### Single Meals

- **Tandoori Chicken** 300g
  - Chicken drumstick & thigh marinated in tandoori spices and baked in a tandoor oven
  - Vegan
  - 60,-

- **Biryani** 500g
  - Seasoned rice dish with an Oriental nut mix & raisins
  - Vegan

- **Platters** 500g
  - A curry of our Chef’s choice, served with basmati rice
  - Vegan

### Curries without sides

- **Butter** 400g
  - Tangy tomato curry with an Oriental nut mix & raisins
  - Vegan

- **Korma** 400g
  - Slow-cooked curry with yoghurt & an Oriental nut mix
  - Vegan

- **Tikka Masala** 400g
  - Curry with puréed nuts & ginger
  - Vegan

- **Spinach** 400g
  - Whole leafed spinach in a thick curry with a touch of fenugreek
  - Vegan

- **Madras** 400g
  - Classic spicy South Indian tomato-based curry
  - Vegan

- **Jeera Masala** 400g
  - Spicy curry with cumin, ginger, garlic & fresh green chilli
  - Vegan

- **Coconut Tamarind** 400g
  - A spicy fusion of North & South Indian curry with crushed red chilli
  - Vegan

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### Vegetarian & Vegan without sides

- **Dal** 400g
  - Seasonal lentils prepared with fried garlic
  - Vegan
  - 95,-

- **Mushrooms Fenugreek** 400g
  - Seasonal mushrooms with fenugreek, garlic & fresh coriander
  - Vegan
  - 95,-

- **Spinach Bhaji** 400g
  - Whole leafed spinach with fenugreek, fresh tomatoes & garlic
  - Vegetarian
  - 95,-

- **Aloo Gobi** 400g
  - Spicy pan-fried potatoes with cauliflower
  - Vegan
  - 95,-

- **Aloo Methi** 400g
  - Pan-fried potatoes with fenugreek, tomatoes, ginger & garlic
  - Vegan
  - 95,-

- **Mattar Paner** 400g
  - Sweet green peas & stir-fried paneer in a curry with garlic, ginger, turmeric & fenugreek
  - Vegetarian
  - 105,-

- **Bangan Burtha** 400g
  - Oven baked aubergines with onion, ginger & garlic
  - Vegan
  - 95,-

- **Mixed Veg.** 400g
  - Stir-fried seasonal vegetables in a spicy curry
  - Vegan
  - 95,-

### Sides

- **Pilao Rice** 225g
  - Steam-fried basmati rice
  - Vegan
  - 25,-

- **Nan** 2 pieces
  - Traditional Indian leavened flatbread
  - Vegan
  - 30,-

- **Paratha** 1 piece
  - Unleavened wholemeal flatbread
  - Vegan
  - 25,-

- **Raita** 150g
  - Yoghurt dressing with shredded greens, potato & fresh herbs
  - Vegetarian
  - 25,-

- **Mango Chutney** 150g
  - Homemade sweet mango chutney
  - Vegan
  - 25,-

- **Papadums** 4 pieces
  - Baked lentil crisps
  - Vegan
  - 30,-

- **Chutneys** set of 4
  - Mango / mint / tamarind / mixed pickles (may contain pits)
  - Vegan
  - 30,-

- **Chopped Salad** 150g
  - Exotic salad with spicy dressing
  - Vegan
  - 40,-

### Drinks

- **Mango Lassi** 33cl
  - Pureed Indian mangoes, yoghurt & water
  - 30,-

- **Lemonade** 33cl
  - With mint, ginger & lime
  - 30,-

- **NODA** (fizzy drinks) 25cl
  - Ginger / Lemon / Grapefruit
  - 30,-

- **Coca-Cola** 50cl
  - Coke / Zero
  - 30,-

- **Bottled Water** 50cl
  - Spring / Sparkling
  - 30,-

- **Indian Beer** 33cl
  - Kingfisher / Cobra
  - 40,-

- **Wine** 35cl
  - Red / White
  - 80,-

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**Bindia’s Quality Pledge**

- Organic (30-60%)
- Deep frying
- Next to zero food waste
- Animal fat added
- Sustainability
- Additives & preservatives
- Windmill electricity
- Food colouring

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**Lactose** **Nuts** **Gluten** **Chili**

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**all weights are approximate**