



UPTOWN
SQUARE

A gastronomic journey to the tastes of India

Dear Guest,

We thank you for your support
that makes us able to do what we love.

To enhance the choices you have in our oriental selection
we invite you to taste and enjoy our divine and
flavourful Indian cuisine dishes.

Enjoy and Bon Appetit!

Appetizers

PAPDI CHAAT Crispy fried dough wafers mixed with tangy sauce	7.80
MASALA PAPAD Crisp, fried papads topped with a masala filling of onions, tomato, coriander and spices	8.90
BHARWA MUSHROOMS Button mushrooms stuffed with chopped mushroom, cottage cheese and fresh herbs, cooked in tandoor oven	9.80
VEGETABLE SAMOSA Triangular shaped crispy patties stuffed with mashed potato and green peas, flavoured with aromatic Indian spices	8.90
VEGETABLE PAKORA Delicately seasoned and batter-fried onions and potatoes	8.90
CHICKEN 65 (HOT) Boneless chicken marinated with aromatic spices, deep fried, served with mint sauce	14.80
MALAI KEBAB Chicken fillet marinated in yoghurt, Emmental cheese, flavoured with spices, grilled in tandoor oven	16.80
BASIL MALAI KEBAB Corn fed chicken marinated with freshly blended basil, yoghurt and cashew nuts, cooked in tandoor oven	16.80
CHICKEN TANDOORI SALAD Assorted lettuce hearts, cucumber, red radish, spring onion, cherry tomatoes, coriander, Julien chicken tandoori and mint yoghurt dressing	16.80
CHICKEN TANDOORI Chicken fillet marinated in yoghurt, red chilli, turmeric, Garam masala spices, cooked in tandoor oven.	16.80
CHICKEN TIKKA KEBAB Boneless chicken marinated in yoghurt, red chilli, turmeric, Garam masala spices, cooked in tandoor oven. Served with cheese naan and mint yogurt dressing	16.80
LASOONI TIKKA Boneless chicken marinated in yoghurt, turmeric, garlic and herbs	16.80
KESARI PRAWNS Prawns marinated in yoghurt, saffron, garlic, ginger, grilled in tandoor oven	24.50



Curry

OUR CURRIES CAN BE MADE
MILD, MEDIUM OR HOT

DAL TADKA Healthy yellow dal (lentil) cooked with ginger, garlic, cumin seeds with onion, tomato, coriander gravy	10.80
KADAI CHICKEN Chicken cooked with three peppers in onion tomato gravy, with Indian Kadai masala	17.80
BUTTER CHICKEN Boneless chicken cooked with butter and tomato gravy	17.80
CHICKEN VINDALOO (HOT) Hot curry with chunks of chicken and potatoes, Indian spices	17.80
CHICKEN TIKKA MASALA Tender pieces of boneless chicken tandoori with ginger, garlic, fried onions, tomato and aromatic Indian spices	17.80
JEERA MARI CHICKEN Boneless pieces of chicken cooked with ginger, garlic, fried onions, tomato, cumin, black pepper and aromatic Indian spices	17.80
DHANIYA ADRAKI CHICKEN With tomato and onion based gravy with freshly chopped ginger and coriander root	16.80
LAMB BHUNA GOSHT Tender pieces of lamb cooked with spiced fried onions and thick tomato gravy	19.50
LAMB KORMA Lamb cooked with yoghurt, cashew nuts, cream and spices	19.50
LAMB ROGAN JOSH Slow cooked lamb shoulder marinated in yoghurt, chilli, Garam masala spices, cardamom, garlic, fennel seeds and ginger	19.50
GOAN PRAWN CURRY Prawns cooked in traditional Goan curry with coconut base and spices	24.50
KING PRAWN MASALA King prawns cooked with ginger, garlic, onion, tomato and aromatic Indian spices	24.50

Biryani and Rice

JASMINE RICE Plain long grain jasmine rice	4.80
JEERA RICE Aromatic basmati rice, steamed, cooked with cumin seeds, butter, garnished with coriander	5.80
VEGETABLE BIRYANI Fresh vegetables in a lightly spiced sauce with herbs, cooked with basmati rice, garnished with fresh mint, coriander and fried onions	11.80
CHICKEN BIRYANI Tender pieces of chicken with herbs and spices, cooked with basmati rice, garnished with fresh mint, coriander and a hard-boiled egg	16.80
LAMB BIRYANI Tender pieces of lamb in a lightly spiced sauce with herbs cooked with aromatic basmati rice, garnished with fresh mint, coriander and fried onions	22.50
PRAWN BIRYANI Prawns in a lightly spiced sauce with herbs cooked with aromatic basmati rice, garnished with fresh mint, coriander and fried onions	24.50

Side Dishes

ALOO GOBI Fresh cauliflower and potatoes cooked with ginger and spices	9.80
KASTOORI SUBZ MILONI Fresh green vegetables cooked with spinach sauce and Indian spices	9.80
BAINGAN BHARTA Aubergine roasted in tandoor oven, minced and cooked further with onion, tomato and spices	9.80
BOMBAY ALOO (ALOO JEERA) Spiced potato cooked with cumin seeds, onion, fresh tomato and spices	9.80

CHICKEN
TIKKA
MASALA



LAMB
BIRYANI



Naan and Bread

BUTTER NAAN Freshly baked bread with butter	5.90
GARLIC NAAN Freshly baked bread garnished with garlic and coriander	5.90
PUDINA PARATHA Freshly baked bread topped with mint	5.90
ALOO PARATHA Freshly baked bread stuffed with mashed potato, baked in clay oven	6.70
HARI MIRCHI PARATHA Freshly baked bread topped with fresh chopped chilli, baked in clay oven	5.90
LACHHA PARATHA Freshly baked wheat flour bread with butter	5.90
JALAPENO CHEESE & MUSHROOM KULCHA Freshly baked bread stuffed with Edam cheese, jalapenos, fresh mushrooms and spices	7.30
PANEER KULCHA Freshly baked bread stuffed with homemade cottage cheese, fresh coriander and Indian spices	7.30

Paneer

KADAI PANEER Homemade fresh cottage cheese cooked with yellow, green and red peppers, with onion tomato masala	12.80
PALAK PANEER Cottage cheese cooked with onions, tomato and spinach sauce	12.80
RESHMI MUTTER PANEER Minced homemade cottage cheese and green peas cooked with ginger, garlic, onion, tomato and Indian spices	12.80



LAKSHA
PARATHA