

LEGUMES CUISINE A L'INDIENNE

RIZ BASMATI CUISINE A L'INDIENNE

Riz basmati	4,50
<i>Basmati rice with cumin and saffron.</i>	
Kashmiri Pullao	8,50
<i>Basmati rice with various dried candied fruit.</i>	
Riz matar	6,00
<i>Basmati rice with peas.</i>	
Bryani du NABAB	14,50
<i>Boned lamb , chicken, and beef cooked with basmati rice, fresh herbs and spices.</i>	
Bryani du bord de Mer	17,50
<i>Sea food cooked with basmati rice, fresh herbs and spices.</i>	

PAINS DU NABAB

NAN NATURE	2,50
<i>Raised wheat flour dough cooked in tandoor oven.</i>	
NAN FROMAGE	3,00
<i>Raised wheat flour dough with cheese.</i>	
KASHMIRI NAN	4,00
<i>Raised wheat flour dough with ground almond, sugar and butter.</i>	
SINDI NAN	5,00
<i>Raised wheat flour dough filled with green chilli, cheese & garlic.</i>	
PARATHA	3,50
<i>Wholewheat flatbread with butter.</i>	
CHAPATI	1,50
<i>Wholewheat flatbread.</i>	
GARLIC NAN	3,00
<i>Raised dough filled with garlic.</i>	

Légumes Curry	8,50
<i>Vegetable cocktail with seasoned curry sauce.</i>	
Allou-Gobi	8,50
<i>Cauliflower and potatoes cooked the Indian way, with herbs and spices.</i>	
Palak Paneer	9,50
<i>Spinach curry with cheese.</i>	
Légumes Korma	9,00
<i>Vegetable curry, cashew nut cream, creme fraiche, butter and spices .</i>	
Dal Tarka	8,50
<i>Lentil curry with spices and fresh coriander.</i>	
Bindi	8,50
<i>Okras (lady's fingers), onions, ginger, green chilli, and spices</i>	
Chana Massala	8,50
<i>Chick peas and tomatoes cooked with green chilli, onions and spices.</i>	
Began Bartha	10,00
<i>Grilled aubergines ,spices, fresh tomatoes and onion.</i>	

DESSERT

DESSERT MAISON

Gulab Jaman	5,50
<i>Honey cake .</i>	
Halva	5,50
<i>Semolina cake with coconut and almond flakes.</i>	
Kulfi	5,50
<i>Homemade milk based with almond and pistachio ice cream.</i>	
Kulfi Mangue	5,50
<i>Homemade milk based with Indian mango ice cream.</i>	

LA CARTE DU NABAB

English



A EMPORTER

ENTREE

Poulet TANDOORI	7,50
<i>Chicken marinated in spices then grilled , with salad.</i>	
Poulet TIKKA	9,00
<i>Boneless chicken, marinated in spices, with salad..</i>	
Agneau TIKKA	9,50
<i>Leg of lamb, boneless, lightly marinated in spices, with salad.</i>	
Seekh KEBAB	8,50
<i>Minced beef skewer with onions, mint, fresh coriander and spices, with salad.</i>	
RAÏTA	6,50
<i>Yoghurt based sauce made with fresh herbs and spices, cucumber and tomatoes.</i>	
PAKORA	5,50
<i>Aubergine and potato fritters, with salad.</i>	
BHAJA	5,50
<i>Onion fritters made with chick pea flour and spices, with salad.</i>	
SAMOSSA	7,00
<i>Vegetable puff pastry with spices and salad.</i>	
Poisson TIKKA	9,00
<i>Boneless morcels of fish marinated with ginger, mint, fresh coriander and spices, grilled in the tandoor, with salad .</i>	
Gambas TANDOORI	22,00
<i>Gambas grilled in clay oven, with salad.</i>	
TANDOORI MIXED GRILL	25,00
<i>CHEF's specialty :chicken and lamb cuts with seekh kebab, fish tikka and gambas, all marinated in spices, with salad.</i>	

PLATS DU NABAB

CURRY DE POULET

Poulet Curry	9,50
<i>Chicken curry, mildly spiced, fresh herbs and fresh coriander</i>	
Poulet Massala	11,50
<i>Chicken cooked in tomato sauce, spices, ginger, peas, fresh coriander and seasonal vegetables.</i>	
Poulet Shaï Korma	13,50
<i>Chicken in cashew nut cream, almonds and, creme fraiche . Lightly spiced</i>	
Poulet Tikka Massala	15,50
<i>Boneless chicken, marinated then grilled, cooked with ginger, garlic, nutmeg, green chilli and fresh coriander.</i>	

CURRY D'AGNEAU

Agneau Shaï Korma	16,50
<i>Lamb in cashew nut cream, almonds and creme fraiche.</i>	
Agneau Curry	14,00
<i>Curried lamb in tomato sauce, spices and fresh coriander.</i>	
Agneau Sagwala	15,00
<i>Lamb with minced spinach, spices and fresh coriander.</i>	
Agneau Karäi : spécialité du chef	16,00
<i>Lamb cooked and served in a pot with tomato sauce, onions, garlic, spices, green chilli and ginger.</i>	
Agneau Massala	19,00
<i>Lamb cooked in tomato sauce, onions, potatoes, seasonal vegetables, green chilli and fresh coriander.</i>	

CURRY DE BOEUF

Bœuf Massala	17,00
<i>Beef cooked in tomato sauce, onions, potatoes, seasonal vegetables, green chilli and fresh coriander.</i>	
Bœuf Curry	11,50
<i>Spicy beef curry, spices and fresh coriander.</i>	
Bœuf Korma	13,00
<i>Beef in cashew nut cream, almonds and crème fraiche.</i>	

FRUITS DE MER ET POISSONS

Poisson du chef	14,50
<i>Spicy grilled fish, with fresh herbs and fresh coriander.</i>	
Crevettes Curry	13,00
<i>Peeled shrimp curry, fresh coriander and lightly spiced sauce.</i>	
Moules Sindi	13,00
<i>Shelled muscles, onion sauce, garlic, tomatoes, fresh coriander, spices and fresh herbs.</i>	
Gambas Karäi : Spécialité du chef	23,00
<i>Peeled gambas, grilled in the oven then cooked with ginger, garlic, onion, tomatoes and fresh coriander.</i>	
Crevettes Malai	13,50
<i>Peeled shrimp in a cashew nut cream, almonds and creme fraiche, not spiced.</i>	

SPECIALITES DU CHEF

BUTTER Poulet	15,00
<i>Grilled chicken with butter and coriander, cooked in kashimiri fashion.</i>	
Crevettes Bartha	16,00
<i>Shrimp with grilled aubergines, tomatoes, onions, fresh coriander.</i>	
Agneau Kashmiri	17,00
<i>Lamb in tomato sauce with onions, garlic and spices. Spicy.</i>	
Bœuf Champignons	17,00
<i>Beef with mushrooms, cashew nut sauce, creme fraiche and herbs.</i>	