



# SHIVA

r e s t a u r a n t

## APPETIZERS

90g SAMOSAS<sup>(1)</sup> | 6,50€  
triangular shapes of dough with a savory filling comprised of potatoes, peas and spices

90g LAMB SAMOSAS<sup>(1)</sup> | 8,50€

90g PAKORAS<sup>(1)</sup> | 4,90€  
vegetables fried until crisp and golden in chickpea flour dough

180g APETIZER SET<sup>(1)</sup> | 13,90€

## AIA CARTE

280g PORK VINDALOO<sup>(1,10)</sup> | 13,50€  
a popular and very spicy Indian dish that's unique flavor comes from a blend of spices, meat, potatoes, garlic, wine vinegar and chilli

280g CHICKEN TIKKA MASALA<sup>(7)</sup> | 13,90€  
aromatic chicken pieces enveloped in a creamy, spiced tomato sauce that is mild spicy

300g NEPAL MOMOS<sup>(1,7)</sup> | 13,70€  
teamed dumplings filled with beef steamed and served with sweet and spicy curry

300g MURGI KARI GRILLED<sup>(1,7)</sup> | 14,00€  
chicken steak served with Basmati rice and honey coconut milk curry

300g MURGI KARI FRIED<sup>(1,3,7)</sup> | 14,00€  
fried pieces of chicken coated in cornflour dough served with Basmati rice and honey coconut milk curry

280g TANDOORI BBQ SALMON<sup>(4,7,11)</sup> | 15,80€  
tandoori barbecue salmon with sweet potato puree and black salt

720g SHIVA SET<sup>(1,4,7)</sup> | 33,90€  
Tikka Masala, Rajma Masala, Vindaloo, Basmati rice

## DESSERTS

150g LASSI MANGO, BANANA, COCONUT<sup>(7)</sup> | 3,50€  
Lassi is a popular traditional yogurt based drink

150g GULAB JAMUN<sup>(1,7)</sup> | 4,90€  
Gulab jamun are soft delicious berry made of milk solids served with white chocolate

## SOUPS

0,4l CHICKEN / SHRIMP<sup>(2,4,14)</sup> | 4,90€  
a hot and sour ginger soup served with mushrooms and noodles optional\*coconut milk to lessen the spiciness

## SALADS

280g BLACKBERRY SALAD<sup>(7,10)</sup> | 12,90€  
mista salad with goat cheese, figs, honey-mustard dressing and krupuk

280g DUCK SALAD WITH PEAR<sup>(11)</sup> | 14,90€  
arugula, pomegranate, balsamico, grilled duck breast with baby pear

## VEGETARIAN

280g PANEER TIKKA MASALA<sup>(7)</sup> | 13,90€  
aromatic cheese pieces enveloped in a creamy, spiced tomato sauce that is mild spicy

280g RAJMA MASALA | 12,50€  
vegan kidney beans curry cooked with onions, tomatoes and a special blend of spices

280g NAVRATAN KORMA<sup>(7,8)</sup> | 13,20€  
nine types of vegetables enveloped in a creamy, cashew curry

300g TIBETAN MOMOS<sup>(1,7)</sup> | 13,70€  
steamed dumplings filled with a mix of vegetables served with sweet and spicy curry

720g VEGIE SET<sup>(1,4,7)</sup> | 33,90€  
Paneer Masala, Rajma Masala, Navratan Korma, Basmati rice

## SIDES

150g Basmati rice premium | 2,00€

150g Wild red rice | 3,00€

150g Naan<sup>(1)</sup> | 2,00€

150g Naan garlic<sup>(1)</sup> | 2,00€

150g Naan chees<sup>(1,7)</sup> | 2,20€

50g Bombay potatoes | 3,00€

80g Green beans<sup>(11)</sup> | 3,50€

80g Mixed salad | 3,90€

40g Mango chutney | 2,20€

40g Figs chutney | 2,20€



### ALLERGENS

1.Cereals containing gluten 2.Crustaceans 3.Eggs.4.Fish 5.Peanuts 6.Soybeans7.Milk 8.Nuts 9.Celery 10.Mustard 11.Sesame seeds 12.Sulphur dioxide and sulphites13.Lupin 14. Molluscs