



VEGETARIAN & VEGAN APPETIZER

Stuffed Paneer Pakora (UIT INDIA special) Batter fried paneer triangles stuffed with spinach, coriander, and mint	10.00
Hara Bhara Kabab [Vegan option] (UIT INDIA special) Vegetarian patty made with spinach, peas, potatoes, herbs and spices	7.50
Aloo Tikki [Vegan option] Crispy potato patties stuffed with lentils and spices	7.95
Samosa [Vegan option] Fried pastry with a savory stuffing of spiced chicken, onion, and herbs	6.50
Dal Soup (Mulligatawny soup) [Vegan option] A special North Indian lentil soup with Indian herbs	7.50
Pahadi Kebab [vegetarian] Delicious pieces of veg chicken (soya) marinated in mint and other spices and tenderized with yogurt, grilled in a tandoor oven	10.00
Onion Bhajee [Vegan option] Classic Indian snack of spiced onions dipped in gram flour batter and then fried	6.50
Momo (Nepalese) [Vegan option] Delicious dumplings made with seasoned fillings. They are the most popular snacks or appetizer in Nepalese cuisine	9.50
Mixed Platter [Vegan option] Mixed appetizers selected by the Chef	10.00

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



NON-VEGETARIAN APPETIZER

Hot Chicken Wings Spicy chicken wings marinated in Indian spices and roasted in tandoor	8.00
Mint Chicken Tikka (UIT INDIA special) Marinated and grilled chicken prepared with mint sauce	9.50
Tandoori Seekh Kebab Tender rolls of minced lamb, marinated in Indian spices and grilled in tandoor	10.00
King Prawns Pakora King prawns coated in a crispy seasoned batter	10.95
Chicken Momo (Nepalese) Delicious dumplings made with seasoned fillings. They are the most popular snacks or an appetizer in Nepalese cuisine	10.00
Chicken Samosa Deep-fried puff pastry filled with seasoned vegetables and chicken	7.50
Nepalese Noodle Soup Delicious noodle soup made with Himalayan herbs and spices	7.00
Chicken Soup Chicken soup flavored with various Indian herbs and spices	8.00
Uit India Mixed Platter (UIT INDIA special) 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

Punjabi Lababdar (UIT INDIA special) Vegan option Our number one! Punjabi dish with veg 'chicken' (Quorn and soya) in a creamy, mildly tangy, faintly sweet and rich gravy	22.00
Palak Paneer Homemade paneer (Indian cheese) and spinach cooked in an in-house curry sauce and aromatic spices	17.00
Butter Chicken Vegetarian Soft and mellow veg 'chicken' pieces (soya) cooked in spicy and rich Mughlai gravy with tomato, cashew nuts, milk, cream and butter	21.00
Nargisi Kofta Fantasy (UIT INDIA special) An exotic curry with crispy fried vegetarian minced 'lamb' with Indian freshly ground spices	22.00
Chicken Masala Vegetarian (UIT INDIA special) Veg 'chicken' (Quorn) curry with Indian spice mix	21.00
Chana Masala Vegan option Indian chickpeas cooked in an in-house scurry sauce with fresh garlic, onion, and tomatoes	17.00
Dal Tadka Vegan option Cooked lentils tempered with ghee-fried spices and herbs	16.00
Paneer Butter Masala Homemade Indian cheese prepared in an in-house curry sauce with fresh tomatoes and onion	18.50

All main courses are served with basmati rice!

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



VEGETARIAN & VEGAN MAIN COURSE

Mixed Vegetable Vegan option	16.50	
Fresh vegetables and paneer cooked in an in-house curry sauce with onion and tomatoes		
Aloo-Gobhi Vegan option	16.50	
Cauliflower and potatoes prepared with coriander and mixed spices		
Vegetable Korma	18.50	
A creamy, mildly sweaty dish prepared with nuts, vegetables, and coconut		
Bhindi Bhaji Vegan option	17.50	
Okra cooked with fresh onion, tomatoes, garlic and ginger		
Biryani Vegan option	17.50	
Prepared with basmati rice, nuts, and spices and served with raita		
Dal Bhat Tarkari (Nepalese Thali)	24.50	
A famous Nepali vegetarian dish. Served with lentils, vegetable curry, spinach and potato curry		
Shared dining for 2 persons Vegan option		
Appetizer	Main course	Dessert
Mixed Platter	Palak Paneer, Dal Tadka	Any of your
	Mixed Vegetables, Naan, Rice	Choice
❖ 2-course(pp)		33.00
❖ 3-course(pp)		35.00

All main courses are served with basmati rice!

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



NON-VEGETARIAN MAIN COURSE

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
- Lamb Korma
- Prawn Korma

21.00

22.20

23.50

Masala

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

- Chicken Tikka Masala
- Lamb Masala
- Prawn Masala

21.00

22.50

23.50

Saag

Spinach cooked in a creamy sauce with Indian spices

- Chicken Tikka Saag
- Lamb Saag
- Prawn Saag

21.00

22.50

23.50

Karahi

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

- Chicken Tikka Karahi
- Lamb Karahi

21.00

22.50

Jalfrezi

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

- Chicken Tikka Jalfrezi
- Prawn Jalfrezi

21.50

23.50

All main courses are served with basmati rice!

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



NON-VEGETARIAN MAIN COURSE

Uit India Curry | Chef Special |

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

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| • Chicken Curry | 21.50 |
| • Lamb Curry | 22.50 |
| • Fish Curry | 23.50 |

Madras 🌶️🌶️

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

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| • Chicken Tikka Madras | 21.00 |
| • Lamb Madras | 22.50 |

Vindaloo 🌶️🌶️🌶️

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

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| • Chicken Vindaloo | 21.50 |
| • Lamb Vindaloo | 22.50 |

TANDOORI DISHES

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

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| • 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 Tandoori | 23.00 |
| • Mixed Tandoori (Chicken, Chicken Tikka, Lamb Kebab and Shrimp) | 24.00 |

All main courses are served with basmati rice!

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



NON-VEGETARIAN MAIN COURSE

Biryani

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

- Chicken Biryani 20.50
- Lamb Biryani 22.50

Uit India Royal Khana Set (Thali)

Chicken Tikka Masala, Butter Chicken, Saag (Spinach), Rice and Naan

29.95

Dal Bhat Ra Masu (Lamb) [Nepalese Thali]

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

26.95

Dal Bhat Ra Kukhura Ko Masu (Chicken) [Nepalese Thali]

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

24.95

Shared dining for 2 persons

Appetizer	Main Course	Dessert	
Mixed Platter	Lamb Curry, Chicken Korma Mixed Vegetables, Naan & Rice	Any of your Choice	
❖ 2-course (pp)			35.00
❖ 3-course (pp)			37.00

Shared dining for 4 persons or more

Appetizer	Main Course	Dessert	
Mixed Platter	Butter Chicken, Lamb Hariyali Fish Curry, Chicken Tikka Tandoor Chicken Tikka Masala, Rice & Naan	Any of your Choice	
❖ 2-course (pp)			35.00
❖ 3-course (pp)			37.00

All main courses are served with basmati rice!

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Warm Indian Breads

All our breads are baked in the tandoor.
Naan is made of Maida (finely milled wheat flour).
Tandoor Roti is made of whole wheat flour.

Butter Naan	5.00
Garlic Naan	4.50
Chili Garlic Naan	4.50
Peshwari Naan	5.00
Cheese Naan	5.00
Plain Naan	3.50
Tandoori Roti Vegan Option 	3.00

Side Dishes

Raita	4.50
Yogurt with cucumber, tomatoes, coriander, red onions and herbs	
Basmati Rice	3.00
Egg Pulaw Rice (fried) Vegan option 	9.50
Papadum	2.50
Mango Chutney	3.00
Mixed Pickle	3.00

Desserts

Gulab Jamun	6.50
Indian dessert of fried dough balls served in a warm and fragrant sugar syrup	
Gulab Jamun & Ice Cream	7.00
Gulab Jamun with vanilla ice cream	
Kulfi (UIT INDIA special)	
Homemade Indian milk ice cream with nuts and cardamom	
• Pistachio Kulfi	8.00
• Mango Kulfi [Vegan Option]	8.00
Ice Cream Fantasy	9.00
Ice surprise of a variety of the most delicious ice cream specialties with whipped cream	
Kheer	6.50
Homemade Indian rice pudding	

