

GROUP MENU

OPTION 1

| STARTERS

MOMO RA CHATANI (unit)

Typical cracked wheat pie with meat and spices, steamed.

ALU CHOP (unit)

Potato and onion pie with fresh spices.

LASUNA ROTI (one for two)

Fluffy bread with garlic.

| MAIN DISH

ALU TAMA RA CHANA

Potato, bamboo and grain in curry sauce.

PANEER PALUNGO

Homemade cheese with fresh spinach and spices.

MASALENDAR KUKHURA

Chicken with traditional curry sauce.

KUKHURA NARIWAL

Chicken with coconut, cream and aroma of spices.

BANDEL KO MAASU RA BHOLTE KHURSANI

Boar with fresh tomato, onion, green peppers, ginger and spices.

BHEDA KO MAASU RA CHYAU

Lamb with fresh mushrooms and traditional curry sauce.

JHINGE KORMA

Prawns with nut flour, cream and lightness of spices.

| DRINKS

Red wine Duque de Viseu, soft drinks, water, beer and red sangria.

(Wine and Sangria: 1 bottle / pitcher for every 2 people)

| DESSERT

DUGDHA MALAHI

Pudding of dried fruits and berries.

Coffee

€ 20.90



GROUP MENU

OPTION 2

| APPETIZER

Espumante Rosé

| STARTERS

MOMO RA CHATANI (unit)

Typical cracked wheat pie with meat and spices, steamed.

ALU CHOP (unit)

Potato and onion pie with fresh spices.

LASUNA ROTI (one for two)

Fluffy bread with garlic.

PANEER PAKAUDI (one for four)

Homemade cheese fried in grain batter.

| MAIN DISH

JOGI TARKAARI

Different types of vegetables in curry sauce.

PANEER PALUNGO

Traditional curry of homemade cheese with spices and spinach

JHINGE MACHHA RA BHOLTE KHURSANI

Sautéed prawns with onions, fresh tomatoes and green peppers with spices.

JHINGE MACHHA NARIWAL

Prawns with coconut, cream and spice aroma

KUKHURA MASALA

Cooked chicken with cashew sauce, tomato, cream and spices, previously grilled in the charcoal oven.

KUKHURA KORMA

Chicken with nut flour with cream and spice aroma.

BHEDA KO MAASU, CHYAU RA KURILO

Lamb with fresh mushrooms and fresh green asparagus and traditional curry sauce.

MASALE DAR BANDEL KO MAASU

Boar with traditional curry sauce.

| DESSERT

DUGDHA MALAHI

Pudding with dried fruits and berries or traditional sweet rice.

| DRINKS

Red & white wine Quinta de Lagoalva, beer, soft drinks and water and ink sangria.

(Wine and Sangria: 1 bottle / pitcher for every 2 people)

Coffee

€ 24.90



GROUP MENU

OPTION 3

| APPETIZER

Espumante Morganheira

| STARTERS

MOMO RA CHATANI (unit)

Typical cracked wheat pie with meat and spices, steamed.

ALU CHOP (unit)

Potato and onion pie with fresh spices.

LASUNA ROTI (one for two)

Fluffy bread with garlic.

KUKHURA SINGADA

Chicken Samosas

| MAIN DISH

PANEER CAJU RA BADAM

Fresh house cheese with cashew sauce, almonds with cream and the lightness of spices.

BHANTA TARKAARI

Beringue puree baked in the charcoal oven with spice sauce.

KUKHURA CHYAU RA KURILO

Chicken with fresh mushrooms, fresh green asparagus and traditional curry sauce.

KUKHURAKO CHHATI BHUNGROMA (grilled)

Chicken breast yogurt and spices.

MASALENDAR BHEDA KO MAASU

Lamb with traditional curry sauce.

BAAKHRA KO MAASU RA KURILO

Kid with fresh green asparagus and traditional curry sauce.

BANDEL KO MAASU RA BHOLTE KHURSANI

Boar with onion, fresh tomatoes spices, green pepper with ginger and others.

| DRINKS

EA red or white wine, soft drinks, water, beer and ink sangria.

(Wine and Sangria: 1 bottle / pitcher for every 2 people)

| DESSERT

DUGDHA MALAHI

Pudding of dried fruits and berries or

AAMP BARAF

Mango ice cream with pistachio.

Coffee

€ 30.90

