

DRINKS

Apéritifs

Ricard	3,50
51	3,50
Martini Rouge	3,50
Martini Blanc	3,50
Porto Rouge Campari	3,50
Suze	3,50
Kir	4,50
Kir Indien	8,00
Kir Royale	8,00
Coupe de Champagne	6,00
Whisky	7,50
Whisky + Soda/Jus	7,00
Vodka	8,50
Vodka + Soda/Jus	7,00
Gin	9,00
Gin Tonic	7,00
Get 27/ 31	7,00
Digestif	

Cafés

Expresso	1,50
Noisette	1,70
Décaféine	1,70
Large coffee cup	2,00
Coffee with milk	2,50
Cappuccino	3,00
Irish coffee	8,50

Thés

Black Tea	2,50
Green Tea Mint	3,00
Chai (Indian tea)	3,50
Jasmin Tea	3,50

Soft Cocktails

Indain Paradise	5,00
Orange & Mango Juice, Rose Syrup	
Cashmere Island	5,00
Exotic fruit juice, ginger	
Coco Delhi	5,00
Pineapple juice and coconut cream	
Homemade Fresh Tamarind	5,50

Juice

Alcoholic cocktails

Indian Lounge	5,50
Vodka, lime and cane sugar	
Trance Goa	5,50
Gin, Vodka Exotic Fruit Juice, Ginger	
Flying Ganesh	5,50
Gin, Vodka, exotic fruit juice, rose syrup	
Love Potion	8,50
White rum, orange juice, rose syrup	
Red Bombay	8,50
Champagne, cream of raspberry	
Nom de la Rose	8,50
Champagne, rose syrup	
Safari Indian	
Champagne, Safari liquor	

Water & Sodas

Mineral Water 75cl «Indian Lounge»	2,50
Still or sparkling	
Mineral Water 1 L	5,00
Evian, Badoit, San Pellegrino	
Perrier 33cl	3,00
Soda 33d	3,50
Coca Cola, Coca Cola Light, Coca Cola Zero	
Sodas 25cl ,	3,00
Ice Tea Pêche, Limonade	
Fruit Juice 25cl	3,00
orange, mango, tropical, banana, pineapple, apple, apricot	

Bières

Heineken 25cl Bière	4,00
Indienne 33d Bière	5,00
indienne 66cl	9,50
Pression 25 cl	3,00
Pression 50 cl	5,50

STARTERS

Cold starters

Raïta 5,00 €

Yogurt with Vegetables

Hot Appetizers

Soup of the Day 5,50 €

Onions Bagi 4,50 €

Onions fried in chickpea flour

Samosa aux légumes 5,50 €

thin pastry filled with vegetables

Crevettes Bagi 6,00 €

Shrimp fritters with chickpea flour

Mix of appetizers 10,00 €

Onions Bagi, Vegetable Samosa & Aloo Bonda

Chicken Pakora 6,00 €

Chicken nuggets with chickpea flour

TANDOORI BREADS

Chapati 1,80 €

Naan equivalent of "wholemeal bread".

Naan Nature 2,00 €

Masala Naan 3,00 €

tomato, onion, coriander

Garlic Naan 3,00 €

Garlic

Cheese Naan 4,00 €

cheese

Pashwari Naan 4,00 €

raisins, cashews, grated coconut



You can ask for gluten- or vegan-free dishes.
Ask for information when ordering



LUNCH TIME ONLY

Salad of the day

with chapati

10,00 €

Indian Plateau

the enchantment of flavors

Mini Tali

small tray with meat, rice, vegetables and salad

10,00 €

Menu Goa

1 Choice of entry

Raita

Chicken Pakora

1 Dish of your choice

Vegetables Biryani

Chicken Kourma

Fish Coco

14,90 €

1 Dessert of your choice

Halva

Barfi

MENUS

CHILD MENU

(up to 10 years)

Sirop au choix

Chicken tikka rice

1 scoop of ice cream of your choice

9,00 €

HIMALAYA

tali végétarien

7 mixes with vegetables, rice and naan butter

(vegan possible)

20,00 €

DELHI

Starter

onion bagi

Dish

Tandoori grill mix

(lamb, chicken, prawns, fish, dal and
butter naan)

22,50 €

NIRVANA GOA

Tray of 7 mixes

lamb, chicken, shrimp, fish,
raita, rice and butter naan

25,00 €

TANDOORI GRILL

Minimum 10 minutes waiting time for grill

Chicken Tikka 10,00 €

Chicken marinated roast in tandoori sauce

Tandoori Chicken 11,00 €

2 Thighs of chicken grilled in tandori

Lamb Roti Tikka 12,50 €

Lamb marinated in spices, roasted in tandoori

Nirvana Delhi 22,00 €

Mixed grill: lamb, chicken, prawns, fish

Tandoori Prawns 24,00 €

Prawns with spices, roasted with tandoori

BIRYANI

Vegetables Biryani 12,00 €

Vegetables lightly spiced, basmati rice

Chicken Biryani 13,50 €

Chicken lightly spiced, basmati rice

Lamb Biryani 15,00 €

Lamb lightly spiced, basmati rice

Gambas Biryani 17,00 €

Prawns lightly spiced, basmati rice

CHICKEN

Chicken Butter Cream

Butter, tomato, ginger, fresh cream, cashews

Chicken Masala

Curry sauce with a wide variety of spices

Chicken Manga

Mango coulis sauce

Chicken Kourma

Fresh cream, curry, cashew nuts, raisin

Chicken Vindaloo

Curry sauce, green peppers, potato

Chicken Tikka Masala

Yoghurt sauce, almond, fresh cream

Chili Chicken

Very spicy green chili and spice sauce

Chicken Madras

Chicken and onion cooked in a very spicy sauce

Chicken Saag

Poulet et fromage frais cuit aux épinards

13,50 €

13,50 €

AGNEAU

Lamb Masala

Curry sauce with a wide variety of spices

Lamb Kourma

Fresh cream, curry, cashew nuts, raisin

Lamb Vindaloo

Curry sauce, green peppers, potato

Lamb Madras

Lamb and onion cooked in a very spicy sauce

Lamb Saag

Lamb and fresh cheese cooked with spinach

14,50 €

14,50 €

BASMATI RICE

Natural Rice

4,00 €

Rice with Saffron

4,00 €

Pashwari Rice

Cashews, raisins and grated coconut

VEGETABLES

Mixed Vegetables

Vegetables with spices and curry

Masoor Dai

Spicy lentils cooked in butter

Aloo Matter

Vegetarian curry, potatoes and peas

9,00 €

9,00 €

Baigan Bharta

Mashed eggplant in the oven and fresh herbs

Saag Panner

Fresh cheese cooked with spinach

Saag Dal Kourma

Fresh spinach and lentils in cream and curry sauce

WHITE FISH FILLET

Fish Masala

Fish mixed with a wide variety of spices

Fish Malaï

Fish with almonds, coconut sauce

Fish Madras

Fish and onion cooked in a very spicy sauce

12,50 €

12,50 €

GAMBAS

Gambas Masala

Prawns mixed with a wide variety of spices

Gambas Malaï

Prawns with almonds and coconut sauce

Gambas Vindaloo

Prawns in spicy curry sauce, peppers and potatoes

Gambas Kourma

Prawns in curry sauce, fresh cream, raisins, cashew nuts

Gambas Madras

Prawns and onion cooked in a very spicy sauce

15,00 €

15,00 €

DESSERTS

Lassi Natural or sweet

3,50 €

Indian "Milk Shake", natural or sweet

Fragrant Lassi

5,00 €

Indian "Milk Shake", rose, mango, banana or passion fruit...

Mango Crème Brulée

5,50 €

Gulab Jamun

5,00 €

Doughnuts of milk flour, cooked in oil, cardamom and rose syrup

Barfi

5,00 €

Homemade pistachio cake

Halva

5,00 €

Homemade semolina cake

Kulfi Jaipur

5,50 €

Indian ice cream made with mango milk and saffron

Chocolate Fondant

7,00 €

Chocolate fondant, whipped cream and coconut ball

ICE CREAM

Cup 2 scoops

5,00 €

vanilla, chocolate, coffee, blackcurrant, mango, lemon, coconut,
passion fruit, pistachio

Colonel

8,00 €

2 scoops of lime, vodka