



# COLOURS & FLAVOURS

Indian restaurant

EAST 2024



# B A R M E N U

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## APERITIFS

APERITIF OF THE HOUSE	9.00
MARTINI WHITE/RED	7.00
CAMPARI	8.00
CAMPARI ORANGE	11.00
PASSOA ORANGE	11.00
PISANG ORANGE	11.00
PORTO WHITE/RED	7.00
SHERRY	7.00
PINEAU DES CHARENTES	9.00
CAVA COUPE	8.00

## WISKEY

AMRUT (INDIAN WISKEY)	15.00
J&B	9.00
INDRI-TRINI SINGLE MALT (BEST WHISKEY 2023)	20.00

## RUM

BACARDI WIT	9.00
BACARDI 4 JAAR	13.00
OLD MONK (INDIAN RUM)	15.00

## GIN

BOMBAY GIN	11.00
HENDRICK'S	13.00

## VODKA

SMIRNOFF	11.00
+ COLA, SODA.....	3.50

# FLIGHT TO INDIA

## COCKTAILS

A TRANSPORTIVE FLIGHT OF FIVE OF THE LEGENDARY COCKTAILS, HIGHLIGHTING INDIA'S FINEST BOTANICALS, SPICES AND SPIRITS IN ONE DYNAMIC FLIGHT.

AAMRITA 13.00  
TEQUIL, LIMOEN, SPICY MANGO

MUMBAI MULES 13.50  
BOMBAY GIN, LIME, GINGER BEER

MADRAS 13.50  
VODKA, PINEAPPLE, POMEGRANATE

KOLKATA BASIL SMASH 12.50  
GIN, BASIL, LIME

NEW DELHI PUNCH 13.00  
RUM, PINEAPPLE, ORANGE

## MOCKTAILS

NIMBU PANI 7.00  
LIME, MINT

MOHABBAT E SHARBAT 9.00  
MILK, WATERMELON



THE COLORS AND FLAVOURS COCKTAIL PROGRAM PUSHES THE BOUNDARIES OF THE ART OF DRINK MAKING, OFFERING AN IMMERSIVE EXPERIENCE FROM START TO FINISH. WE USE CLASSICAL PRINCIPLES AND MODERN TECHNIQUES TO CREATE LIBATIONS TO COMPLEMENT EACH COURSE OF YOUR MEAL, BLENDING LOCALLY GROWN FRUITS AND HERBS WITH UNCONVENTIONAL SPICES AND TEAS, ESPECIALLY THOSE FROM INDIA. TRUST OUR SKILLED BARTENDERS TO BUILD YOU A STORY IN A GLASS THAT TRAVELS WITH YOU FAR BEYOND THE WALLS OF OUR RESTAURANT.

# B A R M E N U

## SOFT DRINK

COCA COLA	3.50
COCA COLA ZERO	3.50
FANTA ORANGE	3.50
SPRITE	3.50
ICE TEA	3.50
WATER PLAT 1/4	3.50
WATER BRUIS 1/4	3.50
SCHWEPPE AGRUM	3.50
SCHWEPPE TONIC	3.50
TÖNISSTEINER CITROEN	3.50
LOOZA ORANGE	3.50
LOOZA APPEL	3.50

## INDISH BEERS

COBRA	6.50
KINGFISHER	6.50

## BEERS

JUPILER	3.00
JUPILER 0.0	3.50
LEFFE BLOND/BROWN	5.00
DUVEL	5.50
CORNET OAKED	5.00
KARMELIET TRIPEL	6.00
KRIEK MAX	6.00

## LASSI (YOUGURT DRANK)

MANGO LASSI	6.50
SWEET LASSI	5.50

# APPETIZER

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## CHICKEN

**CHICKEN TIKKA** 12.50  
OVERNIGHT MARINATED CHICKEN COOKED IN TANDOOR SERVED  
WITH DELICIOUS FRESH MINT AND TAMARIND SAUCE

**SAMOSA** 2<sup>st</sup> 10.00  
PUFF PASTRY FILLED WITH SUBTLY  
SPICED CHICKEN

**CHICKEN PAKORA** 8.50  
PIECES OF CHICKEN COVERED IN LIGHT BATTER AND DEEP FRIED

## SEA DISHES

**THE GAMBAS** 20.00  
MARINATED GAMBAS IN GARLIC AND GINGER BAKED IN TANDOOR  
OVEN SERVED WITH LEMOENS

**SCAMPI'S PAKORA** 12.00  
SCAMPI COVERED WITH LIGHT BATTER AND DEEP FRIED

**FISH AMRITSARI** 11.00  
FISH COOKED WITH SPICES SPECIFICALLY FROM AMRITSAR

## LAMB

**SEEKH KEBAB** 11.00  
TASTY SPICY MINCED LAMB SAUSAGES ON A SKEWER

**TANDOORI LAMB CHOPS** 22.00  
JUICY LAMB CHOPS MARINATED WITH GARLIC AND GINGER INDIAN  
SPICES AND GRILLED TO PERFECTION

# APPETIZER

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## VEGETARIAN

<b>PANI PURI</b> CRISPY FRIED PUFFED BALL FILLED WITH POTATO, CHICKPEAS, ONIONS, HERBS AND FLAVORED WATER	10.00
<b>PAPDI CHAAT</b> SMALL CRISPY FRIED SLICES OF SO-CALLED PAPDIS WITH DELICIOUS VEGETARIAN TOPPINGS AND CHUTNEYS	11.00
<b>ONION BHAJI</b> FINELY CHOPPED ONION SMOTHERED IN A SIMPLE, FRAGRANTLY SPICED BATTER AND FRIED TO CRISPY PERFECTION	8.00
<b>SAMOSA</b> 2 <sup>st</sup> PUFF PASTRY FILLED WITH SUBTLY SPICED MIXED VEGETABLES	9.00
<b>SAMOSA CHAAT</b> SAMOSA WITH CHICKPEAS AND DELICIOUS TOPPINGS	12.00

## SOUP

<b>MULLIGATAWNY SOUP</b> CLASSIC LENTIL SOUP	6.50
<b>CHICKEN SOUP</b> LIGHT SPICY CHICKEN SOUP COOKED WITH CORIANDER LEMON CARROTS AND ONIONS	7.50
<b>SCAMPI SOUP</b> LIGHT SPICY SCAMPI SOUP COOKED WITH CORIANDER LEMON CARROTS AND YOUNG ONIONS	8.50
+ NAAN BREAD	4.00

# MAIN DISHES

## CHICKEN

**BUTTER CHICKEN** 20.00  
CHICKEN IN A SOFT, MILD AND CREAMY TOMATO SAUCE

**CHICKEN TIKKA MASALA** 20.50  
MARINATED CHICKEN STEWED IN A RICH, CREAMY, SPICED TOMATO SAUCE

**CHICKEN SHAHI KORMA** 22.00  
MARINATED CHICKEN MIXED WITH SWEET CREAMY CASHEW NUT  
YOGURT CURRY

**CHICKEN KADAI**  20.00  
CHICKEN COOKED IN AIN TOMATOES GRAVY TOGETHER WITH GREEN AND  
RED PEPPERS

**CHICKEN CURRY**  19.00  
CHICKEN IN FRESH AIN TOMATOES SLIGHTLY SPICY SAUCE

**CHICKEN MADRAS**  20.00  
CHICKEN COOKED IN COCONUT CURRY

**CHICKEN VINDALOO**  22.00  
CHICKEN AND POTATO COOKED IN SPICY CURRY

**CHICKEN KOLHAPURI**  19.50  
CHICKEN COOKED IN SPECIAL KOLHAPURISA SAUCE WITH PEPPER  
ONIONS TOMATOES AND CURRY LEAVES

ALL DISHES ARE SERVED WITH RICE OR NAAN ROLLS  
INCLUDED

## NAAN

NATURE NAAN	4.00
GARLIC NAAN	5.50
CHEES NAAN	6.00
PESHWARI NAAN	7.00
CHEESE GARLIC NAAN	7.50

## RICE

RICE NATURAL	4.00
PULAO RICE	5.50
SAFFRON RICE	7.00
GARLIC RICE	5.50

# MAIN DISHES

## GOAT-LAMB MEAT

ROGAN JOSH 23.00  
GOAT MEAT COOKED IN ONION TOMATO-YOGURT CURRY

LAMB TIKKA MASALA 23.00  
MARINATED LAMB STEWED IN A RICH, CREAMY, SPICED  
TOMATO SAUCE

LAMB CHOPS IN TIKKA SAUS 34.00  
LAMB CROWN SERVED WITH SWEET AND SOUR CURRY

LAMB SHAHI KORMA 23.00  
MARINATED LAMB MIXED WITH SWEET CREAMY CASHEW NUT  
YOGURT CURRY

MUTTON KADAHI 🌶️ 24.00  
GOAT MEAT COOKED IN AUN TOMATOES GRAVY TOGETHER WITH GREEN  
AND RED PEPPERS

LAMB MADRAS 🌶️🌶️ 21.00  
LAMB COOKED IN COCONUT CURRY

LAMB VINDALOO 🌶️🌶️🌶️ 22.00  
LAMB AND POTATO COOKED IN SPICY CURRY

MUTTON KOLAPURI 🌶️🌶️🌶️🌶️ 25.00  
GOAT MEAT COOKED IN SPECIAL KOLHAPURISA SAUCE WITH PEPPER  
ONIONS TOMATOES AND CURRY LEAVES

ALL DISHES ARE SERVED WITH RICE OR NAAN ROLLS  
INCLUDED

## NAAN

NATURE NAAN	4.00
GARLIC NAAN	5.50
CHEES NAAN	6.00
PESHWARI NAAN	7.00
CHEESE GARLIC NAAN	7.50

## RICE

RICE NATURAL	4.00
PULAO RICE	5.50
SAFFRON RICE	7.00
GARLIC RICE	5.50



# MAIN DISHES

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## SEA DISHES

### LOBSTER MASALA

FRIED LOBSTER SERVED WITH CREAMY COCONUT MILK, TOMATO AND ONION CURRY

(DAY PRICE)

### ROYAL LOBSTER

MARINATED LOBSTER WITH HERBS AND LEMON AND GRILLED IN THE TANDOOR

(DAY PRICE)

### SALMON MASALA

MARINATED SALMON BAKED IN TANDOOR AND SERVED WITH SWEET AND SOUR TIKKA SOUS

30.00

### KERALA FISH CURRY

TRADITIONAL KERALA FISH CURRY MADE WITH TAMARIND CURRY LEAVES AND COCONUT MILK

23.00

### GOAN FISH CURRY

GOA FISH CURRY MADE WITH COCONUT AND POTATO PURE

24.00

### FISH KASHMIRI

FISH CURRY MADE WITH DRY FRUIT AND TOMATO CREAMY SAUCE

23.50

### SCAMPI BUTTER MASALA

SCAMPI IN A SOFT, MILD AND CREAMY TOMATO SAUCE

23.00

### SCAMPI MADRAS

SCAMPI COOKED IN COCONUT CURRY

23.50

### SCAMPI VINDALOO

SCAMPI COOKED IN SPECIAL KOLHAPURISA SAUCE WITH PEPPER ONIONS TOMATOES AND CURRY LEAVES

23.00

ALL DISHES ARE SERVED WITH RICE OR NAAN ROLLS INCLUDED

# MAIN DISHES

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## VEGETARIAN

DAL MAKHANI 16.00

MADE FROM BLACK AND BROWN LENTILS WITH A VERY CREAMY TASTE

DAL TAKDA 16.00

BOILED LENTILS TEMPERED WITH GHEE, FRIED IN SPICES AND HERBS

MALAI KOFTA 18.00

FRIED BALLS OF POTATO, CHEESE AND DRIED SAUSAGE COVERED WITH A CREAMY SWEET SAUCE

PANEER MAKHANI 18.00

INDIAN CHEESE IN A SOFT, MILD AND CREAMY TOMATO SAUCE

PANEER SAHI KORMA 18.50

MARINATED CHEESE MIXED WITH SWEET CREAMY CASHEW NUT YOGURT CURRY

PANEER TIKKA MASALA 18.00

MARINATED CHEESE SIMMERED IN A RICH, CREAMY, SPICED TOMATO SAUCE

MIX VEG KADAI  17.50

SPICED VEGETABLES IN A TAU-TOMATOES GRAVY

ALL DISHES ARE SERVED WITH RICE OR NAAN ROLLS INCLUDED

## SALAD

KACHUMBER SALAD 6.00

TOMATO CUCUMBER RED ONIONS ICEBERG LETTUCE SEASONED WITH LEMON AND SALAD OIL

DAHI RAITA 6.00

TOMATO, CUCUMBER, ONIONS WITH YOGURT SAUCE

# MAIN DISHES

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## BIRYANI

HYDERABADI CHICKEN DUM BIRYANI	21.00
MUTTON BIRYANI	25.00
SCAMPI BIRYANI	24.00
VEGETARIAN BIRYANI	19.00

## TANDOORI GRILL

CHICKEN TIKKA	20.00
TANDOORI CHICKEN	17.00
CHICKEN HARIYALI TIKKA	20.00
SEEKH KEBAB	21.00
TANDOORI LAMB CHOPS	30.00
TANDOORI FISH	29.00
TANDOORI SCAMPI	25.00
GAMBA BLACK TIGER	25.00
TANDOORI MIX GRILL	36.00



# DESSERTS

## DESSERT

GULAB JAMUN 12.00

RAS MALAI 11.50

THREE FLAVOURS KULFI 12.00  
INDIAN ICE CREAM WITH PISTACHIO, MANGO, VANILLA  
FLAVOUR

CHOCOLATE BOMB 19.00  
CHOCOLATE BLOWER FILLED WITH VANILY ICE CREAM  
AND CARAMEL SERVED WITH HOT CHOCOLATE

## DIGESTIVES

COGNAC 9.00  
CALVADOS 9.00  
COINTREU 9.00  
AMARETTO 9.00  
BAILEYS 7.00

## WARM DRINKS

CHAI 5.00  
(INDISHE THEE)  
COFFEE 3.00  
ESPRESSO 3.50  
CAPPUCCINO 4.00  
DECA 3.00  
THEE 3.00  
(MINT, GREEN, LEMON, ROSEHIP,  
CHAMOMILE)

