





अतिथि देवो भवः

# MASALA ART

THE SOUL OF INDIAN CUISINE

*India's culture varies like its vast geography.*

*Our cuisine is gracefully crafted and stays true to Its centuries old rich culinary heritage, infused with varieties of spices that have descended down generations.*

*Chefs at Masala Art take much pride in bringing you the culture and authentic taste of India, with flavorsome delicacies from across the country, here in Montenegro.*

*Kultura Indije varira kao i njena ogromna geografija.*

*Naša kuhinja je osmišljena i ostaje vjerna svom stogodišnjem bogatom kulinarskom nasljeđu, prožetom raznim začinima koji se nižu generacijama. Kuvari u Masala Art -u ponosni su što Vam predstavljaju kulturu i autentični ukus Indije, sa ukusnim delicijama iz cijele zemlje, ovdje u Crnoj Gori.*

Please Inform your server of any food allergies or intolerance with your order.

## Shorba / Čorbe

<b>001- Spiced pumpkin shorba</b> <i>delicately aromatized with condiments / Čorba od bundeve delikatno aromatizovana sa začinima</i>	300g	3,60 €
<b>002- Tulsi tamatar shorba</b> <i>fresh tomato and basil soup / Čorba od svježeg paradajza i bosiljka</i>	300g	3,60 €
<b>003- Mutton shorba</b> <i>lamb soup seasoned with cumin seeds, garnished with spiced potato 🌶️ / jagnjeća supa začinjena sjemenkama kima i začinjenim krompirom</i>	300g	3,90 €
<b>004- Murgh yakhni shorba</b> <i>rich and spicy chicken broth / bogata i začinjena pileća čorba</i>	300g	3,80 €
<b>005- Mahi dhania shorba</b> <i>flavorful fish broth with a dash of fragrant coriander with home made corn bread 🌶️ / ukusna riblja čorba sa malo mirisnog korijandera uz domaći kukuruzni hleb</i>	300g	3,80 €

## Desi Appetisers / Predjela

*Delicacies Master chef...BIRESH*

<b>006- Khatta meetha pani puri</b> <i>crispy fluffy puffs filled with spiced potatoes and chickpeas served with tangy lemon and mint flavour water hrskave pufnaste kuglice punjene začinjenim krompirom i slanutkom posluženi sa aromatizovanom vodom od limuna i nane intenzivnog ukusa</i>	500g	7,90 €
<b>007- Moong malai chaat</b> <i>crispy fried moong cakes served with tangy yoghurt and mint sauce hrskave pržene ćufte od sočiva poslužene sa umakom od jogurta i mente</i>	300g	4,50 €
<b>008- Samosa</b> <i>traditional north Indian street speciality, deep fried pastry shell, filled with spiced potatoes and green peas / sjevernoindijski specijalitet, duboko pržena peciva, punjena začinjenim krompirom i zelenim graškom</i>	220g	5,00 €
<b>009- Paneer ka soola</b> <i>homemade cottage cheese cubes sauteed with spiced onion and bell pepper / domaće kockice svježeg sira pirjane sa začinjenim lukom i paprikom</i>	280g	5,70 €
<b>010- Bharwan masala mirch</b> <i>raw pepper shells filled with flavorful mashed potatoes and chickpeas, char grilled / paprika na žaru punjena aromatizovanim pireom od krompira i leblebije</i>	300g	5,90 €
<b>011- Chakundari galouti</b> <i>griddle cooked cakes with a fine mix of beetroot, cottage cheese and hung curd / pržene ćufte sa finom mješavinom cvekle, sira i kremastog jogurta</i>	280g	5,60 €
<b>012- Dum ki khumb</b> <i>fresh shell mushrooms filled with minced vegetables and cottage cheese, char grilled / pečurke na žaru punjene mljevenim povrćem i svježim sirom</i>	220g	5,60 €
<b>013- Kandha bhajia</b> <i>An all time favourite onion fried fritters, served with home made chutney / omiljeni prženi ustipci od luka posluženi sa domaćim sosom</i>	280g	5,80 €
<b>014- Tarkari mix grill</b> <i>an enchanting selection of beetroot kebab, cottage cheese tikka, stuffed bell pepper and spiced mushrooms očaravajuća mješavina kebaba od cvekle, kockica Indijskog sira, punjene paprike i začinjenih pečuraka</i>	500g	10,90 €

Please Inform your server of any food allergies or intolerance with your order.

nivo ljutine [ 🌶️🌶️ ] level of spices

# Tandoori Specialties

Tradicionalni indijski tandoori specijaliteti

Recipes master chef ....KESAR

- |  |             |                |
|--|-------------|----------------|
| <b>015- Murgh malai</b>  | <b>280g</b> | <b>7,30 €</b>  |
| <i>char grilled cubes of chicken wrapped in cheese marinade, sprinkled with tangy mango masala</i><br><i>pileći ražnjići bez kosti na žaru umasirani u marinadu od vrhnja i sira, preliveni tangy mango masalom</i>  |             |                |
| <b>016- Bhatti ka murgh tikka</b>  | <b>280g</b> | <b>7,30 €</b>  |
| <i>barbecued tender boneless chicken, subtly marinated in home made yoghurt and melange of spices</i> 🌶️<br><i>roštilj sočna pilećina bez kostiju, suptilno marinirana u domaćem jogurtu i melange začinu</i>  |             |                |
| <b>017- Gullafi murgh</b>  | <b>300g</b> | <b>7,90 €</b>  |
| <i>boneless chicken cubes marinated with dry coriander and spiced egg yolk</i><br><i>pileće kocke bez kostiju marinirane suvim korijanderom i začinjena jaja</i>   |             |                |
| <b>018- Desi dum ka murgh</b>  | <b>350g</b> | <b>8,90 €</b>  |
| <i>in house specialty of tandoori chicken tossed with fresh bell peppers and onions</i> 🌶️<br><i>specijalitet kuće od tandoori pilećine pripremljene sa paprikom i lukom</i>   |             |                |
| <b>019- Classic tandoori murgh</b>   | <b>550g</b> | <b>8,90 €</b>  |
| <i>chicken on bone marinated overnight in yogurt and robust spices, cooked in clay oven</i> 🌶️<br><i>pilećina na kosti marinirana preko noći u jogurtu i indijskim začинима, pripremljena u tandoor peći</i>   |             |                |
| <b>020- Raunaq e seekh</b>   | <b>220g</b> | <b>7,90 €</b>  |
| <i>tender minced lamb blended with mace, nutmeg &amp; cardamom, skewered and char grilled</i> 🌶️<br><i>mekano mljeveno jagnjeće meso miksano sa macesom, muškatnim oraščićem, kardamomom, grilovano na uglju</i>   |             |                |
| <b>021- Mutton shashlik</b>  | <b>280g</b> | <b>7,90 €</b>  |
| <i>bursting with flavors, boneless lamb cube in exquisite marinade of ginger and star anise, grilled in clay oven</i> 🌶️<br><i>veoma ukusne kockice jagnjetine bez kosti u izvrsnoj marinadi od đumbira i anisa, pripremljene u tandoor peći</i>                         |             |                |
| <b>022- Raan e masala</b>  | <b>500g</b> | <b>15,90 €</b> |
| <i>charcoal roasted leg of lamb marinated overnight in home made signature melange of spices and gourmet condiments</i> 🌶️<br><i>pečena jagnjeća noga marinirana preko noći u domaćem melange začinu i gurmanskim začинима</i>   |             |                |
| <b>023- Mahi tikka chaman</b>  | <b>350g</b> | <b>15,90 €</b> |
| <i>Finest norwegian salmon filet cubes infused with a delectable mix of cracked brown mustard seeds, spinach and black pepper corns</i><br><i>majfinije kockice fileta norveškog lososa prožete ukusnom mješavinom sjemenki Indijske slalice, spanaća i crnog bibera</i> |             |                |
| <b>024- Masala mixed grill</b>   | <b>450g</b> | <b>15,90 €</b> |
| <i>an enhancing selection of lamb seekh kebab, fish tikka, chicken tikka and prawns</i> 🌶️<br><i>bogat izbor janječeg kebaba, riblje tike, pileće tike i škampa</i>  |             |                |
| <b>025- Gopalpur on sea</b>  | <b>300g</b> | <b>16,90 €</b> |
| <i>griddle cooked fillet of adriatic sea bass/sea bream with prawns, delicately infused with turmeric and chilly</i> 🌶️<br><i>na žaru kuvan file brancina sa kozicama, nježno natopljen kurkumom i čili</i>  |             |                |



# Curry & Spice / Jela sa karijem

Flavors, master chef .....SUNDAR

- 026- Murgh amritsari** 550g 7,90 €  
*all time favorite, butter chicken, the punjabi way*  
*sočna pileтина kuvana u kombinaciji maslaca, paradajza i začina*
- 027- Murgh do pyazza** 550g 7,90 €  
*boneless chicken cubes spiced with cumin and fenugreek cooked twice with baby onions*  
*pileće kocke bez kostiju začinjene kimom i piskavicom, pripremljene sa crnim lukom*
- 028- Handi murgh tariwala** 550g 7,90 €  
*spicy, hot, on bone chicken leg simmered in home style curry of hand pounded spices*  
*začinjeni, topli, pileći batak, pomiješan s domaćim curry-em i začinima*
- 029- Zaffrani murgh** 550g 8,90 €  
*boneless chicken marinade in yoghurt, cooked in cashew onion gravy flavored fresh coriander*  
*pileći batak bez kosti mariniran u jogurtu, pripremljen u sosu od Indijskog oraaha i crnog luka posut listovima svježeg korijandera*
- 030- Mutton roganjosh** 550g 7,90 €  
*tender boneless lamb cubes slow cooked in traditional Kashmir spiced red gravy of perfectly balanced flavour*  
*jagnjeće kockice bez kostiju, kuvane u kašmiri, začinjenoj crvenoj kaši pefektno izbalansiranog ukusa*
- 031- Bhuna gosht** 350g 8,90 €  
*succulent pieces of spiced lamb tossed with onions and peppers, aromatized and simmered in zesty brown carom seeds*  
*sočni komadi začinjene jagnjetine prelive ni lukom i paprikom, aromatizovani i dinstani u sjemenu začina carom*
- 032- Saag gosht** 550g 8,00 €  
*boneless morsels of lamb delicately cooked with hand picked fresh spinach, flavoured with zesty brown garlic*  
*komadići jagnjetine bez kostiju kuvani s ručno ubranim spanaćem i pečenim sjemenkama korijandera*
- 033- Nalli masala** 550g 8,30 €  
*a spicy on bone mutton treat delicately marinated in yoghurt, flavored with robust spices*  
*začinjena jagnjetina sa kosti delikatno marinirana u jogurtu, aromatizovana začinima*
- 034- Taar Korma** 550g 8,00 €  
*tender chunks of boneless lamb, marinated in yoghurt, cooked to perfection in black pepper flavored cashew onion gravy*  
*mekani komadići jagnjetine bez kostiju, marinirani u jogurtu, kuvani do savršenstva u sosu od indijskog oraaha i luka aromatizovani crnim biberom*
- 035- Machali ka salan** 550g 13,00 €  
*Adriatic Sea Bass / Sea Bream cubes, prepared with fresh fenugreek, tomatoes and onion gravy*  
*kockice domaće ribe pripremljene do savršenstva sa bundevom, kašom od paradajza i luka.*
- 036- Jheenga masala** 300g 11,00 €  
*pan cooked coastal prawns subtly simmered with assortment of fresh vegetables and robust spices*  
*kuvane obalne kozice u tavi suptilno su narezane sa asortimanom svježeg povrća i začina*
- 037- Prawn igaru roya** 550g 11,30 €  
*coconut flavored home style prawn curry spiced with cumin and fenugreek*  
*ugodna poslastica, delkates domaće kozice s kokosovim orasima, začinjena kuminom i fenugreek-om*

# Vegetarian Delights / Vegetarijanska jela

Recipe master chef ....RATTAN

- 038- Raj kofta curry** 450g 7,30 €  
*baby cottage dumplings filled with mashed spinach and cheese, delicately cooked in fenugreek infused tomato onion gravy*  
*mladi bijeli sir sa pire krompirom, nježno kuvani u fenugreek-u i paradajz kaši*
- 039- Paneer khurchan** 450g 7,30 €  
*a delicacy of homemade cottage cheese preparation cooked with tangy onion ,tomato and bell pepper mix* 🌶️  
*poslastica od domaćeg sira pripremljena sa mješavinom crnog luka, paradajza i paprike*
- 040- Saag paneer** 450g 7,90 €  
*a contemporary classic, cottage cheese tossed with freshly picked spinach and zesty brown garlic*  
*Indijski klasik, svježi sir preliven svježe ubranim spanaćem i ljutkastim smeđim bijelim lukom*
- 041- Malai mattar kali mirch** 450g 7,00 €  
*green peas preparation cooked in butter scented cashew gravy flavored with coriander and black pepper*  
*grašak pripremljen u sosu od indijskog oraha sa mirisom putera aromatizovan korijanderom i crnim biberom*
- 042- Baingan ka salan** 450g 7,30 €  
*a delicacy of baby eggplant cooked with spiced tomato onion gravy*  
*patlidžan pripremljen sa sosom od začinenog paradajza i luka*
- 043- Chatpati gobi** 450g 7,00 €  
*cauliflower florets tossed with potatoes and robust spices* 🌶️  
*cvjetići karfiola preliveni krompirom i jakim začinama*
- 044- Makai dum angara** 450g 7,00 €  
*classic jalfrezi of corn nuts and bell peppers gently cooked in tomato onion masala*  
*klasični jalfrezi od kukuruza i svih vrsta paprike pripremljeni u sosu od paradajza i crnog luka*
- 045- Methi channa** 450g 7,00 €  
*chickpeas cooked to perfection in a blend of fragrant spices and fenugreek leaves*  
*slanuci kuvani do savršenstva u mješavini mirisnih začina i lišća fenugreek-a*
- 046- Dal masala** 450g 7,30 €  
  - creamy black lentil, delicately aromatized and seasoned with hand pounded spice blend /
  - kremasta crna leća, nježno aromatizovana i začinjena ručno umućenim začinom
  - yellow moong lentil tempered with caramelised aromatized onion ,garlic and fresh coriander 🌶️ /
  - žuta leća temperirana s karamelizovanim lukom, bijelim lukom i svježim korijanderom

# Pure & Simple

## Vegan specialities / Veganski specijaliteti


- 047- Zucchini dum masala** 450g 7,90 €  
*char grilled zucchini shells filled with aromatised vegetables, layered with flavorful spicy tomato onion gravy*  
*tikvice na žaru punjene aromatizovanim povrćem, prelivene ukusnim začinjenim umakom od luka i paradajza*
- 048- Kala channa tariwala** 450g 7,90 €  
*a healthy home style curry treat for vegetarians, black chickpeas cooked with spiced potatoes, flavored with fresh coriander*  
*zdravi domaći kari za vegetarijance, crna leblebija kuvan sa začinjenim krompirom, aromatizovan svježim korijanderom*
- 049- Gatta curry** 450g 7,90 €  
*rajasthani delight, mashed chickpeas baby dumplings aromatized in hot and spicy tomato onion curry*  
*radžastanski užitak, pire knedle od leblebije aromatizovane u ljutom i začinjenom kariju od paradajza*
- 050- Palak tofu masala** 350g 7,90 €  
*in house speciality of tofu and spinach preparation aromatised in rich Indian spices*  
*domaći specijalitet od soje i spanaća aromatizovan bogatim indijskim začinima*
- 051- Chilka aloo methi** 350g 7,00 €  
*a home style preparation of baby potatoes spiced with cumin and fresh fenugreek*  
*krompir pripremljen na domaći način začinjen kimom i svježom piskavicom*
- 052- Kadhai pumpkin** 450g 7,30 €  
*jalfrezi preparation of sliced pumpkin garnished with fresh coconut*  
*jalfrezi pripremljen od sjeckane bundeve prelivene svježim kokosom*
- 053- Sarson ka saag makki ki roti** 450g 8,90 €  
*a contemporary classic of mustard spinach lightly flavored with zesty garlic "a specialty of Punjab" served with corn bread*  
*savremeni klasik senfa i spanaća, lagano spremljen sa pečenim bijelim lukom, serviran s kukuruznim hlebom*
- 054- Patiala pearl** 450g 7,30 €  
*yellow chickpeas lentil tempered with caramelised aromatized onion ,garlic and fresh coriander*  
*sočivo temperirano sa karamelizovanim i aromatizovanim crnim lukom, bijelim lukom i svježim korijanderom*



# Thali / Bogato iskustvo indijske trpeze

*an assortment of tandoori kebab with selection of curry meat, vegetarian dishes served with basmati rice  
parantha, papad and dessert  
"Royal dining experience"*

**055- Aftab** 850g 18,90 €  
*for the meat lovers*   
*za ljubitelje mesa nudi se set jela od tandoorija, dvije vrste kari mesa, dva pripravka od suvog povrća, leća,  
pirinač, salata,  
naan hleb i dnevni desert*

**056- Mehtab** 850g 14,90 €  
*a vegetarian delight*   
*vegetarijanski užitek koji nudi set jela od tandoorija, dvije vrste sezonskog curry povrća, dva preparata sa  
suvim povrćem,  
leća u paru s rižom, salata, naan hleb i poslastica dana.*

## Accompaniments / Prilozi

**057- Dahi** 220g 1,30 €  
*homemade fresh yoghurt / Domaći svježi jogurt*

**058- Cucumber raita** 250g 1,70 €  
*homemade yoghurt flavored with spiced cucumber / domaći jogurt sa pikantnim krastavcem*

**059- Lasooni mirch ka dahi** 250g 4,50 €  
*homemade yoghurt, enveloped with coriander and melange of spices*  */ domaći jogurt sa korijanderom i  
mješavinom začina*

**060- Papad chutney** 60g 1,70 €  
*crispy chickpeas pancakes served with homemade chutney / hrskava palačinka pravljena od leblebija*

**061- Achari mango mix** 120g 1,30 €  
*sweet and sour mango pickle / slatko-kisjeli mango chutney*

## Basmati & Biryani / Riža i Birjani

<b>062- Sada chawal</b> <i>steamed basmati rice / dinstana basmati riža</i>	300g	2,00 €
<b>063- Kesaria pulao</b> <i>basmati rice aromatized with saffron and cumin / riža basmati aromatizovana sa šafranom i kuminom</i>	300g	4,50 €
<b>064- Nimboo nariyal ka pulao</b> <i>lemon and coconut flavored basmati rice / basmati riža aromatizovana limunom i kokosom</i>	300g	4,50 €
<b>065- Sooji ka upma</b> <i>assortment of fresh garden greens tossed with coconut flavored semolina svježe baštensko zeleno povrće preliveno kašom od aromatizovanog kokosa</i>	300g	6,90 €
<b>066- Subz biryani</b> <i>steamed basmati flavored with aromatized seasonal vegetables cooked in sealed pot basmati riža na pari sa ukusom aromatizovanog sezonskog povrća kuvanog u zatvorenoj posudi</i>	450g	7,00 €
<b>067- Channa paneer ki biryani</b> <i>steamed basmati rice with aromatised rich on protein filled black chickpeas and cottage cheese cooked in a sealed pot na pari spremljena basmati riža s aromatizovanim crnim slanucima i mladim sirom, kuvana u zatvorenoj posudi</i>	450g	7,30 €
<b>068- Lucknowi gosht biryani</b> <i>elegant preparation of layered basmati rice, choicest cut spiced lamb meat, flavored cardamom and mace, cooked to perfection eleganтна priprema riže basmati, izrezano začinjeno meso, aromatizovano kardamomom i maceom, kuvano do savršenstva</i>	450g	8,30 €
<b>069- Murgh Hyderabad biryani</b> <i>an authentic celebration dish, fragrant rice and rose flavored spring chicken infused with saffron and mint autentično slavljeničko jelo, mirisna riža i aromatizovana proljetna piletina sa šafranom i mentom</i>	450g	8,30 €
<b>070- Samundari biryani</b> <i>fragrant basmati rice and tender boneless spiced fish aromatized with sizzling shrimps mirisna riža basmati i nježno začinjena riba bez kostiju aromatizovana škampima</i>	450g	9,70 €

# Roti Parantha / Indijske vrste hleba

*Recipes, Master chef.....KESAR*

<b>071- Aloo methi parantha</b>	<b>200g</b>	<b>3,90 €</b>
<i>pan cooked preparation of wheat bread with filling of spiced potato and onions / pšenični hleb sa filom od začinjelog krompira i luka</i>		
<b>072- Haryali lachaa parantha</b>	<b>150g</b>	<b>3,90 €</b>
<i>spinach and mint flavor wheat bread / hleb sa ukusom spanaća i mente</i>		
<b>073- Kesariya parantha choor choor</b>	<b>150g</b>	<b>3,90 €</b>
<i>saffron flavored pan bread / hleb sa ukusom šafrana</i>		
<b>074- Makhanaa</b>	<b>150g</b>	<b>3,30 €</b>
<i>all time favourite butter naan / slojevi tijesta izvaljani u maslacu i pečeni u glinenoj pećnici</i>		
<b>075- Lasooni naan</b>	<b>150g</b>	<b>3,60 €</b>
<i>zesty brown garlic naan bread cooked in tandoori oven / najintenzivniji indijski hleb, ljuti pečeni bijeli luk, hleb pečen u tandoori peći</i>		
<b>076- Missi roti</b>	<b>150g</b>	<b>3,60 €</b>
<i>charcoal cooked gram flour pancake, seasoned with caraway seeds and onion / palačinka od graham brašna na žaru, začinjena kimom i crnim lukom</i>		
<b>077- Tawe ke phulke</b>	<b>120g</b>	<b>4,90 €</b>
<i>set of pan made traditional whole wheat bread / na tiganju pripremljen tradicionalni hleb od pšenice na brasna</i>		
<b>078- Amritsari kulcha</b>	<b>220g</b>	<b>3,90 €</b>
<i>flavorful preparation of homemade cottage cheese and spiced onion / naan (vrsta tortilje) grilovana na žaru, napunjena mladim sirom, lukom i začimima</i>		
<b>079- Shahi anjeer kulcha</b>	<b>200g</b>	<b>3,90 €</b>
<i>from the streets of Kashmir, home made wheat bread filled with pistachios, sweetened dry nuts and anjeer sa ulica Kašmira, domaći pšenični hleb punjen pistačima, zaslađenim suvim orašastim plodovima i suvim smokvama</i>		
<b>080- Keema kulcha</b>	<b>220g</b>	<b>4,90 €</b>
<i>with the filling of spiced minced mutton keema / hleb punjen zacinjenom mljevenom jagnjetinom</i>		
<b>081- Rampuri anda parantha</b>	<b>220g</b>	<b>3,90 €</b>
<i>griddle cooked wheat bread layered in spiced egg yolk and butter / pečeni lisnati tanki hljeb filovan začinjanim jajetom i puterom</i>		

# Meat lovers / Ljubitelji mesa

082 - house special set meal for two / 1,8 kg total/ukupno

## Garden greens

*melange of garden fresh greens, spiced potatoes and chickpeas garnished with tangy yoghurt sauce*  
**Miks od svežeg zelenila, začinenog krompira sa ljutim sosom od jogurta**

## Bhatti ka murgh tikka

*barbecued tender boneless chicken, marinated in yoghurt and spices.*  
**roštilj sočna pilecina bez kostiju, marinirana u domaćem jogurtu i začinu**

## Mutton Shashlik

*bursting with flavors, boneless lamb cube in exquisite marinade of ginger and star anise, grilled in clay oven*  
**parče jagnjetine bez kosti začinjeno raznim ukusima u izvrsnoj marinadi od đumbira i anisa, pečeno u glinenoj rerni**

## Mahi tikka

*salmon fish cubes infused with cracked brown mustard seeds and black peppercorns*  
**riblje kockice lososa natopljene ispućalim semenkama smeđe gorušice i zrnom crnog bibera**

## Tandoori nisha

*griddle cooked platter fall of prawns, flavored with turmeric and chilly.*  
**grilovani gambori, aromatizovani kurkumom i čilijem**

## Murgh tikka masala

*succulent chicken cubes cooked in a combination of butter tomatoes and signature spices.*  
**sočne pileće kocke kuvane u kombinaciji puter paradajza i prepoznatljivih začina.**

## Lal maas ki curry

*boneless lamb cubes cooked with onion and chilli gravy tossed in fresh fenugreek masala*  
**jagneće kockice bez kostiju pripremljene sa umakom od luka i čilija posute začinom od svježe piskavice**

## Kesaria pulao

*saffron and cumin flavored basmati*  
**basmati riža sa aromom šafrana i kima**

## Lasooni naan & Pudina parantha

*the quintessential Indian bread, zesty roasted garlic bread and butter layered aromatic mint bread cooked in tandoori oven*  
**najtipičniji Indijski hleb, hleb sa ljutim pečenim bijelim lukom i lisnatim hlebom premazan maslacem sa aromom mente pečen u tandoori peći**

## Pista badam kheer

*rice pudding cooked in saffron flavored milk delicately garnished with cardamom and almonds*  
**puding od pirinča skuvan u mlijeku sa ukusom šafrana delikatno ukrašen kardamomom i bademima**

**include-Indian beer, house wine or lassi /  
uključuje i indijsko pivo, domaće vino ili lassi**

49 €

for a set of two / za dvije osobe



# Vegetarian Classic / Vegeterijanski klasik

083 - house special set meal for two / 1,5 kg total/ukupno

## Garden green salad

*melange of garden fresh greens, spiced potatoes and chickpeas served with tangy yoghurt sauce*  
**mješavina zelenih salata, začinjena krompirom i leblebijom, servirana sa slatko-kisjelim umakom od jogurta**

## Bharwan mirch

*raw pepper shells filled with flavorful mashed chickpeas and potatoes char grilled in tandoor*  
**sirova paprika punjena ukusnim pireom od leblebije i krompira grilovana u tandoor peći**

## Dum ki khumb

*fresh shell mushrooms filled with minced vegetables and cottage cheese, char grilled*  
**sveže pečurke punjene mlevenim povrćem i svježim sirom, pečene na žaru**

## Chakundari kebab

*a griddle cooked cakes with a fine mix of beetroot, cottage cheese and hung curd*  
**grilovane ćufte sa finom mešavinom cvekle, mladog sira i kremastog jogurta**

## Tawa paneer tikka

*homemade cottage cheese sautéed with red pepper and spiced onion*  
**domaći sir dinstan sa crvenom paprikom i začinjanim lukom**

## Mushroom mattar curry

*a home style preparation of spiced mushrooms with fresh fenugreek and cumin seeds*  
**na domaći način pripremljene začinjene pečurke sa sjemenkama piskavice i kima**

## Kadai paneer

*a delicacy of homemade cottage cheese preparation cooked with tangy onion, tomato and bell pepper mix*  
**poslastica od domaćeg sira pripremljena sa mješavinom crnog luka, paradajza i paprike**

## Kesaria pulao

*saffron and cumin flavour basmati*  
**basmati riža sa aromom šafrana i kima**

## Lasooni naan & Pudina parantha

*the quintessential Indian bread, zesty roasted garlic bread and butter layered aromatic mint bread cooked in tandoori oven*  
**najtipičniji Indijski hleb, sa ljutim pečenim bijelim lukom i lisnati hleb premazan maslacem sa aromom mente pečen u tandoori peći**

## Pista badam kheer

*rice pudding cooked in saffron flavored milk delicately garnished with cardamom and almonds*  
**puding od pirinča skuvan u mlijeku sa ukusom šafrana delikatno ukrašen kardamomom i bademima**

**include-Indian beer, house wine or lassi / uključuje i indijsko pivo, domaće vino ili lassi**

45 €

for a set of two / za dvije osobe

## Lime & Lassi / Pića

### Cold beverages

<b>084- Mango lassi</b> <i>mango flavored fresh yoghurt smoothie</i> <i>Smoothie od svježeg jogurta sa aromom manga</i>	3 dl	3,30 €
<b>085- Pearls in the mist</b> <i>in-house speciality of banana and figs yoghurt delight flavored with saffron</i> <i>specijalitet kuće od banane i smokve sa jogurtom aromatizovan safranom</i>	3 dl	3,90 €
<b>086- Masala chaas</b> <i>a salted delicacy of buttermilk flavored with cumin mint and coriander</i> <i>uzbudljiva kombinacija bilja kumina i korijandera pomiješana sa svježim jogurtom</i>	3 dl	3,90 €
<b>087- Pink lemonade</b> <i>a refreshing mix of strawberry syrup topped with lemonade and garnished with fresh mint</i> <i>uzbudljiva mješavina ukusnih jagoda obloženih tangijom - domaćom limunadom i svježim listovima metvice</i>	3 dl	3,90 €
<b>088- Aam panna</b> <i>cool yourself with a refreshing mix of tangy mango drink flavored with mint, cardamom and cumin powder</i> <i>rashladite se osvježavajućom mješavinom ljutog napitka od manga aromatiziranog nanom, kardamomom i kimom u prahu</i>	3 dl	4,50 €
<b>089- Ana</b> <i>a fine blend of coconut and pineapple, refreshing cold</i> <i>osvježavajuća fina mješavina od kokosa i ananasa</i>	3 dl	3,90 €
<b>090- Nimboo masala soda</b> <i>mint and cumin flavour fizzy lemonade</i> <i>gazirana limunada sa ukusom mente i kima</i>	3 dl	3,30 €
<b>091- Organic fresh</b> <i>turmeric flavored fresh orange juice</i> <i>sveži sok od pomorandže aromatizovan kurkumom</i>	3 dl	3,70 €
<b>092- Knjaz Miloš</b> <i>Sparkling water</i>	0.75l	3,00 €
<b>093- Knjaz Miloš</b> <i>Sparkling water</i>	0.25l	1,70 €
<b>094- Mineral water</b> <i>still water</i>	0.75l	3,00 €
<b>095- Mineral water</b> <i>still water</i>	0.25l	1,70 €

# Chai & Chant / Čajevi i napici

The great Indian tea collection

<b>096- Masala chai</b> <i>ginger and cardamom flavor milk tea</i> <i>tradicionalni mliječni čaj koji se uzgaja od sastojaka đumbira, kardamoma i bilja</i>	<b>2 dl</b>	<b>3,30 €</b>
<b>097- Chai latte</b> <i>we make it cold, cinnamon and cardamom flavour frothy milk tea</i> <i>penasti čaj sa mlijekom sa ukusom cimeta i kardamoma</i>	<b>2 dl</b>	<b>3,30 €</b>
<b>098- Kama sutra chai</b> <i>an exotic blend of black tea, select herbs that appeals to the senses with flavors of ginger root, saffron, cardamom, clove and black pepper</i> <i>egzotična mješavina crnog čaja, odabranih biljaka, aromama korijena đumbira, šafrana, kardamoma, karanfilića i crnog bibera</i>	<b>2 dl</b>	<b>3,30 €</b>
<b>099- Mango melange</b> <i>a dazzling fruit blend featuring flavors of fresh and ripe mangoes</i> <i>blistava voćna mješavina ukusa svježeg i zrelog manga</i>	<b>2 dl</b>	<b>3,30 €</b>
<b>100- Herbal mint</b> <i>herbal infusion of fresh mint leaves with subtle aromas of peppermint</i> <i>biljna infuzija svježih listova mente sa suptilnim aromama metvice</i>	<b>2 dl</b>	<b>3,30 €</b>
<b>101- Kahwa</b> <i>kashmiri green tea flavored with cinnamon, cardamom, and saffron</i> <i>kašmirski zeleni čaj sa ukusom cimeta, kardamoma i šafrana</i>	<b>2 dl</b>	<b>3,90 €</b>
<b>102- Jasmine pearls</b> <i>hand rolled young chinese green tea that slowly unfolds a rich and smooth floral flavor</i> <i>ručno valjani mladi kineski zeleni čaj koji polako razvija bogat i gladak cvjetni ukus</i>	<b>2 dl</b>	<b>3,30 €</b>
<b>103- Iced lemon tea</b> <i>Invigorating blend of fresh lemons and cooling mint</i> <i>mješavina svježeg limuna i hladne mente</i>	<b>3 dl</b>	<b>3,90 €</b>
<b>104- Just coffee</b> <i>freshly brewed, Americano, Double espresso, Cappuccino, Espresso latte</i> <i>svježe skuvana, Americano, Dupli espresso, Cappuccino, Espresso latte</i>	<b>2 dl</b>	<b>1,50 €</b>
<b>105- Creamy cold coffee</b> <i>refreshing vanilla flavored milk coffee</i> <i>osvježavajuća mliječna kafa sa aromom vanile</i>	<b>3 dl</b>	<b>3,90 €</b>

