

A'la carte menu - Oerlikon

STARTERS & TANDOORI

Vegetable Samosa

Crispy filled vegetable triangles

Chicken Tikka

Marinated chicken pieces grilled in tandoori oven

Vegetable Pakoras

Fried vegetable Fritters in chickpea batter

Tandoori Chicken

Marinated chicken legs grilled in tandoori oven

BREADS

Naan

Special hand rolled bread

Garlic Naan

Hand rolled flour bread with garlic flavor

CURRIES – Non Vegetarian

Non- Vegetarian

Prawn Malabar Curry

King prawns cooked with ginger and garlic in coconut sauce

Chicken Makhani

Juicy chicken pieces in fenugreek flavored tomato cream sauce

Madras Fish Curry

Cooked with chili, fennel, curry leaves and tomato coconut sauce

Chicken Tikka Masala

Cooked in Tandoori and then in masala sauce with cumin and fresh coriander

Chicken Curry

Chicken cooked with coconut and curry sauce with crushed chili

Beef Vindaloo

Beef pieces cooked in spicy chilly tomato sauce with malt vinegar and cumin

Lamb Korma

Lamb pieces cooked in rich cashew nut and saffron sauce north Indian Style

CURRIES – Vegetarian**Palak Paneer**

Fresh spinach and cottage cheese cooked with mild spices

Vegetable Korma

Seasonal Vegetables in rich cashew nut and saffron sauce north Indian Style

Dal Makhani

Black lentils cooked with tomatoes' spices and cream

Avial

Combination of special vegetables cooked in fresh coconut, cumin and chili

SIDE DISHES**Cucumber Raita**

Cucumber and yoghurt with mild spices

Pickles

Hot Mango, Chilly and Sweet Mango

Roast Papad

Giant chips made of lentil flour

Basmati Rice

Fine Indian rice from Himalaya's

COMBOS & SPECIALS

Royal

Choice of Curry with Naan Bread

King's

Choice of Curry with Naan Bread and Drink

Thali

Choice of three curries (one Non Vegetarian or Vegetarian, One Vegetarian and One Lentil specialty) served with basmati rice and Naan Bread. A complete meal

DRINKS**Mango Lassi**

Yoghurt drink with Mango

Masala Chai

Spice Indian tea with milk

Indian Beer