Our Foods are spicy not hot. Please let our waiter/waiteress know, how hot you like to make your dishes.
Onze keuken is kruidig maar niet heet, vertel de kelner uw voorkeur.

We do serve Gluten, Lactose free & Vegan dishes.

Fixed Menu

Sita Family Menu

(Minimum order for 4 persons)
(Indian rice table) (Indiaas rijstafel)

Papadums, Mixed starters, Chicken Tikka Masala, Butter Chicken, Lamb Jalfrezi, Saag Paneer, Aloo Matter, Mixed Tandoori, Basmati Rice, Naans.

Desserts: Kulfi, Kheer or Sita Sweet

Price per 4 persons **€ 140,00**

Sita Veg.

(Minimum order for 2 persons)

Papadums, Dal Soups,
Sahi Paneer or Saag Paneer,
Veg. Sizzler, Aloo Matter,
Basmati Rice and Naan.

Desserts: Kheer or Kulfi

Price per 2 persons **€ 55,00**

Sita Non Veg.

(Minimum order for 2 persons)

Papadums, Muligatwany Soups,
Lamb Saag or Chicken Masala,
Chicken Tandoori, Aloo Matter,
Basmati rice and Naan.

Desserts: Kheer or Kulfi

Price per 2 persons **€ 60,00**

Please let us know if you have **allergies** and ask the waiter /waiteress for **advise**

If you are attending the **concert** after the dinner, **please let us know**.

Appetizers
(Voorgerechten)

1. Papadum — € 2,00
A thin crispy cracker made of lentil flour and flavored with spices.
(Indiaas dun krokant gemaakt van linzenmeel.)

2. Dal Soup — € 5,00
Indian lentil soup. (Indiaas linzensoep.)

3. Tomato Soup — € 5,00
Undrained tomato prepared with Indian spices. (Tomaten soep.)

4. Mulligatwany Soup — € 6,00
A blend of lentils and chicken prepared with Indian spices.
(kip en linzensoep)

5. Vegetable MO:MO (GLUTEN) — € 8,00
Special steamed 5ps. vegetable dumplins prepared with Nepalese spices.
(Speciaal gestoomde 5st. vegatarische dumplins bereid met Nepalese kruiden.)

6. Chicken MO:MO (GLUTEN) — € 9,00
Special steamed 5ps. chicken dumplins prepared with Nepalese spices.
(Speciaal gestoomde 5st. kip dumplins bereid met Nepalese kruiden.)

7. Vegetable Samosas (GLUTEN) — € 6,00
Deep fried dough pastry filled with mixed vegetables.
(Gefrituurde bladerdeeg gevuld met gekruide groenten.)

8. Meat Samosas (GLUTEN) — € 7,00
Deep fried dough pastry filled with lamb meat and peas.
(Gefrituurde bladerdeeg gevuld met gekruide lams vlees en erwten.)

9. Chicken Pakora — € 7,00
Pieces of chicken filet dipped in seasoned batter and deep fried.
(Stukjes kipfilet gedipt in linzenmeel, gekruid beslag en gefrituurd.)

10. Onion Bhaji — € 6,00
Deep fried onions prepared with herbs and lentil flour.
(Gefrituurde uien bereid met kruiden en linzenmeel.)

11. Seekh Kebab — € 8,00
Minced lamb meat prepared with Indian spices and roasted in clay oven.
(Kruidig lamsgehakt gemengd met Indiaas kruiden.)

12. Hot Chicken Wings — € 6,50
Marinated chicken wings with Indian spices and roasted in clay oven.
(Kippenvleugels gemarineerd met Indiaas kruiden en gegrild in klei-oven.)

13. Paneer Pakora (MILK) — €7,00
Homemade Indian cheese dipped in gram flour, batter and deep fried.
(Zelf gemaakte Indiaas kaas gedoopt in grammeel, gekruid beslag en gefrituurd)

14. King Prawn Pakora (CRUSTACEANS) — € 9,50
Peeled tiger shrimps, dipped in crispy spiced batter and deepfried.
(Gepelde en gemarineerde garnalen gedoopt in gekruid beslag en gefrituurd)

15. Mixed Starter (CRUSTACEANS) (MILK) — € 14,50
Mixture of various (Veg./ Non-Veg) starters carefully selected by our chef.
(Combinatie van verschillende (Veg/ Niet-Veg) voorgerechten geselecteerd door de chef.)

Please let us know if you have **allergies** and ask the waiter /waiteress for **advise**

Our Foods are spicy not hot. Please let our waiter/waiteress know, how hot you like to make your dishes.
Onze keuken is kruidig maar niet heet, vertel de kelner uw voorkeur.

All the dishes are served with Basmati Rice. (Alle gerechten worden met Basmati rijst)

Tandoori Specialities
(Sizzlers)
Grilled in a clay-oven with charcoal. (Gegrild in een klei-oven met houtskool)

16. Chicken Tandoori — € 20,00
Chicken legs marinated, grilled and served with vegetables in curry sauce.
(Kippen bouten gemarineerd, gegrild en geserveerd met groenten in kerriesaus)

17. Chicken Tikka Tandoori — € 22,00
Chicken filet, marinated, grilled and served with vegetables in curry sauce.
(Kippen filet gemarineerd, gegrild en geserveerd met groenten in kerriesaus)

18. Lamb Tikka Tandoori — € 25,50
Lamb meat, marinated, grilled and served with vegetables in curry sauce.
(Lams vlees gemarineerd, gegrild en geserveerd met groenten in kerriesaus)

19. King Prawn Tandoori — € 27,50
CRUSTACEANS
Large peeled tiger prawns marinated, grilled and served with vegetables in curry sauce.
(Grote gepelde garnalen, gemarineerd, gegrild en geserveerd met groenten in kerriesaus.)

20. Seekh Kebab Tandoori — € 24,00
Spicy minced lamb meat, roasted in clay oven and served with vegetables in curry sauce.
(Kruidig lamsgehakt, gegrild in klei-oven en geserveerd met groenten en kerriesaus.

21. Mixed Tandoori — € 26,50
CRUSTACEANS
Mixture of chicken tandoori, chicken tikka, lamb tikka, kebab tandoori and prawn tandoori served with vegetables in curry sauce.
(Combinatie van kip tandoori, kip tikka, lams tikka, seekh kebak en garnalen geserveerd met groenten in kerriesaus)

Typical Nepalese Specialty
(Traditionele Nepalese gerechten)

22. Vegetable Sizzler — € 21,00
MILK
Bunch of mixed fresh vegetables and cheese, marinated with Nepalese aromatic herbs, grilled, fried and served in curry sauce.
(Een comibnatie van verse groenten en kaas, gemarineerd in aromatische kruiden, gefrituurd en geserveerd in kerriesaus)

23. Chhoyola Chicken (Chef's special) — € 22,50
Chicken fine pieces, marinated with special Nepalese herbs and spices, grilled and fried with garlic, ginger, onion, cumin seeds and served with vegetables in curry sauce.
(Fijne stukjes kip, gemarineerd in speciaal Nepalees kruiden. gegrild en gefrituurd met knoflook, gember, uien, komijn zaad en geserveerd met groenten in kerriesaus.)

24. Chhoyola Lamb (Chef's special) — € 25,50
Lamb meat marinated with special Nepalese herbs and spices, grilled and fried with garlic, ginger, onion, cumin seeds and served with vegetables in curry sauce.
(Fijne stukjes lams vlees, gemarineerd in speciaal Nepalees kruiden. gegrild en gefrituurd met knoflook, gember, uien, komijn zaad en geserveerd met groenten in kerriesaus.)

Please let us know if you have **allergies** and ask the waiter /waiteress for **advise**

Our Foods are spicy not hot. Please let our waiter/waiteress know, how hot you like to make your dishes.
Onze keuken is kruidig maar niet heet, vertel de kelner uw voorkeur.

All the dishes are served with Basmati Rice. (Alle gerechten worden met Basmati rijst)

Chicken Curries

25. Chicken Tikka Masala — € 19,00
Boneless chicken, marinated, grilled, and cooked with various spices, fresh tomatoes, garlic and ginger in curry sauce.
(kipfilet, gemarineerd, gegrild en gekookt met verschillende kruiden, verse tomaten, gember en knoflook, in kerrie-saus)

26. Butter Chicken (Mild) — € 21,00
Pieces of boneless chicken, marinated, grilled and cooked in butter and cream with various Indian spices.
(Kipfilet, gemarineerd, gegrild en gekookt in een kruidige, boter, romige saus en verschillende kruiden.)

27. Chicken Saag — € 19,00
Boneless chicken meat cooked together with fresh Indian spinach and spices.
(Kipfilet gekookt samen met verse Indiaas spinazie en kruiden.)

28. Chicken Korma — € 21,00
Boneless chicken cooked with coconut milk and powder and various Indian spices.
(Kipfilet, gekookt samen met kerrie-roomsaus, kokosnootmelk en poeder en verschillende indiaas kruiden.)

29. Chicken Jalfrezi — € 19,00
Boneless chicken meat cooked with fresh onions, paprika and tomatoes in curry together with Indian spices.
(Kipfilet gekookt samen met uien, paprika, tomaten en Indiaas kruiden in kerriesaus.)

30. Chicken Balti — € 19,00
Boneless chicken meat cooked with onions, fresh garlic, ginger, tomatoes and various Indian spices in curry sauce.
(Kipfilet gekookt met uien, verse knoflook, gember, tomaten en Indiaas kruiden in kerriesaus)

31. Chicken Madras/Vindaloo — € 19,00
Boneless chicken curry cooked in an assortment of hot spices from south of India.
(Kipfilet in sherpe kerriesaus bereid in een melange van scherpe specerijen afkomstig uit het zuiden van India.)

Lamb Curries

32. Lamb Tikka Masala — € 23,00
Lamb meat, marinated, grilled and cooked with various spices fresh tomatoes, garlic and ginger in curry sauce.
(Lamsvlees, gemarineerd, gegrild en gekookt met verschillende kruiden, verse tomaten, gember en knoflook in kerrie-saus.)

33. Lamb Saag — € 23,00
Lamb meat cooked with fresh Indian spinach and various Indian spices.
(Lamsvlees gekookt samen met verse Indiaas spinazie en kruiden)

34. Lamb Korma (Mild) — € 25,00
Lamb meat cooked with coconut milk and powder and cream with various Indian spices.
(Lamsvlees gekookt samen met kerrieroomsaus, kokosnootmelk en poeder, en Indiaas kruiden.)

Please let us know if you have **allergies** and ask the waiter /waiteress for **advise**

Our Foods are spicy not hot. Please let our waiter/waiteress know, how hot you like to make your dishes.
Onze keuken is kruidig maar niet heet, vertel de kelner uw voorkeur.

All the dishes are served with Basmati Rice. (Alle gerechten worden met Basmati rijst)

35. Lamb Jalfrezi — € 23,00
Lamb meat cooked with onions, paprika and tomatoes in curry together with Indian spices.
(Lamsvlees gekookt samen met uien, paprika, tomaten en Indiaas kruiden in kerriesaus.)

36. Lamb Balti — € 23,00
Lamb meat cooked with onions, fresh garlic, ginger, tomatoes and various Indian spices in curry sauce.
(Lamsvlees gekookt met uien, verse knoflook, gember, tomaten en Indiaas kruiden in kerriesaus)

37. Lamb Madras/Vindaloo — € 23,00
Lamb meat curry cooked in an assortment of hot spices from south of India.
(Lamsvlees in sherpe kerriesaus bereid in een melange van scherpe specerijen afkomstig uit het zuiden van India.)

Sea Food Curries

38. Fish Curry — € 22,00
FISH
Fish filet marinated, grilled and cooked with various spices, fresh coriander, tomatoes, garlic and ginger in curry sauce.
(Stukjes visfilet, gemarineerd, gegrild en gekookt met verschillende kruiden, verse tomaten, gember en knoflook, in kerrie-saus)

39. Fish Jalfrezi — € 22,00
FISH
Fish cooked with onions, paprika and tomatoes in curry together with Indian spices.
(Stukjes visfilet gekookt samen met uien, paprika, tomaten en Indiaas kruiden in kerriesaus.)

40. Fish Madras/Vindaloo — € 22,00
FISH
Fish filet curry cooked in an assortment of hot spices from south of India.
(Stukjes visfilet in sherpe kerriesaus bereid in een melange van scherpe specerijen afkomstig uit het zuiden van India.)

41. King Prawn Masala — € 26,50
CRUSTACEANS
Large peeled prawn, marinated, grilled and cooked with various spices, fresh coriander, tomatoes, garlic and ginger in curry sauce.
(Grote gepelde garnalen, gemarineerd, gegrild en gekookt met verschillende kruiden, verse tomaten, gember en knoflook, in kerrie-saus)

42. King Prawn Jalfrezi — € 26,50
CRUSTACEANS
Large peeled prawn cooked with onions, paprika and tomatoes in curry together with Indian spices.
(Grote gepelde garnalen gekookt samen met uien, paprika, tomaten en Indiaas kruiden in kerriesaus.)

43. King Prawn Korma (Mild) — € 27,50
CRUSTACEANS
Large peeled prawn cooked with coconutmilk, powder and cream with various Indian spices and raisins.
(Grote gepelde garnalen gekookt met kerrie roomsaus, kokosnoot melk en poeder, rozijnen en verschillende Indiaas kruiden.)

44. King Prawn Madras/Vindaloo — € 26,50
CRUSTACEANS
Large peeled prawn curry cooked in an assortment of hot spices from south of India.
(Grote gepelde garnalen in sherpe kerriesaus bereid in een melange van scherpe specerijen afkomstig uit het zuiden van India.)

Please let us know if you have **allergies** and ask the waiter /waiteress for **advise**

Our Foods are spicy not hot. Please let our waiter/waiteress know, how hot you like to make your dishes.
Onze keuken is kruidig maar niet heet, vertel de kelner uw voorkeur.

All the dishes are served with Basmati Rice. (Alle gerechten worden met Basmati rijst)

Vegetarian Curries

NUTS

45. Paneer Jalfrezi MILK **€ 19,00**
Home made Indian cheese, cooked with fresh onions, paprika, tomatoes, garlic, ginger and various Indian spices in curry sauce.
(Zelf gemaakte Indiaas kaas, gekookt met verse uien, paprika, tomaten, gember, knoflook en verschillende kruiden, in kerrie-saus)

46. Sahi Paneer MILK **€ 20,50**
Home made Indian cheese, cooked together with curry cream sauce, coconut milk and various Indian spices.
(Zelfgemaakte Indiaas kaas, gekookt samen met kerriesaus, kokosmelk en verschillende kruiden.)

47. Saag Paneer MILK **€ 19,00**
Home made Indian cheese, cooked with fresh Indian spinach, butter and spices.
(Zelfgemaakte Indiaas kaas gekookt samen met verse Indiaas spinazie en kruiden.)

48. Vegtable Koufta **€ 18,00**
Fresh mixed vegetable balls cooked in curry sauce with various Indian spices.
(Gemengde verse groenten ballen gekookt in kerrie saus samen met verschillende Indiaas kruiden)

49. Mixed Vegetable Curry **€ 17,50**
Fresh mixed seasoned vegetable cooked with onions, tomatoes in curry sauce together with Indian spices.
(Gemengde groenten gekookt samen met uien, tomaten en Indiaas kruiden in kerriesaus)

50. Chana Masala **€ 17,00**
Fresh chickpeas cooked with onions, fresh garlic, ginger, tomatoes and various Indian spices in curry sauce.
(Verse kikkererwten gekookt met uien, verse knoflook, gember tomaten en verschillende Indiaas kruiden in kerriesaus)

51. Aloo Gobi **€ 17,00**
Fresh cauliflower cooked together with fresh potatoes and Indian spices.
(Verse bloemkool gekookt samen met verse aardappelen en Indiaas kruiden.)

52. Bombay Aloo **€ 16,50**
Half dry dish, prepared using half boiled potatoes that are fried with Indian spices.
(Half droog gerecht bereid met gefrituurde aardappelen en Indiaas kruiden.)

53. Mushroom Bhaji **€ 17,00**
Fresh brown mushroom cooked with onions, tomatoes, garlic puree, fresh coriander and Indian spices with curry sauce.
(Verse bruine champions, gekookt met uien, tomaten, knoflook puree, verse koriander en Indiaas kruiden in kerriesaus.)

54. Bhindi Bhaji **€ 18,00**
Fairly dry dish, prepared using Fresh okra cooked with tomatoes, onions and Indian spices.
(Redelijk droog gerecht, bereid met verse okra, gekookt met tomaten, uien en Indiaas kruiden.)

55. Dahl Tadka **€ 16,50**
Fresh Indian yellow lentil cooked with various Indian spices and tempered with fresh Indian spices and herbs together with oil and ghee.
(Verse Indiaas gele linzen, gekookt en gehumeurd in verschillende kruiden en ghee.)

Please let us know if you have **allergies** and ask the waiter /waiteress for **advise**

Our Foods are spicy not hot. Please let our waiter/waiteress know, how hot you like to make your dishes.
Onze keuken is kruidig maar niet heet, vertel de kelner uw voorkeur.

All the dishes are served with Basmati Rice. (Alle gerechten worden met Basmati rijst)

Vegetarian Curries

NUTS

56. Dahl Makhani — € 16,50

A dish orignating from the Punjab region, prepared with whole black lentil, red kidney beans, butter, cream and Indian spices.
(Een gerect afkomstig van de Punjab regio, bereid met zwarte linzen, rode bonen, boter, room en Indiaas kruiden.)

57. Baingan Bharta — € 18,50

A dish orignating from the Punjab region, prepared with minced eggplant, grilled and cooked with Indian spices, infused with a smokey flavour.
(Een gerect afkomstig van de Punjab regio, bereid met gehakte aubergine, gekookt met Indiaas kruiden, met een rokerig smaak.)

58. Aloo Matter — € 16,50

Curry made from potatoes and fresh peas, in a spiced creamy tomato based sauce which is cooked with garlic, ginger, cumin seeds and Indian spices.
(Een gerecht gemaakt van aardappelen en verse erwten in een gekruide romige saus op basis van tomaten, gekookt met knoflook, gember, komijnzaad en kruiden.)

Biryani (Indian rice special)

NUTS

(Indiaas rijst speciaale)

(Rice prepared with using veg./ non veg dishes)

we use **cashew nuts** in our food, please let us know if you have **allergies**

59. Vegetable Biryani — € 19,50

Indian rice special prepared with mixing fresh seasoned mied vegetables together with basmati rice and various Indian biryani spices and served with raita.
(Indiaas rijst speciaal bereid met vers gemengde groenten, samen met basmati rijst en biryani kruiden, geserveerd met raita.)

60. Chicken Biryani — € 22,00

Indian rice special prepared with mixing marinated boneless chicken meat together with basmati rice, nuts and various Indian biryani spices and served with raita.
(Indiaas rijst speciaal bereid met gemarineerd kippen vlees samen met basmati rijst, noten en biryani kruiden, geserveerd met raita.)

61. Lamb Biryani — € 24,50

Indian rice special prepared with mixing marinated grilled lamb meat together with basmati rice, nuts and various Indian biryani spices and served with raita.
(Indiaas rijst speciaal bereid met gemarineerd lams vlees samen met basmati rijst, noten en biryani kruiden, geserveerd met raita.)

62. King Prawn Biryani — € 27,50

CRUSTACEANS

Indian rice special with prepared with mixing peeled, marinated grilled prawns together with basmati rice, nuts and various Indian biryani spices and served with raita.
(Indiaas rijst speciaal bereid met gepelde, gemarineerd en gegrilde garnalen samen met basmati rijst, noten en biryani kruiden, geserveerd met raita.)

63. Mixed Biryani — € 26,00

CRUSTACEANS

Indian rice special prepared with mixing peeled, marinated and grilled prawns, chicken filet, lamb meat and fresh mixed vegetables with basmati rice, nuts and Indian biryani spices, served with raita.
(Indiaas rijst speciaal bereid met gepelde, gemarineerd en gegrilde garnalen, kip filet, lams vlees en gemixte groenten met basmati rijst, noten en biryani kruiden. Geserveerd met raita.)

Please let us know if you have **allergies** and ask the waiter /waiteress for **advise**

Indian Breads
(Indiaas Broodjes)

GLUTEN MILK

Homemade fresh Indian breads. (Zelfgemaakte Indiaas broodjes)

Naan — € 3,50
Indian soft bread.

Butter Naan — € 4,00
Indian soft bread stuffed with butter. (Broodjes gevuld met boter.)

Garlic Naan — € 4,00
Indian soft bread stuffed with garlic. (Broodjes gevuld met knoflook.)

Cheese Naan — € 4,50
Indian soft bread stuffed with cheese. (Broodjes gevuld met kaas.)

Peshwari Naan — € 4,50
Indian soft bread stuffed with coconut powder. (Broodjes gevuld met kokos.) NUTS

Garlic + Cheese Naan — € 5,00
Indian soft bread stuffed with garlic and cheese. (Broodjes gevuld met knoflook en kaas.)

Roti (Chapati) — € 3,50
Indian brown bread. (Indiaas bruin brood.) MILK

Aloo Paratha — € 4,00
Layerd flatbread from wheat stuffed with potatoes.

Aloo + Cheese Naan — € 5,00
Soft bread stuffed with potatoes and cheese.

Extra

Raita — € 4,00
Yoghurt sauce with cucumber, tomatoes and various herbs.
Heerlijke frisse saus van yoghurtm komkommer, tomaten en verse kruiden. MILK

Mango Chutney — € 2,50
A pickle of Indian origin made from mango, vinegar, spices and sugar.

Mixed Pickle — € 2,50
A pickle of Indian origin made from spiced dry fruits, mixed vegetables, vinegar,spices and sugar. sharp and sour in taste

Mixed Salad — € 4,50
Salad from a mixture of raw vegetables, such as lettuce, cucumber, tomatoes, carrots and onions

Egg Fried Rice — € 9,50
Basmati rice fried together with eggs and spices

Rice — € 4,50

Desserts

MILK

Kulfi — € 5,50
A typical Indian ice-cream, prepared with milk, coconuts and mango.

Kheer (Rijst Pudding) — € 5,50
NUTS
A typical Indian dessert, prepared by boiling rice with milk and spices

Gulab Jamun — € 6,00
A typical Indian soft and sweet pastry prepared using milk solid, dipped in warm sugar syrup (Een Indiaas dessert van gefrituurde deegballetjes (melk), ondergedompeld in suikersiroop)

Sita Sweet — € 6,50
A typical Indian soft and sweet pastry prepared using milk solid, dipped in warm sugar syrup and served with yoghurt (Een Indiaas dessert van gefrituurde deegballetjes (melk), ondergedompeld in suikersiroop en geserveerd in yoghurt)

Patiala Shahi — € 7,00
NUTS
A dessert that combines both kulfi and kheer

Drinks

Soft Drinks

Coca Cola	€ 3,25
Cola zero	€ 3,25
Sprite	€ 3,25
Fanta	€ 3,25
Tonic	€ 3,25
Bitter Lemon	€ 3,25
Ginger Ale	€ 3,50
Ice Tea sparkling/ green	€ 3,25
Mango Juice	€ 3,25
Orange Juice	€ 3,25
Apple Juice	€ 3,25
Mango Lassi	€ 4,00
Lassi (Sweet/Salted)	€ 3,50
Spa Blue/Red (1/2 L)	€ 3,25
Spa Blue/Red (1L)	€ 5,50

Tea/Coffee

Nepalese Tea (milk)	€ 4,00
Nepalese Tea (black)	€ 3,25
Green Tea	€ 3,25
Jasmine Tea	€ 3,25
Black Tea	€ 3,25
Mint Tea	€ 3,25
Espresso	€ 3,25
Coffee	€ 3,25
Cappuccino	€ 4,00
Irish Coffee	€ 8,00
French Coffee	€ 8,00

Beers

Heineken (35cl)	€ 4,25
Heineken (50cl)	€ 6,50
Cobra (Indian)	€ 5,50
Kingfisher (Indian)	€ 5,50
Gurkha (Nepalese)	€ 5,50
Alc. Free Beer	€ 4,00

Jenevers

Young	€ 4,50
Old	€ 4,50

Aperitif

Red Port	€ 4,50
White Port	€ 4,50
Sherry (Dry)	€ 4,50
Compari	€ 5,50

Martini

Martini White	€ 4,50
Martini Red	€ 4,50

Whiskey

Chivas Regal	€ 7,50
Johnny Walker (Black)	€ 7,50
Johnny Walker (Red)	€ 6,50
Ballantine's	€ 6,50
Jameson	€ 6,50
Jack Daniels	€ 7,00

Cognac/Rum/Vodka

Remy Martini	€ 8,50
Joseph Guy	€ 6,00
Martell	€ 7,00
Vieux	€ 6,00
Bacardi	€ 6,00
Smirnoff	€ 6,00
Gin	€ 6,00
Khukuri Rum (Nepalese)	€ 7,00

Liqours

Amaretto	€ 5,50
Bailey's	€ 6,00
Tia Maria	€ 6,00
Grand Marnier	€ 6,00
Drambuie	€ 6,00
Malibu	€ 6,00
Cointreau	€ 6,00



Cobra

Crisp smooth taste, slightly maltier, soft sweetnes, goes very well with curries specialy with lamb dishes



Kingfisher

Crisp, light, clean taste, a fully matured beer, with a exceptional clarity and has a pleasantly bitter taste, goes well with chicken, prawn and veg.



Gorkha

Premium quality Nepali beer. Traditionaly brewed with the finest hops, pure water and barely malt. Goes well with chicken dishes.

Wines

House wines

House Red (Merlot) & House White (Chardonnay)	
Per glass	€ 4,50
1/4 Liter	€ 7,00
1/2 Liter	€ 12,50
Per Bottle	€ 19,00
Per Bottle (1L)	€ 23,00

White Wines (by bottle)



La Forge Estate Chardnnay, France	€ 38,00
Pinot Friuli, Italy	€ 47,00
Bottega Prosecco Brut, Italy	€ 38,00

Red Wines (by bottle)



Nero D'Avola, Italy	€ 36,00
Wyndham 555 Shiraz, Australia	€ 37,00
Mg Cormenere Reserva, Chile	€ 35,00
EL Menson Rioja Reserva, Spain	€ 48,00
Broquel Malbec, Argentina	€ 49,00
Faustino Grand Reserva, Spain	€ 72,00
Bourgogne Pinot Noir, France	€ 50,00
Annata Zinfandel, Italy	€ 49,00
Chateau Saint Emilion Grand Cru, France	€ 67,00