Tadka jejogurt sa dosta aromatičnih začina. Dahi Tadka is yogurt with plenty or aromatic spices.

Yellow Dall 690.00

Sočivo kuvano sa paradajzom, lukom i Indijskim začinima. This dish is made with lentils, tomato-onion gravy and Indian spices.

Amritsari Chole790.00

(HOT) Amritasri chole je priprema leblebija (chole) u začinjenom i ljutom curry-u. Amritsari chole is full-flavoured preperation of chickpeas (chole) prepared in spicy and tangy curry. (HOT)

Mix Veg. Curry.....820.00

Mešano povrće u curry sosu. Mix vegetables made with tomato, onion gravy and spices.

Veg. Korma870.00

Povrće kuvano u masala sosu i pasti od Indijskog oraha i kokosovog brašna. Mix veg. cooked with cashew nut paste, fresh cream, coconut powder and onion gravy.

Aloo Gobi870.00

Komadići krompira i karfiola u sosu od luka i paradajza. Potato and cauliflower prepared with tomato and onion.

Aloo Mattar820.00

Komadići krompira i graška u sosu od luka, paradajza i Indijskih začina. Tomato-onion gravy, Indian spices prepared with fresh potato and green peas with thick sauce.

Mattar Mushroom850.00

Pečurke i grašak u sosu od paradajza i luka sa Indijskim začinima. Tomato and onion gravy, Indian spices with mushrooms and green peas.

Pahadi Saag900.00

Spanać i krompir pripremljen u Indijskom seoskom stilu. Spinach and potato prepared with Indian village style.

Mushroom Masala870.00

Pečurke kuvane u masala sosu sa lukom i Indijskim začinima. Mushrooms cooked in onion thick gravy with Indian spices. (HOT)

Paneer Butter Masala920.00

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

Dal Makhani890.00

Dal Makhani je sočivo kuvano sa paradajzom, lukom, puterom i Indijskim začinima. Dal Makhani is a classic North Indian dish made with whole urad dal, rajma, butter and spices.

***Palak Paneer* 930.00**

Jedno od najpopularnijih jela u Indiji, komadići sira kuvani u sosu od spanaća.

One the most popular dishes in India , soft cottage cheese cooked in smooth spinach gravy.

***Kadhai Paneer* 960.00**

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

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

***Mattar Paneer*930.00**

Komadići sira i graška u kremastom curry sosu. Green peas and cottage cheese cooked in yellow gravy.

***Shahi Paneer* 940.00**

Komadići sira u paradajz sosu, puteru i pavlaci. Rich tomato gravy with butter and fresh cream.

*** Tawa Paneer*970.00**

Komadići sira sa lukom, paradajzom, paprikom i začинима. Tawa paneer is spicy tangy flavoured dish made with paneer, onion, tomato, capsicums and hot spices. (HOT)

***Paneer Changezi* 990.00**

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

***Paneer Hyderabad*990.00**

Paneer (sir) Hyderabad, priprema se sa sosom od luka u menti i jogurtu.

Paneer Hyderabad is a famous dish of Hyderabad. It's prepared with onion gravy in mint and yogurt. (HOT)

Pileći curry/Chicken curry

***Chicken Curry*1090.00**

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

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

***Butter Chicken* 1150.00**

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

***Chicken Tikka Butter Masala*1140.00**

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

***Kadhai Chicken* 1160.00**

Prepečeni komadići pileline, luka i paprike u masala sosu. This dish is made with chicken tossed on a pan with onion, capsicum cubes and tomato onion gravy.

***Murgh Kali Mirch*1160.00**

Piletina kuvana u začinjenom sosu od Indijskog oraha i jogurta. Chicken cooked in cashew nuts paste, black pepper with yogurt based gravy.

***Palak Chicken*1140.00**

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 1170.00

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

Kerala Chicken 1130.00

Tradicionalna Kerala piletina u kokosovom brašnu, mleku i začinima. It's traditional spicy chicken dish of Kerala made with coconut, hot spices and milk. (HOT)

Chicken Rara 1190.00

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 1170.00

Piletina kuvana u sosu od paradajza, luka i Indijskih 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 Hyderabad 1170.00

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

Chicken Mattar Bhuna Masala 1150.00

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

Tawa Chicken 1190.00

Komadići pileline sa lukom, paradajzom, paprikom i začinima. Tawa chicken is spicy tangy flavoured dish made with chicken, onion, tomato, capsicum and hot species. (HOT)

Chef Special Chicken Methi Malai 1290.00

Murgh methi je luksuzno jelo pripremljeno od pileline i methi zelenila krčkanog u bogatom kremastom curry-u. Murgh methi is a luxurious Mughlai dish prepared with chicken and methi greens simmered in rich creamy curry.

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

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

Jagnjeći curry / lamb curry

***Lamb Curry*.....1790.00**

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

***Shahi Lamb Korma*1790.00**

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

***Lamb Rogan Josh*1790.00**

Jagnjetina kuvana u raznim Indijskim začinima sa lukom i kashmiri čili prahom. Rogan Josh is famous dish of Kashmir. Rogan means ghee(butter) and Josh means hot spices. Mutton cooked in onion, various types of spices, kashmiri chilli powder. It's served with red gravy. (MEDIUM HOT)

***Kadhahi Lamb*1770.00**

Komadići jagnjetine, luka i paprike u masala sosu. This dish is made with lamb tossed on a pan with onion, capsicum and tomato-onion gravy.

***Lamb masala Hyderabadi*1750.00**

Lamb Hyderabadi je poznato jelo iz Hyderabad. Priprema se sa sosom od luka u menti i jogurtu. Lamb hyderabadi is famous dish of Hyderabad it's prepared with onion gravy in mint and yogurt flavour. It's one of the spicy dish of India. (HOT)

***Lamb Bhuna Masala*1750.00**

Jagnjetina kuvana u polu-suvom masala sosu. Boneless lamb made with semi dry masala gravy, hot spices and lemon juice (HOT)

***Saag Gosh*1760.00**

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

***Phadi Lamb*1780.00**

Jagnjetina kuvana u spanaću sa lukom, đumbirom, belim lukom. Lamb cooked with spinach, garlic, ginger, onion in village style of India. (HOT)

indijski hlebi / indian bread

Roti (whole wheat flour)	85.00
*Butter Roti	100.00
Tawa Roti	100.00
Naan	90.00
Butter Naan / sa Puterom	105.00
Garlic Naan / sa Belim Lukom	110.00
*Mathi Naan / sa Indijskim začinima	110.00
Onion Kulcha / sa Crnim Lukom	230.00
Cheese Naan / sa Sirom	240.00
Garlic Chilli Naan / sa Belim Lukom i Čilijem	140.00
Chesse Garlic Naan / sa Belim Lukom i Sirom	290.00
Lacha Paratha	150.00
*Aloo Stuffed Naan / sa Krompirom	240.00
Aloo Paratha	220.00
<i>Punjena začinjenim krompirom / Stuffed with potato and spices</i>	
Onion Paratha	240.00
<i>Punjena crnim lukom / Stuffed with fine chopped onion and spices</i>	
Mix vegetable paratha	260.00
<i>Punjena sezonskim povrćem / Stuffed with seasonble vegetables</i>	
Gobi Paratha	240.00
<i>Punjena Karfiolom / Stuffed with fresh grated cauliflower</i>	
*Pork Keema Naan / sa svinjskim mesom i graškom	270.00
Chicken Kulcha / sa Pilecim Mesom	260.00
Chicken Paratha	260.00
<i>Punjena pilećim mlevenim mesom / Stuffed with minced chicken</i>	
Pork *Keema Paratha*	250.00
<i>Punjena Svinjskim mesom / Stuffed with Pork Keema meat</i>	

raita

Plain Curd / Pavlaka	160.00
Cucumber Raita	320.00
<i>Salata na bazi kiselog mleka i krastavca sa Indijskim začinima. Made with fresh grated cucumber, yogurt and lightly spices.</i>	
Mix Raita	340.00
<i>Salata na bazi kiselog mleka, paradajza i crnog luka sa Indijskim začinima. Made with fresh tomato, onion, green chilli and spices</i>	

इमोलत/इमोलत

Mix Onion / Crni Luk	200.00
Cabbage / Kupus	240.00
Exotic Salata	410.00
<i>Kupus, šargarepa, senf, med i semenke. Carrots, cabbage, honey, mustard, various seeds.</i>	
Green Salad / Mix Zelenih Salata	370.00

इंदीइके पिरीनाट/indian rice

Plane White Rice / Običan Pirinač	320.00
Jeera Rice / Pirinač sa Kimom	350.00
Mix Vegetable Rice/Pirinač sa Povrćem	370.00
Garlic Rice / Pirinač sa Belim Lukom	450.00
*Garlic-Chilli Fried Rice / Pirinač sa Belim Lukom i Čilijem.....	480.00
Kashmiri Vegetable Pulao Rice/ Pirinač sa Povrćem i Začinima	460.00
Lemon Rice / Pirinač sa Limunom	450.00
Coconut Rice / Pirinač sa Kokosovim brašnom	480.00 (SWEET)
Chicken Fried Rice / Pirinač sa Piletinom	850.00
Egg Fried Rice / Pirinač sa Jajima	800.00

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

Chicken Biryani / Pileći biryani	1050.00
Lamb Biryani / Jagnjeći Biryani	1390.00
Mix Vegetables Biryani / Biryani sa povrćem	890.00
Egg Biryani / Biryani sa jajima	850.00
Prawn (shrimp) Biryani / Biryani sa škampima	950.00

indijski dezerti/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.

Ras Malai 450.00

Ras Malai je klasični Indijski dezert koji se sastoji od dva komada hleba koji se serviraju sa zgusnutim i aromatizovanim mlekom. Ras Malai is a Classic Indian dessert consisting of 2 peaces of bread served with thickened milk.

Flavourd Ice-Cream 420.00

Sladoled sa ukusom jagode, vanile i čokolade preliven čokoladnim topingom. Three type of ice-cream served with chocolate syrup and indian nuts

Banana Crunch 450.00

Pohovana banana servirana sa tri kugle sladoleda, suvim orasima i prelivom od čokolade .Deep fried banana served with three type of ice-cream, chocolate syrup and dry nuts.

lhasi

Lhassi is a traditional Indian yogurt drink.

Osvežavajući indijski mlečni napitak.

Lassi is a traditional Indian yogurt drink. Osvežavajući indijski mlečni napitak.

***Salty / Slani *** 250.00

Sweet / Slatki 250.00

Banana 340.00

Mango 370.00

ਕਰਤਾ ਪਿਤਾ
ਦਰਿੰਕ ਲਏਮ



ਕਾਫ਼ੀ/ਟਰੱਫ਼ਿਏਡ

*Espresso.....	190.00
*Espresso with milk / Espresso sa mlekom.....	210.00
*Cappuccino / Kapučino.....	250.00
*Nes Coffee / Nes kafa.....	270.00

ਟਕੋਟਰੇ/ਟਕਾਡ

Dolcezza Tea.....	200.00
Masala Tea/Masala Čaj.....	280.00

ਬੇਡਜ਼/ਕੋਰੋਨਾ ਪੀਟਾ/ਫਰੀਟ ਵੇਰੀਏਟ

Aqua viva negazirana	0.25	180.00
Aqua viva negazirana	0.75	290.00
Rosa.....	0.25	180.00
Rosa.....	0.75	290.00
Knjaz Miloš.....	0.25	180.00
Knjaz Miloš.....	0.75	290.00
Coca Cola.....	0.25	230.00
Coca Cola Zero	0.25	230.00
Fanta	0.25	230.00
Sprite.....	0.25	230.00
Schweppes Bitter Lemon	0.25	230.00
Schweppes Tonic.....	0.25	230.00
Next Borovnica/Blueberry	0.20	230.00
Next Jabuka/Apple.....	0.20	230.00
Next Pomorandža/Juice.....	0.20	230.00
Peach/Next Breskva	0.30	230.00
Strawberry/Next Jagoda	0.30	230.00
Limunada.....	0.30	240.00
Cedena pomorandža/Squeezed Oranges.....	0.30	330.00

ਪੀਟਾ/ਬੇਡਰਡ

Zaječarsko svetlo	0.50	270.00
Zaječarsko tamno	0.50	280.00
Heineken.....	0.40	350.00
Laško	0.50	330.00

ਲੀਕਰਾਂ/ਲਿਕੁਰਰਡ

Pelinkovac.....	0.04.....	230.00
Jägermeister.....	0.04.....	250.00
Baileys.....	0.04.....	320.00
Campari Bitter.....	0.04.....	250.00
Martini Bianco	0.04.....	260.00

ਝੜਤਰਕਾ ਪੀਟਾ/ਝਤਰਨਗ਼ ਵੀਨੇਰਡ

Šljiva.....	0.04.....	240.00
Dunja	0.04.....	270.00
Viljamovka.....	0.04.....	270.00
Kajsija	0.04.....	260.00
Meduška.....	0.04.....	230.00
Tequilla	0.04.....	280.00
Vodka Smirnoff	0.04.....	270.00
Gin Beefeather	0.04.....	290.00

ਯਹੋਡੇਕੁਪੁਡ

Johnnie Walker	0.04.....	300.00
Black label	0.04.....	380.00
Ballantines	0.04.....	290.00
Jim Beam	0.04.....	330.00
Jack Daniel's.....	0.04.....	350.00
Chivas	0.04.....	370.00

ਬੇਲੋਕਾ ਚੀਨਾ/ਯਹੋਡੇ ਯੀਨੇਡ

Aleksić Žuti Cvet	0.15.....	440.00
Aleksić Barbara Rose	0.15.....	420.00
Chardonnay Kovačević.....	0.75.....	2150.00
Tamjanika Spasić.....	0.75.....	2.570.00

ਟਰਾਚਨਕਾ ਚੀਨਾ/ਟਵੇ ਯੀਨੇਡ

Zvonko Bogdan Život Teče	0.15.....	480.00
Vranac Pro Corde	0.75.....	1.500.00
Aurelius Kovačević	0.75.....	2.150.00