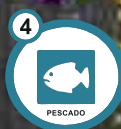


# THE RED FORT





## Los 14 ALÉRGENOS



Si tiene alguna alergia solicite información al camarero sobre los platos



## Starters Non Vegetarians

- Pickle tray + 1,50
01. **Keema Samosa** ..... 6,50  
Triangular pastry filled with minced meat and deep fried.
  02. **Chicken Pakora** ..... 5,50  
Boneless pieces of chicken lightly dipped in gram flour and fried.
  03. **Chicken Tikka Tandoori** ..... 6,50  
 Boneless pieces of chicken marinated with special tandoori sauce, herbs, spices and grilled in indian clay oven. Served on sizzler with fresh onion and peppers.
  04. **Seekh Kebab** ..... 6,50  
Minced meat (chicken and lamb) mixed with chopped onion and peppers, spices, grilled in indian clay oven. Served on sizzler with fresh onion and peppers.
  05. **Mixed Red Fort Tandoori** ..... 8,50  
 A combination of chicken tikka, lamb tikka and seekh kebab with herbs and spices. Served on sizzler with fresh onion and peppers.

## Salads

11. **Italian Salad** ..... 10,50  
 Boiled Egg, Endive, Tomato, Cucumber, Corn, Onions and Olives
12. **Tuna Salad** ..... 10,50  
 Tuna, Endive, Tomato, Cucumber, Corn and Onion
13. **Vegetable Salad** ..... 10,50  
Endive, Olives, Corn, Cucumber, Tomato and Onion
14. **Salad Red Fort** ..... 10,50  
Endive, Tomato, Chicken Tikka Tandoori, Cucumber, Corn, Onions and Olives.

## Kids Menu with salad



15. **Chicken Nuggets with chips** ..... 8,00
16. **Fish fingers with chips**  ..... 8,00
17. **Chicken burger with chips** ..... 8,00
18. **Chicken Escalope with chips** ..... 8,00
19. **Squid fried with chips**  ..... 8,00
20. **Chicken wings with chips** ..... 8,00
21. **Vegetable falafel with chips** ..... 8,00

## Vegetarian

06. **Alu Tikki** ..... 5,00  
A mixture of potatoes, onions, peppers and spices dipped in gram flour & fried.
07. **Mushroom Pakora** ..... 5,00  
Mushroom, onion, peppers and spices dipped in gram flour & fried.
08. **Vegetable Pakora** ..... 5,00  
Mix vegetables, onion, peppers and spices dipped in gram flour & fried.
09. **Vegetable Samosa** ..... 5,00  
Triangular pastry filled with potatoes, peas, onion, peppers, spices & deep fried.
10. **Onion Bhaji** ..... 5,00  
Slide onion mixed with spices, gram flour and fried.

## Fish



22. **Prawn Puri** ..... 7,00  
 Prawns cooked in curry sauce and served with puri.
23. **Fish Pakora** ..... 6,50  
 Pieces of fish dipped in gram flour and fried.

## Fish

## Specialities



Pieces of boneless fish marinated with gram flour, herbs, spices and fried.

24. **Fish Curry**  ..... 11,95  
 A curry made with gravy sauce, herbs and spices.
25. **Fish Balti**  ..... 11,95  
 A curry made with special sauce, fresh onion and pepper, herbs and spices.
26. **Fish Jalfrezi**  ..... 11,95  
 A curry made with gravy sauce, herbs, spices and sliced onion and peppers.
27. **Fish Madras**  ..... 11,95  
 A spicy curry made with herbs, spices and maximum hot ground chilli.
28. **Fish Masala** ..... 11,95  
 A curry made with fresh cream, ground almond and garam masala.



SAMOSA



CHICKEN PAKORA



ALOO TIKKI



VEGETABLE PAKORA



CHICKEN WINGS


















CHICKEN NUGGETS

## Vegetable Curry's

29. **Butter Paneer**  ..... 13,95  
Fresh home made cheese cooked in butter, garlic, tomato sauce, spices and fresh cream.
30. **Palak Panner "Saag"**  ..... 10,95  
Fresh home made cheese cooked in fresh spinach, herbs, spices and touch of fresh cream.
31. **Panner karahi**  ..... 10,95  
Fresh home made cheese cooked in karahi sauce, herbs, spices, fresh onion and peppers.
32. **Panner Jalfrezi**  ..... 10,95  
Fresh home made cheese cooked in special sauce, herbs, spices and sliced fresh onion and peppers.
33. **Panner Madras**  ..... 10,95  
A spicy curry made with fresh home made cheese, special madras sauce, herbs, spices and lot of ground hot chilli.
34. **Matar Paneer**  ..... 10,95  
A curry made with fresh home made cheese, peas, herbs, spices and gravy sauce.
35. **Dal Makhani**  ..... 10,95  
Black lentils cooked in fresh butter, tomato sauce, fresh cream, herbs and spices.
36. **Vegetable Masala** ..... 9,95  
Fresh mix vegetable cooked in masala sauce, fresh cream and ground almonds.
37. **Vegetable Korma** ..... 9,95  
Fresh mix vegetables cooked in korma sauce, fresh cream, coconut milk and ground coconuts.
38. **Gobi Korma** ..... 9,95  
Fresh cauliflower cooked in korma sauce, fresh cream, coconut milk and ground coconuts.
39. **Vegetable Pasanda** ..... 9,95  
Fresh mix vegetable cooked in special sauce, fresh cream, ground almonds and pistachio.
40. **Curry Pakora**  ..... 9,95  
A curry made with mix vegetable pakora, herbs, spices and special gram flour and yogurt sauce.

## Vegan Curry's

41. **Dal Tarka**  ..... 9,95  
Yellow lentils cooked in special sauce, herbs and spices.
42. **Aloo Matar**  ..... 9,95  
Potatoes and peas cooked in gravy sauce, herbs and spices.
43. **Chickpeas Bhuna**  ..... 9,95  
A little spicy curry made with chickpeas, herbs, spices and gravy sauce.
44. **Chickpeas Palak "saag"**  ..... 9,95  
Fresh spinach cooked in herbs, spices with chickpeas.
45. **Chickpeas with potatoes**  ..... 9,95  
Potatoes and chickpeas cooked in gravy sauce, herbs and spices.
46. **Bombay Aloo**  ..... 9,95  
Potatoes specially prepared and cooked with herbs and spices.
47. **Sag Aloo**  ..... 9,95  
Fresh spinach and potatoes cooked in herbs and spices.
48. **Aloo Gobi**  ..... 9,95  
Cauliflower with potatoes cooked with herbs and spices.
49. **Mushroom Balti**  ..... 9,95  
Mushrooms cooked in a special sauce, herbs, spices and fresh onion and peppers.
50. **Zucchini Rogan Josh**  ..... 9,95  
Fresh zucchini cooked in maximum use of tomato, herbs and spices.
51. **Eggplants**  ..... 9,95  
Fresh aubergines cooked in special gravy sauce, herbs and spices.
52. **Eggplants with potatoes**  ..... 9,95  
Fresh aubergines and potatoes cooked in special gravy sauce, herbs and spices.
53. **Vegetable Karahi**  ..... 9,95  
Fresh mix vegetables cooked in special sauce, herbs, spices, fresh onions and peppers.
54. **Vegetable Rogan Josh**  ..... 9,95  
Fresh mix vegetables cooked in maximum use of tomato, herbs and spices.
55. **Vegetable Jalfrezi**  ..... 9,95  
Fresh mix vegetables cooked in jalfrezi sauce, fresh sliced onion, peppers, herbs and spices.
56. **Vegetable Madras**  ..... 9,95  
Fresh mix vegetable cooked in madras sauce, lot of ground hot chilli, spices and herbs.
57. **Vegetable Vindaloo**  ..... 9,95  
Fresh mix vegetables cooked in special sauce, herbs, spices and maximum ground hot chilli.



PALAK PANEER



VINDALOO



PASANDA



KORMA



KARAH

Rice Not Included



## Traditional Curries

Chicken, Lamb, Beef are boneless



### Dopiaza

A popular curry prepared with fresh onion and spices.

58. Chicken Dopiaza	9,95
59. Lamb Dopiaza	11,95
60. King Prawn Dopiaza	12,95
61. Beef Dopiaza	9,95

### Balti

A curry made with special Balti sauce, herbs, spices, fresh onions and peppers.

62. Chicken Balti	9,95
63. Lamb Balti	11,95
64. King Prawn Balti	12,95
65. Beef Balti	9,95

### Rogan Josh

A curry made maximum use of tomato, herbs and spices.

66. Chicken Rogan Josh	9,95
67. Lamb Rogan Josh	11,95
68. King Prawn Rogan Josh	12,95
69. Beef Rogan Josh	9,95

### Dahi

A curry made with gravy sauce, herbs, spices and yogurt

70. Chicken Dahi	9,95
71. Lamb Dahi	11,95
72. King Prawn Dahi	12,95
73. Beef Dahi	9,95

### Palak (sag)

A curry made with fresh spinach, herbs and spices.

74. Chicken Palak	9,95
75. Lamb Palak	11,95
76. King Prawn Palak	12,95
77. Beef Palak	9,95

### Dansak

A sweet and sour curry made from fresh lentils, pineapple, herbs and spices.

78. Chicken Dansak	9,95
79. Lamb Dansak	11,95
80. King Prawn Dansak	12,95
81. Beef Dansak	9,95

### Jalfrezi

A medium hot curry made with fresh onions, peppers, herbs and spices.

92. Chicken Jalfrezi	9,95
93. Lamb Jalfrezi	11,95
94. King Prawn Jalfrezi	12,95
95. Beef Jalfrezi	9,95

### Madras

A spicy curry made with herbs, spices and lot of hot ground chilli.

96. Chicken Madras	9,95
97. Lamb Madras	11,95
98. King Prawn Madras	12,95
99. Beef Madras	9,95

### Vindaloo

A very spicy curry made with herbs, spices and maximum hot ground chilli.

100. Chicken Vindaloo	9,95
101. Lamb Vindaloo	11,95
102. King Prawn Vindaloo	12,95
103. Beef Vindaloo	9,95

### Masala

A curry made with fresh cream, ground almond and garam masala.

104. Chicken Masala	9,95
105. Lamb Masala	11,95
106. Beef Masala	9,95

### Korma

A curry made with fresh cream, coconut milk and ground coconut.

107. Chicken Korma	9,95
108. Lamb Korma	11,95
109. Beef Korma	9,95

### Pasanda

A mild curry made with fresh cream, ground almonds and pistachio

110. Chicken Pasanda	9,95
111. Lamb Pasanda	11,95
112. Beef Pasanda	9,95

### Khasmiri

A fruity curry made with fresh cream, mix fruit and ground almonds.

113. Chicken Pasanda	9,95
114. Lamb Pasanda	11,95
115. Beef Pasanda	9,95



BADAMI



DOPIAZA



MADRAS



JALFREZI



BALTI

Rice Not Included

## Specialities of Chicken Tikka Tandoori

Pieces of boneless chicken marinated with special tandoori sauce, ginger & garlic paste, herbs, spices and grilled in indian clay oven.

### 116. Special Butter Chicken 13,95



A special curry made with chicken tikka and cooked in fresh butter, spices, ground almond & coconut, tomato sauce and fresh cream.



### 117. Chicken Tikka Masala 11,95



A curry made with chicken tikka in masala sauce, ground almond and fresh cream.



### 118. Punjabi Korma 11,95



A curry made with boneless chicken in fresh cream, coconut milk and ground coconuts.

### 119. Chicken Badami 11,95



A mild curry made with boneless chicken in special sauce, sliced almonds, ground almonds and fresh cream.



### 120. Agra 13,95



A mild curry made with chicken tikka, fresh cream and ground almonds.



### 121. Chicken Red Fort 11,95



A curry made with chicken tikka in special sauce, herbs and spices.

### 122. Chicken Tikka Mango 11,95



A curry made with chicken tikka in special mango sauce, herbs and spices.



### 123. Chicken Tikka Rogan Josh 11,95



A curry made with chicken tikka in maximum use of tomatoes, herbs and spices.

### 124. Chicken Tikka Balti 11,95



A curry made with chicken tikka, herbs, spices, fresh onion & peppers and special balti sauce.

### 125. Chicken Tikka Dopiazza 11,95



A curry made with chicken tikka, fresh sliced onions, herbs and spices.

### 126. Chicken Tikka Dansak 11,95



A curry sweet and sour made with chicken tikka, lentils, pineapple and spices.

### 127. Chicken Tikka Jalfrezi 11,95



A medium hot curry made with chicken tikka, fresh sliced onions & peppers, herbs and spices.

### 128. Chicken Tikka Madras 11,95



A spicy curry made with chicken tikka, herbs, spices and a lot of hot ground chilli.

### 129. Chicken Tikka Vindaloo 11,95



A very spicy curry made with chicken tikka, herbs, spices, chilli flakes and maximum hot ground chilli.

### 130. Chicken Tikka with Spinach 12,95



A curry made with chicken tikka, fresh spinach, herbs, spices and touch of fresh cream.

### 131. Chicken Tikka Dahi 11,95



A curry made with chicken tikka, gravy sauce, herbs, spices and yogurt.



Rice Not Included



## Tandoori Specialities

- 132. Chicken Tikka Tandoori** ..... 12,95  
 Pieces of boneless chicken marinated with special sauce, ginger and garlic paste, herbs, spices and grilled in indian clay oven and served on sizzler with fresh onions and peppers.
- 133. Chicken Tikka Shaslik** ..... 13,95  
 Pieces of boneless chicken marinated with special tandoori sauce, ginger and garlic paste, herbs and spices and grilled in indian clay oven and served on sizzler with fresh onions, peppers, mushrooms and tomato.
- 134. Lamb Tikka Tandoori** ..... 15,95  
 Pieces of boneless lamb marinated with special tandoori sauce, ginger and garlic paste, herbs, spices and grilled in indian clay oven and served on sizzler with fresh onions and peppers.
- 135. Tandoori Mixed Grill** ..... 15,95  
 Combination of chicken tikka, lamb tikka and seekh kebab with herbs, spices and tandoori sauce. Served on sizzler with fresh onions and peppers.
- 136. King Prawn Tandoori** ..... 18,95  
 King prawns cooked in special tandoori sauce, herbs and spices. Served on sizzler with fresh onions and peppers.

## Biryani Dishes



- 137. Chicken Biryani** ..... 11,95  
 Boneless chicken cooked in special sauce and mix with basmati rice, spices, herbs, sliced onion and peppers, ground almonds and coconut.
- 138. Lamb Biryani** ..... 13,95  
 Boneless lamb cooked in special sauce and mix with basmati rice, spices, herbs, sliced onion and peppers, ground almonds and coconut.
- 139. King Prawn Biryani** ..... 13,95  
 King prawns cooked in special sauce and mix with basmati rice, spices, herbs, sliced onion and peppers, ground almonds and coconut.
- 140. Chicken Tikka Biryani** ..... 12,95  
 Chicken tikka cooked in special sauce and mix with basmati rice, spices, herbs, sliced onion and peppers, ground almonds and coconut.
- 141. Vegetable Biryani** ..... 10,95  
 Mix fresh vegetable cooked in special sauce and mix with basmati rice, spices, herbs, sliced onion and peppers, ground almonds and coconut.

## Accompaniments Indian Naan

- 142. Plain Naan** ..... 3,00  
 Superfine naan bread cooked in indian clay oven.
- 143. Cheese Naan** ..... 4,00  
 Naan bread stuffed with special cheese and cooked in indian clay oven.
- 144. Naan with Garlic** ..... 4,00  
 Fresh garlic and coriander top on the bread and cooked in indian clay oven.
- 145. Cheese and Galic naan** ..... 5,00  
 Naan bread stuffed with special cheese and garlic and coriander on top the bread and cooked in indian clay oven.
- 146. Keema Naan** ..... 5,00  
 Naan bread stuffed with minced meat, fresh coriander on top on the bread and cooked in indian clay oven.
- 147. Onion Naan** ..... 4,50  
 Fresh sliced onion and coriander top on the naan bread and cooked in indian clay oven.
- 148. Naan with chilli** ..... 4,50  
 Fresh chilli and coriander top on the naan bread and cooked in indian clay oven.
- 149. Peshwari Naan** ..... 4,50  
 Naan bread stuffed with mixture of ground coconut, almonds, sugar and mango pulp and cooked in indian clay oven.
- 150. Bhatoora** ..... 3,50  
 Indian bread fried in oil.
- 151. Tandoori Roti** ..... 3,00  
 Wholemeal bread cooked in indian clay oven.
- 152. Popadom** ..... 2,00  
 Made with lentils and rice.

## Basmati Rice

Rice flavored with spices

- 153. Basmati boiled rice** ..... 3,00
- 154. Basmati pilau rice** ..... 3,50
- 155. Basmati pilau rice with mushrooms** . 4,50
- 156. Basmati pilau rice with vegetables** . 4,50
- 157. Basmati boiled rice with egg** ..... 4,50
- 158. Basmati pilau rice with meat** ..... 5,00
- 159. Basmati boiled rice with lemon** .... 4,50

## Desserts

Typical Indian

- 160. Mango Ice cream** ..... 3,50
- 161. Pistachio ice cream** ..... 3,50
- 162. Fried milk ball in syrup** ..... 3,50
- 163. Mango Lassi** ..... 3,50
- 164. Salted Lassi** ..... 3,50
- 165. Carrot pudding** ..... 3,50
- 166. Rice pudding** ..... 3,50



Extra curry sauce for chicken tikka tandoori or biryani 3€  
 Rice not included

## Menu for One

25,00

167. Starters  
Onion Bhaji  
Second Dish  
Chicken Red Fort  
Pilau Rice  
Cheese naan  
Big Beer  
Mango ice cream

## Menu for Two

50,00

168. Starters  
Vegetable Pakora + Chicken Pakora  
Second Dish  
Chicken Masala  
Lamb Rogan Josh  
Pilau Rice  
Cheese Naan  
Wine Bottle of the house  
Mango ice cream

## Menu for Three

75,00

169. Starters  
Vegetable Pakora + Chicken Pakora + Chicken Tikka  
Second Dish  
Chicken Masala  
Lamb Rogan Josh  
Dhal Tarka  
2 Pilau Rice  
Cheese Naan  
Wine Bottle of the house  
Water  
1 Mango Ice Cream and 1 Pistachio ice cream

## Menu for Four

100,00

170. Starters  
Vegetable Pakora + Chicken Pakora + Chicken Tikka + Onion Bhaji  
Second Dish  
Chicken Masala  
Lamb Rogan Josh  
Dhal Tarka  
Prawn Jalfrezi  
2 Pilau Rice  
Cheese naan & Garlic naan  
2 Wine Bottle of the house & 2 Water  
1 Mango Ice Cream and 1 Pistachio ice cream



## Beers

171.	Pinta .....	4,50
172.	Estrella Draft .....	3,50
173.	Heineken .....	3,95
174.	Cobra (Indian beer) .....	4,50
175.	Coronita .....	4,50
176.	Beer not alcohol 0.0 .....	3,50
177.	Shandy .....	3,50

## Soft Drinks

Tap water not served

178.	Water 1/2 liter .....	2,95
179.	Soda 1/2 liter .....	3,50
180.	Coca cola, fanta, sprite, nestea 330cl	2,95
181.	Juices .....	2,95
	(Orange, Pineapple, Peach, Apple)	
182.	Mango Lassi .....	3,50

## Coffees

183.	Coffee .....	2,00
184.	Cortado .....	2,00
185.	Long coffee .....	2,50
186.	Coffee with milk .....	2,50
187.	Cappuccino .....	3,00
188.	Irish Coffee .....	4,50

## Tea

189.	Pennyroyal Mint .....	2,50
190.	Chamomile .....	2,50
191.	Classic tea .....	2,50
192.	Red tea .....	2,50
193.	Green Tea .....	2,50
194.	lemon tea .....	2,50
195.	Carajillo .....	2,50

## Whisky

196.	Ballantines, Red Label, J&B	
	Cutty Sark, Famous Grose .....	4,50
197.	Black Label, Cardhu, Chivas .....	5,50

## Brandys

198.	Carlos III, Magno, Terry .....	2,95
199.	Soberano, 103, Veterano .....	2,95

## Gins

200.	Bacardi, Smirnoff, Beefeater .....	5,00
201.	Gordons, Larios, Bombay .....	5,00

## Appetizers

202.	Cointreau .....	4,50
203.	Tia Maria, Grappa, Malibu, Campari	3,50
204.	Negrita, Martini .....	3,50

## Combined Long Drinks

205.	Aperol Spritz .....	8,00
206.	Gin Tonic .....	8,00
207.	Whisky Cola .....	8,00

## House Wine Glass

Red / Pink / White .....	3,50
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## Red Wines



208.	House Wine .....	12,95
209.	Torres Sangre de Toro ....	8,95 16,95
210.	Faustino VII .....	8,95 16,95
211.	Marqués de Cáceres .....	10,50 19,95
212.	Ramón de Bilbao .....	12,95 22,95
213.	Macia Batle "mallorca wine"	20,95
214.	Cune .....	18,95
215.	El Coto .....	16,95

## Rosé Wines



216.	House Wine .....	12,95
217.	Mateus Rosse .....	16,95
218.	Faustino .....	16,95
219.	Marqués de Cáceres .....	8,50 16,95
220.	Cune .....	18,95
221.	El Coto .....	16,95
222.	Ramón Bilbao .....	22,95
223.	Macia Batle "mallorca wine"	20,95
224.	Viña Sol .....	16,95

## White Wines



225.	House Wine .....	12,95
226.	Viña Sol .....	9,95 17,95
227.	Blanco Pescador .....	8,95 16,95
228.	Chadonay .....	18,95
229.	Marqués de Cáceres ....	8,95 16,95
230.	Faustino .....	8,95 16,95
231.	Cune .....	18,95
232.	El Coto .....	16,95
233.	Ramón Bilbao .....	22,95

## Great Reserve

234.	Faustino V .....	29,95
235.	Marqués de Cáceres .....	29,95

## Sangría

236.	Sangría 1/2 liter .....	6,95
237.	Sangría 1 liter .....	12,95
238.	Sangría de Champagne 1 liter .....	14,95
239.	Cup of Tinto de Verano .....	4,00

## Cava

240.	Codorniu (Dry and Semi-dry) .....	15,95
241.	Freixenet (Dry and Semi-dry) .....	15,95
242.	Small Cava .....	5,95