



INDIAN

THE INDIAN INSPIRATION



ANANTARA
MAIA · SEYCHELLES
VILLAS

STARTERS

TANDOORI CHICKEN TIKKA

A North Indian dish consisting of roasted chicken, prepared with yoghurt and spices. The name comes from the type of cylindrical clay oven, a ‘tandoor’, in which the dish is traditionally cooked.

FISH “ACHARI” TIKKA

Very popular indian starter fish is marinated in Achari Masala and cooked in Tandoori.

DAHI KE KEBAB

Popular vegetarian snack. Made with spiced yogurt mixed with besan, paneer and a host of spices, these simply melt in your mouth. Mostly made in North Indian homes, this kebab recipe is a popular one.

KAKORI KABAB

Minced lamb grilled with a range of Indian seasoning & flavours. It derives its name from the city of Kakori on the outskirts of Lucknow.

HARA BHARA KEBAB

Spinach treat, made with potato and chick peas flavored with mixed spices.

(All our starters are served with coriander and mint chutney)

MAIN COURSES

BUTTER CHICKEN OR MURGH MAKHANI

A classic Indian recipe that originated in the 1950s in the kitchens of Moti Mahal in Daryaganj, Delhi. It is served with basmati rice or naan.

GOAN FISH CURRY

From the coastal state of Goa, this is a warm and tangy fresh fish fragrant curry cooled with coconut milk.

PANEER LABABDAR

Rich and authentic Punjabi curry, popular in many North Indian restaurant. Soft paneer dunked in a creamy tomato and cashew-based gravy.

VEGETABLE JALFREZI

Indian stir-fried veggie sautéed on high fire (Jal) with chili powder and masala. Delicious, crunchy, in 2011 a survey rated this Jalfrezi as the most popular dish in UK Indian Restaurant.

HYDERABADI LAMB SHANK

Slow-cooked lamb shank that is packed full of wonderful earthy flavours. Simmered with browned onion, ginger, garlic, yoghurt and ground spices, creating a heartening and warm main course, served with kadhi vegetables.

(All our main courses are served with cumin basmati rice and a selection of naan bread.)