

Starters

- 01. Onion Bhaji** 7.50
Slices onion mixed with sort of butter of gram flour and exotic fresh spices then fried in oil
- 02. Vegetable Samosa(2 pcs)** 5.00
Savoury pastry filled with lightly spiced vegetables
- 03. Chicken Tikka** 12.50
Chicken fillets marinated with yogurt, lemon, ginger, garlic indian Haveli special paste, roasted in "Indian Ovn"
- 04. Fish Tikka** 16.00
Fish fillets marinated with yogurt, lemon, ginger, garlic indian Haveli special paste, roasted in " Indian Ovn"

Wings

- 05. Chicken Wings** 10.00
- 06. Chicken Chilly** 12.00

Pakorras

- 07. Chicken Pakora** 10.00
- 08. Fish Pakora** 12.00
- 09. Prawn Pakora** 12.50
- 10. Panner Pakora** 10.00
Paneer mixed with sort of butter of gram flour and exotic fresh spices then fried in oil
- 11. Papa dam** 2.00
Traditional cracker bread
- 12. French Fries** 4.00

Acompaniments & Salads

- 13. Mixed Fresh Salad** 6.50
Combination of lettuce, green capsicum, cucumber, tomato and onion
- 14. Chicken Salad** 8.00
- 15. Indian Salad** 4.00
(Onion, Tomato Cucumber)
- 16. Onion Salad** 2.00
- 17. Plain Curd** 3.50
- 18. Raita** 5.50
Homemade yoghurt beaten with fresh herbs and chopped cucumber
- 19. Indian Pickle** 1.00

Rotiyan

- 20. Nan** 2.00
A light bread baked in 'tandoor'
- 21. Garlic Nan** 3.00
Bread top with mildly garlic
- 22. Roti** 2.00
- 23. Butter Roti** 2.20
- 24. Butter Nan** 3.00
A flaky layered buttered bread made from refined flour
- 25. Makhni Paratha** 3.00
A flaky layered buttered bread made from flour
- 26. Aloo Paratha** 4.00
Traditional bread stuffed with delicately spiced potatoes
- 27. Cheese Nan** 4.00
Traditional bread stuffed with homemade cheese
- 28. Cheese Garlic Nan** 5.00

Rice

- 29. Boiled Rice** 4.00
Boiled "Basmati" rice
- 30. Saffron Jeera Rice (Pulao)** 5.00
"Basmati" rice cooked with saffron and touch of whole spices
- 31. Vegetable Biryani** 11.00
"Basmati" rice cooked with garden vegetables, spices and yoghurt
- 32. Fried Rice (Veg)** 10.00
- 33. Zarda (Sweet) Pulao** 7.50
- 34. Biryani Rice** 7.50
- 35. Egg Biryani** 12.00
- 36. Chicken Biryani** 13.00
A princely Moghul speciality chicken, yoghurt, ground spices and herbs steamed with "Basmati" rice and saffron
- 37. Lamb Biryani** 16.00
Lamb cooked with special exotic spices and herbs, then steamed with "Basmati" rice
- 38. Prawn Biryani** 18.00
Prawn cooked with special exotic spices and herbs, cooked with "Basmati" rice

Prawn

- 39. Prawn Vindallo** 18.00
The famous fiery Goan prawn curry cooked with potato
- 40. Prawn Masals** 18.00
Prawn sauted with chopped onion, tomato and fresh coriander
- 41. Fish Curry** 16.00
Grilled pieces of fish cooked with onion and tomato gravy
- 42. Fish Masala** 16.00
Fish with onion and tomato cooked in a thick masala sauce

Chicken & Lamb

- 43. Chicken Masals** 14.50
Chicken cooked in piquant onion and tomato sause
- 44. Egg Curry Masala** 12.50
- 45. Butter Chicken** 14.50
Chicken cooked in velvety tomato sause & finished with butter and cream
- 46. Chicken Korma** 14.50
Chicken breast cooked in a thick creamy white sauce of dry fruits & cashews
- 47. Chicken Kadal** 14.50
Chicken cooked with ginger, green pepper & tomatoes in deep pan
- 48. Chicken Madras** 14.50
Chicken cooked in traditional South India spicy gravy with coconut
- 49. Chicken Saag** 14.50
Tender Chicken cooked with spinash gravy and spiced to taste
- 50. Chicken Vindaloo** 14.50
A famous fiery red Goan chicken carry with potatoes
- 51. Lamb Masala** 16.00
Tender lamb cubes cooked on tawa with tomato, onions, ginger and garlic sauce, served on an Indian iron skillet-tawa
- 52. Lamb Roganjosh** 16.00
Lamb cubes cooked in a special Kashmiri sause
- 53. Lamb Korma** 16.00
Lamb cooked in a thick creamy sauce of dried fruits & cashews
- 54. Lamb Saag** 16.00
Spinach with lamb cooked in a special curry sauce

Vegeterian

- 55. Jeera Aloo** 11.00
Potatoes with cumin, onios, tomatoes & Indian Haveli spices
- 56. Aloo Gobi** 12.00
Cauliflowers and diced potatoes sauted with cumin seeds and spices
- 57. Saagh Paneer** 12.50
Fresh spinach and homemade cheese sauted with mild spices
- 58. Saagh Aloo** 12.50
Fresh spinach and homemade cheese sauted with mild spices
- 59. Paneer Butter Masala** 12.50
Paneer cooked in piquant onion and tomato sause
- 60. Paneer Makhni** 12.50
Paneer cooked in velvety tomato sause & finished with butter and cream
- 61. Mattar Paneer** 12.50
Garden fresh peas and homemade cheese cooked in a piquant curry sause
- 62. Kadhai Paneer** 12.50
A mouthwatering combination of paneer, capsicum tomato, onion and traditiona Indian spices
- 63. Mix Veg Curry** 12.50
Garden mix vegetable cooked in mild piquant onion based gravy
- 64. Channa Masala** 11.00
Chickpeas cooked with onions, ginger, garlic, tomato and spices
- 65. Dal Makhni** 11.00
Whole black lentils and part of yellow lentils, kidney beans simmered on slow fire and tempered with onions, ginger, garlic & tomatoes
- 66. Dal Tarka** 9.00
Creamy yellow lentils with aromatic spices
- 67. Rajma Masala** 10.00
Red kidney beans simmered on slow fire and tempered with onions, ginger, garlic & tomatoes
- 68. Kadi Pakora** 10.00

House Wines

01. Red/White/Rose		
	GLASS	4.00
	0.5 Lt.	8.00
	1 Lt.	15.00

Drinks

02. Whisky Regular	7.00
03. Whisky Premium	10.00
04. Vodka / Gin	6.50
05. Beer	4.00
06. Masala Tea	4.00
07. Black Tea	3.00
08. Ice Tea	3.00
09. Coca-Cold / Light	3.00
10. Sprite / Fanta	3.00
11. Soda / Tonic Water	3.00
12. Sweet Lassi	4.60
13. Salted Lassi	4.30
14. Mango Lassi	6.00
15. Milk Shake	3.00
16. Mojito	4.00
17. Sparkling Water 250 ml.	2.70
18. Mineral Water 1.5 Lt.	2.90
19. Mineral Water 0.5 Lt.	1.00
20. Nimbu Pani	2.50
21. Nimbu Soda	3.50
22. Red Bull	3.50
23. Hell	3.50

Dessert

24. Gulab Jamun (2 pcs.)	3.00
25. Rasgulla (2 pcs.)	3.00



JAIPUR PALACE SPECIAL BREAKFAST PACKED

Menu

A. 2Makhni Parantha+Jeera Aloo+Raita+Pickle

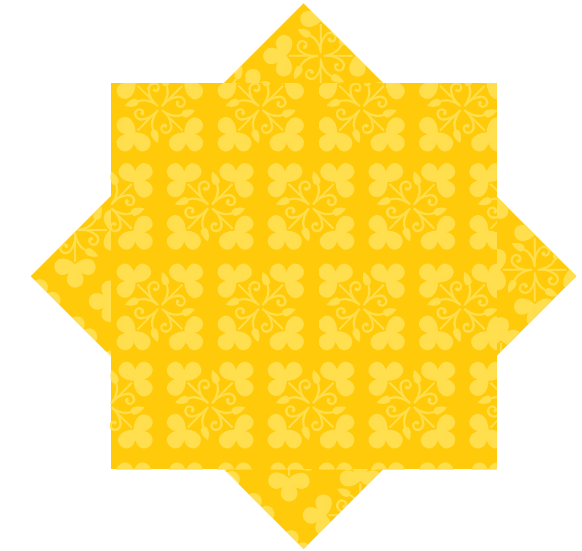
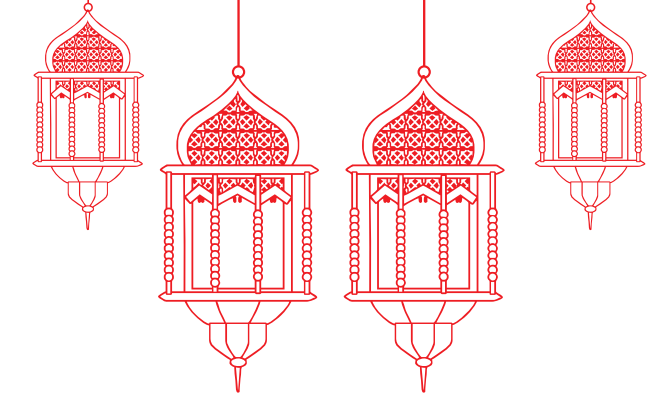
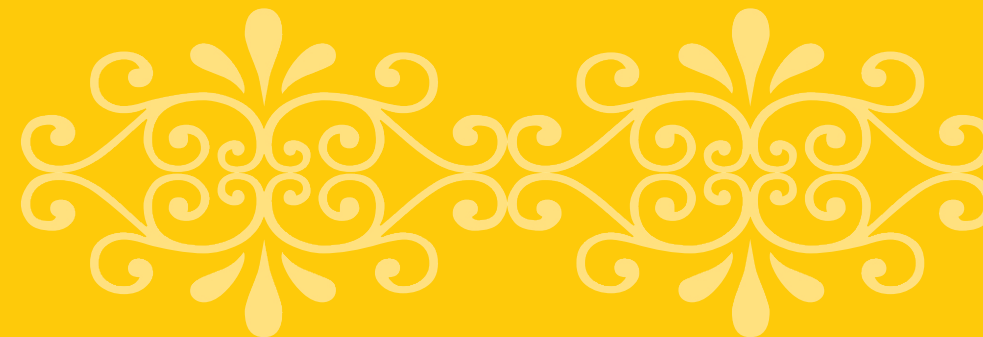
10.00

B. 2Makhni Parantha+2Egg Omlette+Raita+Pickle

15.00

• SANTORINI - FIRA KARTERADOS •

Wifi 22860 25 998 - 6951 30 8248



Best Indian Food
in Greece