



WE'D LOVE TO STAY IN TOUCH!

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STARTERS

ALOO TIKKI CHAAT 6,-

Region: North India

Rissóis crocantes de batata com especiarias, cobertos com uma mistura de grão de bico, chutneys e ervas frescas.
Spiced crunchy potato patties, topped with a mix of chickpeas, chutneys and fresh herbs.
(VEG) 🌱



CHILLI GARLIC PRAWN 6,5

Region: Calcutta

Camarões salteados com especiarias, cebolas e pimentões no nosso molho de sweet chilli.
Prawns pan-fried with spices, onions and peppers in our sweet chilli sauce.
(GF) 🌱

CRISPY CHILLI MUSHROOM 6,-

Region: Calcutta

Mistura de cogumelos fritos no nosso molho caseiro indo-chinês.
Stir fried mushrooms in our home-made Indo-Chinese chilli sauce.
(V, GF) 🌱

SAMOSAS

Do Egípto à Líbia, da Ásia Central à Índia, a origem destes triângulos recheados permanece um mistério.

From Egypt to Libya and from Central Asia to India, the origin of this stuffed triangle remains a mystery.

KEEMA 6,-

Recheada com picadinho de cordeiro com especiarias.
Stuffed with spiced lamb mince.
a 🌱



SWEET POTATO 5,-

Recheada com batata doce temperada.
Stuffed with seasoned sweet potatoes.
(V) a 🌱

DOSA

Region South India



Dosa é uma panqueca crocante sem glúten, feita de massa fermentada, composta predominantemente de lentilhas e arroz. Tem uma origem interessante já que era chamado de "dosha" que significa "pecado". Privados de álcool, alguns cozinheiros de templos Brahmin pensaram que poderiam aproveitar o teor alcoólico do arroz fermentado (geralmente como o álcool é feito na Índia) e inventaram este prato indiano muito popular.

Dosa is a gluten-free crispy pancake, made from a fermented lentil and rice batter. It was originally called "dosha" meaning "sin" as Brahmin temple cooks, deprived of alcohol, thought they could get high on fermented rice and invented this popular dish.

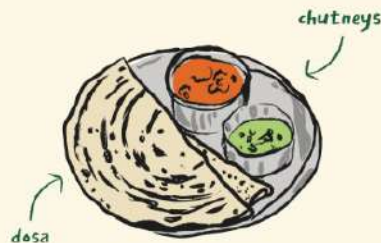


MASALA DOSA 11,-

Recheada com masala de batata, cozinhada com sementes de mostarda e folhas de caril. Acompanhada dos nossos chutneys caseiros e sambar.
Filled with potato masala, cooked with mustard seeds and curry leaves. Served with our home-made chutneys and sambar.
(VEG, GF) j

MYSORE MASALA 12,-

Recheada com masala de batata e um toque de pasta picante de Mysore. Acompanhada dos nossos chutneys caseiros e sambar.
Filled with potato masala and a smear of spicy Mysore paste. Served with our home-made chutneys and sambar.
(VEG, GF) j 🌱



CHILLI CHEESE DOSA 12,-

Recheada com queijo, tomate, pimento e malagueta. Servida com os nossos chutneys caseiros.
Filled with cheese, tomatoes, capsicum and chilli. Served with our home-made chutneys.
(VEG, GF) g 🌱

DUCK DOSA 15,-

Dosa servida com carne de pato apimentada. Servida com os nossos chutneys caseiros.
Dosa served with tender, spicy duck meat. Served with our home-made chutneys.
(GF) 🌱



CURRIES

Todos os pratos de caril são servidos com arroz basmati aromático.
All curries served with aromatic basmati rice.

CHANNA MASALA 9,5

Region: Punjab

Saboroso caril de grão de bico num denso molho com base de tomate e cebola picante.
Flavorful curry of chickpeas in spicy onion tomato based thick gravy.
(V, GF) 🌱



MASALA BAINGAN 11,-

Region: Telangana

Caril de beringela baby cozinhado em mistura de especiarias.
A dry baby eggplant curry cooked in a spice mix.
(V, GF) 🌱

PALAK PANEER 11,5

Region: Punjab

Queijo Paneer cozinhado com puré de espinafres temperados com gengibre, alho e garam masala.
Paneer cheese cooked with puréed spinach and seasoned with ginger, garlic and garam masala.
(VEG, GF) g 🌱

CHETTINAD CHICKEN 13,-

Region: Tamil Nadu

Um clássico caril de frango Chettinad, cozinhado num autêntico molho de coco apimentado.
A classic Chettinad chicken curry, cooked in an authentic peppery coconut-based sauce.
(GF) j 🌱

BUTTER CHICKEN 13,-

Region: Delhi

Coxas de frango ao molho massala, tomate e gengibre.
Chicken thighs in a hearty sauce of masala, tomato and ginger.
(GF) g

KONJU CURRY 14,-

Region: Kerala

Caril de camarão marinado com um toque de sementes de mostarda, gengibre e coco.
Marinated prawn curry with a touch of coconut, ginger and mustard seeds.
(GF) g, j 🌱

TELANGANA LAMB 14,-

Region: Telangana

Cordeiro desossado e cozido lentamente num molho de especiarias aromáticas.
Boneless slow cooked lamb in a gravy of aromatic spices.
(GF) j 🌱

ALLEPPEY FISH 15,-

Region: Kerala

Robalo em molho leve de leite de coco, mostarda e gengibre.
Sea bass in a light curry of coconut milk, mustard and ginger.
(GF) j 🌱



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BIRYANI


A palavra Biryani vem da palavra persa para arroz, de onde se originou. Foi trazido para Índia pelos Mughals e agora é popular em todas as partes da Índia.

The word Biryani comes from the Persian word for rice, where it originated. It was brought to India by the Mughals and is now popular in all parts of India.

CHICKEN BIRYANI 14,5

Arroz basmati aromático cozinhado com frango temperado e assado no forno tandoor, servido com raita.

Fragrant basmati rice cooked with tandoor-roasted chicken and spices, served with raita.

(GF) g, h 

JACKFRUIT BIRYANI 15,-

Arroz aromático cozinhado com pedaços de jaca e especiarias, servido com raita.


Fragrant basmati rice cooked with spicy and succulent jackfruit pieces, served with raita.

(GF) g, h 

LAMB BIRYANI 16,-

Arroz basmati perfumado, feito com cordeiro bem temperado, servido com raita.

Fragrant basmati rice made with spiced slow cooked lamb, served with raita.

(GF) g, h 




TANDOOR

REGION PUNJAB

SABZI SEEKH KEBAB 8,5

Versão Veggie do nosso popular Seekh Kebab, grelhado no forno tandoor. Servido com chutney de menta.

Vegetable version of our popular Seekh kebab, grilled in the tandoor oven. Served with mint chutney.

(VEG, GF) 

ACHARI PANEER TIKKA 9,-

Queijo paneer marinado com especiarias em conserva, grelhado no forno tandoor.


Grilled paneer cheese, marinated in pickling spices.

(VEG, GF) g 

MALAI TIKKA 9,5

Espetadas de frango cremoso que derretem na boca.

Creamy chicken skewers that melt in your mouth.

(GF) b, g, h 

CHICKEN TIKKA 9,5

Kebab de frango marinado e assado no forno tandoor.


Marinated chicken kebab roasted in a tandoor oven.

(GF) g 

SEEKH KABAB 10,5

Cordeiro picado espetado grelhado no forno tandoor.


Ground lamb skewers grilled in a clay tandoor oven.

(GF) b 

TANDOORI MUSHROOMS 8,-

Cogumelos, pimentos e cebolas assados no nosso forno Tandoor.

Mushrooms, peppers and onions grilled in our tandoor oven.

(VEG, GF) 

TANDOORI PLATTER 22,-

Uma variedade de Sabzi Seekh Kebab, Seekh Kabab, Malai Tikka, Chicken tikka, Achari Paneer Tikka, Tandoori Mushrooms and pão naan.

[1] unidade de cada prato tandoor)

An array of Sabzi Seekh Kebab, Seekh Kabab, Malai Tikka, Chicken tikka, Achari Paneer Tikka, Tandoori Mushrooms and naan bread.

[1 pc of each tandoori dish]

SIDES

DAL MAKHANI 4,5

Lentilhas pretas num molho cremoso de natas.

Black lentils in a creamy, buttery sauce.

(VEG, GF) g

MIXED SALAD 3,5

Salada de pepino, cebola, tomate e chaat masala.

Fresh salad of cucumber, onion, tomato and chaat masala.

(V, GF)

JEERA RAITA 3,5

Molho de iogurte refrescante com cominhos tostados e pepino.

Cooling yoghurt with roasted cumin and cucumber.

(VEG, GF) g

BASMATI RICE 2,5

Arroz basmati. Basmati rice.

(V, GF)

PULAO RICE 3,5

Tigela de arroz aromático Pulao.

Bowl of fragrant, spiced rice Pulao.

(VEG, GF) h

CAULIFLOWER RICE 3,5

Tigela de couve-flor ralada.

A bowl of grated cauliflower.

(V, GF)




NAANS AND ROTIS

PLAIN NAAN 2,5

Naan simples.

Plain Indian flatbread.

(VEG) a, b, g, k 

GARLIC NAAN 3,-

Naan de alho.

Indian flatbread with garlic.

(VEG) a, b, g, k

CHEESE NAAN 3,5

Naan de queijo.

Indian flatbread with cheese.

(VEG) a, b, g, k

CHEESE GARLIC NAAN 3,5

Naan com alho e recheado com queijo.

Indian flatbread with garlic and cheese.

(VEG) a, b, g, k

PESHWARI NAAN 4,-

Recheado com nozes, passas e coco ralado.

Stuffed with nuts, raisins and desiccated coconut.

(VEG) a, b, e, g, k

TANDOORI ROTI 3,-

Pão roti no forno tandoor.

Whole grain flatbread.

(VEG) a

DESSERTS

MANGO CARDAMOM MOUSSE 5,5

Region: North India

Cremosa mousse de manga fresca com infusão de cardamomo e topping de pistache triturado.

A creamy mousse of fresh mangoes infused with cardamom and topped with crushed pistachio nuts.

(VEG, GF) g, h

GAJAR HALWA 6,5

Region: Punjab

Tradicional doce indiano à base de cenoura, com frutos secos, nozes, açafrão e um toque de natas.

Traditional Indian carrot-based sweet, packed with dry fruits, nuts, saffron and a hint of cream.

(VEG) g, h

CHOCOLATE SAMOSA 6,-

Region: Chutnify

Dois triângulos de massa recheados com chocolate quente, servidos com sorvete de baunilha.

Two triangles of dough stuffed with a warm chocolate filling, served with vanilla ice cream.

(VEG) g

V = VEGAN VEG = VEGETARIAN
GF = GLUTEN FREE

a. contains cereals or gluten / contém cereais ou glúten b. eggs and products thereof / contém ovo ou derivados c. peanuts and products thereof / contém amendoim ou traços de amendoim f. soy, soybeans, and products thereof / contém produtos de soja ou traços g. milk and milk products (including lactose) / contém leite ou derivados (incluindo lactose) h. nuts and products thereof / contém frutos secos ou traços i. celery and products thereof / contém aipo ou traços j. mustard seeds and products thereof / contém mostarda ou traços k. sesame seeds and products thereof / contém sementes de sésamo ou traços l. sulphur dioxide and products thereof / contém dióxido de enxofre

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-PRINCIPE REAL-

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PERMIT ROOM

◆ ◆ ◆

~COCKTAILS~



BOMBAY BADSHAH 8,-

Tanqueray, Sumo de Limão, Clara de Ovo,
Manjericão.

Tanqueray, Lemon Juice, Egg White, Basil

DELHI DHAMAKA 8,-

Tequila, Cointreau, Sumo de Limão, Coentro.

Tequila, Cointreau, Lemon Juice, Coriander.

SNOOTY OOTY 8,5

Rum, Martini Rosso,
Kahlua, Fernet Branca.



CALCUTTA COOLER 9,5

JW Red, Caoil ila, Sumo de Limão, Sumo de
Abacaxi, Sumo de Gengibre, Cerveja de
Gengibre.

*JW Red, Caol ila, Lemon Juice, Pineapple
Juice, Ginger Juice, Ginger beer.*

DARO MAT 10,-

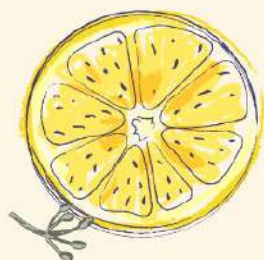
Bourbon, Rum, Cerveja, Lima, Clara de Ovo.

Bourbon, Rum, Beer, Lime, Egg White.

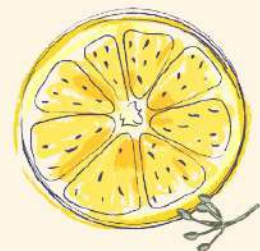
KASALI KACHUMBER 9,5

Vodka, Ancho Reyes (verde), Sumo de
Limão, Sumo de Pepino, Clara de Ovo.
*Vodka, Ancho Reyes (green), Lemon juice,
Cucumber juice, Egg White.*





~DRINKS~



HOUSE DRINKS

MANGO LASSI 3,6

Smoothie de manga com base de iogurte.

Yogurt-based drink with mango.

HOMEMADE ICED TEA 3,-

Chá preto, laranja, limão e menta.

Black tea, Orange, lime and mint.

NIMBOO PANI 3,5

Limonada doce e salgada de estilo indiana.

Sweet and salty Indian-style lemonade.



WATER

WATER 25cl 1,8

Água sem gás / Com gás.

Still / Sparkling.

TEA AND COFFEE

MASALA CHAI 2,2

O nosso chá preto caseiro misturado com especiarias, cozido com leite e um pouco de açúcar.

Our homemade spice blended black tea cooked with milk and some sugar.

ESPRESSO 1,2

DECAF COFFEE 1,2

Descafeinado

ABATANADO 1,6

Americano

SOFT DRINKS

COKE 20cl 3,-

COKE ZERO 20cl 3,-

BEER

DOIS CORVOS

Murmúrio / American Amber

Ale 33cl 3,8

Creature / India Pale Ale

IPA 33cl 4,5

KINGFISHER PREMIUM 33cl 3,3

SAGRES 33cl 2,5

SAGRES 0% 33cl 2,5

WHITE WINE

PIMENTA BRANCO

Copo/Glass 4,-

Garrafa/Bottle 12,5

CONDE VIMIOSO SOMMELIER

BRANCO

Copo/Glass 5,-

Garrafa/Bottle 16,-

TYTO ALBA SAUVIGNON BLANC

Garrafa/Bottle 19,-

QUINTA DE SAN JOANNE

TERROIR MINERAL

(Vinho Verde)

Copo/Glass 6,-

Garrafa/Bottle 17,-

ROSÉ WINE

QUINTA DE VENTZELO ROSE

Copo/Glass 6,-

Garrafa/Bottle 24,-

RED WINE

PIMENTA TINTO

Copo/Glass 4,-

Garrafa/Bottle 12,5

CONDE VIMIOSO SOMMELIER EDITION

Copo/Glass 5,-

Garrafa/Bottle 16,-

TYTO ALBA MERLOT

Garrafa/Bottle 18,-



SPARKLING WINE

COMPANHIA DAS LEZÍRIAS

1836 BRUT

Garrafa/Bottle 24,-

GIN & TONIC

BOMBAY SAPPHIRE 8,-

HENDRICK'S 11,-

THE BOTANIST 13,-

SPIRITS (5cl)

RAMPUR, INDIAN WHISKY 10,-

OLD MONK INDIAN RUM 6,5

