

29 Spices

MENU

STARTERS

Vg: Vegan, V: Vegetarian, GF: Gluten Free)

HOT STARTERS

SAMOSA (V) • 7,00

Spiced potatoes and peas savory filling, stuffed in a triangular shaped pastry.

DAL WADA (V, GF) • 8,50

Split chickpeas with onion, herbs and spices.

SAMOSA PAV (V) • 11.50

Deep fried samosa with spicy potatoes and peas savory filling sandwiched between pav flavored with home style mango chutney.

PRAWN KOLIWADA (GF) • 12,00

Crispy fried moderately spiced with carom seeds and herbs, juicy, tangy.

CHICKEN 365 (GF) • 10,50

Chicken coated with mildly spicy-sour blend and deep fried.

COLD STARTERS

PANI-PURI (V, VG) • 9,50

Served cold. Crispy fried homemade dumplings made from flour and semolina filled with potato, white peas, onion and spices.

DAHI PURI (V) • 10,00

Crispy homemade dumplings stuffed with potato, mix of spices and flavored pomegranate yogurt.

MASALA PAPAD (V, VG, GF) • 6,00

Papadum with salsa, herbs and mint.

TRADITIONAL INDIAN

(Vg: Vegan, V: Vegetarian, GF: Gluten Free)

Served with Rice

DAL TADKA (V/VG, GF) • 17,00

Smooth and creamy mix of lentil tempered with Indian spices.

NAVRATAN KORMA (V/VG, GF) • 20,00

A traditional merging of nine different vegetables and nuts cooked in mild sauce.

SAAG PANEER (V, GF) • 20,00

Cottage Cheese prepared with herbs and spices in a spinach blend.

DAL MAKHANI (V, GF) • 18,50

Black and split white Lentils, kidney beans with butter, onions, garlic and ginger.

CHOLE (V/VG, GF) • 17,50

Indian chickpeas cooked with onion, tomato, ginger, garlic and homemade spices.

MALAI KOFTA (V, GF) • 20,50

Deep fried homestyle Cheese, potato and herbs kofta in smooth, cream, onion and tomato gravy.

PANEER MASTANI (V, GF) • 20,00

Indian Cottage Cheese cooked in rich buttery gravy.

PANEER TIKKA MASALA (V, GF) • 20,50

Paneer Marinated with yoghurt and a blend of spice.

PANEER JALFREZI (V, GF) • 20,50

Stir fry of Cottage cheese with seasoned vegetables and bell pepper.

LAMB KORMA (GF) • 22,50

Lamb Cooked in a creamy curry sauce with coconut and varieties of nuts.

KOLHAPURI CHICKEN (GF) • 22,00

Marinated flavorful chicken cooked with a range of roasted spices and paste.

CHICKEN TIKKA MASALA (GF) • 21,50

Chicken marinated with yoghurt and a blend of fresh spices and lemon Juice.

PRAWN MANGO (GF) • 25,00

Prawn, Mango & Coconut with house-blend spices tempered with fenugreek seeds and curry leaves.

LAMB CURRY (GF) • 22,00

Lamb with homemade curry spice mix and creamy tomato sauce, simmered on low heat.

CHICKEN ROAST (GF) • 22,00

Roasted Chicken with fenugreek seeds, curry leaves & fragrant spices cooked in Onion-Tomato gravy.

ROGAN JOSH (GF) • 22,50

lamb braised with a gravy flavored with alkanet flower and aromatic spices.

BUTTER CHICKEN (GF) • 21,50

Chunks of grilled chicken (tandoori chicken) cooked in a smooth buttery and creamy tomato based gravy.

PRAWN MASALA (GF) • 24,00

Roasted tiger prawn with fragrant spices, fenugreek seeds and curry leaves cooked in Onion-Tomato gravy.

CHICKEN KORMA (GF) • 21,50

Chicken Cooked in a creamy curry sauce with coconut and varieties of nuts.

BHUNA GOSHT (GF) • 23,00

Marinated Lamb cooked in it's juices with house-blend spices.

SIDES AND BREADS

JEERA RICE • 3,50

CHILLI CHEESE GARLIC NAAN • 4,50

BUTTER NAAN • 4,00

CHEESE NAAN • 4,00

GARLIC NAAN • 4,00

RAITA • 2,50

ONION SALAD • 3,00

PAPAD • 2,50

CHEF'S SPECIALS

3 COURSE TRADITIONAL: VEG • 34,00

3 COURSE TRADITIONAL: NON VEG • 36,00

STREET FOOD MENU OF THE DAY • 36,00

STREET FOOD

(Vg: Vegan, V: Vegetarian, GF: Gluten Free)

HOT STREET FOOD

GOBI MANCHURIAN (V, VG, GF) • 18,50

A popular dish of lightly battered and shallow fried marinated cauliflower, served with a fresh homemade ginger, garlic, chili, and soy sauce. Served with Basmati Rice.

DELHI SAMOSA CHAAT (V) • 14,00

Crispy pastries filled with spiced potato and fresh herbs. Served with tamarind and coriander chutney, and topped with bhujia, fresh onion, tomato, yoghurt and coriander.

HAKKA NOODLES (V) • 15,50

Prawns • +2,00

Chicken • +2,00

Flavorful noodles coated with ginger, garlic, chili and soy, tossed with sautéed bell peppers, onions, carrots and cabbage.

TANGRA CHILLI CHICKEN (GF) • 20,00

Marinated chicken tenders with ginger-garlic, soya sauce and sautéed with onion, chili peppers and prepared with a blend of Indo-Chinese sauces.

CHILLI PANEER (V, GF) • 20,00

Marinated Paneer with Ginger, Garlic & Soy sauce, stir-fried with onion, Chili peppers and Indo-Chinese sauce.

PANEER MANCHURIAN (V, GF) • 19,00

Prawns • +2,00

Chicken • +2,00

Lightly battered & shallow fried marinated cottage cheese with blend of spices. Served with Basmati Rice

HYDERABAD BIRYANI (V) • 19,50

Lamb • +2,00

Chicken • +2,00

Basmati rice cooked with fragrant spices, yoghurt, coriander, mint, onion, saffron, nuts and vegetables. Slow cooked until the aromatic flavors are released.

DESSERTS

(Vg: Vegan, V: Vegetarian, GF: Gluten Free)

GAJAR KA HALWA (GF) • 8,00

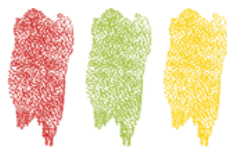
Grated carrots slow cooked in milk and khoya.

GULAB JAMUN • 6,50

Soft khoya donuts with cream and nuts.

RASMALAI (GF) • 6,50

Spongy soft cheese dumplings that are cooked in sugar syrup and then soaked in creamy cardamom-saffron milk.



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DRINKS MENU

COFFEE AND TEA

- FRESH GINGER TEA • 4,00
- ASSORTMENT OF TEA • 3,50
- LATTE • 4,00
- FRESH MINT TEA • 4,00
- ESPRESSO • 2,50
- AMERICANO • 3,50
- CAPUCCINO • 4,00

DESI

- BUTTER MILK • 4,50
- MASALA TEA • 4,00
- MASALA TEAPOT • 12,00
- TURMERIC MILK • 5,50
- MANGO LASSI • 4,50
- JALJEERA • 4,50

OTHER DRINKS

SOFT DRINKS • 3,00

Cola / Cola Light / Fanta / Sprite / Apple Juice / Iced Tea

SPARKLING/STILL WATER

Small bottle(25 cl) • 3,00

Big bottle (1 Liter) • 7,00

COCKTAILS

DIRTY MANGO LASSI • 10,00

Mango Lassi, Bacardi

INDIAN SPICED G&T • 11,00

Bombay Sapphire, Tonic, coriander, chaat masala, green chili

GOA PUNCH • 11,50

Coconut milk, Pineapple, mint, sugar, rum

BEER

KINGFISHER • 4,50
DUVEL • 5,50
IPA • 4,50
COBRA • 4,50
HEINEKEN • 3,50
AMSTEL 0.0% • 3,50

CRAFT BEER

2 CHEFS PILSNER • 5,50
SUNSET SUZY • 5,50
WHITE MAMBA – WITBIER • 5,50

DRAFT BEER

FUNKY FALCON - PALE ALE • 6.00
Mokum • 5.00

WINE

WHITE WINE

SAUVIGNON BLANC-URMENATA (GLASS/BOTTLE) • 4,00/ 22,00
TREBBIANO- MASCIARELLI (GLASS/BOTTLE) • 5,00/ 25,00
GEWURZTRAMINER (GLASS/BOTTLE) • 5,00/ 27,00

RED WINE

NERO D'AVOLA- FEDELI (GLASS/BOTTLE) • 4,00/ 22,00
PRIMITIVO- LUISA (GLASS/BOTTLE) • 5,00/ 25,00
SHIRAZ- SULA (GLASS/BOTTLE) • 5,00/ 27,00

ROSÉ

URMENATA (GLASS/BOTTLE) • 5,00/ 24,00

PROSECCO

PRONOL (GLASS/BOTTLE) • 5,00/ 24,00

