

vegetarian dishes

served with a side dish of your choice

palak paneer 160
cream cheese cubes with spinach

aloo gobi 150
cauliflower & potatoes in a spicy sauce

dal 110
spicy lentils fried with onions & garlic topped with fresh coriander

ema datsi 150
potatoes with green chilies in melted cheese

vegetable curry 120
mixed vegetable in a medium spicy sauce

paneer makanwala 160
spicy cream cheese cubes with tomatoes, onions & garlic

paneer masala 150
cream cheese & vegetables in a spicy sauce

vegetable kurma 150
boiled vegetables in a creamy sauce, topped with coconut grates

mushroom masala 140
mushrooms in a spicy onion sauce

stuffed tomato muglic 170
stuffed tomatoes with cheese, potatoes & dried fruits, topped with a spicy cream sauce

alu "ra" cauli ko tarkari 160
cauliflower & potatoes cooked in a nepalian curry sauce, served with rice, dal, papadam & salad

sharg ko tarkari 150
spinach cooked in home made nepalian masala sauce, served with rice, dal, papadam & salad

vanta ko khat ra chau ko takari 190
aubergine bed with mushrooms in a nepalian curry sauce topped with melted mozzarella, served with potatoes

fish & seafood dishes

served with 2 side dishes of your choice

fresh fish - catch of the day price per size
... traditional Goan richardo masala pan fried
... poached in white wine with spring onions
... pan fried in olive oil with garlic & lemon
... tandoori or grilled (look at our special barbecue & tandoori menu)

fish kadai 220
fish fried in a coconut masala sauce

fish vindaloo 240
choice of fresh fish with a spicy sauce made of red chilies & vinegar paste

kalamari chili fried 200
fried calamari with garlic butter & chilies

machi ki kadi 200
fish curry

prawns ki kadi 220
prawns curry

prawns vindaloo 240
prawns with spicy sauce made of red chilies & vinegar paste

food

jardim a mar &

shark cafriél <i>shark with a spicy mint & coriander sauce</i>	200	chicken tikka masala <i>chicken marinated in a special tandoori paste made of curd and spices cooked in a masala sauce</i>	180
bharvi calamari <i>stuffed calamari with celery, garlic & butter, served in a spicy gravy</i>	350	chicken shagwala <i>chicken marinated in a garlic paste and spices, cooked with spinach</i>	190
king fish <i>grilled king fish steaks with a lemon-garlic-oil sauce</i>	200	zeera kukhura <i>nepalian fried chicken in a medium spiced cumin sauce, served with rice, dal, papadam & salad</i>	200
tuna <i>grilled tuna steak prepared as you like</i>	300	beef sandheko <i>nepalian beef cooked in a dry spice masala sauce, served with rice, dal, papadam & salad</i>	200
... chicken & beef <i>served with 2 side dishes of your choice</i>		beef fillet <i>grilled beef with an onion sauce, salad and boiled vegetable</i>	220
chicken cafriél <i>chicken with a spicy mint & coriander sauce</i>	180	beef steak <i>grilled beef steak prepared as you like to (butter garlic/pepper sauce/cheese & rum topping/ herbal butter/...)</i>	220
chicken curry <i>chicken marinated in spices and cooked in a curry sauce</i>	170	lemon grilled chicken <i>choice of breast and leg grilled with a lemon garlic sauce</i>	180
chicken xacuti <i>chicken marinated in home made spices, cooked in a coconut sauce</i>	190	sizzler <i>grilled items served in a hot pan with a meat sauce</i>	
chicken kurma <i>chicken in a creamy sauce, topped with coconut grates</i>	190	chicken	180
		fish	200
		seafood	250
		beef	250

food

jardim a mar &

tandoori - barbecue

all dishes are served with 2 side dishes of your choice

we serve the following items grilled from the barbecue or from the tandoori, the traditional indian clay oven

you can choose between 3 different tandoori marinades

... **traditional red tandoori**

(curd, chilies, special spices)

... **mint** *(curd, mint, lemon, chilies, spices)*

... **malai** *(cashews, lemon, curd, spices)*

seafood

... king fish

... pomfred

... lobster (on demand)

... crab (on demand)

... shark

... calamari

... prawns (king, tiger)

... snapper

... mullet

... tuna

chicken (half/full)

130/210

chicken tikka

140

beef fillet

250

beef steak

230

price per size

vegetable

... stuffed capsicum

150

... stuffed tomatoes

150

... mushroom tikka

110

... paneer tikka

120

... mixed vegetable tikka

110

specials

seafood platter

p.P. 500

kingfish, calamari, tuna, shark & prawns, grilled in the tandoori oven, served with bread and salad

irani kebab (veg/chicken/seafood) 160/220/300

veg, chicken or seafood, marinated in malai, a home made spiced cashew cream, grilled in the tandoori oven, served with chips/rice and salad

mint tikka (veg/chicken/seafood) 180/230/300

veg, chicken or seafood, marinated in mint sauce, a home made fresh mint, chili, curd cream, grilled in the tandoori oven, served with chips/rice and salad

fish achari kebab

450

several fish pieces, marinated in a fresh lemon sauce with local pickles and curd, grilled in the tandoori oven, served with chips/rice and salad

veg/chicken/fish laffa

350

naan bread, stuffed with grilled veg/chicken/fish, marinated in the traditional tandoori sauce, served with salad

tandoori platter

p.P. 500

grilled veg, chicken and seafood, marinated with 3 different tandoori sauces (mint, malai, traditional), served with chips/rice and salad

food

jardim a mar &

pasta

pesto	160
<i>special homemade paste made of roasted cashews, garlic, parmesan, olive oil and basil</i>	
aglio olio	120
<i>with olive oil, garlic, chilies and basil</i>	
tomato sauce	120
<i>fresh made fruity tomato sauce</i>	
prawns	220
<i>sauce made of garlic, ginger & prawns topped with fresh coriander</i>	

side dishes

plain rice	30
rice with coriander and chili	50
zeera rice	40
<i>rice with cumin</i>	
fried rice with vegetables	60
naan plain/butter garlic/cheese	20/30/30
roti plain/butter garlic/cheese	10/20/30
potatoes mashed/roasted	60/50
bombay potatoes	70
<i>fried potatoes with onions, tomatoes, chili, tumeric & fresh herbs</i>	
french fries	40
boiled vegetables	40
olives	60

dessert

hello to the queen (small/big)	70/140
ice cream per ball	20
ice cream with fruits	80
banana fritters	80
pancake of your choice	
<i>for special types and prices have a look at the breakfast menu</i>	



food

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