

# The Palace of India



## STARTERS / APERITIVOS

### PAPADAMS (PLAIN/ SPICY)

Crispy snack made of chickpeas flour with chutneys. *Snack crujiente a base de harina de garbanzos con chutneys.*

Plain	1,20	Spicy	1,30
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### ONION BHAJI

Fried onion with chickpea flour

*Cebolla frita con harina de garbanzo* 4,50

### MIX VEG PAKORA

Different fried vegetables with chickpea flour

*Diferente verduras fritas con harina de garbanzo* 4,95

### VEG SAMOSA - MEAT SAMOSA

Light indian crispy pastry stuffed with vegetables / Meat and peas

*Empanada crujiente ligera india rellena de verduras/ Carne con guisante*

Vegetable/Vegetal	4,70	Chicken/Pollo	5,00
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### CHICKEN PAKORA

Chicken strips with chickpeas flour & spices

*Tiras de pollo con harina de garbanzos y especias* 5,90

### VEG MANCHURIAN - MEAT MANCHURIAN

Variety of vegetables with tomato and chili sauce / Chicken

*Variiedad de verduras con salsa de tomate y chile / Pollo*

Vegetable/Vegetal	6,50	Chicken/Pollo	7,20
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### PANEER PAKORA

Cottage cheese battered in chickpea flour

*Queso cottage rebozado en harina de garbanzos* 5,90

### PRAWN PURI

Dry prawn curry served with fried indian bread.

*Curry seco de gambas servido con pan indio frito* 7,95

### PRAWN PAKORA

Fried prawns spiced in chickpea flour

*Gambas fritas con especias en harina de garbanzo* 7,95

### CHICKEN CHAAT

Chicken tikka pieces, chopped onions, tomato chaat masala sauce

*Pedazos de pollo tikka con cebolla, tomate y salsa* 6,90

### MIXED PLATTER

A plate with onion bhaji, meat and veg samosa, paneer pakora, prawn pakora and chicken

*Un de onion bhaji, samosa vegetal y de pollo, panner pakora, prawn pakora y de pollo* 13,90

### PUREE CHANNA

Chickpeas with fried bread

*Garbanzos con pan integral frito* 6,50

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## TANDOORI DISHES / PLATOS DE TANDOORI

### SPICY CHICKEN WINGS / ALITAS DE POLLO PICANTES

Chicken marinated with spices cooked in a tandoor oven

7,90

Pollo con especias asado en horno tandoori

### TANDOORI CHICKEN

A quarter chicken on the bone marinated in yogurt and aromatic spices in a tandoor

8,50

Muslo de pollo marinado en yogur especias aromáticas,cocinado en el tandoor

### CHICKEN TIKKA

Chicken marinated in herbs,spices cooked in a tandoori oven

8,90

Pollo con especias asado en horno tandoori

### SHEEKH KEBAB

Minced lamb with spices cooked in tandoori oven

8,90

Cordero picado con especias y asado en horno tandoori

### PANEER TIKKA

Cheese marinated with spices and yogurt cooked oven

8,90

Trozos de queso marinado,cocinado en el horno tandoori

### CHICKEN CHEESE TIKKA

Chicken marinated with spices and cheese,cooked tandoori oven

10,90

Pollo con especias y queso asado en tandoori

### GARLIC CHICKEN TIKKA

Chicken pieces marinated in special garlic sauce, cooked tandoori

10,90

Trozos de pollo marinados en salsa especial de ajo, cocinados en tandoori

### CHICKEN SHASHLIK

Tender chicken pieces marinated and roasted with tomatoes ,onions , capsicum and special spices

10,90

Trozos de pollo marinado y asado con tomate,cebolla, pimienta y especias

### HARIYALI TIKKA

Chicken marinated in herbs, spices cooked in tandoori oven,spinach and mint sauce

10,90

Pollo marinado en hierbas y especias,cocidas en tandoori,espinacas y salsa de menta

### TANDOORI KING PRAWN

King prawns marinated,cooked in tandoori oven

18,90

Langostinos con especias cocinado en horno tandoori

### SPECIAL TANDOORI MIX

Chicken tikka,tandoori chicken,seekh kebab and tandoori king prawn

19,50

Pollo tikka,pollo tandoori,seekh kebab y tandoori king prawn

### FISH TIKKA

Rosada marinated with spices and cooked in tandoori oven

15,90

Rosada con especias cocinadas en horno tandoori

### LAMB CHOPS

Lamb chops pieces marinated in special garlic sauce,cooked in tandoori

16,90

Chuletas de cordera con especias y salsa de ajo cocinado en tandoori

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## SOUPS/SOPAS

### DAAL SOUP

Lentil soup with spices and fresh coriander

Sopa de lentejas con especias y cilantro

6,00

### FRESH VEG SOUP

Vegetable soup

Sopa de verduras

5,50

### SEAFOOD SOUP

Seafood soup

Sopa de marisco

6,90

### CHICKEN SOUP

Chicken soup

Sopa de pollo

5,90

## EXTRAS

TIKKA MASALA/KORMA/BHOONA/MADRAS/CURRY/PASANDA SAUCE

5,90

### RAITA

Yogurth,cucumber,tomato and spices

Yogur,pepino,tomate y especias

3,90

MANGO CHUTNEY

1,00

MIX PICKLE

1,00

CHICKEN TIKKA SALAD / ENSALADA DE POLLO TIKKA

8,50

TUNA SALAD / ENSALADA DE ATÚN

8,50

MIX SALAD/ ENSALADA MIXTA

7,50

YOGURTH

2,00

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## PLATOS / DISHES

### CURRY

Cooked in a sauce mild med madras vinadalo and phall / *Cociando en una salsa Suave ,Med .picante ,muy picante Extremadamente picante*

Chicken/Pollo	10,50	Prawn/Gambas	12,20
Lamb/Cordero	12,20	King prawn/Langostinos	18,90

### SAAG

Spinach in herbs and spices. *Espinacas y especias*

Chicken/Pollo	10,90	Prawn/Gambas	12,90
Lamb/Cordero	12,90	King prawn/Langostinos	18,90

### BHOONA

Cooked with fresh tomatoes,pepper,onions and mixed spices. *Cocinado con tomates fresco,pimienta,cebolla y especias*

Chicken/Pollo	10,90	Prawn/Gambas	12,90
Lamb/Cordero	12,90	King prawn/Langostinos	18,90

### MAKHNI

Cooked with herbs and makhni sauce. *Cocinado con hierbas y especias.*

Chicken/Pollo	10,90	Prawn/Gambas	12,90
Lamb/Cordero	12,90	King prawn/Langostinos	18,90

### DHANSAK

Cooked with various lentils and fresh coriander. *Cocinado con lentejas y salsa curry*

Chicken/Pollo	11,90	Prawn/Gambas	12,90
Lamb/Cordero	12,90	King prawn/Langostinos	18,90

### GINGER

Cooked in finely chopped ginger . *Cocinado con salsa de jengibre cortado muy fino*

Chicken/Pollo	11,90	Prawn/Gambas	12,90
Lamb/Cordero	12,90	King prawn/Langostinos	18,90

### MANGO

Cooked in delicious mango sauce traditionally enjoyed mild . *Cocinado con salsa de mango y curry*

Chicken/Pollo	10,90	Prawn/Gambas	12,90
Lamb/Cordero	12,90	King prawn/Langostinos	18,90

### PASANDA

Cooked with almond sauce ,onions, spices, cream and served with seasonal herbs. *Cocinado en salsa de almendra ,cebolla ,nata y especias frescos*

Chicken/Pollo	10,90	Prawn/Gambas	12,90
Lamb/Cordero	12,90	King prawn/Langostinos	18,90

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## PLATOS / DISHES

### KADHAI

Cooked with ginger, garlic and various spices. *Cocinado en salsa con ajo, jengibre y especias*

Chicken/Pollo	10,90	Prawn/Gambas	12,90
Lamb/Cordero	12,90	King prawn/Langostinos	18,90

### ALOO

Potatoes cooked in curry sauce. *Patata cocinado junto en salsa de curry*

Chicken/Pollo	10,90	Prawn/Gambas	12,90
Lamb/Cordero	12,90	King prawn/Langostinos	18,90

### TIKKA MASALA

Cooked with marinated in yoghurt and spices, chicken roasted tandoor oven & served in a creamy almond sauce. *Cocinado con marinada en yogurt especias, pollo cocinado en tandoor y servido en una salsa cremosa de almendras*

Chicken/Pollo	10,90	Prawn/Gambas	12,90
Lamb/Cordero	12,90	King prawn/Langostinos	18,90

### MALABAR

Cooked in a rich sauce of coconut and cream with curry leaves. *Cocinado con rica salsa de coco y nata con hojas de curry*

Chicken/Pollo	11,90	Prawn/Gambas	12,90
Lamb/Cordero	12,90	King prawn/Langostinos	18,90

### BALTI

Cooked with onions, tomato, green peppers, special herbs & spices served in a wok. *Cocinado con cebollas, tomate y pimientos verde servido en una cazuela especial*

Chicken/Pollo	11,90	Prawn/Gambas	12,90
Lamb/Cordero	12,90	King prawn/Langostinos	18,90

### DO-PIAZA

Cooked with cubed onions, herbs and spices. *Cocinado con cebollas, hierbas y especias*

Chicken/Pollo	10,90	Prawn/Gambas	12,90
Lamb/Cordero	12,90	King prawn/Langostinos	18,90

### TIKKA BHUNA

Tikka cooked with fresh tomato, pepper, onions and mixed spices. *Tikka cocinado con tomate fresco, pimienta, cebollas y especias*

Chicken/Pollo	11,90	Prawn/Gambas	12,90
Lamb/Cordero	12,90	King prawn/Langostinos	18,90

### PATIA

Cooked with sweet and sour sauce. *Cocinado en salsa agridulce*

Chicken/Pollo	11,90	Prawn/Gambas	12,90
Lamb/Cordero	12,90	King prawn/Langostinos	18,90

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## PLATOS/ DISHES

### JALFRAZI

Cooked with tomato ,green peppers, onions and fresh green chilles.Cocinado con tomate ,pimiento verde, cebollas y guindillas verde (picante)

Chicken/Pollo	10,90	Prawn/Gambas	12,90
Lamb/Cordero	12,90	King prawn/Langostinos	18,90

### MUNHROOM

Cooked with mushrooms ,herbs and spices.Cocinado con champiñones , especias y salsa curry

Chicken/Pollo	11,90	Prawn/Gambas	12,90
Lamb/Cordero	12,90	King prawn/Langostinos	18,90

### KORMA

Cooked in a rich sauce of almonds and cream.Cocinado en rica salsa de almendras y nata

Chicken/Pollo	10,90	Prawn/Gambas	12,90
Lamb/Cordero	12,90	King prawn/Langostinos	18,90

### GARLIC CHILI

Cooked with fresh chilis , garlic , herbs and spices.Cocinado con gindillas frescas , ajo , hierbas y especias

Chicken/Pollo	11,90	Prawn/Gambas	12,90
Lamb/Cordero	12,90	King prawn/Langostinos	18,90

### ACHAR

Cooked with pickled spices, garlic, ginger and chili.Cocinado con especias encurtidas, ajo, jengibre y chile.

Chicken/Pollo	11,90	Prawn/Gambas	12,90
Lamb/Cordero	12,90	King prawn/Langostinos	18,90

### FISH CURRY MADRAS/ VINDALOO/ PHAL

Fish in a curry sauce.Pescado en salsa curry 13,90

### VEGETEBLE MASALA

Cooked with marinated in yoghurt and spices,roasted tandoor oven & served in a creamy almond sauce

9,00

Cocinado con marinada en yogurt especias ,cocinado en tandoor y servido en una salsa cremosa de almendras

### PANNER MASALA

Fresh paneer marinated in yogurt and aromatic spices, cooked in the tandoor and served in a creamy tomato, butter, and cashew sauce.

9,00

Panner fresco marinado en yogur y especias aromáticas, cocinado al tandoor y servido en una cremosa salsa de tomate, mantequilla y anacardos.

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## HOUSE SPECIALITIES / ESPECIALIDAD DE LA CASA

### LAMB KOFTA CURRY

Lamb pieces with curry souce and coked in spicy hot sauce

13,90

Trozos de cordero con salsa de curry y cocinan en salsa picante.

### ROGAN JOSH

Cooked in a rich gravy tomato sauce and spices. Cocinado en una salsa rica de tomate y especias

Chicken/Pollo

11,90

Prawn/Gambas

12,90

Lamb/Cordero

12,90

King prawn/Langostinos

18,90

### DHAI CHICKEN

Chicken is marinated with spyces and cooked with indian spices

10,90

Pollo marinado con especias y cocinado con especias

### BUTTER CHICKEN

Grilled chicken cooked with rich tomato and butter gravy

11,90

Pollo a la barbacoa cocinada en una salsa de tomate y mantequilla

### KEEMA MATTER

Cooked whit peas with minced meat and curry

11,90

Cocinado con guisantes carne picada y salsa curry

### CHICKEN MOGLAI

A dense curry containing egg, garlic and ginger decorated with coriander

11,90

Un curry denso que contiene huevo, ajo y jengibre decorado con cilantro

### CHICKEN CHASNEY

Curry served with sweet and sour fruit cocktail.

11,90

Curry servido con cóctel de frutas agridulces.

### DHANIA CHICKEN

Chicken marinated with yogurt, coriander, and garlic-ginger in onions.

10,90

Pollo marinado con yogur, cilantro y ajo-jengibre en cebollas.

### BHINDI GOSHT

Okra cooked with lamb and curry sauce

14,90

Okra cocinado con cordero y salso curry

### KING PRAWN MALABAR

King prawn cooked with curry souce leaves in a coconut cream

18,90

Langostinos cocinados con salsa de curry y crema de coco

### FISH MASALA

Fish with onions, tomatoes ,herbs and spices

13,90

Pescado con tomate ,cebolla, hierbas y especias

### SPECIAL MIXED BALTI

Lamb, prawn, chicken cooked with onions, tomatoes, ginger and fresh coriander

12,90

Pollo,cordero y gambas cocinado con cebolla, tomate, jengibre y cilantro

### LAMB RADA

Lamb , minced meat , spinach and curry sauce

13,90

Cordero , carne picada ,espinaca y salsa curry

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## VEGETABLE DISHES / PLATOS VEGETALES

### MUSHROOM BHAJI

Mushrooms in a curry sauce

Champiñones en salsa curry

8,50

### SPICY KADAI PANNER

Cottage cheese cooked ginger fresh tomato and green chilis

Queso fresco cocinado con jengibre, tomate fresco y chiles verdes

8,50

### DAL TARKA

Lentils cooked with herbs and spices

Lentejas cocinadas con hierbas y especias

8,50

### CHANA MASALA

Chickpeas with tomato sauce and spices

Garbanzos con salsa de tomate y cebolla

8,50

### SAAG BHAJI

Spinach with spices

Espinacas con especias

8,50

### PALAK PANEER

Cubes of cheese in a spinach sauce

Espinaca cocinada con queso fresco

8,50

### BENGEN BHAJI

Aubergines with spices in a sauce

Berenjenas en salsa especial y especias

8,50

### ALOO GOBI

Cauliflower and potatoes in curry sauce

Coliflor y patatas en salsa curry

8,50

### ALOO SAAG

Spinach with potatoes

Espinacas con patatas

8,50

### BOMBAY ALOO

Potatoes in spices and herbs

Patatas con salsa de hierbas y especias

8,50

### DAAL MAKHNI

Lentil curry served in a semi thick sauce topped with butter

Lentejas curry servido con salsa espesa con mantequilla

8,20

### MATTER PANNER

Green peas and cheese in a curry sauce

Guisantes con queso casero en salsa curry

9,00

### ALOO MATTER

Potatoes and green peas in a curry sauce

Patata y guisantes en salsa de curry

8,50

### VEGETABLE KORMA

Vegetables in a rich creamy coconut sauce

Verduras en salsa cremosa de coco

9,00

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## BIRYANIS

### VEGETABLE BIRYANI

Mixed vegetables, basmati rice cooked together  
Verduras mixtas y arroz basmati con salsa curry 10,90

### CHICKEN BIRYANI

Chicken cooked with basmati rice flavoured with herbs and spices  
Pollo cocidos con arroz basmati aromados con hierbas y especias 13,50

### LAMB BIRYANI

Lamb and basmati rice cooked together with herbs and spices  
Cordero y arroz basmati con salsa curry 14,50

### CHICKEN TIKKA BIRYANI

Chicken tikka cooked with basmati rice together  
Pollo tikka y arroz basmati cocidos junto con hierbas y especias 14,00

### PRAWN BIRYANI

Prawns cooked with basmati rice flavoured with herbs and spices  
Gambas cocidos con arroz basmati aromados con hierbas y especias 14,00

### DECCAN BIRYANI

Tandoori chicken cooked with basmati rice and boiled egg  
Pollo tandoori cocinado con arroz basmati y huevo duro 16,90

### KING PRAWN BIRYANI

King prawns and basmati rice cooked together  
Langostinos y arroz basmati cocidos junto con hierbas y especias 18,90

### SPECIAL MIX BIRYANI

Chicken ,lamb ,prawns and basmati rice cooked with spices & herbs  
Pollo ,cordero , gambas y arroz basmati cocinado con hierbas y especias 18,50

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## RICE / ARROZ

### BOILED RICE

Basmati rice cooked to perfection /Arroz basmati 3,50

### PILAU RICE

Special basmati rice with spices/Arroz basmati con especias 3,90

### MUSHROOM RICE

Special basmati rice with mushrooms / Arroz basmati con champiñones 4,50

### SPECIAL FRIED RICE

Special basmati rice fried with egg and peas / Arroz basmati con huevo y guisantes 4,90

### GARLIC RICE/ONION RICE

Special basmati rice with garlic and onions /Arroz basmati con ajo y cebolla 4,50

### VEG JEERA RICE

Mix vegetables cumin seeds/Verduras mixtas con semillas de comino 4,50

### KEEMA RICE

Special basmati rice with minced lamb /Arroz basmati con carne picada de cordero 5,00

### COCONUT RICE

Sweet basamati coconut rice served in its special colour/Arroz dulce basmati con coco 4,90

## SPECIAL BREADS / PANES ESPECIALES

### CHAPATTI

Integral bread Baked / Pan integral al horno 2,00

### PLAIN NAAN

Bread baked in a clay / Pan al horno 2,90

### ROTI TANDOORI

Brown roti bread cooked in a tandoori oven /Pan integral al horno tandoori 2,50

### PARATAA

Brown bread filled with butter /Pan relleno con mantequilla 3,50

### GARLIC NAAN

Nan bread filled with garlic cooked in a tandoori oven/Pan relleno con ajo al horno 4,20

### ONION KULCHA

Nan bread filled with onion cooked in a tandoori oven /Pan relleno con cebolla al horno 4,50

### KEEMA NAAN

Nan bread filled with minced lamb /Pan relleno con carne picada de cordero 4,50

### CHEESE NAAN

Naan bread filled with cheese cooked in a tandoori oven /Pan relleno con queso al horno 4,20

### METHI PARATA

It is made up of whole wheat flour and fenugreek leaves/Está hecho de harina de trigo integral 4,00

### PESWARI NAAN

Sweet nan bread filled with cherries grated coconut and sugar cooked in a tandoori /Pan relleno con cerezas, coco y azúcar al horno tandoori 3,90

### STUFFED PARATTA

Brown bread filled with potatoes /Pan integral relleno con patatas 4,50

### BUTTER NAAN

Bread with butter/ Pan con mantequilla 4,20

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## CHILDRENS SPECIAL MENU / MENU INFANTIL

### PLATE OF CHIPS

Plate of chips	3,50
Plato de patatas fritas	

### CHICKEN TIKKA AND CHIPS OR RICE

Chicken tikka and chips or rice	6,90
Pollo tikka y patatas fritas o arroz	

### EGG AND CHIPS

Egg and chips	6,00
Huevos y patatas fritas	

### CHICKEN NUGGETS AND CHIPS

Chicken nuggets and chips	6,90
Nuggets de pollo y patatas fritas	

### FISH AND CHIPS

Fish and chips	6,90
Pescado con patatas fritas	

### CHIPS AND CHICKEN MILANESA

Chips and chicken milanesa	7,90
Empanada frita con patatas fritas	

### GRILLED CHICKEN AND CHIPS ADULTS

Grilled chicken and chips. Pollo a la plancha y patatas fritas

Adults/ Adultos 13,90

## DESSERTS / POSTRES

(All desserts are homemade / Todos los postres son caseros)

### GULAB JAMON

Balls of fresh cheese, dry fruits fried in butter, diced in sweet sauce	4,50
Bolas de queso fresco, fruta seca frita en mantequilla y salsa dulce	

### KULFI

Indian icecream. Helado Indio

Mango Kulfi	4,50	Pistacho Kulfi	4,50
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### INDIAN LASSI

Milk ,sugar and yogurth	3,90
Leche , azúcar y yogur	

### MANGO LASSI

Milk ,mango, sugar and yogurth	4,50
Leche, mango, azúcar y yogur	

### ICE CREAM

Vainilla	3,90	Chocolate	3,90
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## DRINKS / BEBIDAS :

RED BULL	3,00	TINTO VERANO	4,00
REFRESCOS	2,70	JUICES	2,50
GLASS WINE	3,50	STRONGBOW	4,00
SMALL BEER	2,00	SANGRIA PEQUEÑA/GRANDE	5,00/14,00
PINT BIER	3,30	INDIAN COBRA	3,50

## CAFE-INFUSIONES

INFUSIONES	2,00	CAFE	2,00
IRISH CAFE	5,50	CAFE EXPRESO	2,00

## LIQUORS & HOT DRINKS :

PACHARAN	5,00	BAILEYS	5,00	MARTINI ROJO	5,00
LIMONCELLO	5,00	SAMBUCA	5,00	DISARANO	5,00
COINTREU	5,00	DRY MARTINI	5,00		

## WHISKY:

J&B	6,50	SOUTHERN COMFORTO	6,50	CACIQUE	6,50
BALLANTINES	6,50	JACK DANIELS	8,50	RED LABEL	6,50

## COMBINADOS

BRANDY I03	5,50	SOBERANO	5,50	RICARD	6,50
VODKA	6,50	BACARDI	6,00	GIN LARIOS	6,00
GIN BEFEATHER	6,50	MALIBU	6,00		

## RED WINE

HOUSE WINE	12,00	RED WINE RIOJA	14,90	FAUSTINO VII	16,00
MARQUES DE CÁCERES	19,00	SANGRE DE TORO	17,00	RIBERA DEL DUERO	17,00
FAUSTINO VII RESERVA	28,00				

## WHITE WINE

HOUSE WINE	12,00	WHITE WINE RIOJA	14,90	VIÑA SOL	16,00
BARBADILLO	17,90	FAUSTINO VII	16,00		

## ROSE WINE

CAVA-SMALL	5,50	HOUSE WINE	12,00
HOUSE-CAVA	12,90	ROSE WINE RIOJA	14,90
PEÑASCOL	16,00	FAUSTINO VII	16,00
LAMBRUSCO	17,00	MARQUES DE CÁCERES	17,90
CAVA	19,00	MATEUS	16,00