# THE PASE INDIANTRESTATURANTE

# **Starters**

|   | 15. Chicken Lolipop 6,95 Chicken coated with cornmeal and spices.  |
|---|--|
|   | 16. Chicken Wings (2)  |
|   | 17. Fish Pakora © 6,95  Tandoori baked fish lightly spiced, coated with gram flour and deep fried.                     |
| O1. Papadum (1 piece) 0,95 Crispy lentil cake served with various dips.   | 18. Samosa Chat  |
| O2. Onion Bhajee (2 piezas) 5,50 Freshly cut onions fried in chickpea flour and herbs.                                    | natural yogurts ,onion ,capsicum and special chat masala.  19. Chicken Chat (9)  |
| O3. Vegetable Samosa 6,50  Wafer thin pastry stuffed with vegetables Indians herbs and spices.                            | (Recommeded) Chicken tikka , capsicums, and fresh onion mixed with special chat masala and decorated with green salad. |
| O4. Pakora Vegetal  | 20. Green Salad (a) 6,95  Freshly chopped iceberg lettuce with tomatoes,   |
| O5. Aloo Tikki  | onions, cucumber & lemon.  21. Chicken Salad 8,95  Freshly chopped iceberg lettuce with tomatoes,                      |
| <b>06. Chicken Pakora</b>   | onions, cucumber, chicken & lemon.  22. Tuna Salad ©   |
| 07. Chicken Tikka (boneless) 6,95 (Recommeded) Pieces of chicken marinated in spices and herbs, barbecued in a clay oven. | 23. Mixed Raita 2,95  Seasoned yoghurt mildly spiced with cucumber, tomatoes and onion.                                |
| O8. Seekh Kebab   | 24. Dahi (Yogurt) 2,50   |
| O9. Chicken puri  | 25. Mixed vegetable starters   |
| 10. Prawn Puri  | samosa  26. Mix Tandoori Starters10,95   |
| 11. Daal Soup 6,50  | Special combination of chicken tikka,<br>lamb tikka and seek kebab.  |
| 12. Chicken Soup 6,50   | 27. King Prawn Pakora 🔊  |
| 13. Vegetables Soup       6,50         14. Mushrooms Soup       6,50  | Fried king prawns with light spices in chickpea ´flour   |



| 28. Chicken Tikka Masala with rice10,95     |
|---|
| <b>29. Fish and Chips</b> 6,95              |
| <b>30. Fish Fingers and Chips 6,95</b>      |
| 31. Chicken Nuggets and Chips 6,95          |
| 32. Chicken Burger and Chips 6,95           |
| <b>33. French Fries 2,95</b>                |
| 34. Chicken Korma with Chips 7,95           |
| 35. French Fries or rice with korma sauce 📵 |
| sweet and creamy sauce with cocunut 4,50    |
| 36. Chicken breast with french fries 9,95   |
| Tandoori Specialities                       |



All Tandoori dishes are marinated in our own special tandoori sauce and then barbecued over a clay oven. Tandoori dishes are served with special sauce.

- 37. Chicken Tikka with cheese 🗓 . . . . . . . 15,50
- 38. Chicken Tikka (without bone) (a) . . . . 14,95 (Recommeded) Pieces of chicken marinated in spices and herbs, barbecued in a clay oven.
- 39. Tandoori Chicken (on the bone) (a)....14,95
  Pieces of chicken specially spiced, marinated and roasted in the tandoor.
- 40. Chicken Tikka Shashlick (without bone) .15,95
- Marinated pieces of chicken barbecued in the clay oven with capsicum, tomato, onion & mushrooms.
- 41. Lamb Tikka (without bone) 📵 . . . . . . . 16,50
- 43. Lamb Tikka Shashlick (without bone) (a) 16,95

  Marinated pieces of Lamb barbecued in the clay oven with capsicum, tomato & onion.

  Please ask for the availability

# **House Specialities**



- 47. Chicken Tikka Masala (3).......... 14,95
  Chicken tikka marinated in spices and herbs, cooked in ground almond, coconut and fresh cream.
- 48. Chicken Tikka Chilli Masala \( \text{\tiket{\texi}\text{\text{\texi}\tiktet{\text{\text{\text{\text{\text{\text{\text{\text{\tince{\text{\te

- 51. Chicken Tikka Kashmiri (a)......... 14,95
  Chicken tikka cooked with Indian herbs and seasonal mix fruits seasoned with special creamy sauce.
- 52. Chicken Tikka Dopiaza .......... 14,95
  Very flavorous dish with pieces of chicken tikka,
  fresh tomatoes, abundant onions and spices in a
  thick sauce.

| 54.        | Chicken Tikka Dansak  | Chef Recommendations  |                                   |
|------------|---|---|-----------------------------------|
| 55.        | Garlic Chicken  |   |                                   |
| <b>56.</b> | Chicken Tikka Madras/Vindaloo 14,95 (Recommeded) Hot curry with indian herbs and spicy chilly paste. Garnished with ginger and coriander. | No. 1   | Ha                                |
| <b>57.</b> | Chicken Tikka Saag  | 60. Himalaya Khas  Lamb, Chicken & prawn cooked with fresh ingredients in a thick blend of Nepalese spice with onions, tomatoes and green peppers.  |                                   |
| 58.        | Chicken Tikka Karahai   | 61. Machha Chhaldi Ko (Recommeded) King Prawn Cooked With Special Nepalese Spices, Mustard, Ginger, Fresh her Touch of Yoghurts — Most popular, Villagers of From Chhaldi River Western Part of Nepal. Caprepared medium, jalfrizi or madras hot to sindividual tastes. | cial<br>bs and<br>recipe<br>in be |
| <b>59.</b> | King Prawn Masala (2) (1)   | 62. Fish Curry (2)  | with<br>ed                        |
|            |   |   |                                   |





### **Balti Dishes**



Balti dishes are cooked in a cast iron Kashmir pan with light ginger, tomatoes, peppers & onions with freshly ground spices including daily picked herbs, creating a thicker, richer an distinctive flavour. Balti dishes can be prepared medium or hot to suit individual tastes.

| <b>63.</b> | <b>Chicken Balti14,50</b>                 |
|------------|---|
| <b>64.</b> | Potato Chicken Balti                      |
| <b>65.</b> | <b>Lamb Balti</b>                         |
| <b>66.</b> | Potato Lamb Balti                         |
| <b>67.</b> | Chicken Tikka Balti14,95                  |
| <b>68.</b> | Chicken Tikka Balti14,95                  |
|            | with chick peas or mushrooms              |
| <b>69.</b> | Potatoes with chickpeas balti             |
| <b>70.</b> | Vegetabla Balti                           |
| <b>71.</b> | <b>Balti Himalaya 2</b>                   |
|            | (Recommeded) Chicken, Lamb & Prawn        |
| <b>72.</b> | <b>Prawns Balti</b>                       |
|            | <b>Vegetables with Paneer Balti 13,95</b> |
|            | venerance with eater, pall 17 23          |

### **Karahi Dishes**



Karahi dishes are cooked with fresh ingredients in a thick blend of spices with onions, tomatoes and green peppers. Karahi dishes can be prepared medium or hot to suit individual tastes.

| 74.        | Chicken Karahi1      | 4,50 |
|------------|----------------------|------|
| <b>75.</b> | Lamb Karahi1         | 6,50 |
| <b>76.</b> | Prawn Karahi 🕲       | 6,95 |
| <b>77.</b> | Vegetable Karahi     | 2,95 |
| <b>78.</b> | King Prawn Karahi @1 | 7,95 |

### **Traditional Dishes**



Chicken Lamb Prawn

- **79.** Curry 13,95 16,50 16,95 Cooked in light gravy with fresh tomatoes and spices.
- 80. Bhuna 13,95 16,50 16,95 Cooked with rich of onions, capsicums and tomatoes, in a medium spicy thick sauce.
- 81. Dopiaza 13,95 16,50 16,95 Cooked with chunks of onions, peppers and tomatoes in a medium thick sauce.
- 82. Jalfrezi \ 13,95 16,50 16,95 Medium hot curry with onions, ginger, tomatoes, peppers, indian herbs & fresh coriander.
- 83. Madras 13,95 16,50 16,95
  Popular hot curry with indian herbs and spicy chilly paste. Garnished with ginger and coriander.
- 84. Vindaloo 113,95 16,50 16,95

  Very hot and spicy curry cooked in Indian herbs & spices with green & red chillies.
- 85. Dhansak 13,95 16,50 16,95 Cooked with lentils in a sweet, sour and slightly spicy thick sauce.

Chicken Lamb Prawn

- 86. Rogon 13,95 16,50 16,95 Cooked with spices and onions. Garnished with tomatoes in medium thick sauce.
- 87. Saag 13,95 16,50 16,95 Cooked with freshly chopped spinach in medium spicy thick sauce.
- 88. Korma © 13,95 16,50 16,95 Cooked with almonds, coconut and fresh cream in a very mild flavoured sauce.
- 89. Pasanda (a) 13,95 16,50 16,95 Cooked with coconut, almonds in a mild spices creamy sauce garnished with pistachu.
- 90. Masala (a) 13,95 16,50 16,95 Cooked in mild & sweet masala sauce with coconut, almonds & ground spices and fresh cream.
- 91. Kashmiri (a) 13,95 16,50 16,95 Cooked with indian herbs, seasonal mix fruits with creamy sauce.

## Biryani Dishes



Biryani dishes are prepared with basmati rice seasoned with authentic spices, garnished with Cucember, lemon & coriander.

|            | Chicken Biryani14,95        |
|------------|-----------------------------|
| 93.        | Chicken Tikka Biryani       |
| 94.        | <b>Lamb Biryani</b>         |
| <b>95.</b> | Himalaya Mix Biryani a17,95 |
|            | (Recommeded) A mixture of   |
|            | chicken, Lamb and Prawns    |
| <b>96.</b> | Vegetable Biryani15,95      |
| <b>97.</b> | King Prawn Biryani. 2       |
| 98.        | Paneer Birvani 14.95        |

# **Vegetables**



Side Main

- 99. Mixed Vegetable Curry 12,95
  Mixed vegetables coked in light gravy with fresh tomatoes and spices.
- 100. Kathmandu Aloo 8,95 12,95
  Potatoes tossed with light spices and herbs.
- 101. Saag Aloo 8,95 12,95 Fresh spinach and sauteed potatoes.
- 102. Saag 8,95 12,95 Spinach cooked with spices and herbs.
- 103. Aloo Gobi 8,95 12,95
  Potatoes and cauliflower tossed with light spice.
- 104. Tarka Dall 8,95 12,95
  Mixed Lentils garnished with onions, tomatoes garlic & ginger.
- 105. Ayurvedico Daal 12,95
  Black lentils cooked with special Nepalese herbs called Jimmu found at the foot of the Himalayas.
- 106. Saag Paneer (13,95)
  Spinach and Indian cheese cooked with light spices.
- **107. Paneer Masala** 13,95
- 108. Chana Masala 13,95
- 109. Muttar Paneer 13,95
  Peas and Indian cheese cooked with spicy sauce.



| 110. | Plain Rice  | 3,30          |
|------|---|---------------|
| 111. | Rice with coconut Steamed Basmati Rice with Coconut | 3,95          |
| 112. | Pilau Rice  | 3,95          |
| 113. | Mushroom Rice                                       | 4,60          |
| 114. | Vegetable Pilau                                     | 4,60          |
| 115. | Egg Rice (2)  | 4,60          |
| 116. | Special Rice  | 5,95<br>oms & |
| 117. | Special Prawn Rice ©                                | 6,95          |

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| 118. Naan ② ② ③ ③  | 3,95 |
|--|------|
| Leavened bread freshly baked in clay oven.  119. Garlic Naan (2) (2)  Leavened bread baked in clay oven with fresh garlic. | 4,25 |
| 120. buttered naan  Leavened bread baked in a clay oven with Butter,   | 4,25 |
| <b>121. Cheese Naan</b> . (a) (b) (c) Leavened bread freshly baked with cheese.  | 4,50 |
| 122. Cheese and Garlic Naan . (Recommeded) Leavened bread baked with c & garlic.   | •    |
| 123. Cheese and Chilli Naan (Q.) (Q.) (Recommeded) Leavened bread baked with ch<br>& green chillies.                       | •    |
| 124. Keema Naan  | 4,60 |
| 125. Peshwari Naan 😰 🔯 🗓 Leavened bread baked with coconut, almonds sultanas, sweet.                                       |      |
| 126. Tandoori Roti   | 2,50 |
| 127. Garlic chicken tikka naan week. 2 19 with garlic bread and chicken  | 5,00 |
| 128. chicken tikka cheese naan week with cheese bread, garlic and chicken.   | 5,50 |
| If any dish of your choice is not listed on our N please ask. If possible our Chef will be happy prepare on your request.  |      |

# **VAT** included



En cumplimiento del Reglamento (UE) nº1169/2011 sobre la información alimentaria facilitada al consumidor, este establecimiento tiene disponible para su consulta la información relativa a la presencia de alérgenos de nuestros productos. Diríjase a nuestro personal si desea más información al respeto.









