

Taipur

Tandoori

Indian

Restaurant



Cheese Nan





Garlic Nan



Tandoori



Non Vegetarians

- 01. Keema Samosa** 4,50
Pastry filled with mincemeat & deep fried.
- 02. Chicken Tandoori with bone** ... 4,95
Chicken marinated in spices & cooked in a clay tandoor.
- 03. Chicken Pakora**..... 3,95
Pieces of spiced chicken dipped in gram flour & fried.
- 04. Chicken Kebab** 4,50
Minced Chicken mixed with onions, herbs & spices cooked in a clay tandoor.
- 05. Sheek kebab** 5,50
Chicken with chopped onion, fresh cilantro, green peppers and served on a skewer.
- 06. Chicken Tandoori Tikka** 5,50
 Pieces of chicken without bone marinated in herbs & spices, cooked in a clay tandoor.
- 07. Mixed Jaipur Tandoori** 6,50
 A combination of chicken tikka, lamb tikka & sheek kebab served on a skewer.
- 08. Mix Starters**14,95
Selection of the Chef (for 4 persons)



Vegetarians

- 09. Popadom** 0,95
Made with flour & lentils.
- 10. Alu Tikki** 3,95
A mixture of potatoes & onions dipped in gram flour battered & fried.
- 11. Panner Tikka** 6,95
Succulent house cheese, marinated with spicy masala sauce, served on skewers with green peppers and onion.
- 12. Vegetables Pakora** 3,95
Mixed spiced vegetables dipped in gram flour, battered & fried.
- 13. Vegetable Samosa** 3,95
Triangular pastry filled with peas & potatoes & deep fried.
- 14. Onion Bhaji** 3,95
Fried spicy onion rings.
- 15. Jaipur Salad** 5,50
Lettuce, tomato, onions, tuna fish, pineapple, olives & mayonnaise.
- 16. Fresh Salad** 3,50

Fish

- 17. Prawn Puri** 5,50
 Spiced prawn dipped in gram flour & fried.
- 18. Fish Pakora** 5,50
 Filled of cod dipped in gram flour & fried.



Traditional Curries

BHUNA

A combination of special curries not very hot and cooked with a special selection of herbs & aromatics.

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|---|-------|
| 19. Chicken Bhuna | 9,50 |
| 20. Lamb Bhuna | 10,50 |
| 21. Prawn Bhuna  | 10,50 |
| 22. Beef Bhuna | 9,95 |

MADRAS

Hot curries with herbs & chilli peppers.

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|--|-------|
| 23. Chicken Madras | 9,50 |
| 24. Lamb Madras | 10,50 |
| 25. Prawn Madras  | 10,50 |
| 26. Beef Madras | 9,95 |

DOPIAZA

A popular curry specially prepared, not very hot, with onions.

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|---|-------|
| 27. Chicken Dopiaza | 9,50 |
| 28. Lamb Dopiaza | 10,50 |
| 29. Prawn Dopiaza  | 10,50 |
| 30. Beef Dopiaza | 9,95 |

MASALA

A popular mild freshly prepared rich cream sauce with garam masala, tomatoes & fresh coriander.

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| 31. Chicken Masala | 9,50 |
| 32. Lamb Masala | 10,50 |
| 33. Prawn Masala  | 10,50 |
| 34. Beef Masala | 9,95 |

DANSAK

This dish is served sweet & sour with lentils & peppers.

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| 35. Chicken Dansak | 9,50 |
| 36. Lamb Dansak | 10,50 |
| 37. Prawn Dansak  | 10,50 |
| 38. Beef Dansak | 9,95 |

VINDALOO

Very hot curries.

39. Chicken Vindaloo	9,50
40. Lamb Vindaloo	10,50
41. Prawn Vindaloo 	10,50
42. Beef Vindaloo	9,95

SPECIAL PASANDA

Made with fresh cream, almonds & pistachios.

43. Chicken Pasanda	9,50
44. Prawn Pasanda 	10,50
45. Lamb Pasanda	10,50
46. Beef Pasanda	9,95

JALFREZI

A combination special, of onions fresh peppers & a selection of herbs.

47. Chicken Jalfrezi	9,50
48. Lamb Jalfrezi	10,50
49. Prawn Jalfrezi 	10,50
50. Beef Jalfrezi	9,95

KASHMIRI

A mild curry served with a selection of fruits herbs & spices.

51. Chicken Kashmiri	9,50
52. Lamb Kashmiri	10,50
53. Prawn Kashmiri 	10,50
54. Beef Kashmiri	9,95

KORMA

Curry made with fresh cream, raisins, coconut & almonds. A mild creamy dish with spices.

55. Chicken Korma	9,50
56. Lamb Korma	10,50
57. Prawn Korma 	10,50
58. Beef Korma	9,95

ROGAN JOSH

A curry made maximum use of tomato, a selection of herbs and spices not too spicy.

59. **Chicken Rogan Josh** 9,50
60. **Lamb Rogan Josh** 10,50
61. **Prawn Rogan Josh**  10,50
62. **Beef Rogan Josh** 9,95

Specialities

Speciality of the Chef

63. **Agra Special** 12,95



Winner of the cook of the year award.



Pieces of boneless chicken marinated in yoghurt & a special masala sauce with a selection of herbs, cooked with fresh tomato, ginger, onions & fresh cream, garnished with cashewnuts, and fried onion.

64. **Chicken Chutney** 10,95

Chicken with cilantro, mint and a touch of Spicy green pepper

65. **Chicken Tikka Masala** 10,95



Pieces of boneless chicken on a skewer cooked in a clay Tandoor with a special sauce of spices & herbs.
(A dish with a special taste)

66. **Punjabi Korma** 10,95



Pieces of boneless chicken marinate in the chefs special sauce cooked in a clay tandoor with tomatoes, ginger, garlic, fresh cream & ground almonds. Garnished with fried cashewnuts & fried onions.

67. **Jaipur Chicken** 10,95

Boneless chicken cooked in balti (Special Frying Pan) with the chef's sauce & mildly spiced, cooked with fresh tomatoes, ginger & garlic.

68. **Butter Chicken** 10,95



Finely sliced chicken marinated in a special masala sauce, then cooked in butter, garlic, tomatoes, ginger & a selection of herbs
(A mild dish).

69. **Chicken Badami** 10,95



Fillet of chicken marinated in a special masala sauce & cooked in butter, fresh cream & ground almonds.

70. Chicken Tikka Makhan10,95
Chicken Tikka cooked in a clay tandoor served with fresh fresh cream & a delicate sauce of tomatoes, onions, cashewnuts & almonds.

71. Chicken Tikka Dopiaza10,95
Chicken Tikka cooked in a clay tandoor with a special sauce of paprika, extra onion, herbs & spices.



Agra Special

I.V.A. included

72. Chicken Tikka Jalfrezi10,95
Chicken Tikka cooked in a clay tandoor with chef's special sauce with capsicums.

73. Chicken Tikka Dahi10,95
Chicken Tikka cooked in a clay tandoor with a sauce of yoghurt, herbs & spices.

74. Chicken Tikka Kashmir10,95
Chicken Tikka cooked in a clay tandoor with a special sauce pineapple, bananas, lychees, fresh cream, herbs & spices.


75. Chicken Tikka Dansak10,95
Chicken Tikka cooked in a clay tandoor with a special sauce of pineapple, herbs & pices (A sweet & sour dish).

76. Chicken Tikka with Spinach10,95
Chicken Tikka cooked in a clay tandoor, served with fresh spinach, herbs & spices.

77. Mango Chicken10,95
(Chicken Skewer) Boneless chicken cooked in a mango sauce and garnished with mango slices.

78. Achari Chicken10,95
(Chicken Skewer) Boneless chicken cooked in yogurt sauce, hot, lemon squeezed and garnished with chilli.

80. Jaipur Khas10,95
 Lamb, chicken, prawn & mushrooms cooked in a clay tandoor served with a sauce of yoghurt, herbs & spices.

81. Lamb Tikka Dahi10,95
 Lamb Tikka cooked in a clay tandoor with a sauce of yoghurt, herbs & spices.

82. Lamb Tikka Makhan10,95
  Lamb Tikka cooked in a clay tandoor then served with fresh cream & a sauce of tomatoes, onions, cashewnuts & almonds.



Tandoori Specialities

83. Prawn Tandoori14,95



Prawn marinated in yoghurt & cooked in a clay tandoor with spices & served with a vegetable sauce.



84. Chicken Tandoori with bone . . . 9,95



Leg pieces of chicken marinated in yoghurt & cooked in a clay tandoor & served with a vegetable sauce.

85. Chicken Tikka Tandoori10,95



Fillet of chicken marinated in tandoori masala & yoghurt, cooked in a tandoor oven with herbs & spices, served on a sizzler with vegetable sauce.

86. Shaslik Tandoori10,95



Chicken Kebab

Pieces of boneless chicken marinated in a masala sauce, cooked on a skewer with onions, mushrooms & paprika. (Served on a Sizzler).

87. Tandoori Lamb Tikka12,95



Pieces of boneless lamb marinated in yoghurt, cooked in a clay tandoor with herbs & spices served with a vegetable sauce on a sizzler.

88. Tandoori Mixed Grill12,95



Tandoori Chicken, lamb & sheek Kebab served with a vegetable sauce.



Fish Specialities

89. Curry Fish11,95



Pieces of boneless fish marinated in herbs & spices cooked in a clay tandoor, served with cheef's sauce & pilau rice. (Medium hot).

90. Fish Makhan11,95



Fresh fish served in a delicate butter sauce with peppers pilau rice.

Vegetarian Specialities

91. Cauliflower & Potato Makhan . . . 7,95



Cauliflower & potatoes cooked in fresh cream with a medium hot sauce.

92. Mixed Vegetable Makhan 7,95



A variety of vegetables cooked in fresh cream & served in a medium hot sauce.

93. Kashmir Vegetable 7,95



A variety of fresh vegetables cooked in exotic spices, fresh cream, fry fruit, banana, garnished with grated coconut.

94. Karahi Vegetable 7,95

A variety of fresh vegetables cooked in a specail pan with garlic, ginger, herbs & spices garnished with fresh coriander.

95. Curry Pakora 7,95



Fresh vegetables dipped in batter & deep fried served in a yoghurt sauce.

96. Gobi Korma 7,95






Cauliflower cooked in sauce of almonds, yoghurt, crea, coconut & spices.

97. Vegetable Pasanda 7,95





Vegetables cooked with fresh cream, almonds, pistachios & spices.

- 98. Dal Tarka** 7,95
Lentils speciality.
- 99. Dal Makani** 7,95
 Lentils, spices, butter and cream.
- 100. Palk Panner** 7,95
 Spinach with cottage cheese.
- 101. Vegetables Balti Rali Mili** 7,95
Varied vegetables.
- 102. Panner Tika Masala** 9,95
 Cheese homemade a not very spicy dish prepared with Garam masala and tomatoes.
- 103. Potatoes with spinach Balti** 7,95
Potatoes with Balti spinach.

Biryani Dishes

Mixed with rice

- 104. Chicken Biryani** 9,95
Chicken with rice cooked saffron & spices.
- 105. Prawns Biryani** 10,95
 Prawns with rice cooked with saffron & spices.
- 106. Keema Biryani** 10,50
Mince meat with rice cooked with saffron & spices.
- 107. Lamb Biryani** 10,50
Lamb with rice cooked with saffron & spices.
- 108. Beef Biryani** 9,95
Beef with rice cooked with saffron & spices.
- 109. Vegetable Biryani** 8,50
Vegetable & rice cooked with saffron & spices.
- 110. Potatoes with Peas** 9,95
Potatoes & peas with basmati rice, cooked with saffron & spices
- 111. Biryani E-Kas** 11,95
 Rice cooked with chicken, lamb, prawns, cashewnuts, almonds, raisins, and pistachio served with a vegetable sauce.



Balti Dishes

These Balti dishes are prepared with onions, tomatoes, garlic, ginger, cummin seeds, fresh coriander, herbs & spices, served in a balti.

Chicken

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|------|-------------------------------|-------|------|
| 112. | Chicken Balti | | 9,95 |
| 113. | Chicken Tikka Balti | | 9,95 |
| 114. | Chicken Balti with potatoes | | 9,95 |
| 115. | Chicken Balti with vegetables | | 9,95 |
| 116. | Chicken Balti with chick peas | | 9,95 |
| 117. | Chicken Balti with spinach | | 9,95 |

Lamb

- | | | | |
|------|----------------------------|-------|-------|
| 118. | Lamb Balti | | 10,95 |
| 119. | Lamb Tikka Balti | | 10,95 |
| 120. | Lamb Balti with potatoes | | 10,95 |
| 121. | Lamb Balti with vegetables | | 10,95 |
| 122. | Lamb Balti with chick peas | | 10,95 |
| 123. | Lamb Balti with spinach | | 10,95 |


Vegetarians

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|------|--------------------------------|-------|------|
| 124. | Balti potatoes with chickpeas | | 8,95 |
| | Potatoes with chickpeas. | | |
| 125. | Balti potatoes with auberjines | | 8,95 |
| | Potatoes with eggplant. | | |
| 126. | Balti potatoes Gobi | | 8,95 |
| | Potatoes with cauliflower. | | |

I.V.A. included


Accompaniments

Indian Nan

- 128. Cheese Nan**   2,95
Nan bread flavoured with cheese & cooked from the tandoor.
- 129. Nan with Cheese & Garlic**   3,50
Nan bread flavoured with cheese & garlic & cooked from the tandoor.
- 130. Nan with Garlic**  2,95
Nan bread flavoured with garlic & cooked from the tandoor.
- 131. Peshwari Nan**  3,50
Nan stuffed with coconut, almonds and sugar.
- 132. Plain Nan**  2,50
Superfine nan bread, cooked from the tandoor.
- 133. Keema Nan**  3,50
Nan stuffed with minced meat & cooked from the tandoor.
- 134. Chappati**  1,95
Freshly made from the pan.
- 135. Tandoori Chappati**  1,95
Chappati cooked from the tandoor.
- 136. Stuffed Alu Paratha**  2,95
Paratha stuffed with potatoes.
- 137. Butter Paratha**   2,50
Integral Paratha stuffed with butter.
- 138. Bhatoora**  1,95
Integral Pan fried in oil.



Basmati Rice

138. **Basmati Pilau rice** 2,95
Special fried rice.
139. **Boiled Basmati rice** 2,50
140. **Mushroom rice** 3,95
141. **Vegetable Pilau rice** 3,95
142. **Egg Rice**  3,95
143. **Khasmiri rice** with coconut 3,95
144. **Keeman rice** 3,95
145. **Chips** 2,50

Garnish's

146. **Potatoes with spinach** 5,50
Potatoes with spinach cooked with herbs & spices.
147. **Mushrooms** 5,50
Fresh mushrooms in a masala sauce with onion, tomatoes, herbs & spices.
148. **Auberjines** 5,50
Cooked in masala sauce with herbs.
149. **Tarka Dall** 5,50
Cooked in a spiced sauce with herbs.
150. **Chickpeases Masala** 5,50
Kabli chickpeas cooked in a dry sauce with ginger, garlic, tomatoes, herbs & spices.
151. **Potatoes Gobi** 5,50
Potatoes with cauliflower mildly spiced with herbs.
152. **Bombay Potatoes** 5,50
Potatoes speciality, prepared in herbs & spices.

Desserts

Typical Indian

153. **Mango Ice cream** 2,95
154. **Pistachio ice cream** 2,95
155. **Fried carrot chopped** 2,95
156. **Fried milk ball in syrup** 2,95

Children's menu

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| 157. | Chicken nuggets & chips | 5,95 |
| 158. | Fish & rice or chips | 5,95 |
| 159. | Chicken grilled with rice and chips . . . | 5,95 |
| 160. | Half mild curry with rice or chips | 5,95 |

I.V.A. included

WINES, LIQUORS SODA

Red wine

	<u>1/2</u> <u>Bottle</u>	<u>Bottle</u> <u>Big</u>
01. Wine of the House		9,50
02. Siglo Saco		12,95
03. Torres Sangre de Toro .	6,50	12,95
04. Faustino VII	6,50	12,95
05. El Coto "Crianza"		14,95
06. Cabernet Sauvignon (Reserva)		14,95
07. Macia Batle "Mallorquín"		14,95
08. Marqués de Cáceres	7,50	15,95
09. Viña Pomal "Crianza" . .		15,95
10. Ramon Bilbao		19,95

Rose wine

11. Wine of the House		9,50
12. Mateus Rosé		11,95
13. Lancers		11,95
14. Lambrusco		11,95
15. El Coto		13,95
16. Marqués de Cáceres . .	7,50	15,95

White wine

17. Wine of the House		9,50
18. Viña Sol (Semi Seco)	6,50	12,95
19. Chardonay		12,95
20. Bach "Dulce"		12,95
21. Blanco Pescador	6,50	12,95
22. El Coto		13,95
23. Marqués de Cáceres	7,50	15,95

Cavas

24. Codorniu (Seco)	6,50	12,95
25. Codorniu (Semi Seco)	6,50	12,95
26. Freixenet (Seco)	6,50	12,95
27. Freixenet (Semi Seco)	6,50	12,95

Appetizers

28. Martini	3,50
29. Campari	2,50
30. Fino Jerez	2,50

Whiskys

31. Combinado	6,50
32. Ballantines	3,50
33. Chivas	4,25
34. Johnny Walker	3,50

Brandy's

35. Magno	2,40
36. Terry	2,25
37. Soberano	2,25
38. 103	2,25
39. Carlos III	2,70
40. Remy Martin	3,30

Liquors

41. Cointreau	3,25
42. Tia Maria	3,25
43. Oporto	3,25

Beers

44. Estrella Galicia	2,95
45. San Miguel	2,50
46. Heineken	2,95
47. Cobra (Indian Beer)	3,50
48. Pinta	3,50

Refreshments

49. Mineral water (½ litro)	2,00
50. Soda (½ litro)	2,00
51. Coca Cola 200 ml	2,25
52. Fanta 200 ml	2,25
53. Coca Cola Big	3,25
54. Sweet Lassi	2,95
55. Mango Lassi	2,95
(Yogurt Drink with Mango)	

Coffee and Tea

56. Coffee	1,50
57. Cortado	1,50
58. Coffee with milk	1,50
59. Irish Coffee	3,50
60. Cappuccino	2,95
61. Indian Tea	1,50

I.V.A. included

Los 14 ALÉRGENOS

Si tiene alguna alergia solicite información al camarero sobre los platos
If you have any allergies request information the waiter about the dishes

- 1  CEREALES CON GLUTEN
- 2  CRUSTACEOS
- 3  HUEVOS
- 4  PESCADO
- 5  FRUTOS SECOS
- 6  APIO
- 7  MOSTAZA
- 8  SÉSAMO
- 9  CACAHUETES
- 10  SOJA
- 11  LÁCTEOS
- 12  SULFITOS
- 13  ALTRAMUZ
- 14  MOLUSCOS