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 batter and shallow fried crispy
Rp. 28.500,-

Veg Kathi Roll
Mix vegetarian rolled in roma 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,-

Tandoori 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 fried in batter shallow fries till golden brown
Rp. 30.000,-

Mutton Franky
Lamb blended with Indian spices stuffed in nun 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
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,-

Palak Paneer
Cubes of cottage cheese cooked in a freshly made spinach gravy
Rp. 30.000

Sabzi Golmatol
Cherry tomatoes and paneer balls mixed in red gravy, blended with spices and topped with cream
Rp. 30.000,-

Aloo Mattar
Potato and green peas cooked with yellow gravy
Rp. 27.500,-

Haryali Kofta Curry
Minced vegetable ball fried and deeped in spinach 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. 38.000,-

Mutton Masala
Tender pieces of lamb cooked in a delicious freshly made 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
Gambrinus Restaurant & Curry Kitchen

**Dawal-e-roti**

*Indian Bread*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Tandoi Naan</td>
<td>Rp. 6.000,-</td>
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<tr>
<td>Butter Naan</td>
<td>Rp. 6.500,-</td>
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<tr>
<td>Cheese Naan</td>
<td>Rp. 8.500,-</td>
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<tr>
<td>Garlic Naan</td>
<td>Rp. 6.500,-</td>
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<tr>
<td>Aloo Paratha</td>
<td>Rp. 10.000,-</td>
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<tr>
<td>Romali Roti</td>
<td>Rp. 5.000,-</td>
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<td>Chapati</td>
<td>Rp. 4.500,-</td>
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**Yoghurt (Dahi)**

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<tbody>
<tr>
<td>Raitha</td>
<td>Rp. 17.500,-</td>
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<tr>
<td>Lassy Sweet/Salted</td>
<td>Rp. 12.500,-</td>
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<tr>
<td>Jal Jeera</td>
<td>Rp. 9.900,-</td>
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**Shorba (Soup)**

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<tbody>
<tr>
<td>Tamatar Daniya Shorba</td>
<td>Rp. 20.000,-</td>
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**Salad**

<table>
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<tbody>
<tr>
<td>Fresh Salad</td>
<td>Rp. 10.000,-</td>
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*Price Before Tax & Service*