

Deewan-e-Khaas

AUTÉNTICO RESTAURANTE HINDÚ



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INDIAN CUISINE - COMIDA HINDU

INDIAN STARTER

PAPADUM	1.50
Special deep fried pancakes with sauce Panqueques fritos especiales con salsa	
ONION BHaji	5.50
Deep fried slice onion with chick peas flour Cebolla frita con harina de garbanzos	
VEGETABLE PAKORA	5.50
Deep fried vegetable in chick peas flour and spices Verdura frita en harina de garbanzos y especias	
VEGETABLE SAMOSA / MEAT SAMOSA	5.95/6.95
Deep fried triangular pastry filled with minced meat or spicy potatoes Empanaditas rellena de carne picada o las patatas picantes	
CHICKEN PAKORA	5.95
Battered fried chicken in chick peas flour and spices Pollo frito en harina de garbanzos y especias	
CHICKEN CHAT 🍹	5.95
Chicken cooked with onion, pepper, cucumber and special sweet & sour sauce Pollo cocinado con cebolla, pimienta, pepino en salsa especial dulce y agria	
MUSHROOM PAKORA	6.95
Battered fried mushrooms mixed with special herbs and pices Seta Pakora, Setas fritas con hierbas especiales	
BATTERED PRAWN 🍷 🍹	9.50
Battered fried Prawns in white flour and spices Gambas fritas en harina y especias	
FISH PAKORA/PESCADO PAKORA 🐟	9.50
Battered fried fish in chick peas flour and spices Pescado frito en harina de garbanzos y especias	
CHANA PURI 🍷 🍹	7.50
Chick peas spiced served on crispy indian puree Garbanzo ligeramente especiado servido en crujiente purée indio	
PRAWN PURI 🍷 🍹	9.50
Lightly spiced prawn served on crispy indian puree Gambas ligeramente especiado servido en crujiente purée indio	
ASSORTED PLATTER (TO SHARE) 🍷 🍹	12.95
Chicken tikka, meat samosa , veg samosa onion bhaji, chicken pakora El pollo Tikka samosa carne la cebolla bhaji samosa verduras pollo pakora	



TANDOORI (clay oven dishes)

TANDOORI CHICKEN

Chicken marinate with yogurt ,fresh spices & baked in clay oven
Marinar pollo con yogur, especias frescas y cocido en horno de barro

11.50

CHICKEN TIKKA

Chicken pieces marinated in yoghurt & aromatic spices
Trozos de pollo marinado en yogur y especias aromáticas

8.95

CHICKEN CHEESE TIKKA

Chicken pieces marinated in yoghurt & aromatic spices and filled cheese
Trozos de pollo marinado en yogur y especias aromáticas relleno de queso

8.50

SHEEKH KEBAB

Minced lamb mixed with indian herbs & cooked in clay oven
Cordero picada mezclada con hierbas de la India y cocido en horno

8.95

CHICKEN SHASHLIK

Marinate chicken with peppers onion & tomato (clay oven)
Pollo marinado con pimientos cebolla y tomate (horno de barro)

11.95

TANDOORI KING PRAWN

Specially spiced king prawns cooked in clay oven
Langostinos especialmente condimentadas cocinadas en horno

22.95

TANDOORI MIX GRILL

Chicken tikka,tandoori chicken,sheekh kebab & king prawns
Tikka de pollo, pollo tandoori Sheekh kebab y langostinos

21.95

TANDOORI MIX STARTERS (to share)

Chicken tikka,tandoori chicken and sheekh kebab
Pollo tikka, pollo tandoori y Sheekh kebab

13.95



INDIAN MAIN COURSE

CHICKEN

CHICKEN CURRY/ MADRAS/ VINDALOO/ PHAL 🍲 🍲 11.95

Chicken cooked in mild/ hot/ very hot / extremely hot traditional sauce
Pollo cocido en / salsa suave / picante/ muy picante tradicional salsa

CHICKEN KORMA 🍲 🍲 12.95

Chicken cooked with coconut almond & rich mild cream sauce
Pollo cocinado con coco y almendra rica salsa de crema suave

CHICKEN TIKKA MASALA 🍲 🍲 12.95

Chicken cooked in rich & creamy well spiced but not hot
De pollo cocinado en un rico y cremoso bien condimentadas pero no picante

CHICKEN JALFREZI 🍲 🍲 12.95

Chicken cooked in medium to hot with chillis , red & green peppers & tomatoes

Pollo cocido en medio a picante con chillis, pimientos rojos y verdes y los tomates

CHICKEN KADHAI 🍲 🍲 12.95

An authentic north indian dish made with five kind of spices
Un auténtico plato norte de india con cinco tipo de especias

CHICKEN BALTI 🍲 🍲 12.95

Traditional dish with exotic aroma& taste cooked with herbs ginger & garlic
Plato tradicional con exótico aroma y sabor cocinado con hierbas jengibre y ajo

BUTTER CHICKEN 🍲 🍲 12.95

Marinated chicken cooked in creamy sauce with tomato & butter
Pollo cocinado en salsa cremosa de tomate y mantequilla

CHICKEN DHANSHAK 12.95

Chicken with lentils
Pollo con lentejas

CHICKEN MANGO 🍲 🍲 12.95

Chicken with Mango sauce
Pollo con Mango



LAMB CURRY

LAMB CURRY/ MADRAS/ VINDALOO/ PHAL 🍲 🍴 14.95
Lamb cooked in mild/ hot/ very hot / extremely hot traditional sauce
Cordero cocido en / salsa suave / picante/ muy picante tradicional salsa

LAMB ROGAN JOSH 🍲 🍴 14.95
Lamb cooked in Kashmiri mild spices with tomato, yoghurt ,coriander
Cordero cocinado en Kashmiri especias suaves con tomate, yogur, cilantr

LAMB KORMA 🍲 🍴 14.95
Lamb cooked with coconut almond & rich mild cream sauce
Cordero cocinado con coco y almendra rica salsa de crema suave

LAMB BHUNA 🍲 🍴 14.95
Lamb cooked with fresh tomato, onions with special spices
Cordero cocinado con tomate ,cebolla con especias

LAMB DOPIAZA 🍲 🍴 14.95
Lamb cooked with lots of diced onion in rich sauce
Cordero cocinado con mucha cebolla picada en salsa rica

LAMB SAAG 🍲 🍴 14.95
Lamb cooked in spinach & select blend of spices
Cordero cocinado en las espinacas y selecta mezcla de especias

LAMB BALTI 🍲 🍴 14.95
Traditional dish with exotic aroma& taste cooked with herbs ginger & garlic
Plato tradicional con exótico aroma y sabor cocinado con hierbas jengibre y ajo



PRAWN CURRY

PRAWN CURRY /MADRAS/ VINDALOO/ PHAL 🍲 🍴 🌶️ 13.95
Prawns cooked in mild/ hot/ very hot / extremely hot traditional sauce
Gambas cocido en / salsa suave / picante/ muy picante tradicional salsa

PRAWN KORMA 🍲 🍴 🌶️ 14.95
Prawns cooked with coconut almond & rich mild cream sauce
Gambas cocinado con coco y almendra rica salsa de crema suave

PRAWN SAAG 🍲 🍴 🌶️ 14.95
Prawn cooked in spinach & select blend of spices
Gamba cocinado en las espinacas y selecta mezcla de especias

PRAWN KADHAI 🍲 🍴 🌶️ 14.95
An authentic north indian dish made with five kind of spices
Un auténtico plato norte de india con cinco tipo de especias

PRAWN BHUNA 🍲 🍴 🌶️ 13.95
Prawns cooked with fresh tomato, onions with special spices
Gambas cocinado con tomate ,cebolla con especias

PRAWN BALTI 🍲 🍴 🌶️ 14.95
Traditional dish with exotic aroma& taste cooked with herbs ginger & garlic
Plato tradicional con exótico aroma y sabor cocinado con hierbas jengibre y ajo

PRAWN MASALA 🍲 🍴 🌶️ 14.95
Prawns cooked in rich & creamy well spiced but not hot
Gambas cocinado en un rico y cremoso bien condimentadas pero no picante

If you like any dish with king prawns ----- 8 euros extra
Plato con langostinos ----- 8 euro adicional



VEGETABLE

MIX VEGETABLE 🍴 🌶️	8.95
Fresh mixed vegetables cooked with medium spiced sauce verduras frescas cocinadas con salsa especiada medio	
TADKA DAAL 🍴	8.95
lentils cooked with onion, tomato & touch of garlic lentejas cocidas con cebolla, tomate y toque de ajo	
DAL MAKHANI 🍴 🌶️	9.95
The whole black lentils (urad) red kidney beans cooked with butter and cream with five kind of spices lentejas negras enteras, frijoles rojos cocidos con mantequilla y crema con cinco tipos de especias	
BOMBAY ALOO 🍴 🌶️	8.95
Potatoes cooked with onion and green peppers Patatas cocidas con cebolla y pimientos verdes	
CHANNA MASALA 🍴 🌶️	8.95
Chick peas cooked with onion, tomato & herbs Garbanzos cocinados con cebolla, tomate y hierbas	
SAAG PANEER 🍴 🌶️	9.95
Spinach cooked with home made cottage chees & herbs La espinaca cocida con queso hindu y hierbas	
GOBI ALU 🍴 🌶️	8.95
Cauliflower with potatoes cooked with Indian spices and herbs Coliflor con patatas cocidas con especias Indias y hierbas	
SAAG ALU 🍴 🌶️	8.95
Fresh Spinach with potatoes cooked with Indian spices and herbs Espinacas frescas con patatas cocidas con especias Indias y hierbas	
PANEER KADAHI 🍴 🌶️	9.95
Fresh home made cheese cooked with traditional Indian spices Queso fresco casero cocinado con especias Indias	
PANEER MAKHANI 🍴 🌶️	9.95
Home made cheese cooked with rich & creamy well spicy sauce but not hot Queso fresco casero cocinado con salsa cremosa no picante	
MUSHROOMS BHaji 🍴 🌶️	8.95
Mushroom cooked with onion, tomato, garlic, ginger & spicy Champiñones cocinados con cebolla, tomate, ajo, gengibre y especias	
BANGAN BHaji 🍴 🌶️	8.95
Aubergines cooked with tomato and spicy & herbs Berenjenas cocinadas con tomate, especias y hierbas	



BIRYANI DISHES

Basmati rice cooked with onion, tomato, peppers & saffron served with either raita or biryani sauce
Arroz basmati cocinado con cebolla, tomate, pimienta y azafrán servido con salsa de yogur o salsade biryani

CHICKEN	 	14.95
LAMB	 	16.95
PRAWN	  	16.95
VEGETABLE	 	12.95
SPECIAL MIX BIRYANI	  	17.95

BASMATI RICE

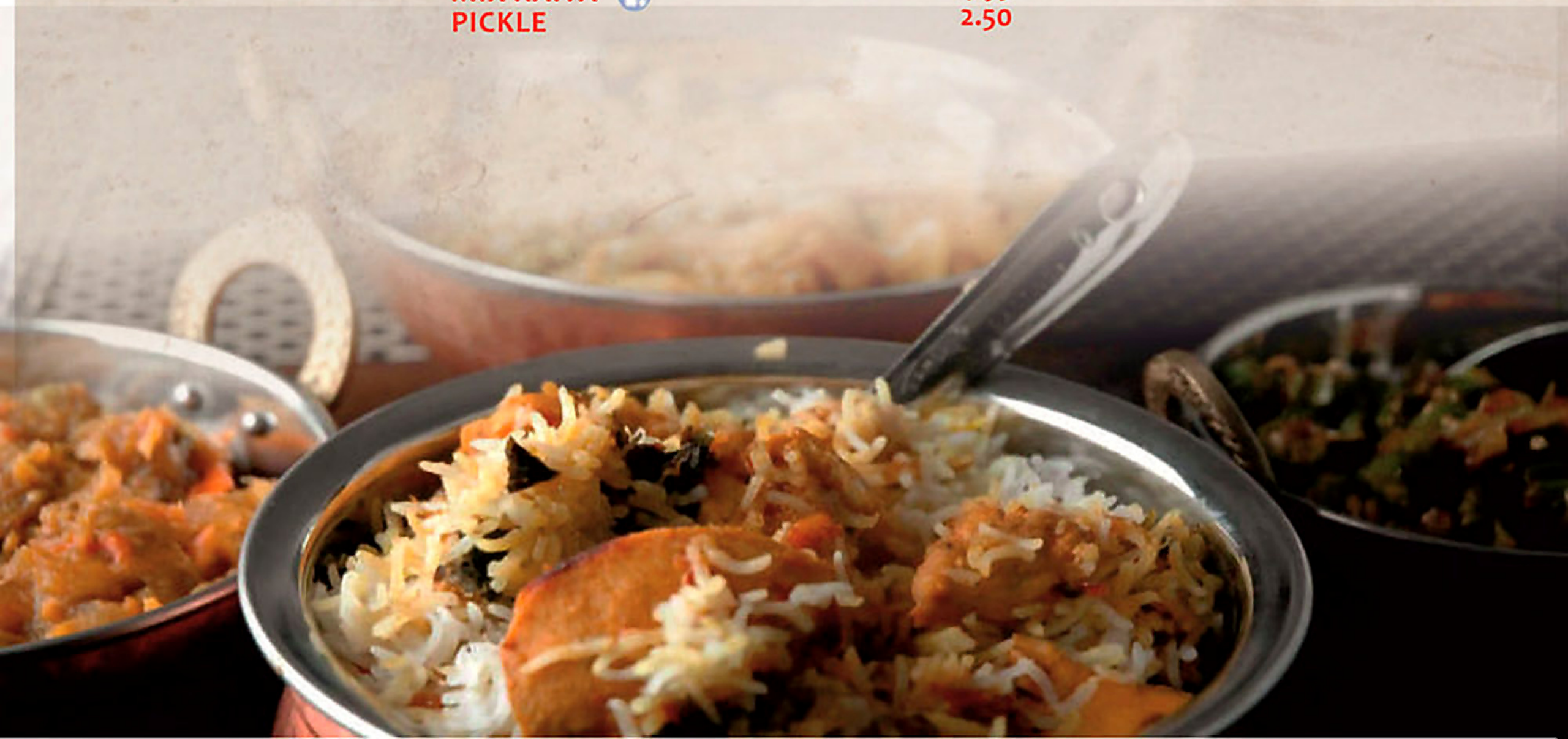
BOILED RICE		3.00
PILAU RICE		3.50
EGG FRIED RICE		4.50
MUSHROOM RICE		4.00
KEEMA RICE		4.50
VEGETABLE RICE		4.50
CHIPS		3.50
COCO RICE	 	4.50

TANDOORI BREADS

PLAIN NAAN	 	3.00
GARLIC NAAN	 	3.50
CHEESE NAAN	 	3.80
PESHWARI NAAN	  	5.50
TANDOORI ROTI	 	2.50
CHAPATI	 	2.50
PRANTHA	 	3.50
KEEMA NAAN	 	4.50
GARLIC & CHEESE NAAN	 	5.50

SIDE WINDERS

RIATA		3.95
SPICY PAPAD		1.50
EXTRA CURRY SAUCE	 	4.95
MIX RAITA		4.95
PICKLE		2.50



CHEF SPECIAL

CHICKEN PASANDA

Chicken stuffed with spinach, cashew nuts & cooked in our special sauce
Pollo relleno con espinacas, anacardos y cocinado en salsa especial

CHICKEN MANGO WITH RICE

Pollo con Mango y Arroz
Quesadilla de pollo

diced lamb cooked with minced lamb and aromatic indian herbs
trozos de cordero cocinado con carne picada y hierbas de india

CHICKEN KORMA WITH RICE

Pollo korma con arroz

Almond, anacardos, coco, yogur, cebolla, safran, pétalos de rosa, menta fresca
Almond, cashew, coconut milk, yoghurt, fried onion, saffron, rose petals, fresh mint, coriander and spices

CHICKEN KALI MIRCH

Fresh chicken pieces cooked with black pepper & herbs
Trocitos de pollo fresco cocinado con pimienta negra molida y hierbas

GARLIC CHILLY CHICKEN

Fresh chicken pieces cooked with garlic fresh ginger and pepper
Trocitos de pollo fresco cocinado con ajo, gengibre fresco y pimienta

MIXED SIZZLING KADHAI

Typical north indian dish cooked with prawn chicken & lamb
Plato tipico norte de india cocinado con gambas pollo y cordero

KIDS MENU --- 6.95

CHICKEN NUGGETS & CHIPS

Nuggets de pollo con patatas fritas

CHICKEN TIKKA MASALA WITH RICE

Pollo tikka masala con arroz

SAUSAGES WITH CHIPS

Salchichas con Patatas

CHICKEN KORMA WITH RICE

Pollo korma con arroz

CHICKEN MANGO WITH RICE

Pollo con Mango y Arroz



Drinks / Bebidas

Wine / Vinos

RED/TINTO

HOUSE WINE	COPA 4.00	14.00
RUEDA TEMPRANILLO		15.50
ZULOAGA CRIANZA		17.00
RIOJA ALTA		18.50
LAURENTIA DOQ PRIORAT		20.50

WHITE/BLANCO

HOUSE WINE	COPA 4.00	14.00
RUEDA		16.00
RUEDA PERBÁÑEZ		16.50
RIOJA ALTA		18.50

ROSE/ROSADO

HOUSE WINE	COPA 4.00	14.00
LAMBRUSCO		12.00
RUEDA PERBÁÑEZ		16.50
RIOJA ALTA		18.50

CHAMPAGNE

FREIXENET 200 ML		6.00
CAVA		13.00
MOËT CHANDON		99.00

WHISKY

BALLENTINE'S	5.50
SOUTHERN COMFORT	5.50
THE FAMOUS GROUSE	5.50
JAMESON	6.00
JOHNNIE WALKER RED LABEL	6.00
JOHNNIE WALKER BLACK LABEL	7.00
CHIVAS REGAL	7.50
JACK DANIEL'S	7.50

GIN/GINEBRA

LARIOS	5.50
GORDON'S	5.50
TANQUERAY	7.50
BOMBAY SAPPHIRE	7.50
PUERTO DE INDIAS STRAWBERRY	5.50

RON

BACARDI	5.50
CAPITÁN MORGAN SPICED	5.50
CACIQUE	5.50
HAVANA 7	7.50

BRANDY

SOBERANO	4.50
CARLOS I	7.50

VODKA

SMIRNOFF	5.50
ABSOLUT	5.50
BELVEDERE	9.99
GREY GOOSE	9.99

SODA

COKE / COKE ZERO	2.80
ORANGE OR LEMON FANTA	2.80
SPRITE	2.80
MINERAL WATER	2.80
SPARKLING WATER	2.80
TONIC	2.80
GINGER ALE	2.80
AQUARIUS ORANGE / LEMON	2.80
(NARANJA/LIMON)	2.80

BEER/CERVEZA

AMSTEL	SMALL 2.80 / LARGE 5.00
HEINEKEN	SMALL 3.00 / LARGE 5.50
00 (NON-ALCOHOL)	3.50
COBRA (INDIAN BEER)	SMALL 3.80 / LARGE 6.50
STROGBOW APPLE CIDER	4.50
KOOPERBER	6.50
MAGNERS	6.50

JUICES/ZUMOS

PINEAPPLE / PIÑA	2.80
APPLE / MANZANA	2.80
CRANBERRY / ARÁNDANOS	2.80

LIQOUR / LICORES

AMARETTO	3.99
LIMONCELLO	3.50
SAMBUCA	3.50
ZOCO	3.50
BAYLEY'S	5.00
COINTREAU	5.00
MALIBÚ	5.00
TIA MARÍA	5.50
SCHNAPPS APPLE / PECAH	5.00
(MANZANA / MELOCOTON)	

SANGRIA/TINTO DE VERANO

SANGRIA	JARRA 18.50 / COPA 4.40
COPA TINTO DE VERANO	3.50

COFFEE / CAFÉ

ESPRESSO	1.80
AMERICANO	2.00
CAFÉ CON LECHE / WHITE COFFEE	2.50
CAFÉ SOLO / BLACK COFFEE	2.00
CAPUCCINO	3.00
CAFÉ IRLANDES / IRISH COFFEE	6.50
CARAJILLO	4.00
SOL Y SOMBRA	4.00