



איצ'קדנה
ईचक दाना
קולנייה הודית אמיתית

Starters

Samosa

crispy triangle pastries filled with potato and green peas, served with tamarind sauce and green chutney
3 pz // **45 NIS**

Aloo Tikki

pan fried potato and paneer cheese patties drizzled with homemade yogurt Tamarind and green Chutney sauce
2 pz // **49 NIS**

Masala French Fries

spicy Indian style
Potato French Fries // **25 NIS**

Pakora

mixed vegetables in a Lentil crispy Tempura. served with Tamarind and green Chutney sauce // **49 NIS**

Panipuri

crispy deep fried shells served with assorted fillings - 5 pz // **45 NIS**

Main dishes

Malai Kofta

potato and paneer cheese dumplings served in a curry and chashew sauce, drizzled fresh cream and paneer cheese. served with basmati rice // **65 NIS**

Palak Paneer

paneer cheese wedges in curry stew and fresh cream, Served with Basmati rice and chapati // **75 NIS**

Vegetable Curry

mix Vegetable and curry stew. Served with Chapati and Basmati rice // **59 NIS**

Masala dosa

rice flour indian crepes filled with potatoes, curry leaves and lentils. Served with coconut chutney and spicy chutney // **54 NIS**

Biryani

Basmati rice with vegetable // **49 NIS**

Dal Fry

assorted lentils and mild spices stew . Served with Basmati rice and Chapati // **45 NIS**

Traditional Thali

a collection of three classic indians dishes accompanied by Basmati rice, spiced yogurt and Chapati // **75 NIS**

Idli Sambhar

vegetable and lentil soup. Served with steamed bread (4 pz) and coconut chutney // **55 NIS**

Paneer tikka masala

Paneer cheese soaked in yogurt marinade, sauteed with green pepper and onion. placed in curry sauce. Served with naan bread // **75 NIS**

Puri sabji

chana masala, chickpeas stew. Served with fried bread (4 pz), onion and hot pepper // **54 NIS**



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Indian drinks

Masala chai

Indian black Tea with milk, aromatic herbs and spices // **12 NIS**

Black Tea // 7 NIS

Ginger, Lemon and Honey beverage // 10 NIS

Fruit Lassi

a traditional yogurt based beverage with a blend of spices and fruits of the season // **25 NIS**

Traditional lassi

yogurt based beverage with a blend of spices // **25 NIS**

Desserts

Gulab jamun (2psc)

powdered milk and yogurt fried dumplings soaked in a light sugar syrup with Cardamom and Saffron // **29 NIS**

Banoffee pie

crumbled biscuit base with a top of caramelized bananas, chocolate ganache, whipped cream and toasted coconut // **45 NIS**

Extras

Chapati // 5 NIS

Naan // 15 NIS

Cheese naan // 25 NIS

Prata // 10 NIS

White basmati rice // 10 NIS

Papadam // 5 NIS

Soft drinks

Grapefruit, grapes, strawberry banana, oranges // **10 NIS**

Schweppes // **10 NIS**

Soda // **8 NIS**

water // **7 NIS**

flavoured water // **8 NIS**

Coca-Cola/zero // **10 NIS**

Sprite/diet // **10 NIS**

Mirinda // **10 NIS**

Allergens please consult.

May contain gluten, soy, nuts, Sesame, Lentils.

