

MANZIL

Indian Cuisine





Where flavour meets destination

-  mild
-  hot
-  vegetarian
-  vegan

All main courses are served with basmati rice

Please inform us about any dietary/allergy related queries



STARTERS

Hara Bhara Kebab 🌿	7.50
Fried patties made with spinach, peas and potatoes	
Paneer Tikka Shaslik 🌿	8.00
Soft and creamy marinated paneer with capsicum, tomatoes and onions skewers	
Chicken Tikka	8.50
Marinated chicken cubes, threaded on skewers and grilled to perfection	
Lamb Seekh Kebab	9.00
Finely minced lamb meat blended with aromatic spices, fresh herbs and grilled on skewers	
Chicken Seekh Kebab	8.00
Finely minced chicken meat blended with aromatic spices, fresh herbs and grilled on skewers	
Murgh Garlic Tikka	9.00
Boneless chicken pieces marinated with garlic paste, spices, yoghurt, cream and grilled in tandoor	
Vegetable Samosa	6.00
Pastry filled with tender potatoes, peas and spices	
Amritsari Macchi 🌶️	9.00
Tangy & spicy Indian style fish fry	
Tandoori Soya Chaap ♻️	8.50
Flavorful roasted soya chunks with ginger-garlic, creamy yoghurt, fresh herbs and aromatic spices	
Onion Bhaji 🌿	5.00
Finely sliced onion smothered in a simple, fragrantly spiced batter and fried to crispy perfection	
Paneer Pakora 🌿	7.00
Indian cottage cheese deep fried in a spiced gram flour batter	
Lamb Boti Kebab	9.00
Chunks of lamb that are marinated in a spiced yoghurt	
Chicken Pakora	8.00
Boneless chicken marinated in a blend of fragrant spices then coated in a light batter and fried	
Chicken Smosa	6.50
Crispy pastry filled with spiced minced chicken, served with tangy chutney	



STREET FOOD

Aloo Tikki 🌿 Potato patties served with chutney	6.50
Dahi Bhalle 🌿 Lentil dumplings served in yoghurt	7.00
Samosa Chaat 🌿 Savory chickpeas with crispy samosa, assorted sweet, spicy and tangy chutneys, and crunchy and flavorful toppings	7.50
Aloo Papdi Chaat 🌿 Crispy fried dough wafers topped with potatoes and chutney	6.50
Chole Bhature 🌿 Chickpea curry served with deep-fried bread	8.00
Momo's (chicken or vegetarian) Steamed dumplings with meat or veggies served with dipping sauces	9.50

BIRYANIS

Vegetable Biryani 🌿 Basmati rice dish made with rice, veggies and spices	17.50
Chicken Biryani Basmati rice dish made with rice, chicken, veggies & spices	20.50
Chicken Tikka Biryani Combination of aromatic basmati rice with pieces of marinated chicken from the tandoor	20.50
Prawn Biryani Basmati rice cooked with prawns, herbs and spices	21.50
Lamb Biryani Basmati rice dish made with rice, lamb, veggies and spices	22.00
Mixed Biryani Basmati rice cooked with tender chicken and lamb	23.00



TANDOORI DISHES

Tandoori Chicken (with bone) 	18.50
Chicken marinated in yoghurt, spices and roasted in the clay oven	
Tandoori Mixed Grill	23.50
Variety of marinated meats such as chicken, lamb and prawns roasted in the clay oven	
Tandoori King Prawn	22.50
Large prawns marinated in yoghurt, spices and roasted in the clay oven	
Tandoori Lamb Tikka Kebab	22.50
Tender lamb pieces marinated in yoghurt, spices and roasted in the clay oven	
Tandoori Chicken Tikka (boneless) 	21.50
Bite size chicken pieces marinated in yoghurt, spices and roasted in the clay oven	
Tandoori Chili Chicken Kebab	21.00
Bite size chicken pieces marinated in spicy yoghurt mixture, other spices and roasted in clay oven	



MAIN COURSE - VEGETARIAN

Saag Paneer Pan-fried cottage cheese in spiced creamy spinach	18.50
Dal Makhni Buttery, creamy & flavorful slow cooked black lentils	17.95
Paneer Butter Masala Creamy dish of paneer (Indian cottage cheese) in a tomato, butter and cashew sauce	20.00
Bhindi Do Pyaza V Crunchy okra cooked with lots of onions, garlic and aromatic spices	18.50
Shahi Paneer Curry made with soft cottage cheese simmered in onion-tomato based rich gravy with traditional spices	20.00
Paneer Mango Curry (Chef's Special) Sweet and spicy light paneer curry flavored with tangy mango sauce	20.00
Aloo Gobi Potatoes and cauliflower cooked with onions, tomatoes and spices	18.50
Mushroom Bhaji V Pan-fried mushroom paired with traditional Indian spices	17.95
Soya Chaap Masala Protein-rich indian curry recipe made with soya chaap and a rich gravy sauce	18.50
Dhaba Dal V Dhaba style tempered yellow lentils with garlic, cumin & coriander	17.50
Paneer Makhni Rich and creamy curry with cottage cheese, butter, and a blend of spices	20.00
Paneer Jalfrezi One-pan paneer stir-fry with peppers, onions and tomatoes in a curry tomato sauce	20.50
Vegetarian Korma Silky curry of carrots, peas and potatoes in a coconut sauce	19.50
Palak Kofta Curry (Chef's Special) Shallow fried spinach dumplings in onion and tomato based gravy	20.50
Chili Paneer 🌶️ Cottage cheese cooked with sauteed vegetables in spicy chili sauce	19.50
Chana Masala V Chickpea curry in tomato gravy with warming spices	18.50
Punjabi Rajma V Creamy and rich red kidney beans curry	18.50



MAIN COURSE - CHICKEN

Butter Chicken Creamy tomato-based curry with tender pieces of chicken, simmered in rich buttery sauce	22.50
Chicken Korma Mild curry dish consisting of pieces of chicken breast, braised in a rich creamy sauce made of yoghurt, nuts and spices	21.50
Chicken Tikka Masala Grilled chicken in tomato-based sauce	21.50
Chicken Madras 🌶️🌶️ Boneless chicken cooked in a hot chilli gravy	20.50
Chicken Vindaloo 🌶️🌶️ Fiery vinegar-based chicken curry	20.00
Murg Kali Mirch 🌶️ Pepper infused chicken gravy	21.50
Chicken Saag Chicken pieces in aromatic spinach sauce	21.50
Chicken Mango Curry Sweet and spicy chicken curry flavored with tangy mango sauce	20.50
Chicken Jalfrezi 🌶️ Chicken cooked in thick and mildly spiced sauce with assorted vegetables	20.00
Chicken Curry Tender chicken cooked in a flavorful blend of spices and creamy curry sauce	19.00
Chicken Karahi Succulent pieces of chicken stir-fried with tomatoes, onions, and aromatic spices in a traditional karahi pan	20.50
Chicken do Pyaza Juicy chicken cooked with onions, tomatoes, and a medley of spices for a rich and aromatic dish	21.50



MAIN COURSE - LAMB

Rara Gosht	24.50
Tender lamb meat cooked in spicy gravy with minced meat	
Lamb Vindaloo 	22.50
Fiery curry of spicy, tangy lamb simmered in vindaloo spices	
Lamb Curry	19.95
Slow cooked lamb in a creamy tomato-based curry sauce	
Lamb Rogan Josh	23.50
Boneless lamb cooked with a gravy of fried onions, tomato and spices	
Lamb Korma	23.50
Lamb cooked in a sauce made from yoghurt, cream and ground nuts	
Lamb Jalfrezi 	21.50
Lamb cooked in thick and mildly spiced sauce with assorted vegetables	
Lamb Karahi	21.50
Lamb cooked in a tomato-based sauce, flavoured with ginger, garlic and spices	
Lamb do Pyaza	22.00
Tender lamb simmered with onions, tomatoes and fragrant spices	
Lamb Tikka Masala	24.00
Grilled lamb pieces cooked in a creamy tomato-based sauce with aromatic spices	

MAIN COURSE - SEAFOOD

Fish Masala Curry	20.00
Fish in a onion-tomato gravy with multiple spices	
Malabar Fish Curry	21.50
Creamy fish curry with coconut milk, chillies, coriander and mustard seeds	
King Prawn Curry	22.50
King prawns coated in yoghurt and added to a gravy with herbs and spices	
Prawn Karahi	21.00
Prawns cooked in a gravy of tomatoes, garlic and ginger	
Prawn Korma	21.50
Prawns cooked in a coconut, garlic, ginger and chili flavoured sauce	
Prawn Jalfrezi 	20.50
Prawns cooked in thick and mildly spiced sauce with assorted vegetables	
Prawn Vindaloo 	22.50
Hot and tangy curry with prawns cooked in a spicy sauce	



TANDOORI BREADS

Plain Naan Indian flatbread cooked in the clay oven	3.00
Garlic Naan Indian flatbread cooked in the clay oven, topped with garlic butter and minced garlic	4.00
Butter Naan Indian flatbread cooked in the clay oven topped with melted butter	3.50
Tandoori Roti Lighter Indian flatbread cooked in the clay oven	3.00
Garlic Cheese Naan Indian flatbread cooked in the clay oven, with melted cheese inside and topped with garlic butter and minced garlic	4.50
Kulcha Naan Indian flatbread cooked in the clay oven, stuffed with a spiced mixture of mashed potatoes	3.50
Pishawri Naan Indian flatbread cooked in the clay oven, stuffed with a sweet mixture of dried fruits and nuts	4.00
Lacha Parantha Flaky and layered Indian flatbread	3.50
Keema Naan Indian flatbread cooked in the clay oven, stuffed with spiced minced meat mixture	4.00
Onion Naan Indian flatbread cooked in the clay oven, stuffed with finely chopped onion, spices and herbs	3.50
Chili Garlic Naan  Indian flatbread cooked in the clay oven, infused with chopped chili peppers and minced garlic	4.00



RICE & EXTRA

Plain Yellow Rice Basmati rice infused with tumeric or saffron	4.00
Kashmiri Pulao Basmati rice cooked with a variety of dried nuts and fruits	5.00
Jeera Onion Pulao Basmati rice cooked with cumin seeds and onions	5.00
Vegetable Pulao Basmati rice cooked with assorted vegetables	5.00
Vegetable Raita Yoghurt-based condiment mixed with finely chopped or grated vegetables and herbs	4.00
Bhoondi Raita Yoghurt-based condiment made with small fried chickpea flour balls, mixed with spices and herbs	3.50
Pineapple Raita Yoghurt-based condiment mixed with diced pineapple and flavoured with spices	4.00
Mixed Salad Salad with assorted fresh vegetables	3.00
Mixed Pickles Assorted pickled vegetables or fruit	3.00
Fried Papper Thin and crispy Indian crackers	1.50



DESSERTS

Kheer Creamy Indian rice pudding	6.50
Gulab Jamun Deep-fried dough balls, soaked in a sweet syrup flavored with rose water, saffron and cardamom	6.50
Moong Dal Ka Halwa Sweet Indian dessert made of split yellow lentils	6.00
Matka Kulfi Traditional ice cream served in clay pots	7.00
Gajar Ka Halwa Sweet dessert made from grated carrots	6.00
Rasmalai Milk-based dessert consisting of soft cottage cheese soaked in sweetened milk	6.50



DRINKS

SOFT DRINKS

Coca Cola	3.50
Coca Cola Light / Zero	3.50
Sprite	3.50
Fanta	3.50
Fanta Cassis	3.50
Ginger Ale	3.50
Ice Tea Sparkling	3.50
Ice Tea Green	3.50
Mineral Water (<i>small large</i>)	3.50 6.50
Sparkling Water (<i>small large</i>)	3.50 6.50

LASSI & JUICES

Mango Lassi	6.50
Salted Lassi	4.50
Apple Juice	4.00
Orange Juice	4.00
Mango Juice	4.00

BEERS

Amstel	5.00
Indian Beer Cobra (<i>small large</i>)	4.50 8.50
Indian Beer Kingfisher (<i>small large</i>)	4.50 8.50
Heineken	4.00
Heineken 0%	4.50
Brouwerij 't IJ IJwit	5.00
Leffe Blond	5.00

HOT DRINKS

Espresso	3.50
Americano	3.50
Cappucino	3.50
Flat White	4.00
Caffee Latte	4.00
Latte Machiato	4.00
Homemade Chai	4.50
Fresh Mint Tea	3.50
Fresh Ginger Tea	3.50

WHISKEYS

Jack Daniel's	7.00
Johnnie Walker Red Label	6.00
Johnnie Walker Black Label	7.50
Johnnie Walker Gold Label	9.00
Monkey Shoulder	7.00
Jameson	7.00
Chivas Regal (12 yrs)	7.50
Chivas Regal (18 yrs)	12.50
Glenfiddich	8.50

WINES

Red glass | bottle

Laudo Cobre Rioja 4.50 | 20.50
Pure, clear ruby red wine with purple flashes. Playful aromas of ripe raspberry and strawberries with a hint of minerality.

Vecchias Torre Primitivo 5.25 | 24.50
This Primitivo is bursting with juicy berries and plums. Full and ripe, just as Primitivo should be.

Rosé glass | bottle

Fancy Pants Grenache 4.25 | 19.50
Pale rosé color. Reminiscent of raspberries and small strawberries.

White glass | bottle

Fancy Pants Chardonnay 4.25 | 19.50
Chardonnay with exotic aromas of mango and pineapple and a hint of flowers.

Cuarenta Vendimias Verdejo 4.75 | 21.50
Expressive Verdejo, fermented Sur Lie. Aromas of peach and melon, with subtle notes of anise and fennel.

Torre Vecchia Vermentino 4.75 | 22.50
Vermentino from Puglia: intensely aromatic with delicate hints of citrus, sage, Mediterranean herbs, and some riper fruit notes.

