INDIAN CUISINE

The first authentic Indo-Chinese restaurant in France, serving the best hakka dishes from India, a unique culinary phenomenon of South Asia. Also serving traditional dishes from Bombay.

Our dishes are homemade with best quality and fresh ingredients; made with a lot of love!



VEG SPRINGY ROLLS VG

Crunchy vegetables and rice vermicelli stuffed in golden crispy rolls // **7**

CHICKEN LOLLYPOPS

Chicken wings marinated in home ground spices, battered & fried, served with schezwan sauce (4 pcs)

MUSHROOM GARLIC MOMOS

VG +++

Steamed ravioli with mushrooms, parsley, garlic stuffing served with soy sauce (4 pcs) // 7

SCHEZWAN CHICKEN MOMOS

Steamed ravioli stuffed with chicken, onion & fresh herbs served with schezwan sauce drizzled with sesame oil (4 pcs) // 8

CRISPY LAMB MOMOS +++

Crispy ravioli of minced lamb, crunchy vegetables and chestnuts // 8

MALAI CHICKEN TIKKA

Creamy chicken marinated in herbs grilled to perfection in an Indian oven, served with mint chutney // **9**

MAINSwok

VEG MANCHURIAN VG ♦ ♦ ♦

Stir-fried vegetarian meatballs made with cabbage, carrot, garlic & ginger tossed in our signature soy sauce // 17

CHILLI CHICKEN +++

Crispy fried chicken tossed with onions, green chillies and a tangy and spicy sauce // 18

HONEY CHICKEN NEW!

Tender pieces of honey glazed fried chicken tossed with soy sauce, garlic, crunchy vegetables full of umami richness // 18

SALT N' PEPPER PRAWNS

Prawns stir-fried with mixed vegetables, a pinch of salt, pepper, and spices // **19**

CHICKEN MANCHURIAN +++

Stir-fried chicken meatballs made with cabbage, fresh herbs, garlic and ginger tossed in our signature soy sauce // **18**

CUMIN LAMB

Lamb slices stir fried with ginger, garlic, crushed smokey chilies and celery // 19

CRISPY LOTUS FRY VG

Lotus root slices stir-fried with ginger, garlic, soy sauce, caramelised with honey and sesame seeds // 17

(for each main wok dish choose a side)

SIDES

FRIED RICE VG

Wok-fried basmati rice with beans & carrots sautéed in light soy sauce.

HAKKA NOODLES VG

Signature hakka noodles stir-fried with a mixture of fresh vegetables and herbs.

GREEN SLAW VG

White cabbage salad, grated carrots, bean sprouts, garnished with sesame, pine nuts, fresh coriander & vinaigrette.

MAIN S_{Classic}

BUTTER CHICKEN +++

Tandoori chicken pieces simmered in a rich, spiced tomato & cashew sauce finished with drizzle of cream // **19**

DAAL FRY VG

Yellow split gram lentils simmered with toasted cumin, coriander & home spice \min // 18

PALAK PANEER VG

Tender cubes of soft Indian cottage cheese simmered in a creamy spiced spinach gravy, garlic, cumin & fennel notes // 19

FISH COCO CURRY

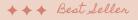
Fillet of sea bream prepared in fragrant coconut milk sauce & curry leaves // 21

(served with fragrant cardamom basmati rice)



CHEESE	4,9
PLAIN	4,0
CHILLY CHEESE	4,9
GARLIC & CORIANDER	4,5







	BLOOD ORANGE Beefeater London Orange Gin, with indian tonic	9
5	PIMMS SPRITZ Classic Bombay Sapphire gin, Pimms & tonic	10
7	LAVANDER BLOOM Gin, lavender liqueur, lemonade, floral and fruity notes	9

COCKTAILS



LIMONCELLO MARGARITA

Tequila tumbled with limoncello, basil 12 extract topped with lemonade 20cl



DARJEELING NEGRONI

Classic bombay gin shaken with campari & 13 tawny port creating soul-warming notes 15cl



CHILLI MANGO DAIQUIRI

White rum tangled with a sweet & sour mix 12 of mango juice, lime & aromatic bitters 20cl



WILD BY SHERA

Aromatic amaretto shaken with ginger puree, lime & tangy orange juice 12cl



SHER-DIL

Cardamom-infused bourbon whiskey, 13 muddled with apple juice 15cl



ROARRR

Exotic goodness of spiced rum, lime juice & 1 ginger ale with drama of tawny port 20cl



ELDERFLOWER LYCHEE MARTINI

Velvety vodka shaken with elder flower extract & lychee juice 15cl





ROSE NIMBOO SODA

Rose kissed sweet tangy lemonade muddled with mint leaves & lime 25 cl



TIGER TIKI

Pineapple juice jostled with cranberry puree, fresh mint leaves & lime 25 cl



13

13

7

WINES

32

MANGO GINGER PUNCH

Summer-sweet mango juice, lime, ginger puree, topped with fizzy lemonade 20 cl



INDIAN PALE ALE (IPA) LBF 7,5

DUBBEL AMBRÉE LBF 7,5



8

9

9

36

RED

SHIRAZ Sula Inde.

SAINT CHINIAN Excellence France. 32 **CÔTES DU RHÔNE Domaine Saint Privat** France. 32 PUGLIA IGT Diverso Rosso Bio Italie. 36 BROUILLY Chateau Des Tours France. 38 BORDEAUX 2016 INS Bécot France. 38 CÔTES DU ROUSSILLON 2020 Torremilla France. 40 SANCERRE AOP 2020 Clément & Florian Berthier France. -49 GRAVES AOP 2018 Chateau Haut Selve France. 55

WHITE

SAUVIGNON Sula Inde. 7 32

CHARDONNAY Jousseliniere France. 7 32

PINOT GRIGIO Delle Venezie Italie. - 36

ROSÉ

ZINFANDEL Sula Inde. 7 32

LA PETITE SEINE Bio France. 7 32

TREVENEZIE IGT Vento D Estete Bio Italie.

SOFT / TEA / CAFE

Coca, zero, sprite 33cl 5 Peach ice tea 33cl 6 Juice- orange, pineapple 25cl 6 Evian / Sanpellegrino 50cl 4

Expresso 3 Long, Deca 3,5