

NAANBAR

Contemporary Indian Bistro

2 course-€ 17

3 course- € 22

STARTERS

Burrata Chaat (V))

Crispy papdi, tangy chutneys, creamy burrata

or

Charred Broccoli Almond Crumble (GF,V,N)))

Charred spiced broccoli topped with a crunchy toasted almond crumble

or

Spinach Chaat (V))

Flash-fried spinach leaves layered with flavorful chutneys, yogurt and spiced sev

MAINS

Chicken Tikka Masala (GF)))

Grilled marinated chicken cooked in a creamy tomato, onion masala

or

Bengali Fish Curry (GF))))

Bengali-style fish curry simmered in mustard seed, tomato and turmeric gravy

or

Vegetable Stew (GF,V))

Fresh vegetables cooked as a stew in a light coconut and saffron base

or

Chole Battura (VG)))

Spiced chickpea curry simmered in a rich, tangy gravy, with fluffy, golden fried bread served with marinated spiced pickle

NOTE: mains are served with rice and Malabar paratha

DESSERT

Chai Panna Cotta (GF,V)

Creamy panna cotta infused with aromatic chai spices and tea

or

Pistachio Kulfi (GF,V,N)

Traditional Indian ice cream flavored with pistachios and cardamom

GF-Gluten Free, V-Vegetarian, VG-Vegan, N-Nuts

Spice Levels: Mild) Medium)) Hot)))