



## VEGETARIAN & VEGAN APPETIZER

<b>Stuffed Paneer Pakora (UIT INDIA special)  V option </b> Batter fried paneer triangles stuffed with spinach, coriander and mint	<b>10.00</b>
<b>Samosa  V option </b> Fried pastry with a savory stuffing of spiced potatoes, onion, and peas	<b>6.00</b>
<b>Chat Pata Chicken  Vegetarische  (UIT INDIA special)</b> Yummy vegetarian 'chicken' pieces (quorn) marinated in Indian spices	<b>10.00</b>
<b>Dal Soup (Mulligatawny soup)  V option </b> A special North Indian lentil soup with Indian herbs	<b>7.50</b>
<b>Pahadi Kebab  Vegetarische  (UIT INDIA special)</b> Delicious pieces of veg chicken (soya) marinated in mint and other spices and tenderized with yogurt, grilled in tandoor oven	<b>10.00</b>
<b>Onion Bhajee  V option </b> Classic Indian snack of spiced onions dipped in gram-flour, batter then fried	<b>6.00</b>
<b>Momo (Nepalees)  V option </b> Delicious dumplings made with seasoned fillings. They are the most popular snacks or an appetizer of Nepalese cuisine	<b>8.50</b>
<b>Mixed Platter  V option </b> Mixed appetizers selected by the Chef	<b>10.00</b>

Choose Spiciness 🌶️ | Extra Mild | Mild | Medium | Spicy | Extra Spicy |



## NON-VEGETARIAN APPETIZER

<b>Hot Chicken Wings</b>	8.00
Spicy chicken wings marinated in Indian spices and roasted in Tandoor	
<b>Mint Chicken Tikka (UIT INDIA special)</b>	9.50
Marinated and grilled chicken prepared with mint sauce	
<b>Tandoori Seekh Kebab</b>	10.00
Tender rolls of minced lamb, marinated in indian spices and grilled in Tandoor	
<b>King Prawns Pakora</b>	10.95
King prawns coated in a crispy seasoned batter	
<b>Chicken Momo (Nepalees)</b>	10.00
Delicious dumplings made with seasoned fillings. They are the most popular snacks or an appetizer of Nepalese cuisine	
<b>Nepalees Noodle Soup</b>	7.00
Delicious noodle soup made with himalayan herbs and spices	
<b>Chicken Soup</b>	8.00
Chicken soup flavored with various Indian herbs and spices	
<b>Uit India Mixed Platter (UIT INDIA special)</b>	
A combination of several starters selected by the Chef	
❖ For one person	10.00
❖ For two persons	17.95

Choose Spiciness 🌶️ | Extra Mild | Mild | Medium | Spicy | Extra Spicy |



## VEGETARIAN & VEGAN MAIN COURSE

<b>Punjabi lababdar (UIT INDIA specialiteit)  V option </b>	<b>22.00</b>
Our number one! Punjabi dish with veg 'chicken' (quorn and soya) in a creamy, mildly tangy and faintly sweet, rich gravy	
<b>Palak Paneer  V option </b>	<b>17.00</b>
Homemade paneer (Indian /cheese) and spinach cooked in an inhouse curry sauce and aromatic spices.	
<b>Butter Chicken  Vegetarische </b>	<b>21.00</b>
Soft and mellow veg 'chicken' pieces (soya) cooked in spicy and rich Mughlai gravy with tomato, cashew nuts, milk, cream and butter	
<b>Nargisi Kofta Fantasy (UIT INDIA specialiteit)</b>	<b>22.00</b>
An exotic curry with crispy fried dumplings of vegetarian lamb with Indian freshly ground spices	
<b>Chicken Masala (UIT INDIA specialiteit)  Vegetarische </b>	<b>21.00</b>
Veg 'chicken' (quorn) curry with Indian spice-mix	
<b>Chana Masala  V option </b>	<b>17.00</b>
Indian chickpeas cooked in a in-house scurry sauce with fresh garlic, onion, and tomatoes	
<b>Dal Tadka  V option </b>	<b>16.00</b>
Cooked lentils tempered with ghee-fried spices and herbs	
<b>Murg Diwani Handi (Chef specialiteit)  V option </b>	<b>22.00</b>
Veg 'tandoori chicken' (soya) and a rich variety of mixed vegetables	
<b>Paneer Butter Masala</b>	<b>18.50</b>
Homemade Indian cheese prepared in a in-house curry sauce with fresh tomatoes and onion	

Choose Spiciness 🌶️ | Extra Mild | Mild | Medium | Spicy | Extra Spicy |



## VEGETARIAN & VEGAN MAIN COURSE

**Mixed Vegetable |V option|** **16.50**  
 Fresh vegetables and paneer cooked in an in-house curry sauce with onion and tomatoes

**Aloo-Gobhi |V option|** **16.50**  
 Cauliflower and potatoes prepared with coriander and mixed spices

**Vegetable Korma |V option|** **18.50**  
 A creamy, mildly sweaty dish prepared with nuts, vegetables, and coconut

**Bhindi Bhaji |V option|** **17.50**  
 Okra cooked with fresh onion, tomatoes, garlic and ginger.

**Biryani |V option|** **17.50**  
 Prepared with basmati rice, nuts, and spices and served with raita

**Dal Bhat Tarkari (Nepalees Thali) |V option|** **24.00**  
 A famous Nepali vegetarian dish. Served with dal, vegetable curry, spinach, and potato curry

### Shared dining voor 2 personen |V option|

#### Appetizer

Mixed Platter

1-course (pp)

2-course(pp)

3-course(pp)

#### Main course

Palak Paneer, Dal Tarka

Mixed Vegetable, Naan, Rice

#### Dessert

Gulab Jamun

**27.00**

**33.00**

**35.00**

Choose Spiciness 🌶️ | Extra Mild | Mild | Medium | Spicy | Extra Spicy |



## NON-VEGETARIAN MAIN COURSE

### CURRIES

#### Butter Chicken

21.00

Tandoori chicken cooked in a creamy curry sauce with coconut, nuts and species

#### Korma

Prepared in a creamy curry sauce with coconut, nuts and spices

Chicken Tikka Korma

21.00

Lamb Korma

22.20

Prawn Korma

23.50

#### Masala

Prepared in an in-house curry sauce with fresh capsicum, onion, and spices

Chicken Tikka Masala

21.00

Lamb Masala

22.50

Prawn Masala

23.50

#### Saag

Spinach cooked in a creamy sauce with Indian spices

Chicken Tikka Saag

21.00

Lamb Saag

22.50

Prawn Saag

23.50

#### Karahi

Prepared in a chef's secret curry sauce with onion, tomatoes, and capsicum

Chicken Tikka Karahi

21.00

Lamb Karahi

22.50

#### Jalfrezi

Prepared with chef's secret curry sauce with garlic, onion, capsicum, tomatoes, and lemon juice

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Chicken Tikka Jalfrezi

21.50

Prawn Jalfrezi

23.50

Choose Spiciness 🌶️ | Extra Mild | Mild | Medium | Spicy | Extra Spicy |



## NON-VEGETARIAN MAIN COURSE

### CURRIES

#### Uit India Curry | Chef Speciaal |

Prepared in the chef's special sauce with herbs and spices

Chicken Curry	21.50
Lamb Curry	22.50
Vis Curry	23.50

#### Madras 🌶️🌶️

A South Indian recipe cooked in a spiced curry sauce with lemon

Chicken Tikka Madras	21.00
Lamb Madras	22.50

#### Vindaloo 🌶️🌶️🌶️

A South Indian recipe cooked in a special curry sauce with hot spices

Chicken Vindaloo	21.50
Lamb Vindaloo	22.50

### TANDOORI GERECHTEN

Tandoori dishes are marinated in ginger-garlic paste and in-house spices mixed with yogurt and then freshly grilled to perfection in the traditional Indian clay oven

Chicken Tandoori (Chicken legs)	18.50
Chicken Tikka Tandoori (Boneless chicken )	20.00
Garlic Chicken Tikka Tandoori	21.00
Chilli Chicken Tikka Tandoori	21.00
Lamb Kebab Tandoori	22.00
King Prawn Tandoor	23.00
Mixed Tandoori ( Chicken, Chicken Tikka, lamb Kebab, en Shrimp)	24.00

Choose Spiciness 🌶️ | Extra Mild | Mild | Medium | Spicy | Extra Spicy |



## NON-VEGETARIAN MAIN COURSE

### Biryani

Prepared with basmati rice, nuts, and spices and served with raita

Chicken Biryani 20.50

Lamb Biryani 22.50

**Uit India Royal Khana Set (Thali) 29.50**

Chicken Tikka Masala, Butter Chicken, Saag, Raita, Rice and Naan

**Dal Bhat Ra Masu (Lamb) |Nepalees Thali| 26.00**

Lamb is prepared in the traditional Nepalese way with fresh tomatoes, onion, ginger, and garlic. Served with vegetable curry and dal

**Dal Bhat Ra Kukhura Ko Masu (Chicken) |Nepalees Thali| 24.00**

Chicken is prepared in the traditional Nepalese way with fresh tomatoes, onion, ginger, and garlic. Served with vegetable curry and dal

### Shared dining voor 2 personen

#### Appetizer

Mixed Platter  
Papadums

#### Main Course

Lamb Curry, Chicken Korma  
Mixed Vegetable, Naan, Rice

#### Dessert

Gulab Jamun

2-course(pp) 35.00

3-course(pp) 37.00

### Shared dining voor 4 personen of meer

#### Appetizer

Mixed Platter  
Papadums

#### Main Course

Butter Chicken Lamb Hariyali  
Fish Curry, Chicken Tikka Tandoori  
Chicken Tikka Masala, Rice, Naan

#### Dessert

Gulab Jamun

2-course(pp) 35.00

3-course(pp) 37.00

Choose Spiciness 🌶️ | Extra Mild | Mild | Medium | Spicy | Extra Spicy |



## WARM INDIAN BREADS

All our breads are baked in the tandoor. Naan is made of wheat flour. Chapati and paratha are made from whole wheat flour.

<b>Butter Naan</b>	<b>5.00</b>
<b>Garlic Naan  V Option </b>	<b>4.50</b>
<b>Chili Garlic Naan V Option </b>	<b>4.50</b>
<b>Peshwari Naan</b>	<b>5.00</b>
<b>Cheese Naan</b>	<b>5.00</b>
<b>Plain Naan  V Option </b>	<b>3.50</b>
<b>Tandoori Roti  V Option </b>	<b>3.00</b>

## SIDE DISHES

<b>Raita</b> Yogurt with cucumber, coriander, red onions and herbs	<b>4.50</b>
<b>Mixed Salad  V option </b> Fresh seasonal lettuce with walnuts and sweet date dressing	<b>4.50</b>
<b>Basmati Rice</b>	<b>3.00</b>
<b>Egg Pulaw Rice (fried)  V Option  </b>	<b>9.50</b>
<b>Papadum</b>	<b>2.50</b>
<b>Mango Chutney</b>	<b>3.00</b>
<b>Mixed Pickle</b>	<b>3.00</b>





## DESSERTS

### Gulab Jamun

7.00

Doughnuts of milk served in a warm , fragrant sugar syrup

### Kulfi (UIT INDIA special)

Homemade Indian milk ice cream with nuts and cardamom

### Pistache Kulfi

8.00

### Mango Kulfi |V Option|

8.00

### Ice-cream Fantasy

9.00

Ice surprise of a variety of the most delicious ice-cream specialties with whipped cream

### Kheer

6.00

Homemade Indian rice pudding



## THE COFFEE AND TEA

Chai (Indian Tea with milk, spices and herbs)	3.50
Coffee	3.00
Tea (Ask about our tea collection separate menu)	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	3.50
Fresh ginger tea	3.50

## AFTER DINNER DRINKS

Special Coffee	
Irish Coffee, Whisky	8.50
Italian Coffee, Amaretto	8.50
French Coffee, Grand Marnier	8.50
Spanish Coffee, 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
Guava Juice	4.00
Rivella	3.00
Ginger beer	3.50

### NATURAL

Coconut Water 100% pure and Bio	4.50
Apple Juice (Bio and zero sugar)	4.50
Orange Juice (Bio and zero sugar)	4.50
Mineral Water (Still or Sparkling)	3.00
Big Bottle Mineral Water (Still or Sparkling) 0,75L	5.00

### DISTILLED

Whisky 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
Lefte Blond 25cl	5.00
Indian Beer Kingfisher 33cl	4.00
Indian Beer Cobra 33 cl	4.00
Nepalees Beer Gorkha 33 cl	4.00
Alcohol free beer 33 cl	4.00
Erdinger Witbier 50 cl	6.00
Special Beer of the month	Ask for the price
King Cobra (Indian Special Beer) 75 cl	12.00

## WINE

	Glas	Bottle
<b>WHITE</b>		
House Wine White (light, freshly bright, fruity)	5.25	25.00
Chardonnay (full bodied, soft, character)	5.25	25.00
<b>RED</b>		
House Wine 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
<b>ROSE</b>		
House Wine Rosé (light, freshly bright, fruity)	5.25	25.00
Saint Roche (fruity, light, fresh)		30.00