



TANDOOR · CURRY · INDO-CHINESE

The Indian Kitchen

A clay tandoor at one end of the pass and a wok at the other. Everything is cooked to order and the spice is yours to set.

ZUIKERTUIN MALL · WILLEMSTAD · CURAÇAO
ALL PRICES IN XCG

Appetizers – Vegetarian



Samosa 20

Crisp, flaky pastry filled with spiced potato and pea.

Aloo 65 / Gobi 65 / Paneer 65 27 / 30 / 36

Cubed, doused in a spicy batter and fried until golden.

Mock Duck Tikka 36

Vegetarian duck marinated in tandoori sauce and grilled.

Paneer Tikka 34

Cottage cheese marinated in spiced yoghurt, grilled in the tandoor.

Veg Hara Bara Kebab 24

A round patty of cheese, spinach and potato, deep fried.

Vegetarian Fish Tikka 38

Soya fish, marinated and grilled in the tandoor.

Appetizers – From the Tandoor



Tandoori Chicken Full 45 / Half 25

Cooked the traditional way, in the cylindrical clay oven.

Lamb Kebab 45

Seasoned lamb, cubed or ground, cooked on skewers over the coals.

Lamb Chops Tandoori 80

Five pieces. Seasoned rack cut into chops and grilled in the tandoor.

Chicken Kebab 37

Reshmi, Pahadi or Tikka. Marinated chicken, threaded and cooked in the tandoor.

Amritsari Fish Tikka 38

Boneless fish in a blend of spices and yoghurt, then grilled.

Tandoori Shrimps 48

Yoghurt, ginger-garlic and aromatic spice, skewered and grilled.

Indo-Chinese – Vegetarian



Veg Fried Rice 27
Stir-fried with a variety of vegetables and aromatics.

Schezwan Noodles 30
Tossed in a fiery, tangy schezwan sauce.

Chilly Mushroom / Veg Crispy 32
Stir-fried and tossed in a fiery, tangy sauce.

Taichi Paneer / Mock Duck 32 / 36
Tossed in a fiery, tangy spiced sauce.

Hakka Noodles 27
The classic stir-fried noodle.

Schezwan Rice 30
Tossed in a fiery, tangy schezwan sauce.

Chilly Paneer / Mock Duck 32 / 36
Tossed in a fiery, tangy soya-garlic sauce.

Veg Fish Chilly 38
Mock fish tossed in chilly and tangy sauce.

Indo-Chinese – Non-Vegetarian



Chicken / Egg / Shrimp Fried Rice 33 / 36
Stir-fried with vegetables and aromatics.

Chilly Chicken / Shrimp / Fish 38
Tossed in chilly, garlic and soya.

Chilly Lamb / Lamb Chops 54 / 85
Lamb tossed in chilly, garlic and soya.

Chicken / Egg / Shrimp Noodles 33 / 36
Tossed in fiery, tangy schezwan with your choice of protein.

Taichi Chicken / Shrimp / Fish 38
Tossed in chilly, garlic and soya.

Main Course — Chicken

Boneless chicken in the curry of your choosing.



Butter Chicken	44
Tomato, cream and fenugreek. The one that leaves the kitchen most.	
Chicken Saag	42
Slow-cooked spinach.	
Chicken Vindaloo	45
Hot, sharp, vinegar-led. Goan.	
Kadai Chicken	42
Peppers, onion and crushed coriander seed.	

Chicken Tikka Masala	44
Tandoor chicken folded into a spiced masala.	
Handi Chicken	42
Cooked and served in the handi.	
Chicken in Coconut Curry	42
Southern, mild, fragrant.	

Main Course — Shrimp

Shrimp in the curry of your choosing.



Butter Garlic Shrimps	44
Butter, garlic, and not much else in the way.	
Shrimps Saag	42
Slow-cooked spinach.	
Shrimps Vindaloo	45
Hot, sharp, vinegar-led.	
Kadai Shrimps	42
Peppers, onion and crushed coriander seed.	

Shrimps Tikka Masala	44
Spiced masala, cream-finished.	
Handi Masala Shrimps	42
Cooked and served in the handi.	
Shrimps in Coconut Curry	42
Southern, mild, fragrant.	

Main Course – Mutton & Lamb

**Lamb Rogan Josh** 48

Kashmiri. Deep, red, slow.

Lamb Vindaloo 54

Hot, sharp, vinegar-led.

Lamb Kadai 48

Peppers, onion and crushed coriander seed.

Lamb Chop Masala 83

The most expensive plate on the card, and worth it.

Lamb Saag 48

Slow-cooked spinach.

Mutton Masala 48

On the bone, in a dark masala.

Handi Lamb 48

Cooked and served in the handi.

Main Course – Fish

**Fish in Green Masala** 42

Coriander, mint and green chilli.

Fish Goan Curry 40

Coconut, tamarind, Goan spice.

Fish Masala Dry 45

Cooked down until the masala clings.

Main Course – Vegetarian



Dal Tadka 24

Yellow lentil, tempered.

Chana Masala 38

Chickpea, tomato, dried mango.

Aloo Gobi 32

Potato and cauliflower, dry-spiced.

Palak Paneer 38

Spinach and cottage cheese.

Veg Fish Masala 40

Soya fish in masala.

Dal Makhani 28

Black lentil, overnight, butter-finished.

Bhindi Do Pyaza 32

Okra and a double weight of onion.

Paneer Tikka Masala 38

Grilled paneer in a spiced masala.

Kadai Paneer 38

Peppers, onion and crushed coriander seed.

Mock Duck Masala 40

Vegetarian duck in masala.

Biryani



Chicken Biryani 42

Fish Biryani 42

Veg Biryani 38

Lamb Biryani 40

Shrimps Biryani 45

Mock Duck Biryani 38

Breads & Sides

Naan, Plain	5	Cheese Naan / Garlic Naan	7
Stuffed Naan	8	Roasted Papad	5
Fried Papad	5	Masala Papad	6
Plain Raita	8	Veg Raita	8

Chaat



Chaat Dip	25	Nachos Chaat	28
Bhel Puri	16	Peanut Chaat	18
Samosa Chaat	16	Aloo Tikki Chaat	16
Pani Puri	18		
Pre-order only.			

Signature — Cross Cultural

Pav Bhaji Fondue	28	Garlic Bread Pav Bhaji	28
Pav Bhaji Bruschetta	22	Butter Chicken Tacos	33
Butter Paneer Tacos	33	Burrata Butter Chicken	60
Lamb Chop Masala	85	Paneer Burrito	25
Tandoori Chicken Burrito	28	Tandoori Shrimps Burrito	32

Nachos · Tacos · Bao · Quesadilla · Bruschetta

Veg Mexican · Paneer Tikka · Chicken Tikka · Shrimps Tikka



Nachos 25 / 28 / 28 / 30
Veg Mexican / Paneer Tikka / Chicken Tikka / Shrimps Tikka

Tacos 30 / 33 / 33 / 36
Veg Mexican / Paneer Tikka / Chicken Tikka / Shrimps Tikka

Bao Buns 30 / 33 / 33 / 36
Veg Mexican / Paneer Tikka / Chicken Tikka / Shrimps Tikka

Quesadilla 28 / 28 / 30 / 33
Veg Mexican / Paneer Tikka / Chicken Tikka / Shrimps Tikka

Bruschetta 25 / 28 / 28 / 30
Veg Mexican / Paneer Tikka / Chicken Tikka / Shrimps Tikka

Burgers & Sandwiches



Veggie	22	Chicken	22
Fish	22	Paneer Tikka	22
Lamb	28	Steak	35

Bowls

Veggie	30	Chicken	35
Fish	35	Steak	35
Paneer Tikka	35	Lamb	38
Shrimps	38		

Sides & Small Plates



French Fries	11	Fun Chi Fries	15
Yuca Fries	15	Mozzarella Sticks	18
Chicken Nuggets	18	Chicken Wings	22
Bruschetta	22	Spring Rolls	22
Mushroom au Gratin	28		

Allergies or dietary requirements – tell your server before you order. Most curries can be made without dairy, and the tandoor has vegetarian equivalents of nearly everything.