



## VEGETARIAN & VEGAN APPETIZER

<b>Momo (Nepalese)  Vegan option  (UIT INDIA special)</b>	<b>10.00</b>
Delicious dumplings made with seasoned fillings. They are the most popular snacks or appetizers in Nepalese cuisine	
<b>Stuffed Paneer Pakora</b>	<b>10.00</b>
Batter fried paneer triangles stuffed with spinach, coriander, and mint	
<b>Aloo Tikki  Vegan option </b>	<b>8.00</b>
Crispy potato patties stuffed with lentils and spices	
<b>Samosa  Vegan option </b>	<b>6.50</b>
Fried pastry with a savoury stuffing of spiced vegetables, onion, and herbs	
<b>Dal Soup (Mulligatawny soup)  Vegan option </b>	<b>7.50</b>
A special North Indian lentil soup with Indian herbs	
<b>Onion Bhajee  Vegan option </b>	<b>6.50</b>
Classic Indian snack of spiced onions dipped in gram flour batter and then fried	
<b>Mixed Platter  Vegan option </b>	
Mixed appetizers selected by the Chef	
❖ For one person	<b>10.00</b>
❖ For two persons	<b>17.95</b>

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





## NON-VEGETARIAN APPETIZER

<b>Chicken Momo (Nepalese) (UIT INDIA special)</b> Delicious dumplings made with seasoned fillings. They are the most popular snacks or appetizers in Nepalese cuisine	10.00
<b>Hot Chicken Wings</b> Spicy chicken wings marinated in Indian spices and roasted in tandoor	8.00
<b>Mint Chicken Tikka</b> Marinated and grilled chicken prepared with mint sauce	9.50
<b>Tandoori Seekh Kebab</b> Tender rolls of minced lamb, marinated in Indian spices and grilled in tandoor	10.00
<b>King Prawns Pakora</b> King prawns coated in a crispy seasoned batter	10.95
<b>Chicken Samosa</b> Deep-fried puff pastry filled with seasoned vegetables and chicken	7.50
<b>Nepalese Noodle Soup</b> Delicious noodle soup made with Himalayan herbs and spices	7.00
<b>Chicken Soup</b> Chicken soup flavoured with various Indian herbs and spices	8.00
<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>Uit India Vegetarian Thali (UIT INDIA special)</b> A famous vegetarian dish. Served with Dal Tadka (lentils), Mixed Vegetable curry, and Palak Paneer (spinach & paneer)	<b>24.50</b>
<b>Punjabi Lababdar (UIT INDIA special)</b> Our number one! Punjabi dish with veg 'chicken' (Quorn and soya) in a creamy, mildly tangy, faintly sweet and rich gravy	<b>22.00</b>
<b>Palak Paneer</b> Homemade paneer (Indian cheese) and spinach cooked in an in-house curry sauce and aromatic spices	<b>18.00</b>
<b>Butter Chicken [Vegetarian]</b> Soft and mellow veg 'chicken' pieces (soya) cooked in spicy and rich Mughlai gravy with tomato, cashew nuts, milk, cream and butter	<b>21.00</b>
<b>Nargisi Kofta Fantasy (UIT INDIA special)</b> An exotic curry with crispy fried vegetarian minced 'lamb' with Indian freshly ground spices	<b>22.00</b>
<b>Chicken Masala [Vegetarian] (UIT INDIA special)</b> Veg 'chicken' (Quorn) curry with Indian spice mix	<b>21.00</b>
<b>Chana Masala [Vegan option]</b> Indian chickpeas cooked in an in-house scurry sauce with fresh garlic, onion, and tomatoes	<b>17.00</b>
<b>Paneer Butter Masala</b> Homemade Indian cheese prepared in an in-house curry sauce with fresh tomatoes and onion	<b>18.50</b>

All main courses are served with basmati rice!

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





## VEGETARIAN & VEGAN MAIN COURSE

<b>Mixed Vegetable</b>  Vegan option	<b>16.50</b>	
Fresh vegetables and paneer cooked in an in-house curry sauce with onion and tomatoes		
<b>Aloo-Gobhi</b>  Vegan option	<b>16.50</b>	
Cauliflower and potatoes prepared with coriander and mixed spices		
<b>Vegetable Korma</b>	<b>18.50</b>	
A creamy, mildly sweaty dish prepared with nuts, vegetables, and coconut		
<b>Dal Tadka</b>  Vegan option	<b>16.00</b>	
Cooked lentils tempered with ghee-fried spices and herbs		
<b>Bhindi Bhaji</b>  Vegan option	<b>17.50</b>	
Okra cooked with fresh onion, tomatoes, garlic and ginger		
<b>Biryani</b>  Vegan option	<b>17.50</b>	
Prepared with basmati rice, nuts, and spices and served with raita		
<b>Shared dining for 2 persons</b>  Vegan option		
<b>Appetizer</b>	<b>Main course</b>	<b>Dessert/Coffee/Tea</b>
Mixed Platter	Palak Paneer, Dal Tadka	Any of your
	Mixed Vegetables, Naan, Rice	Choice
❖ 2-course (per person)		<b>33.00</b>
❖ 3-course (per person)		<b>35.00</b>

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

- |                 |       |
|-----------------|-------|
| • 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)

29.95

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

### Dal Bhat Ra Masu (Lamb) |Nepalese Thali|

26.95

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

### Dal Bhat Ra Kukhura Ko Masu (Chicken) |Nepalese Thali|

24.95

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

### Shared dining for 2 persons

#### Appetizer

Mixed Platter

#### Main Course

Lamb Curry, Chicken Korma  
Mixed Vegetables, Naan & Rice

#### Dessert/Coffee/Tea

Any of your  
Choice

- ❖ 2-course (per person) 35.00
- ❖ 3-course (per person) 37.00

### Shared dining for 4 persons or more

#### Appetizer

Mixed Platter

#### Main Course

Butter Chicken, Lamb Hariyali  
Fish Curry, Chicken Tikka Tandoor  
Chicken Tikka Masala, Rice & Naan

#### Dessert/Coffee/Tea

Any of your  
Choice

- ❖ 2-course (per person) 35.00
- ❖ 3-course (per person) 37.00

All main courses are served with basmati rice!

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





## 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

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





## *Desserts*

### **Rasmalai (UIT INDIA special)**

**8.00**

Classic Indian dessert consisting of juicy Indian cheese (chhena) patties soaked in sweetened thickened milk, flavoured with cardamom and topped with nuts.

### **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 specialities with whipped cream

### **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 Ice Cream

### **Rasgulla**

**7.00**

Soft and spongy Indian cottage cheese balls soaked in sweet syrup.

