



# KEBABS ON THE GRILLE

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克比叔叔印度餐厅

INDIAN CUISINE



# SMALL BITES

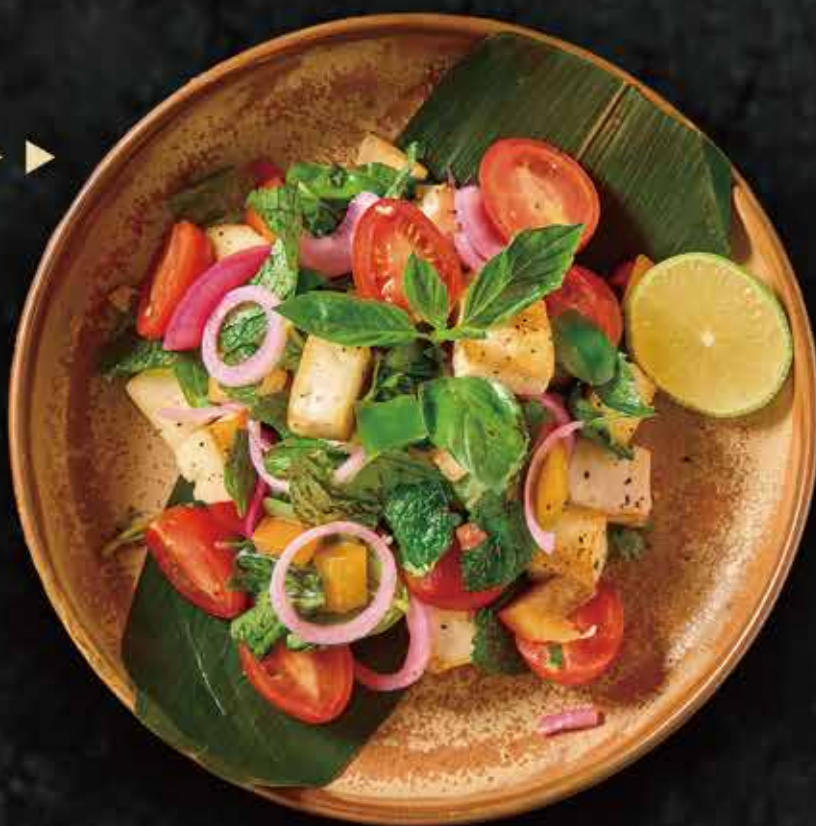
特色小菜

## PANEER BASIL BITES

Pan fried cottage cheese with bell pepper, cherry tomatoes, coriander, mint, basil and roasted almonds.

¥48/份

印式罗勒奶酪



## CRISPY CASHEW WITH MINT & CORIANDER

Crispy fried cashew nuts mixed with fresh herbs and pickled onions.

¥38/份

脆香腰果

## MASALA PAPAD

Thin and crispy fried lentil wafers topped with pickled onions, cucumber and tomatoes.

¥25/份

玛莎拉脆豆饼干





# COLD DIPS

印式美味酱



## MIX COLD DIPS

Lentil & sundried tomato hummus, sweet pineapple & cumin relish, tomato & garlic chutney, cucumber yogurt. All cold dips are served with homemade crackers.

¥98/份

拼盘美味酱

配自制饼干



## LENTIL & SUNDRIED TOMATO HUMMUS

Soaked pigeon peas blended with garlic and sun dried tomatoes.

¥25/份

木豆豆泥配自制饼干



# COLD DIPS

印式美味酱

## SPICY TOMATO & GARLIC CHUTNEY

A vibrant combination of tomato, garlic and peanuts.

¥25/份

番茄花生酱配自制饼干



## CUCUMBER YOGURT

Finely grated crisp cucumbers in creamy yogurt with roasted cumin.

¥25/份

黄瓜酸奶配自制饼干

## SWEET PINEAPPLE & CUMIN RELISH

A sweet blend of pineapple with cumin and honey.

¥25/份

蜂蜜菠萝酱配自制饼干





# SOUP

开胃汤

## LAMB SHANK SOUP POT

(1-2 persons)

A rich, slow cooked bone broth made with lamb shanks and marrow, infused with a complex blend of indian spices.

¥ 68/份

炖羊腿浓汤 (1-2人)



## GINGER CHICKEN SOUP

A soothing broth made with fresh ginger and turmeric, finished with coconut milk and mild seasonings.

¥ 35/份

鸡肉汤

## TOMATO & CORIANDER SOUP

A spiced soup featuring tangy tomatoes and fresh coriander leaves, enhanced with fragrant spices and herbs.

¥ 35/份

番茄汤





# SWEET & SAVOURY

## 特色街边小吃

### MASALA PURI

Crispy fried puffed balls filled with spiced potato, chickpeas, mint and tamarind chutney, and sweetened yogurt, served with mint water.

¥40/份

玛莎拉脆球

(电影<摔跤吧，爸爸>有名的街边小吃)



### KALE CHAAT

Crispy kale leaves topped with tangy chutneys, creamy yogurt, and a generous sprinkle of crunchy sev.

¥45/份

玛萨拉羽衣甘蓝

### SEV PAPDI CHAAT

A classic street food featuring crispy papdi, spiced potatoes, tamarind and mint chutneys, yogurt, and crunchy sev.

¥40/份

印度特色街巷小吃





## VEGETARIAN APPETIZERS

## 开胃素菜

### HIMALAYAN MOREL MUSHROOM KEBAB ▶▶

Himalayan morel mushrooms with a cheesy corn filling, baked to perfection in a clay oven.

¥ 68/份

串烤芝士羊肚菌



### BEETROOT CHEESE TIKKI ◀◀

Patties made from cooked beetroot and potatoes mixed with spices, filled with cheese, and cooked until crispy.

¥ 48/份

芝士甜菜根



### KALE PAKORA ▶▶

Crispy, spicy indian fritters made by coating kale leaves in a seasoned chickpea flour batter and deep-fried until golden brown.

¥ 48/份

香脆羽衣甘蓝





## VEGETARIAN APPETIZERS

## 开胃素菜

### PANEER TIKKA SHASLIK

Yogurt and spice marinated  
indian cottage cheese,  
chargrilled to perfection.

¥ 68/份

炭烤印式奶酪



### SAMOSA

Crispy, triangular pastries filled with a  
savory mixture of spiced potatoes and  
peas.

¥ 40/份

印式素食咖喱饺

### ONION BHAJI

Finely sliced onions coated in a  
fragrant spiced batter and  
fried to crispy perfection.

¥ 40/份

香脆洋葱丝





## VEGETARIAN APPETIZERS

## 开胃素菜

### KURKURE BHINDI

Sliced okra coated in a mixture of flour and spices, then crisply fried.

¥ 48/份

脆炸秋葵



### TANDOORI BROCCOLI

Broccoli florets blanched, coated with a creamy marination and mild whole spices, then cooked in a clay oven.

¥ 48/份

炭烤奶油西兰花





## KEBABS MEAT & SEAFOOD

## 克比烤肉

### SALMON FISH TIKKA

Salmon fillets marinated in fresh lemon, ginger and spices, then chargrilled to perfection.

¥ 188/份

炭火烤三文鱼



### TANDOORI LAMB CHOPS

Lamb chops marinated in garlic, ginger, yogurt, spices and lemon juice, then chargrilled.

¥ 70/2 Pcs

招牌烤羊排

¥ 128/4 Pcs

招牌烤羊排

### TANDOORI GINGER PRAWNS

Prawns marinated with fresh ginger, saffron and lemon, then chargrilled.

¥ 108/份

印式炭烤虾





# KEBABS MEAT & SEAFOOD

## 克比烤肉

### LAMB SHANK KEBAB ▶▶

A whole lamb shank cooked in a clay oven, served with saffron rice and potato crisps.

¥148/份

烤羊小腿



### ◀◀ CLASSIC TANDOORI CHICKEN

A half spring chicken marinated in yogurt, ginger-garlic paste and spices, then slow-roasted in a clay oven.

¥78/份

唐杜里烤春鸡 (半只)



### MUTTON SHEEK KEBAB ▶▶

Minced lamb meat mixed with aromatic spices and herbs, skewered and cooked in a clay oven.

Served with soft naan bread.

¥78/份

炭烤羊肉糜





# KEBABS MEAT & SEAFOOD

## 克比烤肉

### TANDOORI CALAMARI

Tender and succulent squid with a spicy and aromatic tandoori masala, cooked in clay oven.

¥ 88/份

炭火烤鱿鱼



### CHICKEN TIKKA

Skewered, boneless chicken pieces marinated in robust spices and yogurt, then chargrilled.

¥ 68/份

炭烤无骨鸡肉

### GINGER CHICKEN KEBAB

Boneless chicken chunks marinated in ginger extract, yogurt and spices, grilled to juicy perfection.

¥ 68/份

炭烤姜味鸡肉



### HARIYALI CHICKEN TIKKA

Boneless chicken marinated with fresh coriander and mint, roasted in a clay oven.

¥ 68/份

炭烤香菜薄荷无骨鸡肉





# SIGNATURE FRESH SEAFOOD GRILLS

## 招牌烤海鲜

Served with your choice of curry sauce:  
fenugreek leaves in a creamy butter sauce  
/red pepper & coconut sauce

搭配可选咖喱酱:

胡巴叶奶油咖喱酱 / 南部红椒椰香咖喱酱

### SEA BASS ▶▶

¥228/份

烤鲈鱼



### ◀◀ LOBSTER

¥328/份

烤小青龙

Signature dish weight approximately 400-500 grams cooking time 25-30 minutes  
海鲜净重400-500g /份, 美味等待时间25-30分钟



# NON-VEGETARIAN CURRY

克比牽咖喱

## CHICKEN TIKKA MASALA

A popular curry dish made with boneless grilled chicken in a creamy, spiced onion and tomato gravy with herbs.

¥ 68/份

炭烤鸡肉

洋葱番茄咖喱 - 微辣



## BUTTER CHICKEN

Tender grilled chicken simmered in a smooth, silky, creamy tomato, onion and cashew gravy.

¥ 68/份

印式奶油  
番茄咖喱鸡 - 招牌



## CHICKEN MADRAS

Crispy fried boneless chicken, marinated in southern spices and tossed with red peppers and peanuts.

¥ 68/份

印度南部  
咖喱鸡 - 微辣





# NON-VEGETARIAN CURRY

## 克比萃咖喱

### KADHAI CHICKEN

Juicy chicken in a spicy 'kadhai' masala  
gravy with smoky onions and capsicum.

¥ 68/份

葱椒辣味咖喱鸡



### VINDALOO

A goan classic, hot, sour, sweet  
and aromatic, with black pepper,  
cloves and chilies.

¥ 68/份

酸辣土豆  
炖鸡肉

Chicken Vindaloo

¥ 88/份

酸辣土豆  
炖羊肉

Lamb Vindaloo

### LAMB ROGAN JOSH

A classic lamb curry with an intense  
combination of spices in a dreamy  
tomato and browned onion curry

¥ 88/份

红咖喱羊肉





# NON-VEGETARIAN CURRY

克比羣咖喱

## LAMB CHILLI PEPPER FRY



A spicy, aromatic dish where tender lamb is cooked with a generous amount of black pepper, chillies and various spices.

¥ 88/份

香料炖煮嫩羊肉-辣



## KHEEMA MUTTER

A delicious blend of minced mutton and peas sautéed with cumin seeds and ground spices.

¥ 88/份

豌豆羊肉糜咖喱

## GOAN PRAWN CURRY



Prawns cooked in a traditional goan curry made with freshly grated coconut, toasted coriander, cumin, ginger, garlic and turmeric.

¥ 108/份

椰香咖喱虾





# NON-VEGETARIAN CURRY

克比萃咖喱

## KERALA FISH CURRY

Gently simmered spiced chunks of white fish in a warm and tangy coconut curry.

¥78/份

印度南部特色咖喱鱼



## SOUTH COAST SQUID CURRY

Richly spiced squid curry cooked in coconut milk with turmeric, garam masala and garlic.

¥78/份

印度南部  
椰香咖喱鱿鱼

## LAMB SHANK MASALA

Slow-cooked lamb shank with potato, simmered in a mild creamy curry with yogurt and cashews.

¥128/份

慢炖羊腿配土豆





## VEGETARIAN CURRYS

## 克比素咖喱

### HIMALAYAN MUSHROOM & GREEN PEAS

Wild, smoky himalayan mushrooms stir-fried with peas and mild saffron and cashew curry

¥78/份

豌豆羊肚菌咖喱-推荐



### PANEER TIKKA MASALA

Grilled, smoky cottage cheese cubes in a creamy, rich and flavourful spiced tomato sauce.

¥68/份

印式奶酪番茄咖喱 - 微辣

### KADHAI PANEER

Cottage cheese cooked with onions, bell peppers, tomatoes, ginger, garlic and a spicy 'kadhai' masala.

¥68/份

葱椒番茄  
奶酪咖喱 - 微辣





## VEGETARIAN CURRYS

## 克比素咖喱

### BHINDI MASALA

Stir-fried okra cooked with crisp onions, tangy tomatoes and aromatic spices.

¥ 68/份

秋葵洋葱番茄咖喱-推荐



### PALAK PANEER

Cottage cheese in a mildly spiced, creamy purée of fresh spinach.

¥ 68/份

印式奶酪菠菜咖喱

### VEGETABLE KADA MASALA

A mix of onions, tomatoes, bell peppers and assorted vegetables cooked together with whole ground spices.

¥ 68/份

辣味什锦  
蔬菜咖喱-推荐





## VEGETARIAN CURRYS

## 克比素咖喱

### ALOO GOBI ▶▶

A classic vegetarian dish made with potatoes and cauliflower, cooked with spices and herbs.

¥48/份

土豆花菜咖喱



### ALOO JEERA

Sautéed potatoes with cumin seeds, green chilies and essential spices.

¥48/份

印式孜然土豆

### BAINGAN KA BARTHA

A north indian dish of mashed, fire-roasted eggplant cooked with onions, tomatoes and spices.

¥68/份

香烤茄子咖喱





## VEGETARIAN CURRYS

## 克比素咖喱

### CHANA MASALA



A north indian chickpea curry in a spiced tomato-onion gravy with ginger, garlic and aromatic spices.

¥58/份

玛莎拉鹰嘴豆



### DAL MAKHANI



A buttery, creamy and flavourful dish of slow-cooked black lentils from north indian cuisine.

¥58/份

印式黑兰豆咖喱



### DAL TADKA



A classic dish of yellow lentils, tempered with chopped ginger, garlic and aromatic spices.

¥58/份

印式黄扁豆咖喱





# RICE

印度香米



## BIRYANI

A fragrant rice dish infused with saffron and earthy spices, layered with your choice of spiced meat or vegetables.

¥ 68/份 Vegetable 蔬菜焖饭

¥ 78/份 Chicken 鸡肉焖饭

¥ 88/份 Lamb 羊肉焖饭



## HIMALAYAN MUSHROOM PULAO

A luxurious and aromatic traditional kashmiri rice dish made with morel mushrooms, vegetables, basmati rice and whole spices.

¥ 68/份

羊肚菌炒香饭



# RICE

印度香米



## STEAMED BASMATI RICE

¥ 20/份

印式香米饭

## JEERA RICE ▶▶

Steamed basmati rice stir-fried with butter and cumin seeds.

¥ 28/份

印式孜然炒饭



## ZAFARANI PULAO ▶▶

Fragrant basmati rice, saffron infused and cooked with a blend of whole spices like cinnamon, cloves, bay leaves and cardamom, sautéed in clarified butter with dry fruits.

¥ 58/份

印度特色炒饭





# INDIAN BREADS

## 印度烤饼

### PLAIN NAAN BUTTER NAAN

Traditional soft indian leavened bread

¥ 20/份

原味烤饼

¥ 22/份

黄油烤饼



### TANDOORI ROTI BUTTER ROTI

Whole wheat flatbread

¥ 20/份

全麦烤饼

¥ 22/份

黄油全麦烤饼

### GARLIC NAAN

Naan bread flavoured  
with fresh garlic

¥ 25/份

印式蒜香烤饼



### LACCHA PARATHA

Flaky, multi-layered  
whole wheat bread.

¥ 25/份

全麦千层烤饼



# INDIAN BREADS

# 印度烤饼

## BASIL & OLIVES NAAN

Naan bread topped with basil & olives.

¥28/份

罗勒橄榄烤饼



## SUNDRIED TOMATO & CHEESE NAAN

Naan bread stuffed with mozzarella cheese & sundried tomato.

¥35/份

番茄奶酪烤饼



## KHEEMA NAAN

Naan bread stuffed with spiced minced lamb.

¥40/份

烤羊肉馅饼



## TRUFFLE CHEESE NAAN

A gourmet fusion dish blending traditional indian naan with the rich, earthy aroma of truffles.

¥50/份

黑松露烤饼





# DESSERT

甜品



## ◀◀ ALMOND COCONUT PUDDING

A creamy, sweet dessert that blends the subtle nutty taste of almonds with the rich, tropical flavour of coconut.

¥28/份

杏仁椰汁布丁

## JAMUN KUNEFEE NEST

A fusion dessert combining the crispy, shredded phyllo dough of middle eastern kunefe with soft, syrupy indian gulab jamun.

¥58/份

鸟巢圆子



## SABUDANA KHEER

A popular indian dessert made from tapioca pearls, milk, sugar, and flavoured with cardamom, saffron and nuts.

¥28/份

木薯珍珠





# DESSERT

甜品

## ALPHONSO MANGO PUDDING ▶▶

A southeast asian dessert with a smooth, creamy, jelly-like texture and a rich, tropical mango flavour.

¥28/份

芒果布丁



## NATURAL YOGURT WITH HONEY ◀◀

¥28/份

自制蜂蜜酸奶

