



MENUS

- **Starter. • Onion bhaji. • Chicken Pakora. • 2 traditional curry dishes (chicken or vegetables). • Rice. • Nan. • Pakora chicken or vegetable starters. • Traditional curry dish to choose. • Cheese bread or Pilau rice. • 1 drink** **15.95€**
- **Starter. • Pakora vegetables. • Chicken curry. • Rice. • Nan. • Papadum. • Vegetable Pakora. • Chicken Pakora. • Two curry dishes to choose. • Cheese bread. • Pilau rice. • 2 Drinks. • Dessert. • Coffee** **34.95€**



STARTERS

- Foto categoria.

STARTERS VEGETARIAN .

- **01 Pappadum (each).** **0.99€**
- **02 Chilli Paneer.** Diced cottage cheese marinated in an authentic South Indian chilli mix and bread cooked **8.95€**
- **03 Paneer Pakora.** Chunks of cottage cheese marinated in special herbs **8.50€**
- **04 Gobi 65 (dry).** Cauliflower marinated in Indian spices and pan cooked with chillies, peppers, onions & curry leaves **7.95€**
- **05 Gobi Manchurian.** Cauliflower marinated in Indian and Chinese spices, dipped in gram flour batter and deep fried **7.95€**
- **06 Paneer Shashlik.** Chunks of cottage cheese marinated in yoghurt and Indian spices, threaded on a skewer with onions and peppers and grilled in a clay oven **8.95€**
- **07 Panner Tikka.** Chunks of cottage cheese marinated in special herbs and spices and grilled in a clay oven **8.95€**
- **08 Vegetables Pakora.** Marinated vegetables with chickpea flour and spiced **4.95€**
- **09 Onion Bajhi.** Fried onion rings with chickpea flour **4.95€**
- **10 Vegetable Samosa.** Triangular pastry filled with peas and potatoes and deep fried **5.50€**
- **11 Aloo Tiki.** Potato, onion, peas with spices coated in chickpea flour **5.50€**
- **12 Bhaji Mushrooms.** Spicy Fried Onion Rings **7.50€**
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STARTERS NON-VEGETARIAN.

- **13 Chicken 65 (dry).** Boneless chicken marinated in Chennai Dosa special spice mix and deep fried **7.50€**
- **14 Chilli Chicken (med dry).** Boneless marinated chicken pieces pan cooked with chillies, peppers, onions and curry leaves **7.95€**
- **15 Chicken Pakora.** Marinated chicken pieces with chickpea flour and spiced **5.50€**
- **16 Chicken Tikka.** Boneless chicken marinated in special herbs and spices and grilled in clay oven **7.95€**
- **17 Tandoori Chicken.** Spring chicken marinated in seasoned yoghurt and special herbs and grilled in a clay oven **6.95€**
- **18 Mutton Seekh Kebab.** Minced mutton mixed with onions and special herbs and grilled on skewers in a clay oven **8.95€**
- **19 Keema Samosa.** Pastry filled with mincemeat and deep fried **5.95€**
- **20 Chicken Hot Wings.** Chicken wings marinated in a special herbs and spices and frilled in a a clay oven **6.95€**
- **21 Fish Pakora.** Haddock cut into cubs with herbs and spices coated with pulses and fried **7.95€**
- **22 Spice king prawns / Black Tiger.** Prawns marinated in special herbs and spices and grilled in a clay oven **9.95€**

• **23 Prawn Puri.** Prawns with herbs and spices coated in flour of legumes and fries

7.95€



CURRY

• **MACHURRIAN - Not too spicy.** Fried chicken breasts with egg, pepper, white flour and marinated with garlic, ginger, tomato and sour sauce, not too spicy

• **24 Chicken Machurrian.** 11.50€

• **25 Lamb Machurrian .** 12.50€

• **26 Prawn Machurrian .** 12.50€

• **MADRAS - Medium spicy.** A spicy curry with herbs and many medium spicy chilli peppers

• **27 Chicken Madras .** 11.50€

• **28 Lamb Madras .** 12.50€

• **29 Prawn Madras .** 12.50€

• **KORMA.** Curry popular with fresh cream, sultanas, coconut and almonds. A dish little cream with herbs and spices

• **30 Chicken Korma .** 11.50€

• **31 Lamb Korma .** 12.50€

• **32 Prawn Korma .** 12.50€

• **VINDALOO - Hot, spicy.**

• **33 Chicken Vindaloo .** 11.50€

• **34 Lamb Vindaloo .** 12.50€

• **35 Prawn Vindaloo .** 12.50€

• **JALFREZI.** A special combination of fresh onions, paprika, spices and herbs selected

• **36 Chicken Jalfrezi .** 11.50€

• **37 Lamb Jalfrezi .** 12.50€

• **37 Prawn Jalfrezi .** 12.50€

• **DOPIAZA.** A popular curry prepared with no very spices and lots of onions

• **39 Chicken Dopiazza .** 11.50€

• **40 Lamb Dopiazza .** 12.50€

• **41 Prawn Dopiazza .** 12.50€

• **KASHMIRI.** Fruity slightly spicy dish made of pineapple, bananas, fresh cream and herbs along with lychees and very little spice combination. Specially fresh onions, paprika, spices and selected herbs

• **42 Chicken Kashmiri .** 11.50€

• **43 Lamb Kashmiri .** 12.50€

• **44 Prawn Kashmiri .** 12.50€

• **BHUNA.** A combination of spices fruits together for offer not too spicy and cooked dish spices and herbs

• **45 Chicken Bhuna .** 11.50€

• **46 Lamb Bhuna .** 12.50€

• **47 Prawn Bhuna .** 12.50€

• **DANSAK.** This dish is bittersweet, with the use of pineapple, little spicy lentils and spices

• **48 Chicken Dansak .** 11.50€

• **49 Lamb Dansak .** 12.50€

• **50 Prawn Dansak .** 12.50€

• **ROGAN JOSH.** A curry made maximum use of tomatoes, a selection of herbs and spices not spicy

• **51 Chicken Rogan Josh .** 11.50€

• **52 Lamb Rogan Josh .** 12.50€

• **53 Prawn Rogan Josh .** 12.50€

• **MASSALA.** Not too spicy dish prepared with garam masala, tomatoes and fresh cream

• **54 Chicken Masala .** 11.50€

• 55 Lamb Masala .	12.50€
• 56 Prawn Masala .	12.50€
• PASANDA. The following dishes are prepared with a delicate fresh cream sauce with almonds, pistachios and select spices	
• 57 Chicken Pasanda.	11.50€
• 58 Lamb Pasanda.	12.50€
• 59 Prawn Pasanda.	12.50€



SPECIALS

• 60 Agra Special. Winner of toe cook of the year award. Pieces of boneless chicken marinated in yoghurt and a special masala sauce with a selection of herbs, cooked with fresh tomato, ginger, onions and fresh cream and fried onion	13.95€
• 61 Chicken Mathi. Boneless chicken marinated with medium spices, fresh lemon and cream methi herbs and spices	12.95€
• 62 Chicken Tikka Masala. Chicken marinated in yoghurt and Indian spices and cooked in a spicy tomato sauce	12.95€
• 63 Butter Chicken. Chicken cooked in a creamy butte sauce	12.95€
• 64 Specia Chicken Curry I (boneless). Chicken curry cooked with Chennai Dosa's special blend of Indian spices	12.95€
• 65 Boneless Pepper Chicken Curry. Boneless chicken pieces cooked in black pepper and Indian herbs and spices	12.95€
• 66 Lamb Curry. Boneless lamb cooked in special madras curry sauce	12.95€
• 67 Palak Mutton. Mutton cooked in a tangy spinach curry	12.95€
• 68 Chicken Tikka Dahi. Chicken Tikka cooked in a clay tandoor with a sauce of yoghurt, herbs and spices	12.95€
• 69 Fish Curry. Pieces of boneless fish marinated in herbs and spices cooked in a clay tandoor, served with chef's sauce and pilau rice. (Medium hot)	13.95€
• 70 Lemon Chicken. (Chicken Skewer) Boneless chicken cooked in a fresh lemon sauce with spices	12.95€
• 71 Mango Chicken. (Chicken Skewer) Boneless chicken cooked in a mango sauce and garnished with mango slices	12.95€
• 72 Chicken Pathia . (Chicken Skewer) Boneless chicken cooked in tomato puree, hot, sweet and sour at the same time	12.95€
• 73 Chicken Karahi. Chicken cooked in a special pan with garlic, ginger, herbs and spices garnished with fresh coriander	12.95€
• 74 Lamb Karahi. Lamb cooked in a special pan with garlic, ginger, herbs and spices garnished with fresh coriander	13.95€



VEGETARIANS

• Foto categoria.	
• 75 Vegetable Kormas. Fresh vegetables cooked in a spicy coconut based sauce	9.95€
• 76 Dal Makhani. Traditional thick North Indian vegetarian lentil sauce with butter	9.95€
• 77 Dal Fried. Lentils cooked in a traditional Indian style	9.95€
• 78 Channa Masala. Chick peas cooked in traditional Indian spices	9.95€
• 79 Mutter Paneer. Garden peas and cottage cheese cooked in a traditional Indian creamy sauce	10.95€
• 80 Palak Paneer. Spinach and cottage cheese cooked in a traditional Indian creamy sauce	11.95€
• 81 Panner Butter Masala. Cottage cheese cooked with Indian spices and cooked in a creamy butter sauce	11.95€
• 82 Vegetable Sambar. Traditional thick South Indian vegetarian lentil stew made with vegetables, tamarind as spices	9.95€
• 83 Karahi Vegetables. A variety of fresh vegetables cooked in a special nan with garlic, ginger, herbs and spices garnished with fresh coriander	8.95€

• **84 Shahi Paneer.** Cooked with a very thick sauce made with nuts and some spices **11.95€**



NOODLES MADRAS

• Foto categoria.

• **85 Chicken with Noodles.** Favourite Chinese dish with a special touch of madras **10.50€**

• **86 Lamb with noodles.** Chinese favorite dish with a Madras twist **11.50€**

• **87 Vegetable with Noodles.** Chinese favourite dish with a special touch of madras and vegetables **10.00€**

• **88 King Prawns with noodles (Black Tigers).** Favourite Chinese dish with a special touch of madras and King Prawns **11.95€**



DOSA

• Foto categoria.

• **89 Crepe.** Indian pancake made with rice and lentils, beaten and served with sauces and sambar **10.50€**

• **90 Masala Crepe.** Pancake stuffed with masala of potatoes, served with a spicy sauce and sambar **11.95€**

• **91 Special Crepe.** Crepe stuffed with boneless spicy chicken, potato, masala and vegetables, served with a spicy sauce and sambar **12.95€**



BALTI DISHES

• Foto categoria.

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

• **92 Chicken Balti.** **11.95€**

• **93 Chicken Tikka Balti.** **12.95€**

• **94 Lamb Balti.** **13.95€**

• **95 Chicken with Vegetables Balti.** **12.50€**

• **96 Lamb with vegetables Balti.** **14.50€**

• **97 Mushrooms Chicken Balti.** **12.95€**

• **98 Lamb Palak with spinach.** **14.50€**

• **99 Balti Prawns.** **13.95€**



TANDOORI

• Foto categoria.

• **100 King Prawn Tandoori.** King prawn marinated in yogurt and spices cooked in clay oven and served with vegetable sauce **16.95€**

• **101 Chicken Tandoori.** Half chicken marinated in yogurt and spices cooked in clay oven and served with vegetable sauce **11.95€**

• **102 Chicken Tikka Tandoori.** Chicken breast marinated in tandoori sauce and yogurt. Cooked in clay oven fresh herbs and spices. Served with vegetable sauce on plate sizzling heat **12.95€**

• **103 Chicken Kebab Tandoori Shashlik .** Succulent pieces of chicken breast marinated in masala sauce and then make the charcoal grill with fresh onions, mushrooms and paprika. Dish served in sizzling heat **13.50€**

• **104 Lamb Tandoori Tikka.** Boneless sliced and diced lamb marinated in yogurt, cooked in clay oven with fresh herbs and spices. Served with vegetable sauce on plate sizzling heat **16.95€**

• **105 Grilled Tandoori Mixed.** Tandoori chicken, lamb, Seekh Kebab, Chicken Tikka, Lamb Tikka, served with vegetable sauce **16.95€**



BIRYANI DISHES

• Foto categoria.

- **106 Chicken Dum Biryani.** Fragrant biryani with Basmati rice, chicken and exotic Indian spices, cooked on a slow fire in special Chennai Dosa style **11.95€**
- **107 Mutton Dum Biryani.** Fragrant biryani with Basmati rice, mutton and exotic Indian spices, cooked on a slow fire in a special Chennai Dosa style **12.95€**
- **108 Prawn Biryani (Black Tiger).** Boiled Basmati rice pan cooked with cumin, prawns "black tiger" pieces and Indian spices, served with raitha **12.95€**
- **109 Vegetable Biryani.** Biryani with basmati rice, cooked with assorted vegetables **10.95€**
- **110 Khas Biryani.** Biryani with basmati rice, a mixture of vegetables and meat **13.95€**



RICE

- . Indian traditional rice
- **Foto categoria.**
- **111 Pilau Fried Rice.** Flavoured Basmati rice cooked with Indian spices **2.95€**
- **112 Plain Rice.** Plain cooked Basmati rice **2.50€**
- **113 Vegetable Fried Rice.** Boiled Basmati rice pan cooked with cumin, vegetables and Indian spices, served with raitha **3.95€**
- **114 Tomato Rice.** Cooked Basmati rice mixed in a specially flavoured fresh tomato base and seasoned traditional South Indian style **3.50€**
- **115 Lemon Rice.** Cooked Basmati rice flavoured with lemon juice and seasoned traditional South Indian style **3.50€**
- **116 Tamarind Rice.** Cooked Basmati rice flavoured with tamarind puree and seasoned traditional South Indian style **3.50€**
- **117 Coconut Rice.** Cooked Basmati rice mixed with grated coconut and seasoned traditional South Indian style **3.50€**
- **118 Rice with egg.** Basmati rice, mixed with egg **3.95€**
- **119 Rice with mushrooms.** Basmati rice, mixed with mushrooms **3.95€**



BREAD

- **Foto categoria.**
- **120 Bread with cheese and garlic.** Indian bread of superfine flour, with cheese and garlic, baked in the tandoor oven **4.50€**
- **121 Cheese bread.** Superfine flour Indian brad with cheese, baked tandoor oven **3.95€**
- **122 Chappathi (each).** Wheat flour flat bread **1.95€**
- **123 Parotta (each).** Multi-layered plain flour bread **2.95€**
- **124 Tandoori Roti.** Clay oven baked wholemeal unleavened bread **2.50€**
- **125 Plain Naan.** Clay oven baked large soft flat bread **2.50€**
- **126 Butter Naan.** Clay oven baked large soft flat braded with butter spread **3.50€**
- **127 Garlic Naan.** Clay oven baked large soft flat bread with chopped garlic toppings **3.50€**
- **128 Kulcha.** Clay oven baked large soft flat bread with a topping of chopped onions **3.50€**
- **129 Peshwari Naan.** Superfine flour Indian brad, baked in the tandoor oven **4.50€**
- **130 Keema Naan.** Brad stuffed with minced lamb **4.50€**
- **131 Batoora.** Whole fried Indian brad **2.50€**



SIDE DISHES

- **132 Bombay aloo.** Potatoes specialty, prepared in herbs and spices **7.50€**
- **133 Potatoes with spinach.** Potatoes with spinach cooked with herbs and spices **7.50€**
- **134 Aubergines.** Cooked in a spiced sauce with herbs **7.50€**
- **135 Tarka Dall.** Cooked in a spices sauce with herbs **7.50€**



KIDS MENU

- **Foto categoria.**

• 136 Chicken Nuggets and chips.	6.95€
• 137 Fish and rice or chips.	6.95€
• 138 Grilled chicken with rice or chips.	6.95€
• 139 Omelette with rice or chips.	6.95€
• 140 Half mild curry with rice or chips.	6.95€



WINE, SPIRITS AND DRINKS

• RED WINE.	
• 01 House wine. Glass	4.50€
• 01 House wine.	11.95€
• 02 Perlat.	19.95€
• 03 El Coto.	17.50€
• 04 Torres Sangre de Toro. Glass	9.50€
• 04 Torres Sangre de Toro.	17.50€
• 05 Marqués de Cáceres. Glass	9.95€
• 05 Marqués de Cáceres.	18.95€
• 06 Faustino VII. Glass	9.50€
• 06 Faustino VII.	17.50€
• 07 Cabernet Sauvignon .	18.95€
• 08 Ramón Bilbao.	21.95€
• 09 Ribera del Duero.	21.95€
• ROSE WINE.	
• 10 House wine. Glass	4.50€
• 10 House wine.	11.95€
• 11 Mateus Rosé.	16.95€
• 12 El Coto.	17.95€
• 13 Marqués de Cáceres. Glass	9.95€
• 13 Marqués de Cáceres.	18.95€
• 14 Lancers.	15.95€
• 15 Lambrusco.	15.50€
• WHITE WINE.	
• 16 House wine. Glass	4.50€
• 16 House wine.	11.95€
• 17 Viña Sol. Glass	8.95€
• 17 Viña Sol.	16.95€
• 18 Chandonay.	16.95€
• 19 Marqués de Cáceres. Glass	9.95€
• 19 Marqués de Cáceres.	18.95€
• 20 Albariño.	17.95€
• 21 Blanco Pescador.	15.95€
• 22 El Coto.	17.95€
• 23 Verdejo.	15.95€
• CAVA (CHAMPAGNE).	
• 24 Codorniu. Dried	15.95€
• 25 Codorniu. Semi dry	15.95€
• 26 Freixenet. Dried	15.95€
• 27 Freixenet. Semi dry	15.95€
• 28 Pinord Marrugat Gran Brut Rva.	19.95€
• 29 Pinord Marrugat Gran Brut.	19.95€
• 30 Family reserve.	21.95€

• APPETIZERS.	
• 31 Martini.	4.95€
• 32 Campari.	4.95€
• 33 Fino Jerez.	4.50€
• WHISKEY.	
• 34 Bells.	5.50€
• 35 Ballantines.	5.50€
• 36 Chivas.	6.50€
• 37 Johny Walker.	6.50€
• BRANDY.	
• 38 Magno.	4.95€
• 39 Terry.	4.95€
• 40 Soberano.	4.50€
• 41 103.	4.50€
• 42 Carlos III.	4.95€
• 43 Remy Martin.	6.50€
• LIQUEURS.	
• 44 Gin Tonic.	9.95€
• 45 Long Drink.	9.95€
• 46 Cointreau.	4.95€
• 47 Tia Maria.	4.95€
• 48 Oporto.	4.95€
• 49 Others.	4.95€
• BEERS.	
• 50 Pint Jug.	4.50€
• 51 Draft.	3.50€
• 52 Heineken.	3.50€
• 53 Estrella Galicia.	3.50€
• 54 Cobra. Indian Beer	3.50€
• 55 King Fisher. Indian Beer	3.50€
• SOFT DRINKS.	
• 56 Mineral water. 1/2 l	1.95€
• 57 Sparkling water. 1/2 l	1.95€
• 58 Coca Cola. 350 ml	3.50€
• 59 Fanta.	3.50€
• 60 Nestea.	3.50€
• 61 Aquarius.	3.50€
• 62 Sweet Lassi.	3.50€
• 63 Mango Lassi . Mango yogurt drink	3.50€
• COFFEE AND TEA.	
• 64 Coffee. Espresso	1.95€
• 65 Cortado. Espresso with a little milk	1.95€
• 66 Coffee with milk.	2.20€
• 67 Irish Coffee.	3.50€
• 68 Cappuccino.	2.50€
• 69 Indian Tea.	1.95€

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