

Colors of India

RESTAURANT

NON-ALCOHOLIC BEVERAGES

WATER

MINERAL WATER (BOTTLE)	4
SLIGHTLY SPARKLING WATER (BOTTLE)	4
SODA WATER/ TONIC WATER	4
NIMBU PAANI	6
Refreshing sweet and sour lemon drink made in the house with a touch of spices	

LASSI

MANGO LASSI	6
Sweetened whisked yoghurt flavoured with mango	
PLAIN LASSI	5
Sweetened whisked yoghurt mixed with milk and ice	
ROOHAFZA LASSI	5
Rose flavoured drink chilled with ice	

TEA

MASALA TEA	4
Indian masala milk tea	

SOFT DRINKS & JUICES

THUMS UP/ LIMCA	3.5
COKE/ FANTA/ LEMONADE	
GLASS	3.5
JUG	11
LEMON LIME BITTERS	6
APPLE JUICE	3.5
ORANGE JUICE	3.5

ALCOHOLIC BEVERAGES

SCOTCH

BALLANTINES	30ML	8
DIMPLE 12YO	9	
JACK DANIEL	9	
JOHNNIE WALKER BLACK	9	
CHIVAS REGAL	9	
LAPHROAIG 10YO	13	

GIN & VODKA

BOMBAY SAPPHIRE GIN	8
SMIRNOFF VODKA	8

BEER

STRONGBOW APPLE CIDER	8
CORONA EXTRA	8
HEINEKEN LAGER	8
PURE BLONDE	8
ASAHI SUPER DRY	9
KINGFISHER LAGER	9

WINES

White

JACOBS CREEK CHARDONNAY	8/ 30
WOLF BLASS RED LABEL SAUV BLANC	8/ 30

Red

PENFOLDS KOONUNGA HILL SHIRAZ	9/ 33
WOLF BLASS YELLOW LABEL CAB SAUV	9/ 33

Rose

HOUSE ROSE	8/ 30
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DINNER

ENTREES

Street Food (Veg)

SAMOSA (IPC/2PCS)	4/7	Most famous Punjabi snack. Deep fried pastry stuffed with spiced potato and peas. Served with mint and tamarind chutney.
KACHORI (IPC/2PCS)	4/7	Deep fried pastry stuffed with spiced lentils. Served with tamarind chutney
ALOO TIKKI CHAAT	10	Fried potato pattie topped with yoghurt, fresh mint and tamarind chutney
DAHI BHALLA	9	Urid dal (lentil) dumpling dipped in yogurt served with tamarind and mint sauce
CHAAT PAPDI	9	A Delhi special- Crispy short bread pastry topped with yoghurt, tamarind and mint chutney and finely chopped onion, cucumber, green chillies and coriander leaves
SAMOSA CHAAT (IPC/2PCS)	7/10	Deep fried pastry stuffed with spiced potato and peas. Topped with tempered chick peas, fresh mint and tamarind chutney and yoghurt
KACHORI CHAAT (IPC/2PCS)	7/10	Deep fried pastry stuffed with spiced lentils and topped with tempered chick peas, fresh mint and tamarind chutney and yoghurt
SAMOSA PAV	9	Samosa stuffed in a toasted and buttered bread bun with spicy chutneys
PANI PURI (6PCS)	9	Round, puffed, light and crispy shells with light potato and chickpeas, to be filled with tangy water
DAHI PURI (6PCS)	10	Round puffed light and crispy shells filled with potato, chickpeas, spices, yoghurt and chutneys
BHEL PURI	9	A savoury Indian snack prepared with crispy puffed rice, condiments, tangy tamarind and refreshing mint sauce
PAO BHAJI	12	Mumbai special - A thick vegetable gravy served with toasted and buttered bread

More Vegetarian

ONION BHAJI (5 PCS)	12	Deep fried chickpea flour battered, spiced onion rings served with chutneys
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MINI DOSA (PLAIN / MASALA / CHEESE/ CHEESE MASALA)	8 / 10 / 10 / 12	Crispy rice and lentil pancakes with assorted choice of filling served with chutney
MIXED VEG MOMOS (10 PCS) (STEAMED/FRIED)	12/14	Steamed dumplings with mixed veg filling. Served with a special tomato chutney
MUSHROOM TIKKA (6 PCS)	15	Marinated button mushrooms cooked in a tandoori oven
PANEER TIKKA (4 PCS)	14	Cottage cheese, onion, peppers marinated with saffron yoghurt and spices, cooked in a tandoori oven
VEG PLATTER (2 / 3 / 4 PERSONS)	22 / 32 / 42	A platter of cocktail samosa, aloo tikki, paneer tikka and onion bhaji

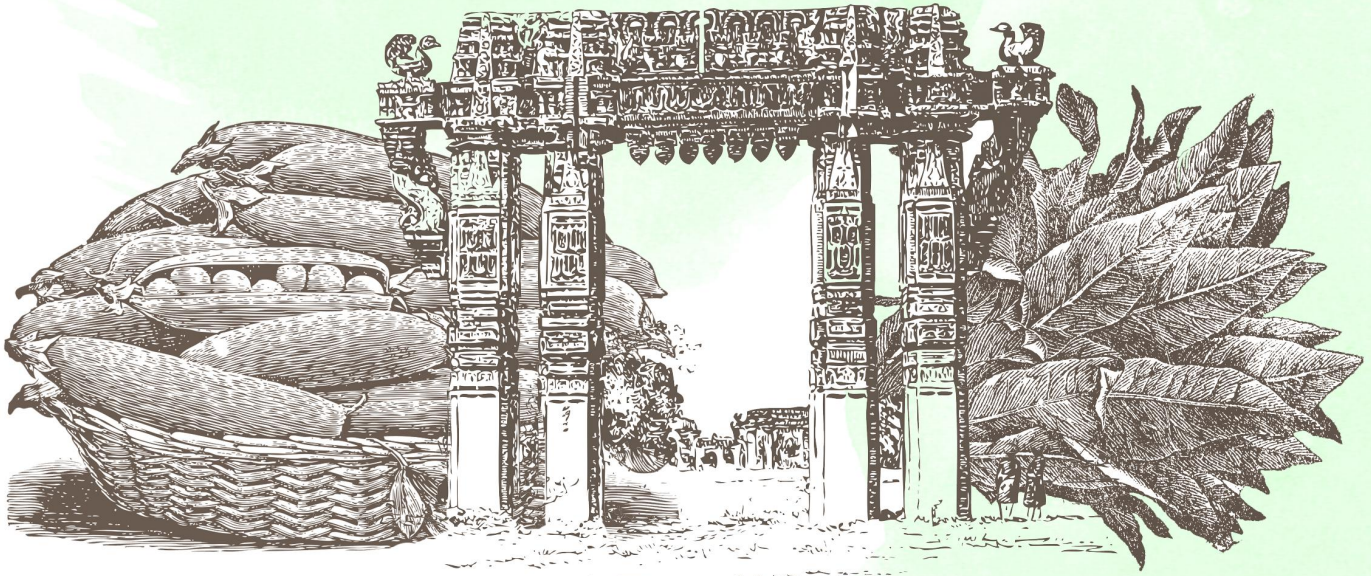
Non-Vegetarian

CHICKEN MOMOS (10 PCS) (STEAMED/FRIED)	14/16	Steamed dumplings with a chicken filling. Served with tomato chutney
CHICKEN TIKKA (4 PCS)	15	Tender chicken pieces marinated in spices and yoghurt, cooked in a tandoori oven
MALAI CHICKEN TIKKA (4 PCS)	15	Mild and creamy tender chicken pieces cooked in a tandoori oven
LAMB CUTLET (4 PCS)	21	Succulent lamb cutlets marinated with spices and cooked on a griddle. Served with fresh mint chutney
SEEKH KEBAB (4 PCS)	15	Juicy minced lamb kebabs delicately marinated with spices and cooked in a tandoori oven. Served with fresh mint chutney
TANDOORI CHICKEN (HALF/ FULL)	15/ 21	Chicken on the bone marinated in yoghurt and traditional spices, cooked in a tandoori oven
TANDOORI PRAWNS (6 PCS)	16	Marinated prawns cooked in a tandoori oven
AMRITSARI FISH (4 PCS)	16	Amritsari style fried fish prepared in a delicious spicy batter
NON-VEG PLATTER (2 / 3 / 4 PERSONS)	24 / 34 / 44	A platter of malai chicken tikka, lamb cutlet, seekh kebab and onion bhaji



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MAINS

A Taste of the South

PLAIN DOSA	12
Crispy paper thin rice and lentil crepe. Served with sambhar and chutney.	
MASALA DOSA	14
Crispy paper thin rice and lentil crepe filled with curried potatoes and onions. Served with sambhar and chutney.	
CHEESE DOSA	14
Crispy paper thin rice and lentil crepe filled with cheese. Served with sambhar and chutney.	
CHEESE MASALA DOSA	16
Crispy paper thin rice and lentil crepe filled with curried potatoes, onions and cheese. Served with sambhar and chutney.	
ONION DOSA	14
Crispy paper thin rice and lentil crepe with onion filling. Served with sambhar and chutney.	
UTTAPUM	14
A thick pancake made with fermented rice and lentil batter, topped with onion, tomato, green chillies and coriander. Served with sambhar and chutney	

Vegetarian Curries

JEERA ALOO	15
Baby potatoes cooked and tempered with cumin and house spices	
CHANA MASALA	16
White chickpeas slowly cooked in a gravy with aromatic house spices	
DAL MAKHANI	17
Black urad lentils slowly simmered over a low temperature to a velvety finish	

DHINGRI MATTAR	17
Mushrooms and peas cooked in a tasty tomato, ginger and garlic gravy	
MUSHROOM PALAK	17
Mushrooms delicately sauteed with chopped baby spinach topped with garlic and spices	
PALAK PANEER	18
Cottage cheese cubes cooked in tempered garlic and pureed spinach	
PANEER BUTTER MASALA	18
Cottage cheese cooked in a rich and creamy tomato gravy	
KADAH PANEER	18
A blend of Indian spice gravy cooked in a kadahi (open pan) with cottage cheese, bell peppers, onions and tomatoes	
MALAI KOFTA	18
Cottage cheese and potato dumplings cooked in a creamy gravy made with tomatoes, cashew nuts and spices	
GOBI MANCHURIAN	17
An Indian Chinese dish made with battered cauliflower florets tossed in Manchurian sauce	
BAINGAN KA BHARTHA	17
Minced smoked eggplant cooked with onions, tomato, garlic, green chilli and cumin, garnished with fresh chopped coriander	
KARELA MASALA	19
Bitter gourd spiced with onion, ginger and garlic served as a dry curry	
BHINDI DO PYAZA	19
Okra made with onion, tomato, spices, ginger, garlic	
KATHAL KI SABJI	19
Jackfruit cooked with a tasty combination of tomatoes, ginger, garlic, and fresh coriander	



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Coastal Delicacy

- GOAN FISH CURRY** 28
A speciality from Goa - Barramundi and coconut cooked in a tangy and spicy curry with a tomato based sauce
- GOAN PRAWN CURRY** 26
Prawns cooked in a Goan style curry
- PRAWN MASALA** 26
Prawns cooked in a thick gravy made of onion, tomatoes, ginger and house spices

Chicken

- CHICKEN CURRY** 19
Back to the basics where chicken is cooked in onion and tomato gravy
- CHICKEN KORMA** 20
Boneless chicken cooked in mild and rich korma gravy
- CHICKEN TIKKA MASALA** 20
Tandoori chicken pieces tossed with onions and bell peppers in a tomato gravy
- BUTTER CHICKEN** 20
World famous chicken tikka pieces simmered in rich butter, cashews and tomato gravy
- CHICKEN VINDALOO** 20
Speciality from Goa, chicken pieces cooked in a spicy, tangy vindaloo curry

Lamb / Goat

- LAMB ROGAN JOSH** 21
Delicacy from Kashmir region - Lamb pieces prepared in a rich, clarified butter gravy with spices
- LAMB VINDALOO** 21
Lamb cooked in a spicy and tangy vindaloo gravy from the Goa region
- MADRAS LAMB** 21
A South Indian speciality - Lamb is cooked with roasted spices in a deep rich sauce with coconut
- BHUNA GOSHT (LAMB/ GOAT)** 21
Lamb/Goat pieces cooked in fiery robust gravy
- DELHI STYLE GOAT CURRY** 21
A Delhi style classic preparation of goat meat cooked with aromatic spices

Dinner Banquet

Minimum 2 guests

VEGETARIAN

34 PER PERSON

ENTREE

Mini Masala Dosa, Onion Bhaji and Paneer Tikka

MAIN

Malai Kofta, Mushroom Palak, Dal Makhani served with Saffron Rice and Plain Naan

ACCOMPANIMENTS

Papadums and Mint Chutney

DESSERT

Gulab Jamun and Vanilla Ice Cream

NON-VEGETARIAN

38 PER PERSON

ENTREE

Mini Masala Dosa, Seekh Kebab and Chicken Tikka

MAIN

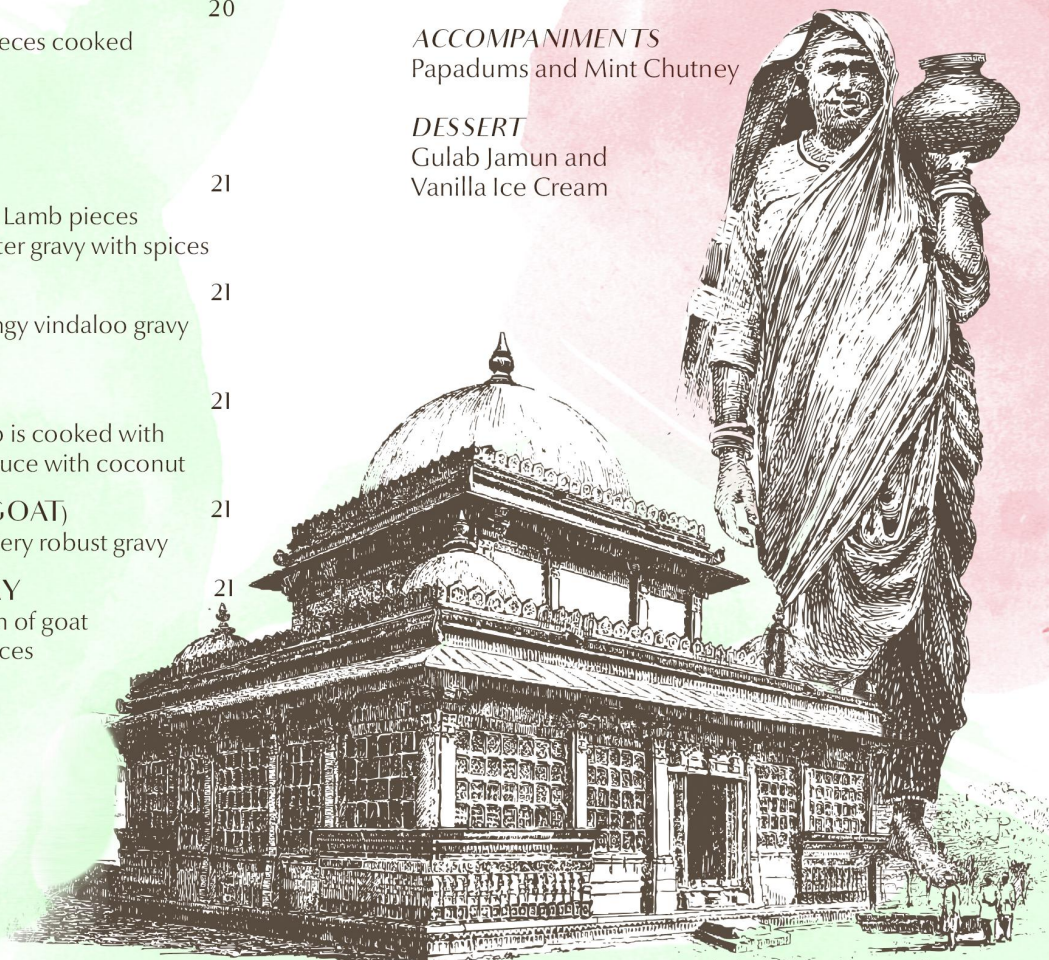
Chicken Korma, Lamb Vindaloo, Dal Makhani served with Saffron Rice and Plain Naan

ACCOMPANIMENTS

Papadums and Mint Chutney

DESSERT

Gulab Jamun and Vanilla Ice Cream



Breads from the Tandoor

PLAIN NAAN	4
Soft plain flour bread	
GARLIC NAAN	4.5
Soft plain flour bread topped with garlic and coriander	
BUTTER NAAN	4.5
Soft plain flour bread topped with butter	
CHEESE NAAN	5
Soft plain flour bread filled with cheese	
CHEESE AND GARLIC NAAN	5.5
Soft plain flour bread filled with cheese and topped with garlic	
PANEER NAAN	6
Soft plain flour bread filled with shredded cottage cheese	
PESHWARI NAAN	6
Soft plain flour bread filled with dry fruits and coconut	
TANDOORI ROTI (PLAIN/ BUTTER)	3/3.5
Wholemeal flour bread	
LACCHA PARANTHA	5
Layered bread made with wheat flour	
ALOO KULCHA	6
Leavened round bread with spices and potato filling	
PANEER KULCHA	6
Leavened round bread with spices and cottage cheese filling	

Biryani

A Hyderabadi specialty where rice is slowly cooked and mixed with a number of spices including saffron, and layered with your choice of meat or vegetables.

VEGETABLES	18
CHICKEN	20
LAMB	21
GOAT	21

Rice

SAFFRON BASMATI RICE	4
Saffron steamed basmati rice	
JEERA BASMARI RICE	5
Mildly spiced steamed basmati rice tempered with cumin, coriander and onion	
KASHMIRI PULAO	8
Traditional Kashmiri dish of basmati rice cooked with spices, fried dry fruits, fried onions and saffron flavoured water	



ACCOMPANIMENTS

RAITA

Whipped yoghurt with condiments and your choice of ingredient -
Roasted Cumin or Cucumber or Onion & Tomato

PAPPADUM (2)

KACHUMBER SALAD

Fresh mixed diced salad consisting of cucumber, carrot and spanish onion

ONION SALAD

Thinly sliced Spanish onion dressed with fresh lemon juice and salt and pepper

MASALA CASHEWNUTS

Cashew nuts deep fried and tossed with onions, cucumber and spices

DESSERTS

5 All desserts are garnished with pistachio

KULFI

Freshly made Indian ice-cream from milk and pistachio

6

3 GAJJAR HALWA

Grated carrots are traditionally slow cooked with milk, ghee, sugar and dry fruits

7

4

GULAB JAMUN (2 PCS)

(PLAIN/ WITH VANILLA ICECREAM)

6/7

4

Fried milk dumpling served with or without vanilla ice-cream

RASMALAI (2 PCS)

Cottage cheese dumpling made in reduced milk

7

8

