

THE RED FORT II

INDIAN TANDOORI RESTAURANT



Starters

Non Vegetarians

- 01. Keema Samosa** 5,50
Pastry filled with mincemeat & deep fried.
- 02. Chicken Pakora** 5,50
Pieces of spiced chicken dipped in gram flour & fried.
- 03. Chicken Tandoori Tikka** 6,50
 Pieces of chicken marinated in herbs & spices, cooked in a clay tandoor.
- 04. Kebab Seekh** 6,50
Minced lamb with onions, herbs, fresh coriander, green chillies & cooked on a skewer.
- 05. Mixed Red Fort Tandoori** 8,50
 A combination of chicken tikka, lamb tikka & sheek kebab served on a skewer.

Vegetarian

- 06. Alu Tikki** 5,00
A mixture of potatoes & onions dipped in gram flour battered & fried.
- 07. Mushroom Pakora** 5,00
Mushroom dipped in gram flour battered & deep fried.
- 08. Vegetable Pakora** 5,00
Mixed spiced vegetables dipped in gram flour, battered & fried.
- 09. Vegetable Samosa** 5,00
Triangular pastry filled with peas & potatoes & deep fried.
- 10. Onion Bhaji** 5,00
Fried spicy onion rings.

Fish



11. **Prawn Puri** 6,50
Spiced shrimp dipped in gram flour & fried.
12. **Fish Pakora** 6,50
Filled of cod dipped in gram flour & fried.

Salads

13. **Italian Salad** 8,50
Boiled Egg, Endive, Tomato, Cucumber, Corn, Onions and Olives
14. **Tuna Salad** 8,50
Tuna, Endive, Tomato, Cucumber, Corn and Onion
15. **Vegetable Salad** 8,50
Endive, Olives, Corn, Cucumber, Tomato and Onion
16. **Salad Red Fort** 8,50
Endive, Tomato, Chicken Tikka Tandoori, Cucumber, Corn, Onions and Olives.

Traditional Curries



Dopiaza

A popular curry specially prepared, not very hot, with onions.

17. **Chicken Dopiaza** 8,95
18. **Lamb Dopiaza** 10,95
19. **King Prawn Dopiaza** 10,95
20. **Beef Dopiaza** 8,95


Rogan Josh

A curry made maximum use of tomato, a selection of herbs and spices not too spicy.

21. **Chicken Rogan Josh** 8,95
22. **Lamb Rogan Josh** 10,95
23. **King Prawn Rogan Josh** 10,95
24. **Beef Rogan Josh** 8,95


Dahi

Skewer seasoned with a special sauce made with yogurt, herbs and spices.

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| 25. | Chicken Dahi | 8,95 |
| 26. | Lamb Dahi | 10,95 |
|  27. | King Prawn Dahi | 10,95 |
| 28. | Beef Dahi | 8,95 |


Palak (sag)

Skewer cooked with fresh spinach leaves, herbs and spices.

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| 29. | Chicken Palak | 8,95 |
| 30. | Lamb Palak | 10,95 |
|  31. | King Prawn Palak | 10,95 |
| 32. | Beef Palak | 8,95 |


Jalfrezi

A combination special, of onions fresh peppers & a selection of herbs.

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| 33. | Chicken Jalfrezi | 8,95 |
| 34. | Lamb Jalfrezi | 10,95 |
|  35. | King Prawn Jalfrezi | 10,95 |
| 36. | Beef Jalfrezi | 8,95 |


Madras

Hot curries with herbs & chilli peppers.

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| 37. | Chicken Madras | 8,95 |
| 38. | Lamb Madras | 10,95 |
|  39. | King Prawn Madras | 10,95 |
| 40. | Beef Madras | 8,95 |

Vindaloo

Very hot curries.

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| 41. | Chicken Vindaloo | 8,95 |
| 42. | Lamb Vindaloo | 10,95 |
|  43. | King Prawn Vindaloo | 10,95 |
| 44. | Beef Vindaloo | 8,95 |

Balti

These Balti dishes are prepared with onions, tomatoes, garlic, spices, ginger, cumiun, fresh coriander, herbs and spices. Balti served with a touch of fresh cilantro.

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| 45. | Chicken Balti | 8,95 |
| 46. | Lamb Balti | 10,95 |
|  47. | King Prawn Balti | 10,95 |
| 48. | Beef Balti | 8,95 |


Masala

Popular mild freshly prepared rich cream sauce with garam masala & almonds.

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| 49. | Chicken Masala | 8,95 |
| 50. | Lamb Masala | 10,95 |
|  51. | King Prawn Masala | 10,95 |
| 52. | Beef Masala | 8,95 |


Korma

Curry made with fresh cream, coconut.

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| 53. | Chicken Korma | 8,95 |
| 54. | Lamb Korma | 10,95 |
|  55. | King Prawn Korma | 10,95 |
| 56. | Beef Korma | 8,95 |

Special Pasanda

Made with fresh cream, almonds, pistachios & spices.

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| 57. | Chicken Pasanda | 8,95 |
| 58. | Lamb Pasanda | 10,95 |
|  59. | King Prawn Pasanda | 10,95 |
| 60. | Beef Pasanda | 8,95 |



Specialidades of the Chef



- 61. Agra Especial 12,95**
 Winner of the cook of the year award.
 Pieces of boneless chicken marinated in yoghurt & a special masala sauce with a selection of herbs, cooked with fresh tomato, ginger, onions & fresh cream, garnished with cashewnuts, and fried onion.
- 62. Chicken Tikka Masala 10,95**
 Pieces of boneless chicken on a skewer cooked in a clay Tandoor with a special sauce of spices & herbs. (A dish with a special taste)

- 63. Punjabi Korma 10,95**
 Boneless chicken tikka marinate in the chefs special sauce cooked in a clay tandoor with tomatoes, fresh cream.

- 64. Butter Chicken  12,95**
 Boneless chicken tikka marinated in a special masala sauce, then cooked in butter, garlic, tomatoes, ginger & a selection of herbs (A mild dish).
- 65. Chicken Badami 10,95**
 Boneless chicken tikka marinated in a special masala sauce & cooked in butter, fresh cream & ground almonds.

- 66. Chicken Tikka Mango 10,95**
 Boneless chicken tikka cooked in a mango sauce.



- 67. Chicken Red Fort  10,95**
Boneless chicken tikka cooked in balti (Special Frying Pan) with the chef's sauce & mildly spiced, cooked with fresh tomatoes, ginger & garlic.
- 68. Chicken Tikka Rogan Josh  10,95**
Boneless chicken tikka cooked in a clay oven and seasoned with curry sauce made maximum use of tomatoes, a selection of herbs and spices not too spicy.


69. Chicken Tikka Dahi  **10,95**
 Boneless Chicken Tikka cooked in a clay tandoor with a sauce of yoghurt, herbs & spices.

70. Chicken Tikka Dopiaza  **10,95**
Boneless Chicken Tikka cooked in a clay tandoor with a special sauce of paprika, extra onion, herbs & spices.

71. Chicken Tikka Dansak  **10,95**
 Boneless Chicken Tikka cooked in a clay tandoor with a special sauce of pineapple, herbs & spices with lentils.
(A sweet & sour dish).

72. Chicken Tikka Jalfrezi  **10,95**
 Chicken Tikka cooked in a clay tandoor with chef's special sauce with capsicums.

73. Chicken Tikka Madras  **10,95**
 Chicken tikka cooked in a clay oven with a spicy curry sauce with herbs and many medium spicy chili peppers.

74. Chicken Tikka with Spinach  **10,95**
Chicken Tikka cooked in a clay tandoor, served with fresh spinach, herbs & spices.

75. Chicken Tikka Balti. **10,95**
Chicken tikka cooked in a clay oven served with onions, tomatoes garlic, spices, ginger, cumiun, fresh coriander, herbs and spices.



Tandoori Specialities

Sauce not included 3€



76. Chicken Tikka Tandoori 12,95



Fillet of chicken marinated in tandoori masala & yoghurt, cooked in a tandoor oven with herbs & spices, served on a sizzler.

77. Shaslik Tandoori Chicken 13,95



Pieces of boneless chicken marinated in a masala sauce, cooked on a skewer with onions, mushrooms & paprika. (Served on a Sizzler).

78. Tandoori Lamb Tikka 15,95



Pieces of boneless lamb marinated in yoghurt, cooked in a clay tandoor with herbs & spices served on a sizzler.

79. King Prawn Tandoori 18,95



Prawn marinated in yoghurt & cooked in a clay tandoor with spices & served on a sizzler.

80. Tandoori Mixed Grill 15,95



Tandoori Chicken, lamb & sheek Kebab served with on a sizzler.



Fish Specialities



81. **Curry Fish**  10,95



Pieces of boneless fish marinated in herbs & spices cooked in a clay tandoor, served with chef's sauce. (Medium hot).

82. **Jalfrezi Fish**  10,95



Fish cooked in a clay oven and then with a special sauce with paprika, herbs and spices.

83. **Madras Fish**  10,95



Fish cooked in a clay oven with a spicy curry sauce with herbs and many medium spicy chili peppers.

84. **Makhan Fish** 10,95



Fresh fish served in a delicate butter sauce with peppers with almonds.

85. **Masala Fish** 10,95



Fish cooked in a clay oven and seasoned with a sauce with almonds, herbs and spices selected. A plate at the point of sauce.



Vegetarian Specialities

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| 86. | Vegetable Masala | 8,95 |
| | Not too spicy dish prepared with garam masala with fresh cream & almonds. | |
| 87. | Kashmir Vegetable | 8,95 |
| | A variety of fresh vegetables cooked in exotic spices, fresh cream, fry fruit, banana, garnished with grated coconut. | |
| 88. | Gobi Korma | 8,95 |
|  | Cauliflower cooked in sauce cream, coconut & spices. | |
| 89. | Vegetable Pasanda | 8,95 |
|  | Vegetables cooked with fresh cream, almonds, pistachios & spices. | |
| 90. | Dal Tarka  | 8,95 |
| | Lentils speciality. | |
| 91. | Dal Makhani | 9,95 |
| | Cooked with black lentils and served with fresh butter. | |
| 92. | Potatoes Bombay | 8,95 |
| | Potatoes specially prepared and cooked with herbs and spices. | |
| 93. | Eggplants | 8,95 |
| | Aubergines cooked in masala sauce with herbs and spices. | |
| 94. | Sag Aloo | 8,95 |
| | Potatoes and spinach cooked with herbs and spices. | |

- 95. Curry Pakura**  **8,95**
 Fresh vegetables dipped in batter & deep fried served in a yoghurt sauce.
- 96. Karahi Vegetable**  **8,95**
 A variety of fresh vegetables cooked in a specail pan with garlic, ginger, herbs & spices garnished with fresh coriander.
- 97. Palk Panner**  **9,95**
 Spinach with cottage cheese.
- 98. Vegetable Rogan Josh**  **8,95**
 A curry made maximum use of tomatoes, a selection of herbs and spices not too spicy.
- 99. Jalfrezi Vegetable**  **8,95**
 A special combination of fresh onions, paprika, spices and herbs selected.
- 100. Madras Vegetable**  **8,95**
 A spicy curry with herbs and many medium spicy chili peppers.
- 101. Vindaloo Vegetable**  **8,95**
 Hot, Spicy.
- 102. Aloo Gobi** **8,95**
 Cauliflower with potatoes and herbs.
- 103. Channa Massala** **8,95**
 Chickpeas coocked with special curry sauce.
- 104. Panner karahi** **9,95**
 With homemade cheese.
- 105. Panner Jalfrezi** **9,95**
 Medium Hot, with homemade cheese.



Biryani Dishes *Mix with Rice*

Sauce not included 3€

- 106. Chicken Biryani** **11,95**
Chicken with rice cooked spices.
- 107. Lamb Biryani** **13,95**
Lamb with rice cooked with spices.
- 108. King Prawn Biryani** **13,95**
 King prawn with rice cooked with spices.
- 109. Chicken Tikka Biryani** **12,95**
rice flavored with spices and chicken.
- 110. Vegetable Biryani** **10,95**
Vegetable & rice cooked with spices.

Acompaniments

Indian Nan

- 111. Plain Nan** **2,95**
Superfine nan bread, cooked from the tandoor.
- 112. Cheese Nan** **3,50**
Nan bread flavoured with garlic & cooked from th tandoor.
- 113. Nan with Garlic** **3,50**
Nan bread flavoured with garlic & cooked from the tandoor.
- 114. Keema Nan** **4,00**
Nan stuffed with minced meat & cooked from the tandoor.
- 115. Onion Nan** **3,50**
Hindu bread with onion.
- 116. Nan with chilli** **3,50**
Hindu bread with chilli
- 117. Peshwari Nan** **3,95**
Nan stuffed with coconut, almonds and sugar.
- 118. Bhatoora** **2,50**
Bread fried in oil.
- 119. Popadom** **1,20**
Made with flour & lentils.

Basmati Rice

Rice flavored with spices

120. Basmati rice boiled	2,95
121. Basmati rice pilau	3,25
122. Rice with mushrooms	3,95
123. Pilau Basmati rice with vegetables .	3,95
124. Rice with egg	3,95
125. Keema rice	3,95
126. Lemon rice	3,95



Desserts Typical Indian

127. Mango Ice cream	3,50
128. Pistachio ice cream	3,50
129. Fried milk ball in syrup	3,50



Special menu

214. **Chicken & Vegetable Pakora Pakora**
Chicken Masala, Rogan Josh Beef,
Pilau rice + Bread
Bottle of house wine
1 Dessert

45,00



Beers

130.	Pinta	3,95
131.	Estrella Draft	2,95
132.	Heineken	2,95
133.	Cobra (Cerveza de la India)	3,50
134.	Coronita	3,50

Cold Drinks

135.	Agua 1/2 litro	2,50
136.	Soda 1/2 litro	2,95
137.	Coca cola, fanta, sprite, nestea	2,50
138.	Zumos (Naranja, Pina, Melocotón, Manzana)	2,50
139.	Mango Lassi	3,50

Coffee

140.	Coffee	1,50
141.	Cortado	1,50
142.	Large Coffee	1,95
143.	Coffee with milk	1,95
144.	Capuccino	2,95
145.	Irish Coffee	3,95
146.	Poleo Menta	1,95
147.	Manzanilla	1,95
148.	Te classic	1,95
149.	Red Tea	1,95
150.	Green Tea	1,95
151.	Lemon tea	1,95
152.	Carajillo	2,50



Glass of house wine
Red / Rose / White

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2,95

Red Wines



153.	Wine home made.		10,95
154.	Torres Sangre de Toro	8,95	15,95
155.	Faustino VII	8,95	15,95
156.	Marqués de Cáceres	10,50	19,95
157.	Ramón de Bilbao	12,95	22,95
158.	Macia Batle		20,95
159.	Cune		18,95
160.	El Coto		15,95

Rose Wines



161.	Wine home made.		10,95
162.	Mateus Rosse		15,95
163.	Faustino		15,95
164.	Marqués de Cáceres	8,50	15,95
165.	Cune		18,95
166.	El Coto		15,95
167.	Ramón Bilbao		22,95
168.	Macia Batle		20,95
169.	Viña Sol		16,95

White Wines



170.	Wine home made.		10,95
171.	Viña Sol	9,95	16,95
172.	Blanco Pescador	8,95	15,95
173.	Chadonay		15,95
174.	Marqués de Cáceres	8,95	15,95
175.	Faustino	8,95	15,95
176.	Cune		18,95
177.	El Coto		15,95
178.	Ramón Bilbao		22,95

Sangría

179.	Sangría 1/2 litro	6,95
180.	Sangría 1 litro	12,95
181.	Sangría de Champang 1 litro	14,95

Gran Reserva

182.	Faustino V	29,95
183.	Marqués de Cáceres	29,95

Cavas

184.	Codorniu (Seco)	15,95
185.	Codorniu (Semiseco)	15,95
186.	Freixenet (Seco)	15,95
187.	Freixenet (Semiseco)	15,95
188.	Benjamin	5,95

Whisky

189.	Ballantines	4,50
190.	Red Label	4,50
191.	Black Label	5,50
192.	Cutty Sark	4,50
193.	J&B	4,50

Brandys

194.	Carlos III	3,25
195.	Magno	2,95
196.	Terry	2,95
197.	Soberano	2,95
198.	103	2,95
199.	Veterano	2,95

Combined alcohol

200.	Cointreau	4,50
201.	Tia Maria	3,50
202.	Grappa	3,50
203.	Malibu	3,50
204.	Campari	3,50
205.	Negrita	3,50
206.	Martini	3,50
207.	Aperol Spritz	7,00

Ginebras

208.	Bacardi	4,50
209.	Smirnoff	4,50
210.	Beefeater	5,50
211.	Gordons	4,50
212.	Larios	4,50
213.	Bombay	4,50

LOS 14 ALÉRGENOS

Si tiene alguna alergia solicite información al camarero sobre los platos

