

INDIAN PLAZA

Indian Restaurant

MONDAY

Rice, salad & tea/coffee included!

CHICKEN

1. CHICKEN TIKKA MASALA

Marinated and grilled chicken fillets cooked with cashew nuts, cremefraiche, butter fried spices and tomato based sauce

105:-

2. CHICKEN SPINACH

Chicken fillet cooked with fresh garlic, ginger and leaf spinach in curry sauce

110:-

LAMB

3. LAMB JAL FREAZI

Lamb casserole cooked with fresh garlic, ginger, onion, pepper in medium spicy sauce

110:-

FISH

4. SALMON DOPIAZA

Salmon fillet cooked with fresh tomato, fried onion, coriander in medium spicy sauce

120:-

VEGETARIAN

5. PALAK PANIR

Homemade fresh cheese and spinach cooked with curry in tomato & cashew nuts sauce

110:-

6. PAPAYA VADJI

Green papaya cooked with fresh ginger, garlic and onions in medium spicy sauce

105:-

7. VINDALOO (choose between: lamb, chicken, shrimps or vegetarian)

Very spicy curry casserole with optional base

115:-

SIZLAR

8. CHICKEN TIKKA SIZLAR

Marinated chicken clubs grilled in the oven
Served with fried vegetables on hot iron dish.

120:-

9. CHILI CHICKEN SIZLAR

Garlic marinated chicken fillet
Served with fried vegetables on hot iron dish

120:-

10. CHICKEN TANDOORI

Marinated chicken clubs grilled in the oven.
Served with fried vegetables on hot iron dish.

110:-

BREAD

SADA NAN

15:-

GARLIC NAN

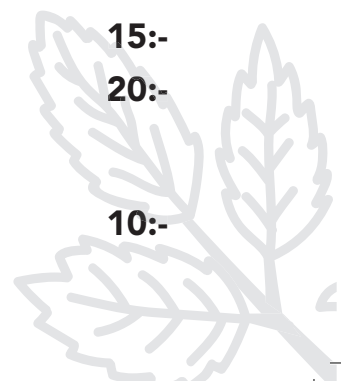
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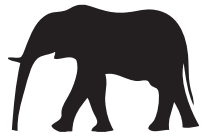
DRINKS

SODA, ramlösa, less alcoholic beer

10:-

Have a nice meal!
Allergic? Please ask the staff about the content in the food!





INDIAN PLAZA

Indian Restaurant

TUESDAY

Rice, salad & tea/coffee included!

CHICKEN

1. CHICKEN TIKKA MASALA 105:-

Marinated and grilled chicken fillets cooked with cashew nuts, cremefraiche, butter fried spices and tomato based sauce

2. CHICKEN DOPIAZA 110:-

Chicken casserole cooked with fresh tomato, fried onions in medium spicy curry sauce

LAMB

3. LAMB KARAI 110:-

Lamb casserole cooked with garlic, ginger, tomato, onion, peppers & fresh coriander in medium spicy sauce

FISH

4. SALMON CORIANDER 120:-

Fried salmon fillet is served with mixed vegetables in coriander sauce

VEGETARIAN

5. PALAK PANIR 110:-

Homemade fresh cheese and spinach cooked with curry in tomato & cashew nuts sauce

6. VEGETARIAN STEW 105:-

Mixed vegetables with curry sauce

7. VINDALOO (choose between: lamb, chicken, shrimps or vegetarian) 115:-

Very strong curry casserole with optional base

SIZLAR

8. CHICKEN TANDOORI 110:-

Marinated chicken fillet grilled in the oven.
Served with fried vegetables on hot iron dish.

9. GARLIC CHICKEN SIZLAR 120:-

Marinated chicken fillet with garlic grilled in the oven.

10. SALMON SIZLAR 120:-

Marinated salmon grilled in oven.
Served with fried vegetables on hot iron dish.

BREAD

SADA NAN

15:-

GARLIC NAN

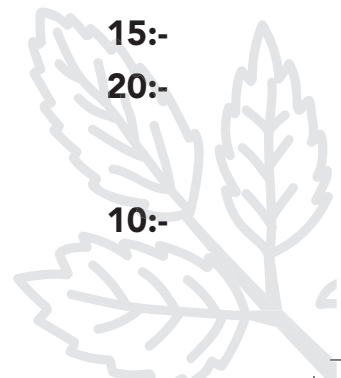
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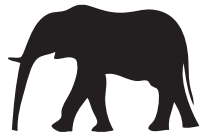
DRINKS

SODA, ramlösa, less alcoholic beer

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INDIAN PLAZA

Indian Restaurant

WEDNESDAY

Rice, salad & tea/coffee included!

CHICKEN

1. CHICKEN TIKKA MASALA

Marinated and grilled chicken fillets cooked with cashew nuts, cremefraiche, butter fried spices and tomato based sauce

105:-

2. NARIKEL MUROG

Chicken fillets cooked with coconut milk, coconut flakes, cashew nuts in cream sauce

110:-

3. CHICKEN BASANTI

Pieces of grilled chicken with paprika and mixed sauce.

110:-

LAMB

4. LAMB BALTI

Lamb casserole cooked with garlic, ginger, coriander.

Butterfried onions, peppers and crushed limepaste based sauce

110:-

FISH

5. SALMON GRILL

Marinated and grilled salmon fillet is served with fried vegetables on hot iron dishes

120:-

VEGETARIAN

6. PALAK PANIR

Homemade fresh cheese and spinach cooked with curry in tomato & cashew nuts sauce

110:-

7. VINDALOO (choose between: lamb, chicken, shrimps or vegetarian)

Very strong curry casserole with optional base

115:-

SIZLAR

8. CHICKEN TANDOORI

Marinated chicken clubs grilled in the oven

Served with fried vegetables on hot iron dish.

110:-

9. CHICKEN TIKKA SIZLAR

Marinated chicken fillet grilled in the oven.

Served with fried vegetables on hot iron dish.

120:-

10. MIX CHICKEN SIZLAR

Grilled tandoori and garlic marinated chicken fillet

120:-

BREAD

SADA NAN

15:-

GARLIC NAN

20:-

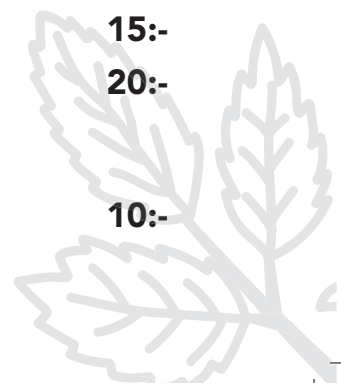
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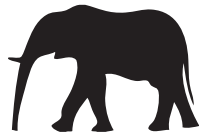
SODA, ramlösa, less alcoholic beer

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INDIAN PLAZA

Indian Restaurant

THURSDAY

Rice, salad & tea/coffee included!

CHICKEN

1. CHICKEN TIKKA MASALA 105:-

Marinated and grilled chicken fillets cooked with cashew nuts, cremefraiche, butterfried spices and tomato based sauce

2. LIME CHICKEN 110:-

Chicken fillet with lime leaf, limepickels in medium spicy curry sauce

LAMB

3. LAMB DOPIAZA 110:-

Lamb casserole cooked with fresh tomato, fried onion in medium spicy curry sauce

FISH / SEAFOOD

4. PALAK PRAWNS 110:-

Prawns with curry sauce

VEGETARIAN

5. PALAK PANIR 110:-

Homemade fresh cheese and spinach cooked with curry in tomato & cashew nuts sauce

6. VEGETARIAN STEW 105:-

Mixed vegetables with curry sauce

7. VINDALOO (choose between: lamb, chicken, shrimps or vegetarian) 115:-

Very spicy curry casserole with optional base

SIZLAR

8. CHICKEN TANDOORI 110:-

Marinated chicken clubs grilled in the oven.
Served with fried vegetables on hot iron dish.

9. CHICKEN TIKKA SIZLAR 120:-

Marinated chicken fillet grilled in the oven.
Served with fried vegetables on hot iron dish.

10. PONIR SIZLAR 120:-

Indian Plaza's homemade fresh cheese with spinach, served on hot iron dishes.

BREAD

SADA NAN

15:-

GARLIC NAN

20:-

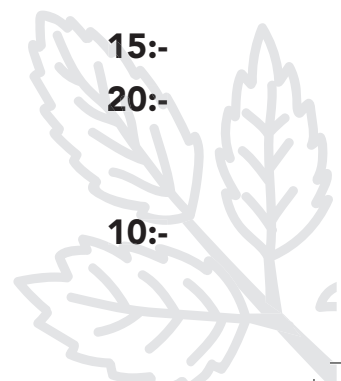
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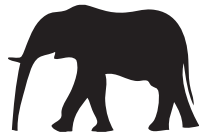
SODA, ramlösa, less alcoholic beer

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INDIAN PLAZA

Indian Restaurant

FRIDAY

Rice, salad & tea/coffee included!

CHICKEN

- | | |
|---|--------------|
| 1. CHICKEN TIKKA MASALA | 105:- |
| Marinated and grilled chicken fillets cooked with cashew nuts, cremefraiche, butter fried spices and tomato based sauce | |
| 2. CHICKEN BASANTI | 110:- |
| Grilled chicken pieces with paprika and mixed sauce. | |
| 3. MANGO CHICKEN MASALA | 110:- |
| Mangomarinated chicken fillet in Masala sauce | |

LAMB

- | | |
|--|--------------|
| 4. LAMB MADRAS | 110:- |
| Lamb cooked with onions, peppers, chili peppers and coconut flakes | |

FISH

- | | |
|--|--------------|
| 5. SALMON TIKKA MASALA | 110:- |
| Marinated and grilled salmon fillet cooked with Masala sauce | |

VEGETARIAN

- | | |
|---|--------------|
| 6. PALAK PANIR | 110:- |
| Homemade fresh cheese and spinach cooked with curry in tomato & cashew nuts sauce | |
| 7. VINDALOO (choose between: lamb, chicken, shrimps or vegetarian) | 115:- |
| Very spicy curry casserole with optional base | |

SIZLAR

- | | |
|--|--------------|
| 8. CHICKEN TANDOORI | 110:- |
| Marinated chicken clubs grilled in the oven.
Served with fried vegetables on hot iron dish. | |
| 9. GARLIC CHICKEN SIZLAR | 120:- |
| Marinated chicken fillet with garlic grilled in the oven | |
| 10. CHILI CHICKEN SIZLAR | 120:- |
| Fresh garlic marinated chicken fillet
Served with fried vegetables on hot iron dish | |

BREAD

- | | |
|------------|-------------|
| SADA NAN | 15:- |
| GARLIC NAN | 20:- |

DRINKS

- | | |
|------------------------------------|-------------|
| SODA, ramlösa, less alcoholic beer | 10:- |
|------------------------------------|-------------|

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