

NAAN'S

Garlic Served with homemade chutneys: Indian aioli, mango chutney and tamarinde.	V	7
Cheesy Three cheeses: Gorgonzola, Feta and Gouda. Served with mango chutney.		9
The Green Tomato sauce, vegan cheese, green veggies and olives. (Regular cheese upon request)	V	12
The Mushroom Saag Paneer, wild mushroom and cheese, topped with spinach and Truffle.	V upon request	12
Kid's Naan Margarita style Naan.	V upon request	9

APPETIZERS

Mango Chaat Salad Fresh and crunchy salad with a sweet and sour, spicy chaat dressing. «Chef's favourite.»	GF/V	10
Chilli Mushroom Indo-Chinese dish with coated mushrooms served in a chilli sauce.	V	10
Pakora Deep fried vegetables in chickpea batter with delicate Indian spices. Served with mint chutney.	GF/V	10
Fresh Spring Rolls Rice paper rolls with raw vegetables, mango and tempeh. Served with tamarinde chutney.	GF/V	10
Paneer Tikka Skewers Grilled paneer marinated in yoghurt and masala. With grilled bell pepper and onion.	GF	12
Japanese Avocado & Nori Tempura Fried avocado with a puree of tamari, sesame and coriander.	V	12
Nepalese Momo's Handmade steamed dumplings filled with vegetables and tofu.	V	10
Seaweed Green Salad With wakame, asparagus and avocado.	GF/V	10
* Mix of appetizers Mix of our favorite appetizers.	V upon request	14 p.p (Minimum 2per.)

GF= Gluten Free V= Vegan

CHEF MENU

4 course chef menu (min. 2 persons) GF/V upon request 39

MAIN DISHES

Flavours of India Traditional Northern Indian thali contains: - Dahl / Red lentil curry. - Saag Paneer/ Spinach and Indian cheese curry. - Chana Masala / An authentic chickpea curry in a mild spicy tomato sauce. - Korma/ Mild yellow curry with coconut. - Baigan Bharta / Roasted eggplant masala curry. Served with long basmati rice, chutney, chapati and raita.	GF/V upon request	24
Indian Kitchari Traditional Indian super food with mung beans, rice and vegetables topped with melted cheese. Served with chutney and raita.	GF /V upon request	18
Goan Coconut Curry Aromatic based coconut curry with curry leaves, vegetables, ananas and tofu topped with cashew nuts. Extra option with paneer (+1)	GF/V	23
Tofu Tikka Masala Indian masala curry with tomato, onion, bell pepper and tofu. Served with basmati rice, chapati and chutney.	GF upon request/V	23
Safran Paneer Masala Creamy aromatic Indian cheese curry with bell pepper, long bean and Kashmiri Safran.	GF upon request	23
Golden Enchilada Soft corn tortilla filled with a vegan mince and cheese, topped with a creamy sauce of cream cheese, coriander and chillies.	GF	21
Tempeh, cashew & vegetables Meal salad with shredded cabbage, fresh seasonal vegetables strips, sticky tempeh and raw cashews. Served with a sweet and sour lime, tamari and agave dressing.	GF/V	22
Sticky date Homemade date cake, served with ice cream topped with caramel sauce.	V	9
Raw chocolate pie Homemade raw chocolate pie.	V/GF	8
Coconut Speculaas pie A sweet creamy coco pie with a crunchy Speculaas bottom.	V	8
Passion fruit panna cotta Vegan panna cotta with fresh fruits, mango and passion fruit.	V/GF	9
Ice cream Two scoops of organic vegan ice cream topped with fresh fruit	V/GF	5
Dirty Chai Homemade chai with a shot of rum and whipped cream.	V/GF	7
Liquors Indian Whiskey / Dark Rum / Mezcal & Tequila.		5