

Indian Menu



35/37 Chłodna St / T: (+48 22) 620 1062 / www.herezja.com

RESTAURANT-GALLERY-CLUB

We heartily invite you to taste our delicious Indian meals every day except Monday.

Soups

- Indian with chicken 12,00
- Indian tomato soup 12,00
- Indian with vegetables 11,00
- Soup with chicken and corn 11,00
- Indian with shrimps 18,00

Starters

- Chicken pakora** (chicken coated in lentil flour) 15,00
- Paneer pakora** (Indian cheese coated in lentil flour) 15,00
- Shrimps pakora** (shrimps coated in lentil flour) 33,00
- Mushrooms pakora** (mushrooms coated in lentil flour) 15,00
- Vegetables pakora** (vegetables coated in lentil flour) 15,00
- Onion Bhaji** (fried onion with spices) 15,00
- Green Salad** (vegetable salad with Indian spices) 12,00

Vegetarian

* *basmati rice included in the price*

- Palak paneer** (Indian cheese in spinach sauce) 22,00
- Mushroom Mattar** (mushrooms with green pea) 21,00
- Paneer Mattar** (green pea and Indian cheese in curry sauce) 25,00
- Shai paneer** (Indian cheese in cream sauce) 25,00
- Kadhai paneer** (Indian cheese, pepper, ginger and chilli in thick aromatic sauce) 25,00
- Mix Vegetables Curry** (vegetables in curry sauce) 21,00
- Paneer Makhani** (Indian cheese in cream-tomato sauce) 22,00
- Chana Mashala** (Indian pea in hot sauce) 25,00
- Razma** (red bean in hot sauce) 25,00
- Mushrooms Paneer** (Indian cheese with mushrooms in curry sauce) 25,00



Pulao style Basmati rice

- Peas pulao** (rice boiled with pea) 15,00
- Jeera rice** (rice with cumin) 12,00
- Paneer pulao** (rice boiled with Indian cheese) 18,00
- Kasmeer Pulao** (rice with fruits) 15,00

Chicken

- Butter chicken** (pieces of chicken breast in tomato-butter sauce) 29,00
- Kadhai chicken** (pieces of chicken breast with pepper, onion, ginger and chilli) 29,00
- Chicken Butter Mashala** (chicken in three sauces with tomatoes and onion) 29,00
- Chicken Madras** (chicken in a very hot sauce) 29,00
- Chicken Shai Korma** (chicken in gentle almond-nut sauce) 32,00
- Chicken Jalfrezi** (chicken in thick sauce with vegetables) 29,00
- Chicken Vindaloo** (chicken in deep aromatic sauce with Indian spices and large amount of chilli) 29,00
- Chicken Curry Nepal** (chicken in aromatic sauce made of Indian spices) 29,00
- Chicken Haryali** (chicken in spinach sauce) 32,00

Lamb

- Rogangosh** (lamb in curry sauce with butter) 34,00
- Mutton Masala** (lamb in butter sauce) 34,00
- Mutton Haryali** (lamb in spinach sauce) 33,00
- Mutton Curry** (lamb in curry sauce) 32,00
- Methi Mutton** (lamb in cream sauce with fenugreek) 38,00
- Mutton Kadhai** (lamb in tomato-cream sauce) 34,00
- Mutton Vindaloo** (lamb in a very hot sauce with a large amount of chilli) 34,00
- Mutton Shai Korma** (lamb in gentle almond-nut sauce) 38,00

Seafood

- Fish Mashala** (fish in aromatic masala sauce) 29,00
- Fish Curry** (fish in curry sauce) 29,00
- Prawns Kadhai** (prawns in tomato-cream sauce) 34,00
- Prawns Madras** (prawns in a very hot sauce) 34,00
- Prawns Meshala Nepal** (prawns in masala sauce) 32,00

Yoghurts and Indian drinks

- Raita** (natural yoghurt) 9,00
- Pinapple Raita** (sweet pineapple yoghurt with Indian crunchies) 11,00
- Onion Raita** (yoghurt with onion) 11,00
- Cucumber Raita** (yoghurt with fresh cucumber) 11,00
- Mix Raita** (yoghurt with tomato, cucumber, onion) 12,00
- Lassi Sweet or Salty** (sweet or salty yoghurt drink) 12,00
- Mango Lassi** (mango yoghurt drink) 15,00
- Lime Juice** (sweet-salty lemon drink) 15,00
- Mango Shake** (mango yoghurt drink with ice cream) 15,00

Indian Desserts

- Gulab Jamun** (sweet milk balls in syrup) 15,00
- Masala Tea** (sweet tea with ginger and Indian masala spices) 11,00

