



PAPRIKA CLUB

INDIAN RESTAURANT



MENU

Indian Cuisine

Indian cuisine reflects a history of various groups and cultures interacting with the subcontinent, leading to diversity of flavours and regional cuisines found in modern-day India.

Indian food is different from rest of the world not only in taste but also in cooking methods. It reflects a perfect blend of various cultures and ages. Just like Indian culture, food in India has also been influenced by various civilizations, which have contributed their share in its overall development and the present form.

Foods of India are better known for its spiciness. Throughout India, be it North India or South India, spices are used generously in food. But one must not forget that every single spice used in Indian dishes carries some or the other nutritional as well as medicinal properties.

Why an Indian Meal

Indian cooking is characterized by the use of a variety of spices and herbs. For centuries, Indian cooks have been using spices to make the food flavoursome. Along with taste and flavour, these spices make Indian food good for health. Almost all Indian spices have some health benefits or medicinal properties.

Some health benefits are pretty pronounced and can be observed relatively quickly. At other times the benefits are subtle and may take some time to be noticed. Medical literature and scientific studies lists a variety of health benefits and medicinal properties of Indian herbs and spices.

Curry

Curry as the word is used today worldwide, simply means gravy. An Indian curry dish is made by cooking the meat or vegetables in the gravy along with lots of ingredients including thickening agents and a combination of spices.

Dishes called "curry" may contain meat, poultry, fish, or shellfish, either alone or in combination with vegetables. Many are instead entirely vegetarian.

Curries may be either "wet" or "dry." Wet curries contain significant amounts of sauce or gravy based on yoghurt, coconut milk, legume purée (dal), or stock. Dry curries are cooked with very little liquid which is allowed to evaporate, leaving the other ingredients coated with the spice mixture.

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Kids Menu

KASHMIRI NAAN WITH SHAHI PANEER & STEAMED RICE

Naan bread stuffed with dry fruits & nuts served with cottage cheese curry and steamed basmati rice on the side. 13

COCONUT NAAN WITH BUTTER CHICKEN & STEAMED RICE

Naan bread stuffed with shredded coconut served with butter chicken and steamed basmati rice on the side. 13

ALOO KULCHA WITH RAITA & MANGO CHUTNEY

Naan bread stuffed with mashed potatoes served with raita and mango chutney. 9

FISH & CHIPS WITH CREAMY SALAD 9

CHICKEN NUGGETS & CHIPS WITH CREAMY SALAD 9



Desserts

GULAB JAMUN WITH VANILLA ICE CREAM

Dumplings traditionally made from thickened & reduced milk soaked in rose flavoured sugar syrup, served warm. 7

RASMALAI

Dumplings made from special Indian style cheese soaked in sweetened thickened milk flavoured with cardamom, served cold. 7

PISTACHIO KULFI

Home made ice-cream with a blend of pistachios and saffron. 6

MANGO KULFI

Refreshing homemade ice cream flavoured with saffron and mango. 6

VANILLA ICE CREAM

Vanilla ice cream with chocolate topping. 5

Spices

Indian cooking is well known for its creative use of spices to add subtle aromas and exotic flavours to the food.

Spices are used in many ways - ground or whole, fried or roasted, dry or as paste, at the end or in the beginning of the cooking, alone or with combination. The style of cooking and thus, the use of spices depend on a particular region in India. However, the spices most often used spice through out the India are Turmeric, Cumin, Black Pepper, Mustard Seeds, Cardamom, Cloves, Fennel Seeds, Ginger, Garlic and Chillies.

Indian spices are also mixed in specific amounts to make Spice Mixtures used in daily cooking. Some of the famous spice mixtures are Garam Masala , Chat Masala etc. The composition of the mixture might vary according to region but the basic ingredients remain same.



Herbs & Spices mainly used in Indian Cuisine for taste and aroma.

Ginger

Garlic

Cumin Seeds

Cardamom

Red chillies

Green Chillies

Coriander

Mint

Fenugreek

Curry Leaves

Star Anise

Mustard Seeds

Black Peppercorns

Cloves

Cinnamon

Fennel

Carom Seeds

Saffron

— Soft Drinks —

Voss Sparkling Water 800ml 6
Voss Still Water 800ml 6

Mango Lassi 6
Strawberry Lassi 6
Milk badam 6
Masala Mint Cooler 6
Lemon Lime Bitters 6
Bundaberg Ginger Beer 6

Spring Valley Apple Juice 5
Spring valley Orange Juice 5

Pepsi / Pepsi Max 4
Sunkist / Lemonade 4

— Banquets —

CLASSIC BANQUET
(39 per person - minimum four guests)

Starters
Samosa, Hara Bhara Kebab, Chicken Tikka & Lamb-Chicken Pepper Kebab

Main Course
Butter Chicken, Lamb Rogan Josh, Beef Korma & Daal Makhni
accompanied with Steamed Rice and Tandoori Roti / Garlic Naan

Dessert
Mango Kulfi / Pistachio Kulfi

GRANDE BANQUET
(45 per person - minimum four guests)

Starters
Hara Bhara Kebab, Lamb-Chicken Pepper Kebab, Spicy Fried Prawns, Fish Cutlets

Main Course
Butter Chicken, Lamb Rogan Josh, Prawn Malibu & Mix Vegetable Casserole
accompanied with Saffron Rice and choice of any bread

Condiments
Sweet Mango Chutney, Raita & Kachumbar Salad

Dessert
Choice of any dessert

— Tasting Platters —

VEG PLATTER (Serves 2)
Hara Bhara Kebab, Samosa , Onion Bhaji. 16

MIX PLATTER (Serves 2)
Hara Bhara Kebab, Chicken and Lamb Pepper Kebab, Chicken Tikka. 22

SEAFOOD PLATTER (Serves 2)
Fish Cutlets, Prawn Cutlets, Calamari Rings. 25

Rice & Biryani

STEAMED RICE
Fine quality steamed basmati rice. 4

SAFFRON RICE
Saffron flavoured fine quality basmati rice. 5

PEAS PULAO
Fine quality basmati rice cooked with peas. 6

VEGETABLE BIRYANI WITH RAITA
Mixed vegetables with fine quality basmati rice & biryani spices, served with raita. 12

MEAT BIRYANI (CHICKEN/LAMB/BEEF) WITH RAITA
Choice of meat cooked with fine quality basmati rice & biryani spices, served with raita. 12

Sides and Condiments

PAPADAMS (4 pcs) 2

MINT CHUTNEY / MANGO CHUTNEY / MIXED PICKLE 3

RAITA 4
Finely grated cucumber, pineapple & roasted cumin seeds in natural yoghurt

KACHUMBAR SALAD 5

Tandoori Breads

NAAN (WHITE BREADS) 4
Plain Naan / Butter Naan
Garlic Naan

STUFFED NAAN / KULCHA (STUFFED WHITE BREADS) 4.5
Kashmiri Naan (Dry fruits & Nuts)
Coconut Naan (Shredded Coconut)
Keema Naan (Minced lamb)
Aloo Kulcha (Mashed spiced Potatoes)
Paneer Kulcha (Cottage Cheese)

ROTI / PARANTHA (WHOLEMEAL BREADS)
Tandoori Roti (Plain Roti) 3.5
Pyaaaz Mirch Ki Roti (Onion & Green Chilli Roti) 4.5
Pudina Parantha (Mint Parantha) 4
Methi Parantha (Fenugreek Parantha) 4
Kalonji Laccha paratha (Onion Seeds Multilayered Parantha) 4

—Vegetarian Dishes—

DAAL TADKA (YELLOW LENTILS CURRY) (Medium)

Yellow lentils cooked in onion & tomato sauce with cumin & garlic flavours. 14.9

DAAL MAKHNI (BLACK LENTILS AND KIDNEY BEANS CURRY) (Mild)

Black lentils & red kidney beans cooked with ginger, garlic & tomatoes 15.9

MIXED VEGETABLE KOLHAPURI (Medium)

Vegetables in kohlapuri gravy with coconut milk & black pepper flavours. 16.9

NAVRATTAN KORMA (MIX VEG KORMA) (Mild)

Mixed vegetables cooked in a cashewnut and almond based gravy. 16.9

BHINDI DO PYAZA (OKRA & ONION DRY CURRY) (Medium)

Chopped okra and onions sauteed & cooked in onion & tomato based gravy 15.9

TAVA PANEER (COTTAGE CHEESE DRY CURRY) (Medium)

Paneer sauteed with capsicum, onions, masala gravy, coriander & spices. 16.9

SAAG PANEER (SPINACH & COTTAGE CHEESE CURRY) (Medium)

Paneer in pureed spinach gravy, hint of cumin & ajwain (carom seeds) 16.9

NARGISI MALAI KOFTA (VEG DUMPLINGS IN CREAMY CURRY) (Mild)

Potato & cottage cheese dumplings cooked in almond & cashewnut based gravy with a hint of saffron flavour 17.9

PALAK KOFTA (VEG DUMPLINGS & SPINACH CURRY) (Medium)

Mildly spiced homemade potato & grated cottage cheese dumplings in a pureed spinach gravy with a hint of cumin & ajwain (carom seeds). 17.9

CHEESE CHILLI MILLI (COTTAGE CHEESE & CAPSICUM DRY CURRY) (Hot)

Cheese cubes & capsicum cooked in tomato gravy with sweet chilli sauce. 17.9

ALOO BAINGAN (EGGPLANT & POTATO DRY CURRY) (Medium)

Potatoes & diced eggplant in onion & tomato gravy with fennel seeds flavour15.9

PUMPKIN POTATO CURRY (Mild)

Pumpkin and potato cubes cooked in tomato based gravy finished with coconut milk and mustard seeds. 15.9

MIXED VEGETABLE CASSEROLE (Medium)

Vegetables cooked in a thick sauce results in a healthy & nutritious dish. 16.9

AMRITSARI CHOLE (CHICK PEA MASALA) (Medium)

Boiled chick peas simmered and cooked in masala sauce. 15.9

PALAK CHOLLE (CHICK PEAS & SPINACH CURRY) (Medium)

Chick peas cooked in pureed spinach and hint of cumin & carom seeds. 16.9

PANEER MAKHNI (COTTAGE CHEESE CURRY) (Mild)

Cottage cheese cooked in a rich gravy made with onions, tomatoes with a hint of butter, cream and mild spices. 17.9

PANEER MALAI METHI (COTTAGE CHEESE CURRY WITH FENUGREEK LEAVES) (Mild)

Cottage cheese in almond & cashewnut gravy with fenugreek & herbs. 17.9

SHABNAM CURRY (MUSHROOM MASALA CURRY) (Medium)

Button mushrooms cooked in tomato gravy with onion ginger & coriander. 16.9

MUSHROOM MALAI METHI (MUSHROOM & FENUGREEK CURRY) (Mild)

Mushrooms cooked in almond & cashewnut gravy with fenugreek & herbs. 16.9

—Starters—

HARA BHARA KEBAB

Spicy & delicious patties made of spinach, potatoes & minced vegetables. 11.9

CHANA CHAAT PAPRI

Sweet & savoury snack of spicy potatoes, chickpeas with yogurt & chutneys. 8.9

ALOO TIKKI CHAAT (FRIED POTATO PATTIES CHAAT)

Spiced potato patties with yogurt, tamarind and coriander chutneys. 8.9

GOBHI MANCHURIAN (SPICY CAULIFLOWER SAUTE)

Indo-Chinese style cauliflower florets tossed with soya sauce, garlic & onion. 11.9

SAMOSAS

Crispy fried triangular pastry wraps filled with mashed potato, peas and nuts. 8.9

ONION BHAJI

Crunchy onion fritters served with tamarind chutney. 8.9

HONEY GINGER PANEER

Cornflour dusted cottage cheese fried, tossed with ginger, onion & honey 12.9

CHILLI PANEER (COTTAGE CHESSE WITH CAPSICUM)

Cottage Cheese sauteed with three pepper, garlic & onion in soya sauce 12.9

ALOO BHONDA (SPICY FRIED POTATO BALLS)

South Indian style mashed potato balls with chick pea batter and fried crisp 8.9

TANDOORI FRUITS & PANEER TIKKA

Tandoor roasted cottage cheese cubes, onion, capsicum & fruits. 13.9

CHICKEN TIKKA & CREAMY SALAD

Boneless pieces of chicken marinated and cooked in Tandoor. 14.9

CHICKEN 65

Chicken marinated with yogurt, spices, dusted with gram flour and fried. 15.9

CHICKEN AND LAMB PEPPER KEBAB

Lamb & chicken mince, coriander, onion & spices foil wrapped and fried 13.9

LAMB SEEKH KEBAB (SKEWERED KEBAB)

Spicy minced lamb spiced & skewered in Tandoor. 13.9

TANDOOR ROASTED LAMB CHOPS

Marinated lamb chops with mustard oil, spices & ginger, roasted in tandoor. 17.9

LAMB SHAMI KEBAB

Spiced lamb meat balls, dusted with gram flour and then fried crisp. 13.9

PRAWNS PEPPER FRY

Herbed and spiced prawns dusted with rice flour then fried crisp. 17.9

SWEET CHILLI STIR FRIED PRAWNS

Prawns stir fried in three pepper, onion, sweet chilli & tomato based gravy. 17.9

FISH CUTLETS

Deep fried delicious fish cakes with potato and medium spices. 13.9

FISH AMRITSARI

Fish dusted with crushed whole herbs, spices, chick pea, corn flour & fried crisp. 16.9

CALAMARI RINGS

Calamari rings battered in chick pea flour, whole herbs & then fried till crisp . 13.9

— Mains —

Chicken Dishes

BUTTER CHICKEN (Mild)

Chicken marinated and grilled in tandoor, then cooked in a tomato based gravy with a hint of butter and cream. 22.9

CHICKEN TIKKA MASALA (Medium)

Chicken marinated and grilled in tandoor, then simmered in masala sauce with sauteed capcicum and onions. 22.9

CHICKEN VINDALOO (Hot)

Chicken curry packed with flavour from chillies, garlic, cardamom, cinnamon & more, with subtle hint of vinegar. 21.9

CHICKEN MADRAS (Medium)

Chicken cooked in a rich sour medium hot gravy with a delicate blend of aromatic spices & hint of coconut. 21.9

CHICKEN PISTACHIO KORMA (Mild)

Chicken cooked in a thick and aromatic creamy sauce with ground cashew nuts, pistachios and mild spices. 22.9

SAAG CHICKEN (Medium)

Chicken cooked in pureed spinach gravy with hint of cumin & carom seeds. 21.9

CHICKEN KOLHAPURI (Medium)

Chicken in kohlapuri gravy with coconut milk and black pepper flavours. 21.9

CHICKEN CHETTINAD (COOKED WITH RED WINE) (Hot)

Chicken cooked in South Indian style spices with peanuts and tomato based gravy finished with flavour of red wine. 23.9

CHICKEN DO PYAZA (Medium)

Chicken chunks & onions sauteed & cooked in onion & tomato based gravy. 21.9

METHI MALAI CHICKEN (Mild)

Chicken cooked in almond & cashewnut gravy with fenugreek and herbs. 22.9

CHICKEN MALIBU (COOKED WITH MALIBU RUM) (Medium)

Chicken in onion, tomato & coconut gravy finished with spices & malibu rum. 23.5

Lamb and Goat Dishes

LAMB ROGAN JOSH (Medium)

Slow cooked lamb chunks with a gravy based on browned onions, garlic, ginger, cloves, bay leaves with flavours of cardamom and cinnamon. 22.9

LAMB SAAG (SPINACH & LAMB CURRY) (Medium)

Lamb cooked in a spinach gravy with a hint of cumin & carom seeds. 23.9

LAMB KOLHAPURI (KOLHAPURI STYLE LAMB CURRY) (Medium)

Lamb in kohlapuri gravy with coconut milk & black pepper flavours. 22.9

LAMB ZAFRANI KORMA (Mild)

Lamb cooked in a cashewnut & almond based gravy with saffron flavours. 22.9

LAMB CHETTINAD (COOKED WITH RED WINE) (Hot)

Lamb cooked in South Indian style spices with peanuts and tomato based gravy with finished with flavour of red wine. 24.5

LAMB VINDALOO (Hot)

Lamb curry packed with flavour from chillies, garlic, cardamom, cinnamon & more, with subtle hint of vinegar. 22.9

LAMB MALIBU (COOKED WITH MALIBU RUM) (Medium)

Lamb in onion, tomato & coconut gravy finished with spices & malibu rum. 24.5

GOAT CURRY (Medium)

Goat meat cooked on the bone in onion & tomato based gravy. 23.9

Beef Dishes

BEEF CHETTINAD (BEEF COOKED WITH RED WINE) (Hot)

Tender beef pieces cooked in South Indian style spices with peanuts and tomato based gravy with finished with flavour of red wine. 23.5

BEEF MALIBU (BEEF COOKED WITH MALIBU RUM) (Medium)

Beef chunks cooked in an onion, tomato and coconut based gravy finished with flavours of whole spices and malibu rum. 23.5

BEEF VINDALOO (Hot)

Beef cooked in a hot & tangy red vindaloo sauce with a hint of malt vinegar. 21.9

BEEF ZAFRANI KORMA (Mild)

Beef cooked in a cashewnut & almond based gravy with saffron flavours. 21.9

SAAG BEEF (Medium)

Beef cooked in a pureed spinach gravy with a hint of cumin & carom seeds. 22.9

BEEF KOLHAPURI (Medium)

Beef cooked in kohlapuri gravy with coconut milk & black pepper flavours. 21.9

BEEF BADAMI (Mild)

Ground almonds, cashewnuts & cream make for a deliciously creamy sauce for the beef finished with flaked almonds & fenugreek. 21.9

Seafood Dishes

FISH KOLHAPURI (Medium)

Fish cooked in kohlapuri gravy with coconut milk and black pepper. 23.9

FISH MALIBU (FISH COOKED WITH MALIBU RUM) (Medium)

Fish in onion, tomato & coconut gravy finished with spices & malibu rum. 25.9

GOAN FISH CURRY (Medium)

Fish pieces cooked in a mouth watering sour hot sauce with coriander seeds, dried coconut and Goan style spices. 23.9

PRAWN DO PYAZA (PRAWN & ONION DRY CURRY) (Medium)

Prawns & onions sauteed in pan & cooked in onion & tomato based gravy. 23.9

MALABAR PRAWN CURRY (Mild)

Prawns with dried coconut, mustard & coriander seeds in a thick sauce. 23.9

PRAWN MALIBU (COOKED WITH MALIBU RUM) (Medium)

Prawns cooked in an onion, tomato and coconut based gravy finished with flavours of whole spices and malibu rum. 25.9

CURRIED SCALLOPS WITH CHOPPED SPINACH (Medium)

Scallops with chopped spinach, onion & tomato curry finished with cream. 25.9

KERALA SCALLOP CURRY (Medium)

Scallops cooked in sour & spicy sauce with coconut milk, dried coconut & South Indian style spices. 25.9