

GRAND



CAFÉ

'T BERGSCH BACKHUYS

GEERTRUIDENBERG

Dutch Indian

Starters

Yakhni soup

Indian style chicken soup.

6,25

Soup of the day

6,25

Paratha Gaurav's Special

Layered bread filled with garlic, cheese and red onion from the grill.

7,50

Chicken 65

Deep-fried boneless pieces of chicken.

A dish which got its name from a famous hotel menu in India.

9,50

Amritsari Macchi

Spiced and marinated deep-fried pieces of fish.

9,50

Currys

Butter Chicken

World famous curry with chunks of marinated tandoori chicken cooked in a smooth buttery and creamy tomato based gravy.

16,25

Vindaloo

One of the most popular Indian dishes of marinated chicken which is quite spicy due to the chillies and bountiful use of fresh herbs and spices.

16,25

Prawn Madras

An onion and tomato based curry with prawns well-known for its flavouring with tamarind.

17,75

Rogan Josh Beef

Beef slow-cooked in oil, yogurt and a mix of many different spices.

17,75

Tawa Chicken

Boneless roasted chicken coated with a full-of-spices onion-tomato masala.

16,25

Chicken Changezi

Roasted and cooked boneless chicken served in a rich gravy made of milk and cream with ginger garlic paste, tomato paste, coriander powder, chilli powder and garam masala.

16,25

Methi Murgh

A hearty spicy chicken curry with a nice flavour of fresh fenugreek leaves coming through in every bite.

16,25

Bengali Fish curry

This fish curry is prepared with fish, tomatoes, onions, yogurt, garnished with coriander leaves. Also known as Bengali soul fool.

17,75

Mango Chicken Curry

Mango chicken curry is an incredibly delicious sweet Indian curry. The use of mangos gives the curry the perfect sweetness.

16,25

Saag Chicken

An Indian curry at its finest, made with lots of spinach and marinated chicken in a perfect seasoning blend simmered in a creamy sauce.

16,25

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Vegetarian Currys

Paneer Butter Masala

A rich and creamy vegetarian curry made with paneer, spices, onions, tomatoes, cashews and butter. It is one of the most popular dishes in Indian restaurants.

15,75

Subz Jalfrezi

A vegetarian curry, packed with goodness from butternut squash, paneer, cauliflower, peppers and chickpeas.

15,75

Palak Paneer

Paneer is cooked with spinach and spices in this creamy and flavourful curry.

15,75

Matar Paneer

Matar Paneer is one of the most popular paneer currys where paneer and matar (green peas) are simmered together in a luscious gravy made with tomatoes, onions and spices.

15,75

**Currys are served with white rice or lemon rice or roti (Indian flatbread)*

** You can choose from Mild/Medium/Spicy/Super Spicy*

** All currys are glutenfree*

**Paneer is an Indian cottage cheese*

Side Dish

Chatpata Tawa Aloo

Small fried spicy potatoes topped with fresh herbs

4,50

Special

Chicken Biryani

A savory chicken and rice dish that includes layers of chicken, rice and aromatics that are steamed together. The bottom layer of rice absorbs all the chickens' juice as it cooks, giving it a tender texture and rich flavour.

16,50

Desserts

Rasmalai

A popular West Bengal Indian dessert consisting of white cream, sugar, milk, almonds, cashews and cardamom-flavoured paneer cheese. Also described as a rich cheesecake without the crust.

7,00

Gulab Jamun

A well-known and popular Indian dessert made of fried dough balls.

A type of dumpling soaked in sweet, sticky syrup. This sugary syrup has a delicate rose flavour.

7,00

Chocolate Fudge Kulfi (streetfood)

A famous ice-cream delicacy from India made of fresh dairy products which make it rich and creamy. Topped off with crushed almonds and walnuts.

7,50

Iced Coffee

Freshly brewed coffee beans blended with rich milk, flavoured with chocolate syrup and vanilla ice-cream, Served chilled.

6,50