

**NEPALI HOUSE SPECIALITY / ESPECIALIDADES DE LA CASA**

- 85. **HIMALAYAN GOLDEN PRAWN / GAMBA DORADA DEL HIMALAYA:** ..... 10,95€  
King prawns with fresh mango, cumin, saffron & aromatic spice with special sauce.
- 86. **LAMB SOLUKHUMBU / CORDERO SOLUKHUMBU:** ..... 10,95€  
Lamb tikka cooked with fresh mushrooms, aromatic herbs & Nepali style curry sauce.
- 87. **TARKARI CHICKEN / POLLO TARKARI;** ..... 9,95€  
Chicken tikka with seasonal vegetables, herbs, Nepali spices, yoghurt & curry
- 88. **CHICKEN METHI MINT / POLLO METHI CON MENTA:** ..... 9,95€  
Chicken tikka in mint fenugreek & spinach leaf with lemon, tomato & onion based gravy.
- 89. **GINGER GARLIC PRAWN/FISH / LANGOSTINO, PESCADO AJO Y JENGIBRE:** 10,95€  
Fillet of panga fish cooked with onion, peppers, tomato, curry sauce, herbs & exotic spices.
- 90. **LAMB METHI MINT / CORDERO METHI MENTA:** ..... 10,95€  
Lamb tikka cooked with mint, curry sauce, herbs & garlic pickle sauce, bit hot style.
- 91. **CREAM CHICKEN / POLLO CON NATA FRESCA:** ..... 9,95€  
Chicken tikka cooked in chef's special white creamy sauce, pineapple with Nepali aromatic spices, black pepper & flavour of saffron.
- 92. **BUTTER CHICKEN / POLLO CON MANTEQUILLA:** ..... 9,95€  
Boneless pieces of Tandoori chicken with tomato, cashew paste, cream butter & aromatic herbs.
- 93. **MIXED SEA FOOD HANDI / MARISCO HANDI:** ..... 10,95€  
Seafood with coconut flavour gravy, mustard seed, aromatic herbs & spices.

**CHILDREN'S DISHES / PLATOS PARA NIÑOS**

- 94. **CHICKEN / FISH / & CHIPS / POLLO / PESCADO CON PATATAS FRITAS** ..... 6,50€
- 95. **CHICKEN KORM + BASMATI RICE / POLLO KORMA + ARROZ BASMATI** ..... 6,50€
- 96. **CHICKEN MANGO + BASMATI RICE / POLLO MANGO + ARROZ BASMATI** 6,50€

**VEGETARIAN SELECTION / SELECCIÓN VEGETARIANA**

- 97. **MIX VEGETABLE CURRY / CURRY DE VERDURAS MIXTAS:** ..... 5,50€  
Vegetables cooked with curry sauce, herbs & spices.
- 98. **NAVARATNA KORMA / KORMA NAVARATNA:** ..... 6,50€  
Vegetable dish with cocktail fruit, dried fruit, cheese with creamy almond sauce & aromatic spices (mild).
- 99. **KADAI PANEER / QUESO KADAI:** ..... 6,50€  
Home made cottage cheese, onion, capsicum, black pepper, fenugreek, chilli, lemon, herbs & spices in a fragrant gravy.
- 100. **MUTER PANEER / GUI SANTES Y QUESO:** ..... 6,50€  
Green peas & cheese cooked with onion, tomato, cumin, cream base gravy & spices.
- 101. **CHILLI GARLIC PANEER / QUESO CON AJO Y CHILLI:** ..... 6,50€  
Cheese cooked with garlic, black pepper, onion, capsicum, tomato, chilli powder, lemon juice, herbs & spices.
- 102. **SAG PANEER / QUESO CON ESPINACAS:** ..... 6,00€  
Home made cheese with ground spinach, tomato, onion & spices.
- 103. **CHILLI GARLIC MUSHROOM / CHAMPIÑONES CON AJO Y CHILLI:** ..... 6,50€  
Mushrooms cooked with diced onion, tomato, capsicum, lemon juice, chopped garlic, chilli powder, herbs & spices.
- 104. **MUSHROOM MUTTER / GUI SANTES Y CHAMPIÑONES:** ..... 5,50€  
Button mushrooms & green peas cooked with curry sauce, tomato, herbs & spices.
- 105. **VEG JALFREJI / VEGETAL JALFREJI:** ..... 5,50€  
Seasonal vegetables cooked with onion, pepper, herbs & spices (medium hot style)
- 106. **SAG ALOO / PATATAS CON ESPINACAS:** ..... 4,95€  
Potato with fresh spinach, garlic, herbs & spices.
- 107. **JIRA/TEEL ALOO / PATATAS CON COMINO o SESAMO:** ..... 4,95€  
Potato with sesame/cumin, lemon, herbs & spices, slightly tangy taste.
- 108. **ALOO GOBI / PATATAS Y COLIFLOR:** ..... 4,95€  
Cauliflower & potato with fresh tomato, cumin, coriander, herbs & spices.
- 109. **MUSHROOM BHAJI / BHAJI DE CHAMPIÑONES:** ..... 5,50€  
Diced fresh mushrooms cooked with exotic herbs & spices.

- 110. **BRIANJLE BHAJI / BHAJI DE BERENJENA:** ..... 5,50€  
Aubergine with curry sauce, herbs & spices.
- 111. **CHANA MASALA / GARBANZOS MASALA:** ..... 4,95€  
Chick peas & fresh tomato, onion, masala gravy, herbs & spices.
- 112. **TADKA DAAL / LENTEJAS TADKA:** ..... 4,95€  
Yellow lentils with garlic, cumin, tomato, onion & hot spices.
- 113. **EXTRA SAUCE / SALSA APARTE:** Korma, Masala, Curry ..... 3,50€

**BIRIYANA DISHES / PLATOS DE BIRIYANI**

Aromatic basmati rice cooked with whole spice, mixed dry fruit, onion, capicum, cumin and coriander served with curry sauce.

- 114. **CHICKEN BIRIYANI / POLLO BIRIYANI** ..... 9,50€
- 115. **LAMB BIRIYANI / CORDERO BIRIYANI** ..... 10,50€
- 116. **BIRIYANI KING PRAWN / BIRIYANI DE LANGOSTINOS** ..... 12,50€
- 117. **MIXED VEGETABLE BIRIYANI / BIRIYANI DE VERDURAS MIXTAS** ..... 8,50€
- 118. **EVEREST VIEW SPECIAL BIRIYANI / BIRIYANI ESPECIAL EVEREST VIEW** ..... 12,50€  
(Chicken, lamb and prawn)
- 119. **MIXED SEAFOOD BIRIYANI / BIRIYANI DE MARISCO** ..... 12,50€

**RICE DISHES / PLATOS DE ARROZ**

- 120. **BASMATI RICE / ARROZ BASMATI** ..... 1,75€  
Aromatic basmati rice from the Himalayas boiled & steamed
- 121. **PULAO RICE / ARROZ PULAO** ..... 2,50€  
Basmati rice cooked with cumin, saffron & whole spices
- 122. **MUSHROOM PULAO / PULAO DE CHAMPIÑONES** ..... 2,95€  
Mushrooms cooked with, cumin, coriander & basmati rice.
- 123. **KASMIRI PULAO / PULAO KASMIRI** ..... 3,50€  
Aromatic basmati rice cooked with dried fruit, cocktail fruit, green peas & rose water.
- 124. **KEEMA PULAO / PULAO DE CARNE PICADO** ..... 3,50€  
Mince meat cooked with pulao rice, coriander & butter.
- 125. **SPECIAL PULAO / PULAO ESPECIAL** ..... 5,50€  
Aromatic basmati rice cooked with minced meat, egg, nuts, coriander & butter.

**TANDOORI BREADS / PAN DEL TANDOORI**

- 126. **TANDOORI ROTI** Brown wheat flour bread baked in the tandoor ..... 1,50€
- 127. **NAAN** Flour bread baked in the tandoor ..... 1,95€
- 128. **BUTTER NAAN / NAAN DE MANTEQUILLA** ..... 2,50€  
Flour bread baked in the tandoor with butter.
- 129. **GARLIC NAAN / NAAN DE AJO** ..... 2,25€  
Flour bread with garlic & coriander, baked in the tandoor.
- 130. **PESWARI NAAN / NAAN DE PESWARI** ..... 3,50€  
Flour bread stuffed with dried fruit, cocunut & almond, baked in the tandoor.
- 131. **CHEESE NAAN / NAAN DE QUESO** ..... 2,95€  
Home made cheese mash spiced with herbs, baked in the tandoor.
- 132. **KEEMA NAAN / NAAN DE CARNE PICADO** ..... 3,50€  
Flour bread stuffed with spiced minced meat, baked in the tandoor.
- 133. **PARATHA** Multi layered brown wheat bread baked in the tandoor with butter ..... 2,50€
- 134. **STUFFED PARATHA (onion/potato) / PARATHA RELLENA (Cebolla/potato)** 2,95€  
Brown wheat flour with spices & herbs in the tandoori oven.
- 135. **PURI / BHATURA** fried brown white puffed bread ..... 1,50€
- 136. **CHIPS / PATATAS FRITAS** Deep fried crispy potato fingers ..... 1,95€

**DESSERTS / POSTRES**

- 137. **MANGO KULFI** home made desert / Postre casero ..... 3,50€
- 138. **PISTACHO KULFI** home made desert / Postre casero ..... 4,00€
- 139. **COCONUT KULFI** home made desert / Postre casero ..... 3,50€
- 140. **GULAB JAMUN** home made desert / Postre casero ..... 2,00€

VAT included

**TASTE THE DIFFERENCE - PRUEBA LA DIFERENCIA**  
Quality and hospitality is our SPECIALITY  
Calidad y Hospitalidad es nuestra ESPECIALIDAD

IVA Incluido

Outside catering for special events

Hostelería para eventos especiales

# EVEREST VIEW

with outside terrace



## RESTAURANTE NEPALI INDIO

Special Indian & Nepalese Cuisine  
Cocina Especial de India y Nepal



**OPEN 7 DAYS A WEEK:**

12:30pm - 3:30pm & 6pm - 11:30pm



**ABIERTO 7 DIAS POR SEMANA:**

12:30h - 15:30h & 18:00h - 23:30h

**CLOSED MONDAY LUNCHTIME / LUNES MEDIODÍA CERRADO**

### 5 COURSE MENU / MENÚ CON 5 PLATOS

LUNCH / VEG MENU / MENÚ VEGETAL / MEDIODÍA .. 9,95€

SPL CURRY MENU / MENÚ SPL CURRY ..... 12,95€

SPL GRILL MENU / MENÚ SPL PARRILLA ..... 14,95€

(1. Papadoms and dips 2. Starter 3. Main dish, 4. Rice or bread 5. Dessert)

(1. Papadoms y salsas 2. Primer plato)

(3. Segundo plato 4. Arroz o pan 5. Postre)

**10% DISCOUNT FOR A LA CARTE TAKE AWAY**

**EAT IN OR TAKE AWAY**

**10% DESCUENTO DE LA CARTA PARA LLEVAR**

People with allergies, please inform the staff when ordering.

Personas alergicas por favor informe al personal

Tel: **966 481 379**

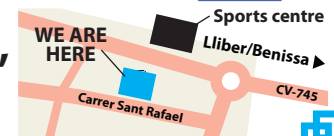
**631220072** **605726835**

Email: **namastejalon@gmail.com**

**Restaurante Everest View Jalon**

**C/San Rafael no. 41,**

**03727 JALON**



**APPETIZERS / APERITIVOS**

1. **PAPADOM / TORTAS** Crispy lentil wafer ..... 1,00€
2. **SPICY PAPADOM / TORTAS PICANTES** crispy lentil wafer with pepper and green chilli . 1,25€
3. **MANGO SAUCE/MINT SAUCE/MIXED PICKLE / SALSA DE MANGO, MENTA y PICANTE** 1,50€

**SOUPS / SOPAS**

4. **TOMATO SOUP / SOPA DE TOMATE** Tomatoes cooked with herbs, aromatic spices & cream ..... 2,95€
5. **VEGETABLE SOUP / SOPA DE VERDURAS** Vegetables cooked with spices & cream ..... 2,95€
6. **CHICKEN SOUP / SOPA DE POLLO** Chicken pieces cooked with herbs & spices ..... 3,95€
7. **PRAWN SOUP / SOPA DE LANGOSTINOS** King prawns in garlic, tomato, cumin & lemon juice ..... 4,50€

**SALADS & RAITAS / ENSALADAS Y RAITAS**

8. **MIXED GREEN SALAD / ENSALADA VERDE MIXTA** ..... 3,50€  
Tomato, cucumber, carrot, olives, lettuce, home made cottage cheese & delicious yoghurt sauce
9. **CHICKEN SALAD / ENSALADA DE POLLO** ..... 3,95€  
Marinated chicken breast with cucumber, tomato, lettuce, coriander, olives & a delicious yoghurt sauce
10. **PRAWN SALAD / ENSALADA DE LANGOSTINOS** ..... 5,50€  
Shallow fried king prawns with cucumber, tomato, lettuce, coriander, olives & a tasty yoghurt sauce
11. **MINT RAITA / RAITA DE MENTA** ..... 3,50€  
Yoghurt with fresh mint, coriander & chat masala
12. **MIXED RAITA / RAITA MIXTA** ..... 3,50€  
Yoghurt with tomato, onion, cucumber, cumin & coriander
13. **FRUIT RAITA / FRUTA DE RAITA** ..... 3,50€  
Yoghurt with fruit, herbs & spices

**VEGETARIAN STARTERS / ENTRADAS VEGETARIANAS**

14. **VEGETABLE SAMOSA / SAMOSA VEGETAL** ..... 3,50€  
Pastry filled with spicy, mashed potato, green peas, nuts, herbs and deep fried
15. **ONION BHAJI / BHAJI DE CEBOLLA** ..... 3,00€  
Onion rings mashed in gram flour with spices and deep fried
16. **PANEER PAKORA / PAKORA DE QUESO** ..... 4,50€  
Cheese battered with spice gram flour and deep fried
17. **VEGETABLE PAKORA / PAKORA VEGETAL** ..... 3,00€  
Vegetables battered with a gram flour, spice & herbs, deep fried

**NONE VEGETARIAN STARTERS / ENTRADAS NO VEGETARIANAS**

18. **CHICKEN PAKORA / PAKORA DE POLLO** ..... 4,50€  
Marinated chicken breast with spice, herbs & lemon juice, battered with gram flour & deep fried.
19. **PRAWN PURI / PURI DE LANGOSTINOS** ..... 5,75€  
Prawns cooked with onion, tomato, bell pepper, sesame, herbs & spices
20. **PRAWN PAKORA / PAKORA DE LANGOSTINOS** ..... 5,75€  
King prawns battered with gram flour, herbs, spices & deep fried.
21. **FISH SESAME / SESAMO CON PESCADO** ..... 5,50€  
Fish battered with gram flour, sesame, herbs, spices & deep fried.

**TANDOORI STARTERS / ENTRADAS DEL TANDOORI**

22. **TANDOORI CHICKEN / POLLO TANDOORI** ..... 4,50€  
Chicken legs marinated in ginger, garlic paste, lemon juice, spice & yoghurt, roasted in the tandoor
23. **CHICKEN TIKKA / POLLO TIKKA** ..... 5,50€  
Tender pieces of chicken marinated in aromatic herbs, yoghurt and spices, roasted in the tandoor
24. **GARLIC PRAWNS / LANGOSTINOS CON AJO** ..... 6,95€  
Prawns marinated in garlic paste, lemon juice, cumin & coriander, roasted in the tandoor
25. **CHICKEN MALAI TIKKA / POLLO TIKKA MALAI** ..... 5,50€  
Tender chicken pieces marinated in cardamom pepper, cashew, almond paste & cream, roasted in the tandoor
26. **LAMB TIKKA / CORDERO TIKKA** ..... 5,75€  
Tender lamb fillet marinated in ginger, garlic paste, herbs, aromatic spices, yoghurt & lemon juice, roasted in the tandoor
27. **HERBAL SEEKH KEBAB / SEEKH KEBAB CON HIERBAS** ..... 5,75€  
Minced mixed meat prepared in fragrant herbs & spices, skewered & roasted

**TANDOORI SPECIALITIES / ESPECIALIDADES DEL TANDOORI**

28. **EVEREST VIEW MIXED GRILL / PARRILLADA MIXTA EVEREST VIEW** ..... 12,50€  
Roasted tandoori chicken tikka, lamb tikka & king prawns on a sizzling hot plate with masala sauce
29. **TANDOORI KING PRAWN / LANGOSTINOS TANDOORI** ..... 14,95€  
King prawns marinated in aromatic herbs, spices, yoghurt & cream, served on a sizzling hot plate with korma sauce.
30. **KASTOORI KEBAB / KASTOORI KEBAB** ..... 10,95€  
Tender chicken breast marinated in herbs, cardamom, nutmeg, cashew nuts & almond paste with cream, saffron & fenugreek leaves served on a hot sizzling plate with curry sauce
31. **CHICKEN LEKHALI / POLLO LEKHALI** ..... 10,95€  
Chicken breast pieces marinated in mint, coriander, green chilli, spinach paste, lemon juice, herbs & spices, served on a sizzling hot plate with curry sauce
32. **TANDOORI CHICKEN / POLLO TANDOORI** ..... 8,95€  
Chicken legs marinated in exotic spices, cumin, coriander, lemon juice, herbs & yoghurt, roasted in the tandoor, served on a hot plate with curry sauce.
33. **CHICKEN TIKKA (ACHARI) / POLLO TIKKA (ACHARI)** ..... 9,50€  
Tender pieces of chicken breast marinated with tandoori spices, herbs, lemon juice & yoghurt, served with curry/yoghurt sauce (pickle style)
34. **CHICKEN TIKKA SASLIC / POLLO TIKKA SASLIC** ..... 9,95€  
Marinated chicken tikka roasted with diced onion, black pepper & tomato cooked in the tandoor, served on a sizzling hot plate.
35. **LAMB TIKKA (ACHARI) / CORDERO TIKKA (ACHARI)** ..... 10,50€  
Fillet of lamb marinated with aromatic herbs, spice & yoghurt sauce roasted in a tandoori oven, served on a hot sizzling plate with curry/yoghurt sauce (pickle style)
36. **LAMB TIKKA SASLIC / CORDERO TIKKA SASLIC** ..... 10,50€  
Marinated tender lamb tikka roasted with onion, capsicum, tomato, herbs, spices & yoghurt, served on a sizzling hot plate with sauce
37. **FISH TIKKA ACHARI / PESCADO TIKKA (ACHARI)** ..... 11,50€  
Panga fish fillet marinated with caraway & mustard powder, Nepali herbs, spice & yoghurt, served on a sizzling hot plate with yoghurt sauce.

**CURRY DISHES (mild/medium/hot) / PLATOS DE CURRY (suave/medio/picante)**

38. **CHICKEN CURRY / CURRY DE POLLO** ..... 6,95€  
Curry cooked with onion, tomato, base fine curry sauce, cumin, coriander, herbs & spices
39. **LAMB CURRY / CURRY DE CORDERO** ..... 7,95€
40. **KING PRAWN CURRY / CURRY DE LANGOSTINOS** ..... 9,95€
41. **FISH CURRY / CURRY DE PESCADO** ..... 9,50€
42. **SEAFOOD CURRY / CURRY DE MARISCO** ..... 9,95€

**KORMA DISHES (mild) / PLATOS DE KORMA (suave)**

- Mild preparation with almond, cashews, creamy sauce with aromatic spices & cocktail fruit, cocktail traditional Indian style.
43. **CHICKEN KORMA / POLLO KORMA** ..... 8,50€
  44. **LAMB KORMA / CORDERO KORMA** ..... 9,50€
  45. **KING PRAWN KORMA / LANGOSTINOS KORMA** ..... 11,00€

**MASALA DISHES (mild) / PLATOS DE MASALA (suave)**

- Roasted juicy tikka with mild rich sauce of coconuts, almonds, butter cream, fenugreek leaves, herbs & spices.
46. **CHICKEN TIKKA MASALA / POLLO TIKKA MASALA** ..... 8,50€
  47. **LAMB TIKKA MASALA / CORDERO TIKKA MASALA** ..... 9,50€
  48. **KING PRAWN MASALA / LANGOSTINOS MASALA** ..... 10,50€

**MADRAS DISHES (medium/hot) / PLATOS DE MADRAS (medio/picante)**

- Medium hot curry sauce with coconut herbs & exotic traditional spice, coriander & lemon juice in a south indian style.
49. **CHICKEN MADRAS / POLLO MADRAS** ..... 7,95€
  50. **LAMB MADRAS / CORDERO MADRAS** ..... 8,95€
  51. **KING PRAWN MADRAS / MADRAS DE LANGOSTINOS** ..... 9,95€
  52. **FISH MADRAS / MADRAS DE PESCADO** ..... 9,50€
  53. **SEAFOOD MADRAS / MADRAS DE MARISCO** ..... 9,95€

**VINDALOO DISHES (hot) / PLATOS DE VINDALOO (picante)**

- Hot curry sauce with hot spices, chilli powder, lemon juice, potato & green herbs in Goa style.
54. **CHICKEN VINDALOO / POLLO VINDALOO** ..... 7,95€
  55. **LAMB VINDALOO / CORDERO VINDALOO** ..... 8,95€
  56. **KING PRAWN VINDALOO / VINDALOO DE LANGOSTINOS** ..... 9,95€
  57. **FISH VINDALOO / VINDALOO DE PESCADO** ..... 9,50€
  58. **SEAFOOD VINDALOO / VINDALOO DE MARISCO** ..... 9,95€

**DHANSAK DISHES (mild/med/hot) / PLATOS DE DHANSAK (suave/med/picante)**

- Sweet & sour dish with yellow lentil sauce, fresh coriander, lemon & ground spices.
59. **CHICKEN TIKKA DHANSAK / POLLO TIKKA DHANSAK** ..... 8,50€
  60. **LAMB TIKKA DHANSAK / CORDERO TIKKA DHANSAK** ..... 9,50€
  61. **KING PRAWN DHANSAK / LANGOSTINOS DHANSAK** ..... 9,95€

**CHILLI GARLIC DISHES (med/hot) / PLATOS DE CHILLI CON AJO (med/picante)**

- Medium hot dish with diced onion, fresh tomato, capsicum, black pepper, soya sauce, vinegar, herbs & spices made in Nepali traditional style
62. **CHILLI GARLIC CHICKEN / POLLO CON CHILLI Y AJO** ..... 8,95€
  63. **CHILLI GARLIC LAMB / CORDERO CON CHILLI Y AJO** ..... 9,95€
  64. **CHILLI GARLIC PRAWN / LANGOSTINOS CON CHILLI Y AJO** ..... 9,95€
  65. **CHILLI GARLIC FISH / PESCADO CON CHILLI Y AJO** ..... 9,50€

**HERBAL DISHES (mild/med/hot) / PLATOS DE HIERBAS (suave/med/picante)**

- Aromatic sauce, yoghurt, spices, sesame, mint, fenugreek leaf, Himalayan herbs & tikka spices in a Nepali style
66. **CHICKEN TIKKA HERBAL / POLLO TIKKA HIERBAS** ..... 8,95€
  67. **LAMB TIKKA HERBAL / CORDERO TIKKA HIERBAS** ..... 9,95€
  68. **KING PRAWN HERBAL / LANGOSTINOS TIKKA HIERBAS** ..... 9,95€

**BHUTUWA DISHES (mild/med/hot) / PLATOS DE BHUTUWA (suave/med/picante)**

- Minced meat, thick gravy, coriander, herbs & spices cooked in Nepali style.
69. **CHICKEN TIKKA BHUTUWA / POLLO TIKKA BHUTUWA** ..... 8,95€
  70. **LAMB TIKKA BHUTUWA / CORDERO TIKKA BHUTUWA** ..... 9,95€
  71. **KING PRAWN BHUTUWA / LANGOSTINOS BHUTUWA** ..... 10,95€

**BHUNA DISHES mild/(medium/hot) / PLATOS DE BHUNA (suave/medio/picante)**

- onion, fresh tomatoes, capsicum, thick gravy, ginger, garlic & spices
72. **CHICKEN BHUNA / POLLO BHUNA** ..... 7,95€
  73. **LAMB BHUNA / CORDERO BHUNA** ..... 8,95€
  74. **KING PRAWN BHUNA / BHUNA DE LANGOSTINOS** ..... 9,95€
  75. **FISH BHUNA / BHUNA DE PESCADO** ..... 9,50€

**JALFREJI DISHES (medium/hot) / PLATOS DE JALFREJI (medio/picante)**

- Onion, capsicum, black pepper, fenugreek, chilli, lemon, herbs & spices in a fragrant gravy.
76. **CHICKEN JALFREJI / POLLO JALFREJI** ..... 7,95€
  77. **LAMB JALFREJI / CORDERO JALFREJI** ..... 8,95€
  78. **KING PRAWN JALFREJI / JALFREJI DE LANGOSTINOS** ..... 9,95€

**BALTI DISHES (mild, medium or hot) / PLATOS BALTI (suave, medio o picante)**

- Onion, tomato, capsicum gravy, with garlic fenugreek, coriander seed, herbs & spices, balti paste & slightly creamed.
79. **CHICKEN TIKKA BALTI / POLLO TIKKA BALTI** ..... 8,95€
  80. **LAMB TIKKA BALTI / CORDERO TIKKA BALTI** ..... 9,95€
  81. **KING PRAWN BALTI / LANGOSTINOS BALTI** ..... 9,95€

**SAG DISHES (mild, medium or hot) / PLATOS SAG (suave, medio o picante)**

- Dish with spinach, cumin, onion, ginger, garlic, lemon, herbs & special curry sauce.
82. **CHICKEN SAG / POLLO CON ESPINACAS** ..... 7,95€
  83. **LAMB SAG / CORDERO CON ESPINACAS** ..... 8,95€
  84. **KING PRAWN SAG / LANGOSTINO CON ESPINACAS** ..... 9,95€

*We make different combinations on your request!*

*Hacemos combinaciones a petición suya!*