

VEGETARIAN STARTERS

Delhi Samosa

Pastries pyramids stuffed with vegetables, mild blended with herbs and Indian spices

Rp.17.500,-

Veg Tikki

Mashed potato, green peas, and carrots blended with Indian herbs and spice covered with breadcrumb and deep-fried till golden brown.

Rp. 22.500,-

Mix Veg Bhajia / Paneer Pakora

Assorted veg / cottage cheese fritters dipped in butter and shallow fried crispy

Rp. 28.500,-

Veg Kathi Roll

Mix vegetarian rolled in romali bread

Rp. 32.500,-

Paneer Tikka

Home made slices of cottage cheese marinated in red herbs and spices cooked in the tandoor.

Rp.30.000,-

NON VEGETARIAN STARTERS

Chicken Tikka

Boneless pieces of chicken spiced and marinated in yoghurt, baked in tandoor

Rp. 30.000,-

Tandoori Chicken

Chicken marinated in yoghurt and roasted in tandoor

½ Rp. 37.500,- Whole Rp. 60.000,-

Tandorori Jheenga

Spicy tiger prawns dipped in a creamy ajwan based yoghurt marinate and gilded in the tandoor

Rp. 58.000,-

Chicken Lollypop

Chicken wings marinated with ginger garlic herbs and spice folded in batter shallow fries till golden brown

Rp. 30.000,-

Mutton Franky

Lamb blended with Indian spices Stuffed in nan bread

Rp. 37.500,-

Egg Pakora

Quarter of hard boiled egg coated with batter and shallow fried till golden brown

Rp. 22.500,-

Price Before Tax & Service

Gambrinus Restaurant & Curry Kitchen

VEGETARIAN MAIN COURSE
(SABJI MANDI)

Baby Corn Mushroom Masala

Cubes of baby corn and mushroom cooked in red onion gravy blended with herbs and spices

Rp. 27.500,-

Sabzi Golmatol

Cherry tomatoes and paneer balls mixed in red gravy, blended with spices and topped with cream

Rp. 30.000,-

Haryali Kofta Curry

Minced vegetable ball fried and deeped in spinach gravy

Rp. 27.500,-

Palak Paneer

Cubes of cottage cheese cooked in a freshly made spinach gravy

Rp. 30.000

Aloo Mattar

Potato and green peas cooked with yellow gravy

Rp. 27.500,-

Chilly Paneer

Pieces of paneer fried in ball of flour then deeped in hot chilly sauce

Rp. 30.000,-

NON VEGETARIAN
MAIN COURSE

Chili Chicken

Boneless pieces of chicken fried in a batter of corn flour and egg, sauted in clear soya sauce gravy

Rp. 37.500,-

Chilly Prawn

Boneless pieces of prawn fried in ball of flour and egg then deeped in hot chilly sauce

Rp. 58.000,-

Mutton Masala

Tender pieces of lamb cooked in a delicious freshly imade spice based gravy

Rp. 42.500,-

Nali Rogan Josh

Tender pieces of mutton on marrow bone cooked in a mild spiced gravy

Rp. 42.500,-

Price Before Tax & Service

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Dawal-e-roti
Indian Bread

<i>Tandori Naan</i>	<i>Rp. 6.000,-</i>
<i>Butter Nan</i>	<i>Rp. 6.500,-</i>
<i>Cheese Naan</i>	<i>Rp. 8.500,-</i>
<i>Garlic Nan</i>	<i>Rp. 6.500,-</i>
<i>Aloo Paratha</i>	<i>Rp. 10.000,-</i>
<i>Romali Roti</i>	<i>Rp. 5.000,-</i>
<i>Chapati</i>	<i>Rp. 4.500,-</i>

Yoghurt (Dahi)

<i>Raitha</i>
<i>Rp. 17.500,-</i>
<i>Lassy Sweet/Salted</i>
<i>Rp. 12.500,-</i>
<i>Jal Jeera</i>
<i>Rp. 9.900,-</i>

Shorba (Soup)

<i>Tamatar Daniya Shorba</i>
<i>Tomato soup</i>
<i>Rp. 20.000,-</i>

Salad

<i>Fresh Salad</i>
<i>Rp. 10.000,-</i>

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