



अतिथि देवो भवः

MASALA ART

THE SOUL OF INDIAN CUISINE

Welcome to Masala Art, where we invite you to embark on a gastronomic journey through the heart of India, right here in Montenegro.

Our culinary adventure is a celebration of India's rich culture and diverse cuisine, a tapestry of flavors and traditions. Our menu reflects the vast and colorful culinary heritage of the Indian subcontinent. We are committed to spreading the warmth, hospitality, and, most importantly, the exquisite flavors of India to the enchanting landscapes of Montenegro.

SHORBA / ČORBE

served with homemade cornbread / servirano sa domaćim kukuruznim hlebom

001 - PUMPKIN PALAK SHORBA <i>pumpkin and spinach soup delicately aromatized with condiments / supa od bundeve i spanaća, delikatno aromatizovana začinima</i>	300G	4,50
002 - TULSI TAMATAR SHORBA <i>fresh tomato and basil soup / čorba od svježeg paradajza i bosiljka</i>	300G	4,50
003 - MUTTON SHORBA <i>lamb soup seasoned with cumin seeds, garnished with zesty broten garlic and coriander seeds / jagnjeća supa začinjena sjemenkama kima, dekorisana pikantnim smeđim bijelim lukom i sjemenkama korijandera</i>	300G	4,90
004 - MURGH YAKHNI SHORBA <i>delightful purée of chicken seasoned with aromatised spices / divan potaž od piletine, začinjen aromatičnim začinima</i>	300G	4,90
005 - MAHI DHANIA SHORBA <i>for seafood lovers, flavorful fish broth with a dash of fragrant coriander 🌶️ / za ljubitelje morskih plodova, ukusna riblja čorba sa malo mirisnog korijandera</i>	300G	4,90

MASALA DESI / PREDJELA

006 - KHATTA MEETHA PANI PURI <i>crispy fluffy puffs filled with spiced potatoes and chickpeas served with tangy lemon and mint flavoured water hrskave pufnaste kuglice, punjene začinjenim krompirom i leblebijom, poslužene sa aromatizovanom vodom od limuna i nane</i>	500G	8,90
007 - TIKKI PAPRI CHAAT <i>crispy fried baby potato cakes served with tangy yogurt and mint sauce hrskavi prženi krompir kolačići, preliveni sa intezivnim sosom od jogurta i mente</i>	300G	6,90
008 - SAMOSA <i>traditional north Indian street specialty, pan-fried pastry shells filled with spiced potatoes and green peas tradicionalni sjevernoindijski ulični specijalitet, duboko pržena peciva, punjena začinjenim krompirom i zelenim graškom</i>	220G	6,90
009 - BROCCOLI TIL KE KEBAB <i>griddle cooked cakes with a fine mix of mashed broccoli, cottage cheese and sesame seeds na tiganju spremljeni kolači sa finom mješavinom pasiranog brokolija, mladog sira i susama</i>	280G	6,90
010 - SUBZ SEEKH BAHAR <i>char-grilled mushroom florets, ananas cubes, zucchini, bell pepper, and onion grilovane pečurke na žaru, kocke ananasa, tikvice, paprika i luk</i>	300G	7,90
011 - PANEER KA SOOLA <i>fennel flavored cottage cheese cubes sauteed with spiced onion and bell pepper kockice svježeg sira sa ukusom divlje mirođije, dinstane sa začinjenim lukom i paprikom</i>	280G	7,90
012 - ALOO PUDINA ANGARA <i>fresh shell potatoes filled with minced aromatized potatoes and cottage cheese, char-grilled ljuske od krompira, punjene mljevenim aromatizovanim krompirom i mladim sirom, pečene na žaru</i>	280G	7,90
013 - KANDHA BHAJIA <i>an all-time favourite onion bhaji, served with a set of homemade dips omiljeni prženi uštipci od luka, posluženi sa domaćim sosevima</i>	280G	7,90
014 - TARKARI MIXED GRILL (SERVES TWO) <i>an enhancing selection of broccoli kebab, cottage cheese tikka, stuffed potatoes, and vegetable skewer očaravajuća mješavina uštipaka od brokolija, kockica indijskog sira, punjenih krompira i ražnjića od povrća</i>	500G	13,90

Please inform your server of any food allergies or intolerance with your order.
nivo ljutine [🌶️🌶️] level of spices

TANDOORI GRILL / TANDOORI ROŠTILJ

015 - MURGH MALAI TIKKA

char-grilled cubes of chicken wrapped in cheese marinade, sprinkled with tangy mango masala
kockice piletine na žaru, marinirane sirom, posute intezivnim mango masala začinima
280G

9,90

016 - BHATTI KA MURGH TIKKA

barbecued tender boneless chicken, subtly marinated in homemade yogurt and a melange of spices 🌶️
mekana piletina bez kostiju sa roštilja, suptilno marinirana u domaćem jogurtu i mješavini začina
280G

9,90

017 - BADAMI MURGH

boneless chicken cubes marinated in a unique blend of almonds and dry coriander, served on a bed of fresh spinach
pileće kocke bez kostiju marinirane u jedinstvenoj mešavini badema i suvog korijandera, servirane na podlozi od svežeg španaća
400G

11,90

018 - DESI DUM KA MURGH

an in-house specialty of tandoori chicken tossed with fresh bell peppers and onions 🌶️
specijalitet kuće od tandoori piletine pripremljene sa svježim paprikama i lukom
350G

10,90

019 - TANDOORI MURGH

chicken on bone marinated overnight in yogurt and robust spices cooked in a clay oven 🌶️
piletina sa kostima, marinirana preko noći u jogurtu i intezivnim začinima, pripremljena u tandoor peći
450G

9,90

020 - MUTTON KEEMA KI KAKORI

pan-cooked delicacy of tender minced lamb blended with mace, nutmeg, and cardamom
delikates od mekog mljevenog jagnječeg mesa, spremljenog u tiganju, pomiješan sa muškatinim orahom i kardamom
280G

10,90

021 - MUTTON SHASHLIK

bursting with flavors, boneless lamb cubes in an exquisite marinade of ginger and star anise, grilled in clay oven
jagnjeće kockice bez kostiju prštećeg ukusa, u izvorsnoj marinadi od dumbira i zvjezdastog anisa, pečene u tandoor peći
280G

11,90

022 - RAAN E MASALA

charcoal roasted leg of lamb marinated overnight in homemade signature melange of spices and gourmet condiments
jagnjeći but pečen na drvenom uglju, mariniran preko noći u domaćoj mješavini gurmanskih začina
500G

17,90

023 - MAHI SALMON TIKKA

finest salmon cubes infused with a delectable mix of cracked brown mustard spinach and black peppercorns
najfinije kockice lososa natopljene ukusnom mješavinom indijske slačice španaća i crnog bibera u zrnu
350G

16,90

024 - MASALA MIXED GRILL (SERVES TWO)

an enhancing selection of lamb kebab, fish tikka, chicken tikka, and prawns
bogat izbor jagnječeg kebaba, riblje tike, pileće tike i škampa
450G

17,90

025 - PRAWNS KOLIWADA

four distinct preparations of jumbo prawns: char grilled, crumb-fried, wrapped in crunchy golden flakes, and pan-cooked in chili and turmeric-infused flavours, an unforgettable seafood sensation 🌶️
četiri različita pripremljena džambo škampa: pečeni na žaru, prženi u mrvicama, umotani u hrskave zlatne ljuspice i kuvani u tiganju u ukusima čilija i kurkume, nezaboravan osećaj morskih plodova
450G

19,90

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nivo ljutine | 🌶️🌶️ | level of spices

SPICE ROOTS / JELA SA KARIJEM

026 - AMRITSARI MURGH MAKHANI <i>all-time favorite butter chicken, a punjabi way</i> sočna pilećina kuvana u kombinaciji maslaca, paradajza i začina 400G	9,90
027 - TAWA MURGH MASALA <i>boneless chicken cubes cooked delicately in a fenugreek-infused tomato-onion gravy</i> pileće kočke bez kostiju delikatno kuvane u sosu od paradajza i luka sa piskavicama 450G	9,90
028 - LUDHIANVI KADHAI MURGH <i>a delicacy of sliced chicken gently cooked with onions and aromatised assorted bell peppers</i> 🌶️ poslastica od isečene pilećine nežno kuvane sa lukom i aromatisovanim sortiranim paprikama 450G	9,90
029 - KATHI MURGH MUSHROOM <i>griddle cooked filet of chicken wrapped in mashed mushroom and cheese marinade, layered with aromatised yogurt-onion gravy</i> kuvani pileći file na roštilju umotan u marinadu od pečuraka i sira, preliven aromatisovanim sosom od jogurta i crnog luka 280G	13,90
030 - HANDI MUTTON JOSH <i>tender mutton cubes delicately marinated in flavourful yogurt cooked with a spiced and silky red gravy</i> 🌶️ nežne jagnjeće kočke delikatno marinirane u ukusnom jogurtu kuvane sa začinjnim i svilenkastim crvenim umakom 400G	9,90
031 - METHI MUTTON <i>succulent pieces of lamb shanks, simmered in zesty brown onion and garlic, aromatised in robust spices</i> 🌶️ sočni komadi jagnjeće koljenice, dinstani u pikantnom smeđem luku i bijelom luku, aromatisovani snažnim začинима 450G	10,90
032 - SHAHI GOSHT KALI MIRCH <i>tender chunks of boneless lamb, marinade in yogurt, cooked to perfection in black pepper flavored cashew onion gravy</i> mekani komadići jagnjetine bez kostiju, marinirani u jogurtu, kuvani do savršenstva u sosu od indijskog oraha i luka aromatisovani crnim biberom 450G	10,90
033 - MUTTON GHEE ROAST <i>succulent pieces of spiced lamb, cooked in clarified butter, tossed with onions, peppers, aromatised and simmered in zesty brown carom seeds</i> 🌶️ sočni komadi začinjene jagnjetine, kuvani na pročišćenom puteru, pomiješani sa lukom, paprikom, aromatisovani i dinstani u pikantnim smeđim sjemenkama karomola 450G	13,90
034 - MALABAR FISH CURRY <i>from the southern shores, a pleasing treat, coconut and chilli flavoured spicy fish curry</i> 🌶️🌶️ sa južne obale, prijatan obrok, začinjnen riblji kari sa ukusom kokosa i čilija 450G	13,90
035 - JHEENGA SUBZ SONAR <i>pan-cooked coastal prawns subtly simmered with an assortment of fresh vegetables and robust spices</i> primorski škampi kuvani u tiganju suptilno dinstani sa asortimanom svežeg povrća i jakim začina 450G	13,90
036 - PRAWN IGARU ROYA <i>a pleasing treat, coconut flavoured home-style prawn delicacy spiced with cumin and fenugreek</i> 🌶️🌶️ ugodna poslastica, delikates domaće kozice s kokosovim orasima, začinjena kuminom i piskavicom 450G	13,90
037 - TIFFIN TKA TIN <i>a classic combo of spicy lamb curry, chicken curry with subtle flavours of cashew and onions, accompanied with saffron-flavored basmati rice</i> 🌶️ klasična kombinacija začinjenog jagnječeg karija, pilećeg karija sa suptilnim aromama indijskog oraha i luka, u prilogu sa basmati pirinčom aromatisovanim sa šafranom 850G	19,90

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VEGETARIAN DELIGHTS / VEGETERIJANSKA JELA

038 - DUM ALOO

a home-style preparation, char-grilled potato shells filled with aromatised vegetables, layered with spicy tomato onion gravy 🌶️
pipremljene na domaći način, ljuske od krompira pečene na žaru, punjene aromatizovanim povrćem, prelivene pikantnim sosom od luka i paradajza

450G

8,90

039 - KARODI MATTAR MALAI

a delicacy of homemade cottage cheese and green peas preparation simmered in a flavourful yogurt-onion gravy
poslastica od domaćeg svježeg sira i zelenog graška dinstanog u ukusnom sosu od jogurta i luka

400G

8,90

040 - SAAG PANEER

a contemporary classic, cottage cheese tossed with freshly picked spinach and fenugreek flavoured with zesty brown garlic
indijski klasik, domaći sir preliiven svježe ubranim spanaćem i piskavicom, začinjjen pikantnim smeđim bijelm lukom

450G

8,90

041 - RAJ KOFTA CURRY

baby cottage cheese and vegetable dumplings delicately cooked in fenugreek flavoured yogurt-onion gravy
knedle od mladog sira i povrća delikatno kuvane u sosu od jogurta i luka sa ukusom piskavice

400G

8,90

042 - KADHAI BAINGAN

a delicacy of baby eggplant gently cooked with spiced onion and pepper
poslastica od patlidžana nježno kuvana sa začinjjenim lukom i biberom

400G

7,90

043 - CHATPATI GOBI

cauliflower florets tossed with potatoes and robust spices 🌶️
cvjetovi karfiola preliiveni krompirom i jakim začininima

400G

7,90

044 - SUBZ MILONI

a pleasing treat, fresh garden greens cooked in a coconut flavoured tomato-onion gravy
prijatna poslastica, svježe baštensko zelenilo kuvano u sosu od paradajza, luka i kokosa

400G

7,90

045 - METHI CHANNA

chickpeas cooked to perfection in a blend of fragrant spices and fenugreek leaves
slanutak kuvan do savršenstva u mešavini mirisnih začina i listova piskavice

450G

7,90

046 - DAL MASALA

- *Yellow moong lentil tempered with fresh spinach, aromatised onion, garlic and fresh coriander / žuto sočivo temperirano sa svežim spanaćem, aromatizovanim lukom, belim lukom i svežim korijanderom*
- *Creamy black lentil delicately aromatised and seasoned with a hand pounded spice blend / kremasto crno sočivo delikatno aromatizovano i začinjeno ručno mlevenom mešavinom začina*

400G

7,90

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nivo ljutine | 🌶️🌶️ | level of spices

SATVIK SPECIALTIES

*Dishes listed below are cooked without onion, garlic or dairy products
Dole navedena jela se kuvaju bez luka, belog luka ili mlečnih proizvoda*

047 - KADHAI ZUCCHINI

*jalfrezi preparation of sliced zucchini garnished with fresh coconut 🥥
začinjeno dinstano povrće pripremljeno od isječenih tikvica, dekorisano svježim kokosom*
450G

8,90

048 - KALA CHANNA TARIWALA

*a healthy home-style curry treat for vegetarians, black chickpeas cooked with spiced potatoes, flavored with fresh coriander 🌿
zdravi domaći kari za vegeterijance, crna leblebija kuvana sa začinjenim krompirom i aromatizovanim svježim korijanderom*
400G

7,90

049 - PANCHAM

*an amalgamation of five varieties of vegetables with robust Indian spices, packed with the goodness of asparagus, bell peppers, pumpkin, radish, and sweet potatoes 🥕
mješavina pet povrća sa snažnim indijskim začinima, spremljenih sa šparglom, paprikom, bundevom, rotkvicom i slatkim krompirom*
450G

8,90

050 - PALAK TOFU MASALA

*in-house specialty of tofu and spinach preparation aromatised in rich Indian spices
domaći specijalitet od tofu sira i španaća pripremljen sa aromatizovanim indijskim začinima*
400G

9,90

051 - PUMPKIN KHADA MASALA

*a beautiful melange of fresh pumpkin cubes and bell peppers subtly simmered in robust spices
prelepa mešavina svežih kockica bundeve i paprika suptilno krčkanih u jakim začinima*
400G

8,90

052 - SOYAMASH

*a home-style curry preparation of potatoes and soy nuggets, spiced with cumin and fenugreek
kari u domaćem stilu od krompira i sojinih grumena, začinjen kimom i piskavom*
450G

7,90

053 - PATTA GOBI MATTAR

*a classic mix of shredded cabbage and green peas delicately infused with tomatoes and fenugreek
klasična mješavina sekanog kupusa i zelenog graška delikatno prožeta paradajzom i piskavom*
400G

7,90

054 - DUM SHIMLA MIRCH

*fresh bell pepper shells filled with aromatized mashed moong and chickpeas
ljuske sveže paprike punjene aromatizovanim pireom od slanutka*
450G

11,90

*Satvik, pure vegetarian food, is prepared without the influence of onion and garlic.
Bringing calmness, purity and balance – it promotes longevity, intelligence, strength, health and happiness.*

THALI / BOGATO ISKUSTVO INDIJSKE TRPEZE

an assortment of tandoori kebab with a selection of curry meat dishes, vegetarian dishes served with basmati rice, parantha, papad, and dessert

A ROYAL DINING EXPERIENCE

055 - AFTAB

for the meat lovers 🌶️

za ljubitelje mesa nudi se set jela i meso iz tandoor peći, dvije vrste kari mesa, tri vrste ukusnog aromatizovanog povrća, basmati pirinač, naan hleb, salata i dezert

850G

19,90

056 - MEHTAB

a vegetarian delight 🌶️

vegeterijanski užitak nudi set jela: povrće iz tandoor peći, pet vrsta vegeterijanskih jela, basmati pirinač, naan hleb, salata i dezert

850G

17,90

SIRKA / PRILOZI

TANGY SIDE DISHES

057 - RAITA

*homemade yogurt flavored with spiced cucumber
domaći jogurt sa pikantnim krastavcem*

200G

4,90

058 - PAPAD PICKLE CHUTNEY

*crispy chickpea pancakes, assorted dips
hrskava palačinka pravljen od leblebije, različiti umaci*

60G

5,90

059 - GARDEN GREEN SALAD

*accompanied with cucumber-flavoured yogurt
svježa salata u pratnji jogurta sa ukusom krastavca*

200G

5,90

060 - BHAVNAGRI MIRCH KA SALAN

*a treat for spice lovers, fresh chilies stuffed with a unique spice blend, gently laid on a spread of our signature chili garlic gravy 🌶️🌶️
poslastica za ljubitelje začina, svež čili punjen jedinstvenom mešavinom začina nežno položen na namaz našeg prepoznatljivog sosa od čilija od belog luka*

200G

7,90

061 - KEM CHO DHOKLA

*spongy steamed rice and split chickpea cakes flavoured with sizzling mustard seeds and curry leaves
sunderasti kuvani pirinač i kolači od slanutka sa ukusom cvrčavih semenki senfa i listova karija*

200G

7,90

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nivo ljutine | 🌶️🌶️ | level of spices

RICE DELICACIES

BASMATI & BIRYANI / RIŽA I BIRJANI

062 - SADA CHAWAL <i>steamed basmati rice</i> <i>dinstana basmati riža</i> 300G	3,90
063 - KESARIA PULAO <i>basmati rice aromatized with saffron and cumin</i> <i>basmati riža aromatizovana sa šafranom i kimom</i> 300G	4,90
064 - NIMBOO NARIYAL KA PULAO <i>flavorful preparation of basmati rice tossed with lemon, coconut and chilli</i> <i>ukusna priprema basmati riže prelivene limunom, kokosom i čilijem</i> 300G	6,90
065 - KASHMIR KI KALI <i>a delicious variant of basmati rice gently tossed with nuts, dried fruits, saffron and fresh pineapple</i> <i>ukusna varijanta basmati riže nježno pomiješane sa orasima, suvim voćem, šafranom i svježim ananasom</i> 300G	6,90
066 - SUBZ BIRYANI <i>steamed basmati flavored with aromatized seasonal vegetables cooked in a sealed pot 🌶️</i> <i>basmati riža na pari sa ukusom aromatizovanog sezonskog povrća kuvana u zatvorenoj posudi</i> 450G	8,90
067 - CHANNA PANEER KI BIRYANI <i>steamed basmati rice with aromatized rich protein-filled black chickpeas and cottage cheese cooked in a sealed pot 🌶️</i> <i>na pari spremljena basmati riža, puna proteina sa aromatizovanim crnom leblebijom i mladim sirom, kuvana u zatvorenoj posudi</i> 450G	8,90
068 - MURGH HYDERABADI BIRYANI <i>an authentic celebration dish, fragrant rice and rose-flavored spring chicken infused with saffron and mint 🌶️</i> <i>autentično slavljeničko jelo, mirisna riža i aromatizovana proljetna piletina sa šafranom i mentom</i> 450G	9,90
069 - LUCKNOWI GOSHT BIRYANI <i>elegant preparation of layered basmati rice, choicest cut spiced meat, flavored cardamom and mace, cooked to perfection 🌶️</i> <i>elegantna priprema slojevite basmati riže, sa biranim rezanim začinjanim mesom, aromatizovane kardamom i muškatnim oraščićem,</i> <i>kuvana do savršenstva</i> 450G	10,90
070 - SAMUNDARI BIRYANI <i>fragrant basmati rice and tender boneless spiced fish aromatized with sizzling shrimps 🌶️</i> <i>mirisna basmati riža i nježno začinjena riba bez kostiju sa aromatizovanim škampima</i> 450G	13,90

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nivo ljutine [🌶️🌶️🌶️] level of spices

NAAN ROTI PARANTHA / INDIJSKE VRSTE HLEBA

071 - ALOO METHI PARANTHA <i>pan cooked preparation of wheat bread with filling of spiced potato and onions</i> pšenični hleb pripremljen u tiganju punjen začinjnim krompirom i lukom 200G	4,50
072 - PUDINA PARANTHA <i>mint and fenugreek-flavored pan-cooked wheat bread</i> pšenični hleb pripremljen u tiganju sa ukusom mente i piskavice 150G	3,90
073 - KESARIA PARANTHA <i>saffron and cumin flavored pan bread</i> hleb sa ukusom šafrana i kima, pripremljen u tiganju 150G	3,90
074 - MAKHANAA <i>all-time favourite butter naan</i> slojevi tijesta izvaljani u maslacu i pečeni u glinenoj pećnici 150G	3,90
075 - VEDMI POLI <i>an oversized traditional flatbread layered with sweetened jaggery and nuts</i> veliki tradicionalni somun sa slojevima zaslađenog jageri šećera i orašastih plodova 150G	4,50
076 - LASOONI NAAN <i>zesty broten garlic naan bread cooked in a tandoori oven</i> najintenzivniji indijski hleb, začinjjen bijelim lukom, pečen u tandoor peći 150G	4,50
077 - PARANTHA DAL CHOOR <i>pan cooked whole wheat bread, seasoned with flavorful chickpeas lentil and onion</i> pšenični hleb pečen u tiganju, začinjem ukusnom leblebijom, sočivom i lukom 220G	4,50
078 - AMRITSARI KULCHA <i>a crisp and soft flatbread stuffed with a flavorful preparation of homemade cottage cheese and spiced onion</i> aromatičan naan grilovan na žaru, napunjen mladim sirom, lukom i začinima 220G	4,50
079 - GOBI PARANTHA <i>pan-cooked cauliflower bread, served with fresh yogurt</i> hleb od karfiola u tiganju, serviran sa svežim jogurtom 200G	4,90
080 - ASHVINA <i>fine blend of cornflour, mustard and spinach pancake, seasoned with homemade yogurt, carom and cumin seeds</i> fina mješavina palačinke od kukuruznog brašna, senfa i španaća, začinjena domaćim jogurtom, karombom i semenkama kima 220G	4,50
081 - CHAUPATI <i>a basket full of four assorted flavorful breads: garlic naan, corn spinach naan, butter naan and mint parantha</i> korpa ispunjena sa četiri različite vrste ukusnih hlebova, naan sa bijelim lukom, naan od kukuruznog španaća, naan sa maslacem i naan sa mentom 700G	14,90

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MEAT LOVERS / LJUBITELJI MESA

*o82 - house special set meal for two
specijalni set obroka za dvoje
1.8kg total/ukupno*

TIKKI PAPRI CHAAT

*crispy fried baby potato cakes served with tangy yogurt and mint sauce
hrskavi prženi krompir kolačići, preliveni sa intezivnim sosom od jogurta i mente*

MASALA MIXED GRILL

*an enhancing selection of lamb kebab, fish tikka, chicken tikka, and prawns
bogat izbor jagnječeg kebaba, riblje tike, pileće tike i gambora*

TAWA MURGH MASALA

*boneless chicken cubes cooked delicately in a fenugreek-infused tomato-onion gravy
pileće kocke bez kostiju delikatno kuvane u sosu od paradajza i luka sa piskavicama*

KADHAI MUTTON

*boneless lamb cubes cooked with onion, tomato, and bell pepper mix flavored with robust spices 🌶️
jagnjeće kockice bez kostiju kuvane sa mješavinom luka, paradajza i paprike aromatizovane jakim začinima*

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 a tandoori oven
najtipičniji indijski hleb, hleb sa pikantnim pečenim bijelim lukom i lisnati hleb premazan maslacem sa aromom mente, pečen u tandoor peći*

MITHAI

*day's special dessert
specijalni dezert dana*

*includes - beverage / uključuje izbor pića
for a set of two / za dvije osobe*

59 €

VEGETARIAN CLASSIC / VEGETERIJANSKI KLASIK

*083 - house special set meal for two
specijalni set obroka za dvoje
1.8kg total/ukupno*

TIKKI PAPRI CHAAT

*crispy fried baby potato cakes served with tangy yogurt and mint sauce
hrskavi prženi krompir kolačići, preliveni sa intezivnim sosom od jogurta i mente*

TARKARI MIXED GRILL

*an enhancing selection of broccoli kebab, cottage cheese tikka, stuffed potatoes and vegetable skewer
očaravajuća mješavina uštipaka od brokolija, kockica Indijskog sira, punjenih krompira i raznjića od povrća*

KOFTA CURRY

*baby cottage cheese and vegetable dumplings delicately cooked in fenugreek flavoured yogurt-onion gravy
knedle od mladog sira i povrća delikatno kuvane u sosu od jogurta i luka sa ukusom piskavice*

KADHAI PANEER

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

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 a tandoori oven
najtipičniji indijski hleb, hleb sa pikantnim pečenim bijelim lukom i lisnati hleb premazan maslacem sa aromom mente, pečen u tandoor peći*

MITHAI

*day's special dessert
specijalni dezert dana*

*includes - beverage / uključuje izbor pića
for a set of two / za dvije osobe*

49 €

*Please inform your server of any food allergies or intolerance with your order.
nivo ljutine | 🌶️🌶️ | level of spices*

RUS

COLD BEVERAGES / HLADNA PIĆA

084 - MANGO LASSI <i>mango flavored fresh yogurt smoothie</i> <i>smoothie od svježeg jogurta sa aromom manga</i> 3DL	3,90
085 - PEARLS IN THE MIST <i>in-house specialty of banana and figs yogurt delight flavored with saffron</i> <i>specijalitet kuće od banane i smokve sa jogurtom, aromatizovan šafranom</i> 3DL	4,50
086 - MATHA <i>a salt and cumin flavoured delicacy of buttermilk</i> <i>poslastica od neobranog mlijeka sa ukusom soli i kima</i> 3DL	3,90
087 - ANA <i>fresh pineapple and coconut-flavored yogurt delight</i> <i>osvježavajući jogurt sa ukusom kokosa i svježeg ananasa</i> 3DL	4,50
088 - AAMRAS <i>cool yourself with a refreshing mix of tangy mango drink flavored with mint, cardamom and cumin powder</i> <i>rashladite se osvježavajućom mješavinom intezivnog napitka od manga aromatizovanog mentom, kardamomom i kimom u prahu</i> 3DL	4,50
089 - PINK LEMONADE <i>a refreshing mix of strawberry syrup topped with lemonade, garnished with fresh mint</i> <i>uzbudljiva mješavina ukusnog sirupa od jagode prelivena domaćom limunadom i svježim listovima mente</i> 3DL	4,50
090 - FRESH FRUIT JUICE <i>orange / seasonal fruit</i> <i>narandža / sezonsko voće</i> 3DL	3,90
091 - ORGANIC FRESH <i>a fine blend of freshly squeezed beetroot, carrot, seasonal fruits, and honey delight, served refreshing cold</i> <i> fina mešavina sveže cedene cvekle, šargarepe, sezonskog voća i meda, servirana osvježavajuće hladno</i> 3DL	4,50
092 - MANGO MINT SHIKANJI <i>mango and lemon flavored iced tea</i> <i>hladni osvježavajući čaj sa ukusom manga i limuna</i>	4,50
093 - MASALA SODA <i>ginger, mint and cumin flavored fizzy lemonade</i> <i>gazirana limunada sa djumbirom, mentom i kimom</i>	4,50
094 - KNJAZ MILOŠ <i>sparkling mineral water</i>	3,90/2,90 0.75L/0.25L
095 - MINERAL WATER <i>still water</i>	3,90/1,90 0.75L/0.25L

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nivo ljutine [🌶️🌶️] level of spices

CHAI TIMES / ČAJEVI I NAPICI

096 - MASALA CHAI

ginger and cardamom flavor milk tea

tradicionalni mliječni čaj koji se pravi sa đumbirom, kardamom i svježim biljnim začinima

2DL

3,90

097 - MANUKA & MINT (SERVES TWO)

a pleasing delight, mint tea with fresh manuka honey

prijatan užitak, čaj od nane sa svježim manuka medom

4DL

9,90

098 - MANGO MELANGE

a dazzling fruit blend featuring flavors of fresh and ripe mangoes

blistava voćna mješavina ukusa svježeg i zrelog manga

2DL

3,90

099 - KAMA SUTRA CHAI

an exotic blend of black tea that appeals to the senses with flavors of ginger root, saffron, cardamom, clove, and black pepper

egzotična mješavina crnog čaja, sa aromama korijena đumbira, šafrana, kardamoma, karanfilića i crnog bibera

3DL

3,90

100 - KAHWA

heavenly delight kashmiri green tea flavored with cinnamon, cardamom, and saffron

predivan biljni ukus kašmirskog zelenog čaja sa ukusom cimeta, kardamoma i šafrana

3DL

4,50

101 - JASMINE PEARLS

hand-rolled young chinese green tea that slowly unfolds a rich and smooth floral flavor

ručno valjani mladi kineski zeleni čaj koji polako razvija bogat i gladak cvjetni ukus

2DL

3,90

102 - CHAI LATTE

cinnamon and cardamom-flavored frothy milk tea

penasti čaj sa mlijekom sa ukusom cimeta i kardamoma

2DL

3,90

103 - ICED LEMON TEA

an invigorating blend of fresh lemons and cooling mint

mješavina svježeg limuna i hladne mente

3DL

4,90

104 - COFFEE

freshly brewed coffee of your choice

svježe spremljena kafa po Vašem izboru

2DL

1,90

105 - CREAMY COLD COFFEE

refreshing chocolate and vanilla flavored cold coffee

osvježavajuća mliječna kafa sa čokoladom i aromom vanile

3DL

4,50

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nivo ljutine | 🌶️🌶️ | level of spices