

# *Menu*



**IVORY**  
INDIAN RESTAURANT



## About our Cuisine

Indian Cuisine is a combination of subtle tastes. Flavours are as varied as the climate of India and as exotic as the people of India. Fragrant spices pungent and warm spices, from the four corners of the country are delicately blended in meticulous proportions to create the dishes we present to you. Each dish will have its own distinctive flavour and aroma which cannot come from any curry powder but from spices which have to be separately prepared each day fresh for each individual dish. The blending and preparation of spices is a centuries old craft and indispensable to Indian Cuisine.

For your information our selection of sauces

Para su información una selección de Salsa

**Tikka Masala:** A world famous smooth a creamy dish. Best accompanied with chapatti or any of our delicious naans or any of our Rices.

*Un plato mundialmente famoso, un plato suave y cremoso de no perderse. Mejor acompañado con chapati o cualquiera de nuestros deliciosos naan o arroces.*

**Korma:** A very creamy and mild sauce cooked with desiccated coconut. A semi sweet taste.

*Una salsa muy suave y cremosa, preparada con coco seco con un sabor semi dulce.*

**Jalfrezi:** A delicious sauce based on ginger, garlic, onions and Green peppers Enhanced with butter and cream.

*Una salsa deliciosa a base de jengibre, ajo, cebolla y pimiento verde, enriquecida con mantequilla y nata.*

**Do Piazza:** Based on piaz, onions, brings out the flavour and compliments lamb or chicken.

*Base de piaz, cebollas, resulta el sabor de la carne ya sea cordero o pollo.*

**Bhunahua:** A sweet and spicy stir fry mix of chunky vegetables, recommended with fish and meat. Best accompanied with chapatti or naan.

*Una Mezcla dulce y picante de verduras fritas en poco aceite, recomendable con cualquier plato de pescado o carne. Mejor acompañado con chapati o naan.*

**Dansak:** Strong and tangy in flavour, prepared with a sauce containing mixed lentils, ginger, garlic, butter and cream.

*Sabores fuertes, elaborados con salsa de lentejas mixtas, jengibre, ajo, mantequilla y nata.*

**Roganjosh:** This dish from the north of India contains aromatic spices and ground almonds which lend a very rich flavour.

*Este plato del norte de la India contiene especias aromáticas, almendras molidas, las cuales rinden un sabor riquísimo al plato.*

**Biryani:** A delicious rice dish with any or a mix of: chicken, vegetables, lamb or prawns. Contains raisins, coconut and various spices. Served with various sauces of your choice.

*Un plato de arroz delicioso, elaborado con cualquiera de los siguientes ingredientes: pollo, verdura, cordero, gambas o una combinación de estos. Además contiene pasas, coco y una variedad de especias. Servido con distintas salsas a su elección.*



## *Starters*

Chicken Pakora.....	5,50€
<i>Fried chicken in a chick pea flour batter and spices</i>	
Onion Bhaji .....	5,00€
<i>Onion in a chick pea flour batter with spices</i>	
Dosa, Indian Pancake (2) with mix veg filling.....	7,00€
Fish Pakora.....	7,00€
Prawn Pakora .....	7,00€
<i>Prawn in a chick pea flour batter with spices</i>	
Vegetable Pakora.....	5,00€
<i>Vegetable in a chick pea flour batter with spices</i>	
Vegetable Samosa .....	5,00€
<i>Pastry parcels with vegetables</i>	
Kabuliwala Chana Samosa .....	7,00€
<i>Vegetable samosa with chick pea</i>	
Chicken Cheese Tikka.....	9,00€
Potato Kofta.....	5,00€
<i>Potato Balls fried with spices</i>	
Tandoori chicken Tikka.....	8,00€
<i>Chicken skewer with spices cooked in charcoal tandoori oven</i>	
Tandoori chicken leg.....	8,00€
Chicken Shaslik.....	9,00€
<i>Chicken cooked with spices in tandoori oven</i>	
Tandoori Lamb Tikka.....	9,00€
<i>Lamb skewer with spices cooked in charcoal tandoori oven</i>	
Tandoori Prawn.....	11,00€
<i>Prawn skewer with spices cooked in charcoal tandoori oven</i>	



Tandoori king Prawn .....	14,00€
<i>King Prawn skewer with spices cooked in charcoal tandoori oven</i>	
Tandoori Sahi MIXED GRILL .....	17,00€
<i>(Prawn, Fish, Lamb, Chicken) skewer with spices cooked in tandoori</i>	
Sekh Kebab (4 pieces per portions) .....	7,00€
<i>Meat skewer with spices cooked in charcoal tandoori oven</i>	
Fish Tikka.....	8,00€
<i>Fish with spices cooked in charcoal tandoori oven</i>	
Assorted Platter .....	13,00€
<i>A plate filled with samoosa, onion bhajis, vegetable pakora, chicken tikka, sekh kebab</i>	
Tandoori Lamb Chops.....	14,00€
<i>Lamb chops with spices cooked in tandoori oven</i>	
Prawn Puri .....	12,00€



## *Soup*

Chicken Soup ..... 7,00€  
*Chicken soup with spices and herbs*

Tomato Soup ..... 7,00€

Vegetable Soup..... 7,00€  
*Fresh vegetable soup with indian rasam spice herbs*

Dhal Soup..... 7,00€  
*Lentil soup with spices and fresh coriander*

## *Chat*

Indian Side Salad

Punjabi Chana Chat ..... 6,00€  
Indian salad with chick peas

Chicken Chat Masala ..... 7,00€  
Indian salad with chicken

Prawn Chat ..... 7,00€  
Indian salad with prawns

King Prawn Chat ..... 9,50€

## *Salad*

Tomato Salad..... 6,00€

Cucumber Salad ..... 6,00€



## *Tandoori Naan/ Bread*

*All breads cooked in our charcoal tandoori oven*

Plain Naan..... 4,00€

*White leavened bread baked in tandoor*

Cheese Naan ..... 4,50€

*Cheese bread baked in tandoor*

Keema Naan ..... 5,00€

*Naan fillet with minced lamb*

Garlic Naan ..... 5,00€

*Naan bread with garlic*

Onion and Garlic Naan ..... 5,00€

Cheese and Garlic Naan..... 4,50€

Chilli Naan..... 4,50€

*Naan bread with Chilli*

Chapati ..... 4,00€

*Thin brown bread without yeast*

Tandoori Roti ..... 4,00€

*Brown bread without yeast baked in tandoor*

Tandoori Paratha..... 4,50€

*Brown bread coated with butter*

Masala Naan ..... 4,00€

*Spicy naan bread*

Peshwari Naan..... 5,00€

*Naan bread fillet with dry fruits and nuts*

Tandoori Aloo Prantha..... 4,50€

*Chapati with Potato and Spices*



## *Rice*

Basmati Rice .....4,50€  
*White boled basmati rice*

Pilau Rice .....6,00€  
*Basmati rice cooked with saffron and spices*

Mushroom Pilau Rice .....5,00€  
*Basmati rice cooked with mushroom*

Chana Pilau Rice .....5,00€  
*Basmati rice cooked with chick peas*

Egg Fried Pilau Rice .....6,00€  
*Basmati rice fried egg*

Special Egg Fried Pilau Rice .....6,50€  
*Basmati rice with vegetables + fried egg*

Kashmiri Rice .....5,00€  
*Sweet Basmati rice cooked with coconut*

Keema Rice .....11,00€  
*Basmati rice cooked with minced lamb*

Lemon Rice .....5,00€  
*Basmati rice cooked with lemon*

## *Korma Dishes*

*A favourite mild dish cooked in mild creamy almond sauce*

Chicken Korma .....10,50€

Lamb Korma .....11,50€

Chicken Tikka Korma .....12,00€

King Prawn Korma .....18,00€

Mushroom Korma .....8,50€



Vegetable Korma.....9,00€

Chicken and King Prawn Korma ..... 14,00€

## *Tikka Masala Dishes*

*(MILD, MEDIUM OR HOT)*

*Meat skewer marinated in yoghurt and spices in tomato and almond sauce*

Chicken Tikka Masala.....10,50€

Lamb Tikka Masala ..... 12,00€

King Prawn tikka Masala..... 18,00€

## *Curry Dishes (MILD, MEDIUM OR HOT)*

*Diced meat cooked in our Ivory Curry Sauce*

Egg Curry.....8,00€

Chicken and Mushrooms Curry ..... 10,00€

Chicken Curry .....8,00€

Lamb Curry.....10,50€

King Prawn Curry ..... 15,00€

Fish Curry ..... 12,00€

Chicken Tikka Curry .....10,00€





## *Madras/ Vindaloo/ Phal Gram Dishes*

*(MILD, MEDIUM OR HOT)*

*A south Indian speciality hot and spicy dish*

Chicken Madras .....	10,50€
Lamb Madras.....	17,00€
Lamb Tikka Madras.....	12,00€
Chicken Tikka Madras .....	11,00€
Fish Madras .....	10,50€
King Prawn Madras.....	16,50€
Mixed Vegetables Madras .....	9,00€
Vindaloo .....	+1.00€
Phal .....	+1.00€

## *Hadrabadi Malayana Dishes*

*(MILD, MEDIUM OR HOT)*

*Meat cooked with pineapple in creamy curry sauce*

Chicken Hadrababi.....	11,00€
Lamb Hadrabadi .....	12,00€



## *Balti Special Dishes (MEDIUM OR HOT)*

*Meat cooked with medium strength consisting of spring onions*

Chicken Balti .....	12,00€
Chicken Tikka Balti .....	13,00€
Lamb Balti.....	14,00€
King Prawn Balti.....	18,50€
Mixed Balti .....	15,50€
<i>(Chicken, Lamb, Prawns)</i>	

## *Roganjosh Dishes (MILD, MEDIUM OR HOT)*

*Meat cooked with tomato, onion, yoghurt and selected Kashmiri spices*

Chicken Roganjosh .....	10,50€
Chicken Tikka Roganjosh .....	13,00€
Lamb Roganjosh .....	12,00€
King Prawn Roganjosh .....	17,00€
Mixed Vegetable Roganjosh .....	10,00€



## *Jalfrezi Dishes (MILD, MEDIUM OR HOT)*

*Meat cooked with tomatoes, onions and peppers in a sweet and sour sauce*

Chicken Jalfrezi .....	12,00€
Lamb Jalfrezi.....	12,00€
Chicken Tikka Jalfrezi .....	12,00€
King Prawn Jalfrezi .....	18,00€

## *Bhuna Dishes (MILD, MEDIUM OR HOT)*

*Meat cooked with peppers, onions and fresh tomatoes in a mild curry sauce*

Chicken Bhuna.....	11,00€
Lamb Bhuna .....	12,00€
King Prawn Bhuna.....	18,00€
Chicken Tikka Bhuna.....	13,00€

## *Karahi Dishes (MILD, MEDIUM OR HOT)*

*Meat with peppers, onions and tomatoes in a spicy curry sauce*

Chicken Karahi.....	11,00€
Lamb Karahi.....	12,00€
King Prawn Karahi.....	18,00€



## *Do Piazza Dishes*

*(MILD, MEDIUM OR HOT)*

*Meat cooked with onion, tomatoes, and yoghurt and selected spices*

Chicken Do piazza.....11,00€

Lamb Do piazza ..... 13,00€

King Prawn Do piazza ..... 18,00€

## *Masala Dishes (MILD, MEDIUM OR HOT)*

*Meat cooked with onion, tomatoes, ginger and garlic in a curry sauce*

Chicken Masala.....11,00€

Lamb Masala ..... 12,00€

King Prawn Masala..... 18,50€

Fish Masala..... 12,00€

## *Mango Dishes (MILD, MEDIUM OR HOT)*

*Meat with mango in a creamy spices curry sauce*

Chicken Mango.....11,00€

Lamb Mango..... 12,00€

King Prawn Mango.....14,00€



## *Butter Dishes (MILD, MEDIUM OR HOT)*

*A universal Indian dish cooked in a rich tomato and butter sauce*

Chicken Butter .....	11,00€
Lamb Butter .....	14,00€
Mix Vegetable Butter .....	9,00€
King Prawn Butter .....	14,00€

## *Dhansak Dishes (MILD, MEDIUM OR HOT)*

*Meat cooked in lentil and selected spices, a real Indian choice*

Chicken Dhansak .....	11,00€
Chicken Tikka Dhansak .....	13,00€
Lamb Dhansak.....	13,00€
King Prawn Dhansak .....	18,00€

## *Punjabi Dishes (MILD, MEDIUM OR HOT)*

*Meat with vegetables and typical Indian spices in a special curry sauce*

Chicken Punjabi .....	11,00€
Lamb Punjabi.....	13,00€
King Prawn Punjabi .....	17,00€



## *Pasanda Dishes (MILD, MEDIUM OR HOT)*

*Meat cooked with almond sauce and selected spices and herbs*

Chicken Pasanda..... 14,00€

Lamb Pasanda..... 16,50€

## *Garlic Dishes (MILD, MEDIUM OR HOT)*

*Meat with garlic and spices in a curry sauce*

Chicken Garlic.....11,00€

Lamb Garlic ..... 12,00€

King Prawn Garlic..... 17,00€

## *Spinach Dishes (MILD, MEDIUM OR HOT)*

*Meat with spinach in a curry sauce*

Chicken Spinach ..... 11,00€

Lamb Spinach..... 14,00€

King Prawn Spinach..... 18,00€



## *Chef Special (MILD, MEDIUM OR HOT)*

Chicken Badami..... 16,00€  
*Almond Cream Sauce*

Chicken Pathia..... 16,50€  
*Tomato, pimienta cream sauce with white wine*

Chicken Chilli ..... 16,50€  
*Tomato, pimienta, onion and green chilli, curry sauce*

Lamb Muglai ..... 17,00€  
*Lamb cooked in muglai style with rich cream, egg and spices*

Chicken Muglai..... 16,00€  
*Chicken cooked in muglai style with rich cream, egg and spices*

Lamb Kofta Masala .....21,00€  
*Minced lamb meat balls in spicy sauce*

Bhindi Ghost..... 15,00€  
*Okra and Lamb in sauce*

Keema Mutter ..... 17,50€  
*Minced Lamb and green peas in spicy sauce*

Fish Chilli..... 16,50€  
*Tomato, pimienta, onion and green chilli, curry sauce*

Lamb Pathia..... 19,00€



## *Kids Menus*

Chicken Nuggets and Chips .....	7,00€
Fish Fingers and Chips .....	7,00€
Chicken Korma with Rice or Chips.....	8,00€
Lamb Korma with Rice or Chips .....	8,00€
Chicken tikka Masala with Rice or Chips .....	8,50€

## *Vegetables Dishes (MILD, MEDIUM OR HOT)*

Dhal Darka .....	8,00€
Lentils and spices in a curry sauce	
Veg Kofta Masala .....	8,00€
Potato with sauce	
Mutter Paneer .....	8,00€
Green peas and homemade cheese in a curry sauce	
Dhal Makhni .....	8,00€
Lentils with butter and spices in curry sauce	
Brindi Bhaji.....	8,00€
Indian Okra with spices in a curry sauce	
Khumbi bhaji.....	8,00€
Mushroom with onions, tomatoes and peppers	
Aloo Gobi.....	8,00€
Potatoes and cauliflower in a spicy curry sauce	
Mix Vegetable Tikka Masala.....	10,00€





Mix Vegetable Korma .....	9,00€
Bombay Aloo .....	9,00€
Potatoes With mango chutney in a curry sauce	
Chana Masala .....	8,00€
Chick peas in a spicy curry sauce	
Karahi Spinach.....	8,00€
Saag aloo.....	8,00€
Spinach in spicy curry sauce	
Saag Paneer .....	8,00€
Spinach with homemade cheese in a spicy curry sauce	
Mix vegetable Curry.....	8,00€

### *Thali Dishes (MILD, MEDIUM OR HOT)*

*Our Thalis offer delightful small portions of main courses enabling you to discover our cuisine. Beautifully presented on a silver platter. Served with rice, chapatti and raita.*

Vegetable Thali.....	20,00€
Lamb and Chicken Thali .....	24,00€
Fish and Prawn Thali .....	30,00€
Mixed thali.....	36,00€
<i>(Chicken, lamb, fish)</i>	



## *Biriyani Dishes (MILD, MEDIUM OR HOT)*

*A delicious rice dish made with any of the following:*

*Vegetables, chicken, lamb, egg, prawn. Also contains raisins, coconut and various spices. Does not need any accompanying dish, Served with any sauce.*

Chicken tikka Biriyani.....	12,00€
Lamb Biriyani.....	10.50€
Lamb tikka Biriyani.....	13,00€
Kigg Prawn Biriyani .....	18,00€
Mixed Special Biriyani .....	19,00€
<i>(Chicken, lamb, gambas)</i>	
Vegetable Biriyani.....	9,50€

## *Handi*

*A dish cooked with cashew paste and a special mix of spices.*

Chicken Handi .....	9,50€
Lamb Handi .....	13,00€
Prawn Handi.....	12,00€
King Prawn Handi.....	17,50€

## *Lazeez*

*A dish cooked with mint, yoghurt, spinach and a blend of spices.*

Chicken Lazeez .....	12,00€
Lamb Lazeez .....	13,00€
Prawn Lazeez.....	12,00€
King Prawn Lazeez.....	17,50€



## *Extras*

Chips .....	7,00€
Curry or Madras Sauce.....	6,00€
Korma or Tikka Masala Sauce .....	6,00€
Mango Chutney or Mint Chutney .....	3,50€
Raita .....	4,50€
Plain Yoghurt.....	3,50€
Popadum (spicy or plain) .....	1,10€
Chilli Sauce .....	3,50€

## *Lasi Refreshment*

Salt Lasi .....	6,00€
Sweet Lasi .....	6,00€
Mango Lasi .....	7,00€
Mango Shake.....	7,00€
Strawberry Lasi .....	7,00€

**N.B SOME OF OUR DISHES CONTAIN NUTS, PLEASE BE  
AWARE AND ASK OUR WAITERS**



## *Set Meals*

### *Menu for 2 or 3 @ 25.00 per person*

Popadums, chutneys

(Five different starter of onion bhaji, chicken, samoosa)

Chicken Jalfrezi, Lamb Tikka Masala, Aloo Gobi, Plain Naan,

Plus two Pilau Rice.

**For three add,** Prawn saag, Peshwari Naan and Pilau Rice.

### *Menu for 4 or 5 @ 25.00 per person*

Popadums, chutneys

(Five different starter of onion bhaji, chicken, samoosa)

Chicken Madras, Chicken korma, Lamb Tikka Masala,

Chicken Jalfrezi, Bombay Aloo, Plain Naan,

Plus four Pilau Rice.

**For five add,** Chicken Roganjosh, Garlic Naan and a Pilau Rice.

### *Menu for 6 or 7 @ 25.00 per person*

Popadums, chutneys

(Five different starter of onion bhaji, chicken, samoosa)

Chicken Jalfrezi, chicken Roganjosh, Lamb bhuna, Prawn Bhalti,

Lamb Passanda, Chicken korma, Bombay Aloo, Dhal Darka, Plain Naan, Garlic Naan, Peshwari Naan,

Plus six Pilau Rice

**For seven add,** Prawn Dhansak, Naan and a Pilau Rice.

### *Menu for 6 or 7 @ 25.00 per person*

Popadums, chutneys

(Five different starter of onion bhaji, chicken, samoosa)

Two Dishes each of Chicken Tikka Masala, Chicken Bhuna, Chicken Karahi, Lamb Jalfrezi, Saag Aloo, Dhal Darka, Cheese Naan, Peshwari Naan, Plus eight Pilau Rice.