



Mr. India

List of allergens

1. **Gluten** (wheat, rye, barley, oats, spelled, kamut or their varieties)
2. **Crustaceans**
3. **Eggs**
4. **Fish**
5. **Peanuts**
6. **Soya** (soybeans)
7. **Milk**
8. **Nuts**
(almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts)
9. **Celery**
10. **Mustard**
11. **Sesame** (sesame seeds)
12. **Sulfur dioxide and sulphites** (E220, E221, E222, E223, E224, E226, E227, E228)
13. **Lupine**
14. **Molluscs**
15. **Mushrooms and products thereof**



suitable for vegans



suitable for vegetarians














very hot (less hot on request)




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(If you have an older phone, you must use an application to read QR codes.)



Appetizers

- 1. Paneer Pakoras (7)** 
fried homemade cheese in lentil batter **95 CZK 6pcs**
- 2. Onion Bhaji (1)** 
fried onion rings in lentil batter **75 CZK 3pcs**
- 3. Veg samosa (1,8,7)** 
traditional fried pockets stuffed with vegetables, cashew nuts and raisins **95 CZK 2pcs**
- 4. Veg pakora (7)** 
variation of fried vegetables in lentil batter **85 CZK 6pcs**
- 5. Chicken Pakora**
fried pieces of chicken breast in lentil batter **90 CZK 5pcs**
- 6. Chilli Chicken**
fried pieces of chicken breast in a spicy wrapper with onions **120 CZK 6pcs**
- 7. Papadums (7)** 
crispy thin pancake made of lentil flour served with mint or mango sauce **50 CZK 2pcs**
- 8. Masala Papadums** 
crispy thin pancake made of lentil flour served with a spicy mixture of onions, tomatoes, fresh coriander and cucumbers **55 CZK 2pcs**

Soups

- 9. Palak chicken soup (7)**
chicken soup of fresh broth, spinach and herbs with cream **49 CZK**
- 10. Dal soup** 
yellow lentil soup with cumin seeds and coriander **40 CZK**
- 11. Tomato soup (7)** 
tomato soup of fresh tomatoes with herbs and cream **40 CZK**

Vegetarian specialities







(some vegetarian dishes can be prepared in a vegan version)

- 12. Aloo gobi** 
cauliflower and potatoes prepared with exotic Indian spices **145 CZK**
- 13. Mix vegetables (7)** 
mixture of vegetables served with masala sauce **145 CZK**
- 14. Palak paneer (7)** 
pieces of homemade cheese in spinach-cream sauce **145 CZK**
- 15. Dal makhni (7)** 
dark lentils prepared in a tandoori oven with butter, cream and tomato puree **160 CZK**
- 16. Kadai Paneer (7)** 
homemade cheese prepared with spices and masala sauce **160 CZK**
- 17. Bombay aloo (7)** 
boiled potatoes with Indian sauce, tomatoes and exotic Indian spices **130 CZK**
- 18. Paneer makhni (7)** 
homemade cheese in a creamy tomato sauce with ginger and garlic **160 CZK**
- 19. Paneer tikka masala (7)** 
grilled homemade cheese in a spicy masala sauce **160 CZK**
- 20. Corn palak (7)** 
combination of spinach and corn with Indian spices **135 CZK**

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- 21. **Channa masala**   140 CZK
chickpeas cooked with spices and herbs in tomato-onion sauce
- 22. **Dal tadka**    140 CZK
red lentils cooked with red chili peppers and cumin seeds
- 23. **Dum aloo banarasi (1,7,8)**  160 CZK
potatoes stuffed with cheese, vegetables and nuts in cream sauce

Chicken (boneless)

- 24. **Butter chicken (7,8)** 180 CZK
baked pieces of chicken breast in tomato sauce, with spices, butter and cream
- 25. **Chicken tikka masala (7,10)** 180 CZK
pieces of chicken breast marinated and baked in a tandoori oven, then, stewed with chicken and served with an exotic masala sauce
- 26. **Mango chicken (7)** 195 CZK
pieces of chicken breast cooked in a creamy mango sauce
- 27. **Chicken shahi korma (7,8)** 180 CZK
pieces of chicken breast in a sweet sauce with cashew nuts and coconut
- 28. **Chicken jalfrezi** 169 CZK
pieces of chicken breast cooked with fresh tomatoes, onions, peppers, fresh ginger and spices, served in a thick sauce
- 29. **Chicken kadai** 169 CZK
chicken cooked with tomatoes, peppers, spices and herbs in tomato sauce
- 30. **Palak chicken (7)** 169 CZK
pieces of chicken breast prepared in spinach sauce with garlic
- 31. **Balti chicken curry** 159 CZK
chicken cooked in fresh curry sauce, prepared from onions, tomatoes and lemon peel
- 32. **Chicken madras (10)**  169 CZK
pieces of chicken breast cooked in the madras style, fried with ground spices and curry leaves
- 33. **Chicken vindaloo**   169 CZK
pieces of chicken breast cooked with potatoes in a hot sauce
- 34. **Chicken phall**   169 CZK
chicken in hot tomato sauce with curry, ginger, fennel and chili peppers

Lamb (boneless)

- 35. **Lamb pasanda (7,8)** 198 CZK
juicy lamb cooked in a herb cream sauce with almonds and cashew nuts
- 36. **Lamb boti masala (7)** 189 CZK
lamb cooked with masala sauce and Indian spices
- 37. **Lamb kadai** 189 CZK
lamb cooked with tomatoes, peppers, spices and herbs, all in tomato sauce
- 38. **Lamb nelgiri (7)** 179 CZK
juicy lamb slightly cooked with spinach, tomatoes and herbs
- 39. **Lamb rogan josh** 189 CZK
typical indian curry with juicy lamb in kashmiri style
- 40. **Mango lamb curry (7)** 209 CZK
pieces of lamb in a soft mango sauce with cream

- 41. **Lamb madras (10)** 🌶️ 189 CZK
pieces of lamb cooked in the style of madras, fried with ground spices and curry leaves
- 42. **Lamb vindaloo** 🌶️🌶️ 189 CZK
pieces of lamb cooked with potatoes in a hot curry sauce
- 43. **Lamb phall** 🌶️🌶️🌶️ 198 CZK
pieces of lamb in a hot tomato sauce with curry, ginger, fennel and chili peppers

Shrimps



- 44. **Shrimp curry (2)** 219 CZK
shrimps in delicious curry sauce
- 45. **Shrimp korma (2,8)** 219 CZK
fresh shrimps cooked in sauce with almonds and raisins
- 46. **Shrimp zalfrezi (2,10)** 209 CZK
shrimps cooked with onions, tomatoes, peppers and spices, served in tomato sauce
- 47. **Shrimps kadai (2)** 209 CZK
shrimps cooked with tomatoes, peppers and herbs, all in tomato sauce
- 48. **Shrimp vindaloo (2)** 🌶️🌶️ 219 CZK
shrimps cooked with potatoes in hot curry sauce
- 49. **Shrimp madras (2,10)** 🌶️ 219 CZK
shrimps cooked in the style of madras, fried with ground spices and curry leaves
- 50. **Shrimp phall** 🌶️🌶️🌶️ 219 CZK
shrimps in hot tomato sauce with curry, ginger, fennel and chili peppers

Fish Sea Food


- 51. **Fish Curry** 215 CZK
traditional fish curry cooked in a classic home style with cream served in Indian buckler
- 52. **Fish Masala** 220 CZK
pieces of fish cooked in a rich sauce of butter, capcicum, onion and aromatic seeds
- 53. **Fish Phall** 🌶️🌶️🌶️ 220 CZK
fish cooked in a thick tomato sauce with curry, ginger, fennel and chili peppers

Tandoori specialities (baked in a tandoori oven)



- 54. **Acchari chicken tikka (7,10)** 179 CZK
chicken breast marinated in spicy yogurt sauce
- 55. **Chicken tikka (7,10)** 169 CZK
pieces of chicken breast marinated in spices
- 56. **Chicken malai tikka (7,8)** 179 CZK
chicken breast marinated with cashew nuts, cream and yogurt
- 57. **Tandoori chicken (7,10)** 219 CZK
juicy chicken legs marinated in traditional yogurt and spices
- 58. **Lamb seekh kebab (7)** 189 CZK
minced lamb with onions, herbs, and exotic spices
- 59. **Chicken seekh kebab (7)** 169 CZK
minced chicken, spiced with herbs and exotic spices

- 60. **Tandoori mustard prawns (2,7,10)** 279 CZK
baked shrimps marinated in yogurt in mustard seed
- 61. **Tandoori mixed (2,7,10)** 289 CZK
combination of tandoori specialties - chicken legs, chicken breast, minced chicken and shrimp
- 62. **Tandoori veg mix (7,10)**  169 CZK
a mixture of vegetables marinated in yogurt and spices
- 63. **Panneer tikka (7,10)**  179 CZK
marinated homemade cheese
- 64. **Salmon tikka (4)** 350 CZK
marinated Salmon fish







Tandoori badges (baked in a tandoori oven)

- 65. **Plain naan (1)**   50 CZK
unleavened bread (badge)
- 66. **Garlic naan (1,7)**  55 CZK
delicious badge served with garlic and butter
- 67. **Butter naan (1,7)**  55 CZK
delicious badge smeared with butter
- 68. **Chilli garlic naan (1,7)**    65 CZK
spicy badge with chili and garlic
- 69. **Peshawari naan (1,7,8)**   70 CZK
delicious badge served with cashews and raisins
- 70. **Laccha parantha (1,7)**   60 CZK
multilayer wheat badge
- 71. **Pudina parantha (1,7)**   60 CZK
multilayer wheat badge, flavored with mint
- 72. **Aloo kulcha (1,7)**   65 CZK
badge stuffed with potatoes and coriander
- 73. **Paneer kulcha (1,7)**  75 CZK
badge stuffed with homemade cheese
- 74. **Keema kulcha (1,7)** 85 CZK
badge stuffed with minced lamb

Biryani

- 75. **Chicken biryani (7)** 180 CZK
spiced basmati rice with chicken, flavored with saffron and kewra water
- 76. **Lamb biryani (7)** 199 CZK
spiced basmati rice with lamb, flavored with saffron and kewra water
- 77. **Vegetable biryani (7)**   160 CZK
lightly spiced rice with cooked vegetables, flavored with saffron and kewra water

Rice (attachments)

- 78. **Basmati rice**   55 CZK
- 79. **Kashmiri pulao (8)**   65 CZK
delicate and fragrant basmati rice pleasantly flavored with dried fruit and saffron
- 80. **Matar pulao (8,7)**   60 CZK
basmati rice with green peas and cumin







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- 81. **Mustard curry rice (10)**   65 CZK
basmati rice with mustard seeds and curry leaves
- 82. **Jeera rice**   60 CZK
pearly white basmati rice pleasantly flavored with Roman cumin seeds




Sauces

- 83. **Jeera Raita (7)**  45 CZK
homemade yogurt with fried cumin seeds
- 84. **Cucumber Raita (7)**  50 CZK
fresh yogurt with grated cucumber
- 85. **Boondi Raita (7)**  55 CZK
yogurt with small dumplings out of lentil flour
- 86. **Plain Jogurt (7)**  40 CZK
unflavoured white yogurt
- 87. **Mint Chatni (7)**  40 CZK
mint leaves, yogurt and herbs
- 88. **Mango Chatni**   40 CZK
sweet mango sauce
- 89. **Pickles (10)**    40 CZK
mildly hot sauce out of mango, lemon and a mixture of pickled vegetables
- 90. **Tamrind Chatni**   40 CZK
tamarind sauce with spices

Salads

- 91. **Fresh green salad**   75 CZK
fresh vegetable salad
- 92. **Chicken tikka salad** 120 CZK
vegetable salad with pieces of chicken baked in a tandoori oven, served with fresh herbs
- 93. **Chickpea salad**   95 CZK
vegetable salad with chickpeas (on request it is possible to add homemade Paneer cheese)

Desserts

- 94. **Gulab jamun (7)**  60 CZK
milk powder balls, soaked in sweet syrup, served hot
- 95. **Shahi Kheer (7,8)**  60 CZK
homemade rice pudding with dried fruit
- 96. **Matka Kulfi (7)**  95 CZK
Indian ice cream (mango, lychee, pistachio)

Drink menu

Indian special drinks

Sweet lassi (7) 45 CZK 0,3l
sweet yogurt drink

Salted lassi (7) 45 CZK 0,3l
salty yogurt drink

Mango lassi (7) 50 CZK 0,3l
mango yougurt drink

Rooh Afza lassi (7) 50 CZK 0,3l
yogurt drink with sweet syrup

Mango juice 45 CZK 0,3l

Lichee juice 45 CZK 0,3l

Guava juice 45 CZK 0,3l

Lemonade 40 CZK 0,3l

Nonalcoholic drinks

Kofola 25 CZK 0,3l

35 CZK 0,5l

Coca Cola 35 CZK 0,33l

Coca Cola Zero 35 CZK 0,33l

Coca Cola Light 35 CZK 0,33l

Fanta 35 CZK 0,33l

Kinley Tonic 40 CZK 0,25l

Rauch 35 CZK 0,2l

peach, apple, multivitamin, pear,
red orange, cranberry

Nestea ice tea (citrus, peach) 35 CZK 0,2l

Bonaqua (still, slightly sparkling) 30 CZK 0,25l

Römerquelle (still, sparkling, lemongrass) 75 CZK 0,75l

Cappy Juice 40 CZK 0.25l

Beers

Pilsen 12° 0.5l 40 CZK

Pilsen 12° 0.3l 30 CZK

Radegast 0.5l 35 CZK

Radegast 0.3l 25 CZK

Kingfisher 50 CZK

Cobra beer 45 CZK

Cider Strong 45 CZK

Nonalcoholic beers

Birell 0.5l 40 CZK

Ginger beer 0.33l 40 CZK

Aperitifs

Martini (bianco, rosso, rose, extra dry) 65 CZK

Sparkling wines

Bohemia Sekt (demi sec) 0.75l 295 CZK

Bohemia sekt rose (demi sec) 0.75l 295 CZK

Bohemia sekt rose (brut) 0.75l 310 CZK

Hot drinks

Masala tea (7) 40 CZK
(traditional indian tea with milk and spices)

Tea of your choice (black, green, fruit) 40 CZK

Tea out of fresh ingredients with honey 45 CZK
(mint, ginger)

Spirits 0.04l

Becherovka 45 CZK

Finlandia vodka 60 CZK

Absolut vodka 60 CZK

Malibu 60 CZK

Havana Club Blanco 60 CZK

Old Monk (Indian rum) 90 CZK

Bombay Sapphire (Gin) 80 CZK

Bacardi (Rum) 70 CZK

Brugak 1888 110 CZK

Brugal Supreme 65 CZK

Brugal Supremo 65 CZK

Jaggermeister 65 CZK

Whiskey 0.04l

Tullamore Dew 70 CZK

Chivas Regal 100 CZK

Jack Daniels 80 CZK

Jack Daniels Honey 85 CZK

Ballantines 70 CZK

Black Label 90 CZK

Red Label 75 CZK

Jameson 80 CZK

Glenfiddich 90 CZK

Bombay Sapphire 75 CZK

Wines

Red wine 0.2 ml 50 CZK

White wine 0.2 ml 50 CZK

poured red wine (Blue Portugal) 0.2l 50 CZK

poured white wine (Müller Thurgau) 0.2l 50 CZK

Pinot Gris 0.75l 280 CZK

Müller Thurgau 0.75l 250 CZK

Cabernet Moravia 0.75l 280 CZK

Blue Portugal 0.75l 250 CZK

Sula red (Indian wine) 0.75l 290 CZK

Sula white (Indian wine) 0.75l 280 CZK