

INTRODUCTION

Welcome to our Curry Restaurant,
Where you can dine in a sophisticated, stylish and comfortable surrounding and enjoy modestly priced, top quality cuisine.

Our dishes derived from traditional cuisine of Moghul Empire where fish, meat and chicken are cooked in the authentic Tandoori clay oven. Diners can explore a variety of tastes and aromas from the Indian sub-continent.

With creating incredibly delicious combinations and variations we are committed to give people a unique dining experience.

Since March 2015 we are known as the best restaurant in Ljubljana with world cuisine, selected by readers of the tourist guide 'Ljubljana in your Pocket'.

One of our highlights is also the Wine List, where selection of high quality Slovenian Wines is a perfect fit to curry and Tandoori dishes.

Our highly engaged team and wonderful culinary delights will make your visit a memorable experience.

Bon Appetit!

Ziauddin Ahmed , Curry Chef





STARTERS

Poppadums with Chutney Tray⁷ 1,5 €

Poppadums are typically served as an accompaniment to a meal in India, or as an appetiser or snack with toppings of chutneys or dips condiments.

Chicken Pakoda 6,50 €

Deep fried chicken marinated in chickpeas batter

Chicken Tikka^{7,10} 6,50 €

Cubes of Chicken marinated with yoghurt, lime juice, chilli powder and Garam Masala. Skewered and cooked in the Tandoori oven.

Veg Samosa¹ 3,80 €

Crispy fried triangular patties stuffed with vegetables and spices.

Veg Fritter³ 3,50 €

Very aromatic and flavorful fried vegetable ball.

Meat Samosa¹ 4,00 €

Crispy fried triangular patties stuffed with minced meat and spices.

VEGETARIAN CHOICE

Aloo Gobhi 7,00 €

Potato and cauliflower in spices

Kadhai Subzi 7,00 €

Mixed Vegetables cooked in a garlic flavoured tomato sauce spiced with crushed red chillies and crushed coriander seeds. Finished with chopped coriander and garam masala.

Dal Makhani⁷ 7,00 €

Black lentil and kidney beans boiled overnight, prepared with garlic, tomatoes, butter and cream

Subzi Makhanwala^{7,8} 7,00 €

Seasonal Vegetables cooked in a tomato gravy with richness and flavor of the dish enhanced with butter and cream.

Aubergin Balti 7,00 €

Birmingham, England lays claim to being the birthplace of Balti cooking and no one seems to be arguing. The word »balti« can be translated as bucket or cooking pan. Balti is more style of cooking than one particular curry. It is created with a special sauce made with a blend of various spices.

Veg Biryani⁷ 10,00 €

Biryani is the Royal dish amongst all the rice dishes of India. It is a rice-based dish made with spices, rice and vegetable. Served with Raita (yoghurt sauce).

Paneer Tomato Balti⁷ 9,00 €

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CHICKEN CHOICE

Chicken Butter Masala ^{7,8} 11,00 €

A rich creamy buttery and nutty flavoured chicken curry

Chicken Kadhai 11,00 €

Boneless pieces of char-grilled chicken prepared in a tomato and onion gravy, spiced with crushed red chillies and crushed coriander seeds, finished with Garam Masala and chopped coriander.

Chicken Balti¹⁰ 11,00 €

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Chicken Korma^{7,8} 11,00 €

Dish is cooked in a mild creamy Coconut and Almond sauce.

Chicken Roganjosh 11,00 €

Roganjosh is originally from the Kashmir region and it's traditionally cooked with Beef or Chicken. It is wonderfully deep, rich and flavoursome.

Chicken Tikka Masala^{7,10} 11,00 €

Famous British dish cooked in a mild Tikka Masala sauce.

Chicken Biryani⁷ 11,00 €

Biryani is the Royal dish amongst all the rice dishes of India. It is a rice-based dish made with spices, rice, prawns and chicken. Serves with Raita (yoghurt sauce).

BEEF CHOICE

Beef Roganjosh 12,00 €

Roganjosh is originally from the Kashmir region and it's traditionally cooked with Beef or Chicken. It is wonderfully deep, rich and flavoursome.

Beef Balti¹⁰ 12,00 €

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Beef Kadhai 12,00 €

Beef cooked in a garlic flavoured tomato sauce spiced with crushed red chillies and crushed coriander seeds. Finished with chopped coriander and Garam Masala.

Beef Madras 12,00 €

This dish is named after the city of Madras (now known as Chennai in India). This is a hearty tomato based curry with beef, chillies, coriander, cumin and turmeric. This is a slightly hot dish.

Beef Biryani⁷ 12,00 €

Biryani is the Royal dish amongst all the rice dishes of India. It is a rice-based dish made with spices, rice and beef. Serves with Raita (yoghurt sauce).

Beef Tikka Masala⁷ 12,00 €

Famous British dish cooked in a mild Tikka Masala sauce.

LAMB CHOICE

Lamb Roganjosh 14,00 €

Roganjosh is originally from the Kashmir region and cooked Lamb. It is wonderfully deep, rich and flavoursome.

Lamb Kadhai 14,00 €

Lamb cooked in a garlic flavoured tomato sauce spiced with crushed red chillies and crushed coriander seeds. Finished with chopped coriander and Garam Masala.

Lamb Balti¹⁰ 14,00 €

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Lamb Tikka Masala^{7,10} 14,00 €

Famous British dish cooked in a mild Tikka Masala sauce.

Lamb Madras 14,00 €

This dish is named after the city of Madras (now known as Chennai in India). This is a hearty tomato based curry with lamb, chillies, coriander, cumin and turmeric. This is a slightly hot dish.

Lamb Biryani⁷ 14,00 €

Biryani is the Royal dish amongst all the rice dishes of India. It is a rice-based dish made with lamb, spices, rice, prawns and beef. Serves with Raita (yoghurt sauce).

PRAWN CHOICE

 Prawn Masala² 13,50 €

Prawn is marinated with ginger garlic and flavored with garam masala powder.

 Prawn Balti^{2,10} 13,50 €

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 Prawn Kadhai² 13,50 €

Prawn cooked in a garlic flavoured tomato sauce spiced with crushed red chillies and crushed coriander seeds. Finished with chopped coriander and Garam Masala.

 Prawn Biryani^{2,7} 13,50 €

Biryani is the Royal dish amongst all the rice dishes of India. It is a rice-based dish made with prawn, spices and rice. Serves with Raita (yoghurt sauce).

TANDOORI CHOICE

Chicken Malai Kebab⁷ 11,00 €

Chicken cubes in a mild marinade of cheese, cream, whitepepper powder and lemon juice. Skewered and grilled in the Tandoori.

Chicken Oregano Kebab⁷ 11,00 €

Chicken cubes in a mild marinade and seasoned with oregano. Skewered and grilled in the Tandoori.

Tandoori Chicken^{7,10} 11,00 €

Chunks of Chicken marinated with yoghurt, lime juice, chilli powder and Garam Masala. Skewered and cooked in the Tandoori oven.

BREAD and RICE

Pulao rice 3,20 €

Steamed rice 2,80 €

Garlic rice 3,00 €

Zeera rice 3,00 €

Classic Naan^{1,7} 2,00 €

Oregano Naan^{1,7} 2,50 €

Garlic and Coriander Naan^{1,7} 2,80 €

DESSERTS

Seasonal Lassi 3,00 €

We offer also seasonal cakes, ice cream, puddings and other desserts which are prepared daily in our own pastry point.

Please ask our Staff for recommendation.

Dear Guest.

Some dishes in our menu contain allergens. Allergens are sometimes part of the dish themselves, but some dishes only contain particles of substances that cause allergies. The content of allergens is marked at every dish.

For additional advice or explanation please ask our friendly staff.

1 - Cereals containing gluten namely wheat (such as spelt and Khorasan wheat), rye, barley, oats and their hybridised strains and products thereof, 2 - Crustaceans and products thereof, 3 – Eggs and products thereof, 4 - Fish and products thereof, 5 - Peanuts and products thereof, 6 - Soybeans and products thereof, 7 - Milk and products thereof (including lactose), 8 - Nuts (namely almond, hazelnut, walnut, cashew, pecan nut, Brazil nut, pistachio nut and Macadamia nut (Queensland nut)) and products thereof, 9 - Celery and products thereof, 10 – Mustard and products thereof, 11 – Sesame seeds and products thereof, 12 - Sulphur dioxide and sulphites, 13 - Lupin and products thereof, 14 - Molluscs and products thereof

The chili peppers that are positioned next to dishes, will tell you how spicy a dish is.



Mild



Medium



Hot



Very hot

Pricelist is valid from 18.5.2018

Hotel Park, Tabor 9, Ljubljana, Slovenia

www.hotelpark.si