



# 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)



[www.mrindia.cz](http://www.mrindia.cz)

# Drink menu

## Indian special drinks

Sweet lassi (7) sweet yogurt drink	65 CZK 0,3l
Salted lassi (7) salted yogurt drink	65 CZK 0,3l
Mango lassi (7,8) mango yogurt drink	65 CZK 0,3l
Rooh Afza lassi (7) yogurt drink with sweet rose syrup	65 CZK 0,3l
Mango juice	55 CZK 0,3l
Lychee juice	55 CZK 0,3l
Guava juice	55 CZK 0,3l

## Nonalcoholic drinks

Kofola	35 CZK 0,3l 45 CZK 0,5l
Coca Cola	45 CZK 0,3l
Coca Cola Zero	45 CZK 0,3l
Coca Cola Light	45 CZK 0,3l
Fanta	45 CZK 0,3l
Kinley Tonic	45 CZK 0,3l
Cappy Juice apple, strawberry, orange, pear, multivitamin	45 CZK 0,3l
Grapos cola	45 CZK 0,3l
Peach ice tea	45 CZK 0,3l
Raspberry soda	45 CZK 0,3l
Water (still, slightly sparkling)	45 CZK 0,3l
Römerquelle water (still, sparkling)	45 CZK 0,75l
Römerquelle water (still, sparkling, lemon grass)	45 CZK 0,33l

## Beers

Pilsen 12° 0.5l	63 CZK
Pilsen 12° 0.3l	45 CZK
Cider strong	55 CZK
Kingfisher	69 CZK
Cobra beer	69 CZK
Namaste beer	69 CZK

## Nonalcoholic beers

Birell 0.5l	53 CZK
Ginger beer 0.33l	50 CZK

## Aperitifs

Martini (bianco, rosso, rosé, extra dry)	75 CZK
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## Sparkling wines

Bohemia Sekt (demi sec) 0.75l	320 CZK
Bohemia sekt Rose (demi sec) 0.75l	320 CZK
Bohemia sekt Rose (brut) 0.75l	320 CZK

## Hot drinks

Masala Tea (7) (traditional Indian tea with milk and spices)	50 CZK
Tea of your choice (black, green, fruit)	50 CZK
Tea made out of fresh ingredients with honey (mint, ginger)	55 CZK

## Spirits 0.04l

Becherovka	55 CZK
Finlandia vodka	65 CZK
Absolut vodka	70 CZK
Malibu	70 CZK
Havana Club Blanco	70 CZK
Old Monk (Indian rum)	99 CZK
Bombay Sapphire (Gin)	85 CZK
Bacardi (Rum)	80 CZK
Brugak 1888	120 CZK
Brugal Supreme	75 CZK
Brugal Supremo	75 CZK
Jaggermeister	75 CZK












## Whiskey 0.04l

Tullamore Dew	85 CZK
Chivas Regal	120 CZK
Jack Daniels	95 CZK
Jack Daniels Honey	95 CZK
Ballantines	85 CZK
Black Label	110 CZK
Red Label	85 CZK
Jameson	95 CZK
Glenfiddich	120 CZK




## Wines

poured red wine (Blue Portugal) 0.2l	68 CZK
poured white wine (Müller Thurgau) 0.2l	68 CZK
Blue Portugal 0.75l	319 CZK
Müller Thurgau 0.75l	319 CZK
Cabernet Moravia 0.75l	319 CZK
Pinot Gris 0.75l	319 CZK
Sula Red (Indian wine) 0.75l	349 CZK
Sula White (Indian wine) 0.75l	349 CZK

## Appetizers










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|--|--------------|
| 1. <b>Paneer Pakoras (7)</b>    | 109 CZK 6pcs |
| fried homemade cheese in lentil batter   |              |
| 2. <b>Onion Bhaji (1)</b>      | 98 CZK 3pcs  |
| fried onion rings in lentil batter   |              |
| 3. <b>Veg samosa (1,8,7)</b>   | 109 CZK 2pcs |
| traditional fried pockets stuffed with vegetables, cashew nuts and raisins   |              |
| 4. <b>Veg pakora (7)</b>       | 99 CZK 6pcs  |
| variation of fried vegetables in lentil batter   |              |
| 5. <b>Chicken Pakora</b>   | 115 CZK 5pcs |
| fried pieces of chicken breast in lentil batter  |              |
| 6. <b>Fish Pakora</b>  | 159 CZK 6pcs |
| Fried pieces of fish coated in exotic spices   |              |
| 7. <b>Papadums (7)</b>         | 55 CZK 2pcs  |
| crispy thin pancake made of lentil flour served with mint or mango sauce   |              |
| 8. <b>Masala Papadums</b>      | 65 CZK 2pcs  |
| crispy thin pancake made of lentil flour served with a spicy mixture of onions, tomatoes, fresh coriander and cucumbers  |              |




## Soups

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|---|--------|
| 9. <b>Palak chicken soup (7)</b>  | 79 CZK |
| chicken soup of fresh broth, spinach and herbs with cream   |        |
| 10. <b>Dal soup</b>   | 69 CZK |
| yellow lentil soup with cumin seeds and coriander   |        |
| 11. <b>Tomato soup (7)</b>   | 69 CZK |
| tomato soup of fresh tomatoes with herbs and cream  |        |



## Vegetarian specialities

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




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|---|---------|
| 12. <b>Aloo gobi</b>            | 169 CZK |
| cauliflower and potatoes prepared with exotic Indian spices   |         |
| 13. <b>Mix vegetables (7)</b>   | 169 CZK |
| mixture of vegetables served with masala sauce  |         |
| 14. <b>Palak paneer (7)</b>    | 179 CZK |
| pieces of homemade cheese in spinach-cream sauce  |         |
| 15. <b>Dal makhni (7)</b>    | 189 CZK |
| dark lentils prepared in a tandoori oven with butter, cream and tomato puree  |         |
| 16. <b>Kadai Paneer (7)</b>    | 185 CZK |
| homemade cheese prepared with spices and masala sauce   |         |
| 17. <b>Paneer makhni (7)</b>   | 189 CZK |
| homemade cheese in a creamy tomato sauce with ginger and garlic   |         |
| 18. <b>Paneer tikka masala (7)</b>   | 189 CZK |
| grilled homemade cheese in a spicy masala sauce   |         |
| 19. <b>Corn palak (7)</b>       | 179 CZK |
| combination of spinach and corn with Indian spices  |         |

20. **Channa masala**  179 CZK  
chickpeas cooked with spices and herbs in tomato-onion sauce
21. **Dal tadka**   179 CZK  
red lentils cooked with red chili peppers and cumin seeds

## Chicken (boneless)

22. **Butter chicken (7,8)** 219 CZK  
baked pieces of chicken breast in tomato sauce, with spices, butter and cream
23. **Chicken tikka masala (7,10)** 219 CZK  
pieces of chicken breast marinated and baked in a tandoori oven, then, stewed with chicken and served with an exotic masala sauce
24. **Mango chicken (7)** 219 CZK  
pieces of chicken breast cooked in a creamy mango sauce
25. **Chicken shahi korma (7,8)** 219 CZK  
pieces of chicken breast in a sweet sauce with cashew nuts and coconut
26. **Chicken kadai** 219 CZK  
chicken cooked with tomatoes, peppers, spices and herbs in tomato sauce
27. **Palak chicken** 219 CZK  
pieces of chicken breast prepared in spinach sauce with garlic
28. **Balti chicken curry** 219 CZK  
chicken cooked in fresh curry sauce, prepared from onions, tomatoes and lemon peel
29. **Chicken madras (10)**  219 CZK  
pieces of chicken breast cooked in the madras style, fried with ground spices and curry leaves
30. **Chicken vindaloo**   219 CZK  
pieces of chicken breast cooked with potatoes in a hot sauce

## Lamb (boneless)

31. **Lamb pasanda (7,8)** 238 CZK  
juicy lamb cooked in a herb cream sauce with almonds and cashew nuts
32. **Lamb kadai** 238 CZK  
lamb cooked with masala sauce and Indian spices
33. **Lamb nelgiri (7)** 238 CZK  
lamb cooked with tomatoes, peppers, spices and herbs, all in tomato sauce
34. **Lamb rogan josh** 238 CZK  
juicy lamb slightly cooked with spinach, tomatoes and herbs
35. **Mango lamb curry (7)** 238 CZK  
typical Indian curry with juicy lamb in Kashmiri style
36. **Lamb madras (10)**  238 CZK  
pieces of lamb cooked in the style of Madras, fried with ground spices and curry leaves
37. **Lamb vindaloo**   238 CZK  
pieces of lamb cooked with potatoes in a hot curry sauce

## Shrimps

38. Shrimp curry (2) 🌶️ 259 CZK  
shrimps in delicious curry sauce
39. Shrimp korma (2,8) 259 CZK  
fresh shrimps cooked in sauce with almonds and raisins
40. Shrimps kadai (2) 🌶️ 259 CZK  
shrimps cooked with onions, tomatoes, peppers and spices, served in tomato sauce
41. Shrimp vindaloo (2) 🌶️🌶️ 259 CZK  
shrimps cooked with tomatoes, peppers and herbs, all in tomato sauce
42. Shrimp madras (2,10) 🌶️ 259 CZK  
shrimps cooked with potatoes in hot curry sauce

## Fish Sea Food

43. Fish Curry 🌶️ 269 CZK  
fish cooked in a traditional style with cream
44. Fish Masala 🌶️ 269 CZK  
pieces of fish cooked in a rich sauce of butter, capsicum, onion and aromatic seeds


## Tandoori specialities (baked in a tandoori oven)

45. Acchari chicken tikka (7,10) 209 CZK  
chicken breast marinated in spicy yogurt sauce
46. Chicken tikka (7,10) 209 CZK  
pieces of chicken breast marinated in spices
47. Chicken malai tikka (7,8) 209 CZK  
chicken breast marinated with cashew nuts, cream and yogurt
48. Tandoori chicken (7,10) 249 CZK  
juicy chicken legs marinated in traditional yogurt and spices
49. Lamb seekh kebab (7) 235 CZK  
minced lamb with onions, herbs, and exotic spices
50. Chicken seekh kebab (7) 219 CZK  
minced chicken, spiced with herbs and exotic spices
51. Tandoori mustard prawns (2,7,10) 339 CZK  
baked shrimps marinated in yogurt in mustard seed
52. Tandoori mixed (2,7,10) 339 CZK  
combination of tandoori specialities - chicken legs, chicken breast, minced chicken and shrimp
53. Panneer tikka (7,10) 🌱 219 CZK  
marinated homemade cheese
54. Salmon tikka (4) 379 CZK  
marinated Salmon fish

## Tandoori breads (baked in a tandoori oven)

55. Plain naan (1)   55 CZK  
soft, crunchy flatbread
56. Garlic naan (1,7)  65 CZK  
delicious flatbread served with garlic and butter
57. Butter naan (1,7)  65 CZK  
delicious flatbread smeared with butter
58. Chilli garlic naan (1,7)  70 CZK  
spicy flatbread with chili and garlic
59. Peshawari naan (1,7,8)  80 CZK  
delicious flatbread served with cashews and raisins
60. Laccha parantha (1,7)  65 CZK  
multilayer wheat flatbread
61. Pudina parantha (1,7)  70 CZK  
multilayer wheat flatbread, flavored with mint
62. Aloo kulcha (1,7)   70 CZK  
flatbread stuffed with potatoes and coriander
63. Paneer kulcha (1,7)  80 CZK  
flatbread stuffed with homemade cheese

## Biryani









64. Chicken biryani (7) 239 CZK  
spiced basmati rice with chicken, flavored with saffron and kewra water
65. Lamb biryani (7) 249 CZK  
spiced basmati rice with lamb, flavored with saffron and kewra water
66. Vegetable biryani (7)  219 CZK  
lightly spiced rice with cooked vegetables, flavored with saffron and kewra water

## Rice



67. Basmati rice 65 CZK
68. Kashmiri pulao (8) 69 CZK  
delicate and fragrant basmati rice pleasantly flavored with dried fruit and saffron
69. Matar pulao (8,7) 70 CZK  
basmati rice with green peas and cumin
70. Mustard curry rice (10) 70 CZK  
basmati rice with mustard seeds and curry leaves
71. Jeera rice 70 CZK  
pearly white basmati rice pleasantly flavored with Roman cumin seeds

## Sauces





72. Jeera raita (7)  55 CZK  
homemade yogurt with fried cumin seeds
73. Cucumber raita (7)  65 CZK  
fresh yogurt with grated cucumber

74. Plain Jogurt (7)  50 CZK  
unflavoured white yogurt
75. Mint Chutney (7)  55 CZK  
mint leaves, yogurt and herbs
75. Mango Chutney   55 CZK  
sweet mango sauce
76. Pickles (10)   55 CZK  
mildly hot sauce made out of mango, lemon and a mixture of pickled vegetables
77. Tamrind Chutney   65 CZK  
tamarind sauce with spices

## Salads

78. Fresh green salad   98 CZK  
fresh vegetable salad
79. Chicken tikka salad 170 CZK  
vegetable salad with pieces of chicken baked in a tandoori oven,  
served with fresh herbs

## Desserts

80. Gulab jamun (7)  89 CZK  
milk powder balls, soaked in sweet syrup, served hot
81. Shahi Kheer (7,8)  89CZK  
homemade rice pudding with dried fruit
82. Matka Kulfi (7)  110 CZK  
Indian ice cream (mango & pistachio)
83. Gajar Ka Halwa (7,5)  129 CZK  
grated carrots slow cooked in milk, ghee, saffron, cardamom and topped  
with almonds