



# LENDAV TALDRIK

## SNACKS & SOUPS

### PAPADAM (G, L)

seasoned crispy indian bread  
1.90

### RAITA (G)

indian yoghurt salad with cucumber & tomato  
3.50

### VEGETABLE SAMOSA

savoury pastry filled with veggies & mild spice with  
mint sauce

1 pcs – 1.90    2 pcs – 3.30

### LAMB SAMOSA

savoury pastry filled with ground lamb & mild  
spice with mint sauce

1 pcs – 2.50    2 pcs – 4.30

### CRISPY SPRING ROLLS (L)

shrimps & vegetables in a crispy roll

2 pcs – 3.95

### CAULIFLOWER PAKORA (G)

golden fried cauliflower in chickpea flour batter  
3.20

### CHICKEN PAKORA (G)

golden fried chicken in chickpea flour batter  
3.90

### PANEER PAKORA (G)

golden fried paneer in chickpea flour batter  
4.80

### SALMON PAKORA (G)

golden fried salmon in chickpea flour batter  
5.60

### LAMB SOUP (G, L)

slow cooked lamb broth with lamb & vegetables  
4.90

## BIRYANIS

### PARSI BIRYANI (G)

basmati rice cooked with vegetables & mint  
6.90

### HYDERABADI CHICKEN BIRYANI (G)

basmati rice cooked with chicken chunks  
marinated in yoghurt  
8.20

### HARA CHICKEN BIRYANI (G)

hyderabadi chicken biryani with spinach  
8.70

### LUCKNOWI LAMB BIRYANI (G)

basmati rice cooked with tender lamb cubes  
9.40

### HARA LAMB BIRYANI (G)

lucknowi lamb biryani with spinach  
9.80

## FRIED RICE OR NOODLES (L)

egg 5.40

vegetables 5.90

chicken 6.40

shrimp 6.90

mixed 7.40

## MAIN DISHES

(all dishes come with basmati rice & salad,  
for 1 euro you can choose naan instead of rice)

## VEGAN & VEGETARIAN

### TARKA DAL (G, L)

classical indian vegan dish made of yellow lentils  
5.20

### ALOO PALAK (G)

potato & spinach in a tangy north indian sauce  
5.90

### ALOO GOBI (G)

potato & cauliflower in burmese spices  
6.30

### CHANNA MASALA (G, L)

chick peas in pakistani herbs & spices  
6.60

### PALAK PANEER (G)

indian cheese cubes with spinach curry  
8.80

## CHICKEN, LAMB & SEAFOOD

### NEPALI KHEEMA (G, L)

ground lamb & green pea curry  
7.30

### CHICKEN TIKKA MASALA (G)

tandoori chicken pieces in onion &  
tomato curry

8.40

### CHICKEN TIKKA JALFREZI (G)

chicken tikka pieces and stir fried vegetables  
in dry curry

8.80

### DAL GHOSHT (G, L)

slow cooked lamb with yellow lentils  
9.20

### CHICKEN NOORANI (G)

tandoori chicken pieces in cashew nut sauce  
9.40

### KERALA FISHERMAN'S CURRY (G, L)

salmon fillets in kerala style sauce  
9.40

### KASHMIRI LAMB CURRY (G, L)

tender lamb slow cooked with cinnamon &  
cardamom

10.90

### SRI LANKAN TIGER PRAWN CURRY (G, L)

tiger prawns in sri lankan style sauce  
14.90

## OMELETTES (G)

omelette 3.50

mushroom 4.00

cheese 4.50

masala 5.00

cheese masala 5.50

## TANDOOR (INDIAN CLAY OVEN) MENU

### NAAN BREADS

PLAIN NAAN	2.00
BUTTER NAAN	2.70
GARLIC NAAN	2.70
CHEESE NAAN	3.80
POTATO ONION NAAN	3.80
GARLIC CHEESE NAAN	4.20
CHICKEN CHEESE NAAN	4.80
KHEEMA NAAN	
ground lamb with herbs & spices	4.80

### WRAPS

PANEER TIKKA WRAP	7.50
CHICKEN TIKKA WRAP	7.90
SEEKH KEBAB WRAP	8.20
VENISON TIKKA WRAP	8.90

### SALADS

(served with hot vegetables & mint sauce)

PANEER TIKKA SALAD (G)	8.20
CHICKEN TIKKA SALAD (G)	8.70
SEEKH KEBAB SALAD (G)	9.60
SALMON TIKKA SALAD (G)	10.50

if you like it spicy, ask for our special homemade chilli sauce!



## MAIN DISHES FROM TANDOOR

### CHICKEN, LAMB, SEAFOOD & VEGETABLES

(served on a sizzler platter with rice & mint sauce)

TANDOORI CHICKEN WINGS (G)	
tenderly marinated chicken wings	8.40
PANEER TIKKA (G)	
indian cheese cubes with vegetables, herbs & spices	8.40
CHICKEN TIKKA (G)	
boneless chicken fillets marinated with indian spices & wild herbs	8.90
SEEKH KEBAB (G)	
ground lamb mixed with fresh spices & formed on to skewers	9.60
SALMON TIKKA (G)	
pieces of salmon marinated with indian spices and wild herbs	10.50
VENISON TIKKA (G)	
pieces of marinated venison cooked till tender	13.40
KING PRAWN TANDOORI (G)	
king prawns marinated in indian spices and wild herbs	13.60
MIXED TANDOORI PLATTER	
assortment of tandoori specialities served with naan & salad	
1 person 15.50 / 2 persons 25.60	
<b>DESSERTS</b>	
KHEER (G)	
rice pudding with pistachio, saffron, cashew nuts & raisins	3.40
KULFI (G)	
homemade indian ice cream with strawberry sauce and almonds	3.20
ICE CREAM (G)	
with strawberry sauce and berries or chocolate sauce and almonds	4.30
HOMEMADE CHEESECAKE	
with strawberry sauce	4.10
TIRAMISU CAKE	4.10

G - gluten free; L - lactose free

**NB! For more information about allergens, ask from the waiter!**

**Splitting only up to 8 separate bills**