



A warm welcome to our restaurant UIT INDIA for a relaxing experience with authentic Indian flavors, smells and colors.

Maanish Abrol: 'My dream is to provide an atmosphere for my guests where they feel valued like a king while enjoying pure Indian, vegetarian, five star quality food, but for a reasonable price.

In my restaurant, you will find talented and ambitious Indian top Chefs to guarantee the quality of traditional Indian food, while embracing the new Indian cuisine formats that continue to excite the adventurous.

Having India as my motherland, good food as my passion and spirituality in my blood, it is a logical step to integrate the growing awareness of this new age in my work. In UIT INDIA you will only find one hundred percent vegetarian recipes as well as some vegan choices. But even meat lovers are eager to come back because neither do they miss the meat, nor taste the difference between Chicken masala and our veg 'Chicken' masala.

We use rich ingredients for our dishes, like cashewnuts, ghee and real saffron; we make our own unique blends of ground spices (masala's), and we avoid the microwave.

If you opt for 'mild', you will have mild food, but delicious and full of flavor.

Enthusiastic? Spread the word. Suggestions or complains? You are welcome to tell us.

My wish would be to facilitate an experience of taste, joy, togetherness and to create a beautiful memory. Feel welcome!



THE EVENING

THE START

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| 15. Tandoori stuffed mushrooms | 10.00 |
| An elegant appetizer! Stuffed mushrooms coated in tandoor-marination, stuffed with spinach, fresh cheese filling and Indian spices | |
| 16. Stuffed paneer pakora (UIT INDIA speciality) (V option) | 10.00 |
| Batter fried paneer triangles stuffed with spinach, coriander and mint | |
| 18. Vegetable samosa (V option) | 6.00 |
| Super crispy vegetable snack with a savory filling and homemade chutney | |
| 19. Mixed pakora (V option) | 6.00 |
| Popular fried snack of mixed vegetables with homemade chutney | |
| 20. Chat pata 'chicken' (UIT INDIA speciality) | 10.00 |
| Yummy vegetarian 'chicken' pieces (quorn) marinated in Indian spices (your choice: mild, medium or spicy) | |
| 21. Mulligatawny soup (V option) | 7.50 |
| A richly flavored soup, spiced with curry powder (your choice: mild, medium or spicy) | |



All dishes are vegetarian and V = vegan

22. Sheek 'kebab'

10.00

Vegetarian 'minced lamb' (soya) shaped into cylinders on skewers and grilled in the tandoor oven.

23. Himalayan secret soup

10.00

A surprise soup based on a secret Himalayan recipe
With refined mountain herbs
(your choice: mild, medium or spicy)



26. Tandoori aloo

9.00

Tandoori masala flavored crispy potato stuffed with a filling of fresh cheese, nuts and Indian herbs tenderized in tandoor oven



27. Pahadi kebab (UIT INDIA speciality)

10.00

The king amongs appetizers! Delicious pieces of veg 'chicken' (soya) marinated in mint and other spices and tenderized with yogurt, grilled in tandoor oven



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THE MAIN

30. Punjabi lababdar (UIT INDIA specialty) (V option) 22.00

Our number one! Punjabi dish with veg 'chicken' (quorn and soya) in a creamy, mildly tangy and faintly sweet, rich gravy



31. Palak paneer (V option) 16.00

A popular Indian dish of Indian fresh cheese cubes with creamy spinach

32. Butter 'Chicken' 20.00

Soft and mellow veg 'chicken' pieces (soya) cooked in spicy and rich Mughlai gravy with tomato, cashew nuts, milk, cream and butter

33. 'Nargisi kofta' fantasy (UIT INDIA specialiteit) 20.00

An exotic curry with crispy fried dumplings of vegetarian 'lamb' with Indian freshly ground spices

34. 'Chicken' masala (UIT INDIA specialty) (V option) 20.00

Veg 'chicken' (quorn) curry with Indian spice-mix

35. Chana masala V 16.00

Popular Indian dish with chickpeas and Indian spice-mix



36. Rajma masala V 16.50

A curry of dark red kidneybeans in a onions and tomatoes gravy with Indian spice-mix

all main dishes are served with aromatic Indian Basmati rice

All dishes are vegetarian and V = vegan / your choice: mild, medium or spicy (ask for xs mild or xl spicy)

37. Daal tadka (V option) 15.00

Cooked lentils tempered with ghee-fried spices and herbs

38. Murg diwani handi (Chef's signature) (V option) 22.00

Veg 'tandoori chicken' (soya) and a rich variety of mixed vegetables

40. Khumb do pyaza (V option) 16.50

Flavorful mushrooms cooked in aromatic spices in rich gravy.

43. Mixed vegetable (V option) 16.50

A favorite Indian vegetable curry

44. Aloo-gobhi V 16.50

Traditional Indian potato and cauliflower (gobhi) dish in masala sauce

45. Vegetable korma 18.50

A creamy, mildly sweet dish with cashew nuts,

Vegetables, fruits and lotus-seed garnishing



46. Bhindi bhaji (V option) 17.50

The best and simplest Indian vegetable curry: palatable okra in masala sauce

49. Paneer tandoori tikka masala 18.50

An Indian dish with chunks of roasted, marinated Indian fresh cheese (paneer) in a spiced tomato-onion curry sauce

50. Keema matar 18.00

A delicious Indian vegetarian 'minced meat' and pea curry

all main dishes are served with aromatic Indian Basmati rice

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THE RICE

52. Subz biryani (V option)	17.50
Vegetables-mix with aromatic Indian Basmati rice	
53. Murg Biryani	20.00
A rich saffron-rice dish with vegetarian, spicy marinated 'chicken' pieces (quorn and soya)	

THE WARM BREADS

57. Tandoori roti (V option)	3.00
58. Naan plain (V option)	3.50
59. Naan peshawari (stuffed with mango, nuts and coconut)	5.00
60. Naan garlic (V option)	4.50
62. Chili garlic naan (chilli pepper, capsicum and garlic) (V option)	4.50



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THE SIDEWALK

65. Kheera raita (yoghurt with cucumber and Indian spices)	4.50
66. Boondi raita (yoghurt with chickpeas flour balls and Indian spices)	4.50
69. Mixed salad V	4.50
Fresh lettuce with walnuts, variety of seeds and sweet date dressing	
70. Extra basmati rice	3.00
71. Extra papadum	2.00

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THE FINISH

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| 72. Gulab jamun | 7.00 |
| Dessert made from khoa (dense milk) and dipped in sugar syrup | |
| 74. Indian vegan kulfi (UIT INDIA specialty) V | 8.00 |
| Traditional homemade Indian vegan ice-cream with mango and saffron | |
| 75. Indian kulfi (UIT INDIA specialty) | 7.50 |
| Traditional homemade Indian ice-cream (mango or pistache) | |
| 76. Chocolate-cheesecake dream (UIT INDIA specialty) | 9.00 |
| Homemade yummy creamy chocolate cheesecake with coconut and mango. | |
| 77. Ice-cream fantasy | 9.00 |
| Ice surprise of a variety of the most delicious ice-cream specialties with whipped cream | |
| 78. Vegan delight (UIT INDIA specialty) V | 8.00 |
| Homemade vegan pastry of the day with vegan whipped cream, Gluten-free and sugarfree | |
| 79. Mini Vegan Chocolate Carré (UIT INDIA specialty) V | 5.00 |
| Homemade mini vegan chocolate treat with caramel-seasalt and biscuit base. Gluten-free, low in sugar | |

All dishes are vegetarian and V = vegan



THE COFFEE AND TEA

Chai (Indian tea with spices and milk)	3.50
Coffee	2.75
Tea	3.00
Coffee caffeine free	3.00
Cappuccino	3.00
Cappuccino oat- or soya milk	4.00
Cafe Latte Macchiato	3.50
Espresso	3.00
Double Espresso	4.00
Coffee with milk	3.00
Tea with ginger, fresh mint and lemon slice	3.50
Tea with ginger and fresh orange slice	3.50
Fresh mint tea/fresh ginger tea	3.50

THE AFTER DINNER DRINKS

Special Coffee	
Irish, Whisky	8.50
Italian, Amaretto	8.50
French, Grand Marnier	8.50
Spanish, Tia Maria	8.50

THE DRINKS

FIZZY DRINKS

Lassi (mango)	3.50
Tonic	3.00
Bitter Lemon	3.00
Sprite	3.00
Cassis	3.00
Fanta	3.00
Ginger Ale	3.00
Coca Cola	3.00
Coca Cola Zero Sugar	3.00
Ice Tea	3.00
Ice Tea Green	3.00
Mango Juice	4.00
Guave Juice	4.00
Rivella	3.00
Ginger Beer	3.50

NATURAL

Coconut Water 100% pure and bio	4.50
Apple Juice (bio, no sugar)	4.50
Orange Juice (bio, no sugar)	4.50
Mineralwater (still or sparkling)	3.00
Big Bottle Mineral water (still or sparkling) 0,75L	5.00

DISTILLED

Whiskey JW Black label	6.00
Whiskey Jack Daniels	6.00
Whiskey Dimple Scotch	6.00
Chevas Regal	6.00
Bacardi	5.50
Wodka	5.50
Cognac Remi Martin Special	6.00

APERITIFS

Gin Tonic	8.00
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LIQUOR

Tia Maria	5.00
Cointreau	5.00
Amaretto Disaronno	5.00



THE BEER

Hertog Jan 25cl	3.50
Leffe Blond 25cl	5.00
Indian beer Kingfisher 33cl	4.00
Indian beer Cobra 33 cl	4.00
Alcohol free beer 33 cl	4.00
Erdinger white beer 50 cl	6.00
Special Beer of the Month	Ask for the price
King Cobra (Indian Special Beer) 75 cl	12.00

THE WINE

	Glass	Bottle
WHITE		
Housewine White (light, freshly bright, fruity)	5.25	25.00
Chardonnay (full bodied, soft, character)	5.25	25.00
RED		
Housewine Red (light, freshly bright, fruity)	5.25	25.00
Merlot (elegant, supple, fruity)	5.25	25.00
Z1n: (cedarwood, full bodied, light sweet)		37.50
Mara: (full bodied, soft, cherries)		45.00
ROSE		
Housewine Rosé (light, freshly bright, fruity)	5.25	25.00
Saint Roche: (fruity, light, fresh)		30.00



OPENING HOURS

TUESDAY-SUNDAY
5 P.M. - 10 P.M.

MONDAY CLOSED

THE KITCHEN CLOSSES AT 21.00 HOURS

RESERVATIONS: WWW.UITINDIA.NL TEL: 072-7850209