



PARADISE OF INDIA

Flavours of India

Full menu

Rue Godefroid Kurth 85, 1140 Evere, Belgium

02 852 33 46 · 0455 19 60 13

Mon-Fri & Sun: 12:00-14:30, 18:00-22:15

Saturday: 18:00-22:15

All our meat is Halal

Starters

1. Malakatani soup	6.00€
<i>Lentil soup with lemon and fresh coriander.</i>	
2. Chicken soup	6.50€
<i>Chicken soup with ginger, spices, and fresh coriander.</i>	
3. Mixed Paradise of India POPULAR	11.00€
<i>Mix of four different kinds of starters (n° 5-7-9-10/11).</i>	
4. Chicken tandoori POPULAR	7.00€
<i>Chicken legs marinated and grilled in the tandoor.</i>	
5. Chicken tikka POPULAR	7.00€
<i>Boneless pieces of chicken marinated and grilled in the tandoor.</i>	
6. Chicken shishlik	9.50€
<i>Chicken cooked with onions, soy, tomatoes and red peppers, grilled in the tandoor.</i>	
7. Boti kebab (lamb) POPULAR	9.00€
<i>Pieces of lamb marinated in yoghurt and Indian spices, grilled in the tandoori oven.</i>	
8. Scampi tandoori	9.00€
<i>Scampi marinated in yoghurt and Indian spices, grilled in tandoori oven.</i>	
9. Crab Malabar POPULAR	8.00€
<i>Minced crab and shrimp with saffron and coconut.</i>	
10. Samosa, meat POPULAR	7.00€
<i>Triangle-shaped savory pastry filled with spiced minced meat, fried until golden and crispy.</i>	
11. Samosa, vegetable	6.50€
<i>Triangle-shaped savory pastry filled with spiced vegetables, fried until golden and crispy.</i>	
12. Onion bhajee POPULAR	6.00€
<i>Mixed onions and lentils, fried.</i>	
13. Salad Paradise of India	12.00€
<i>Mixed salad with tandoori scampi.</i>	

Grilled specialities

14. Mixed grill POPULAR	25.00€
<i>Assortment of tandoori grills: chicken tikka, chicken tandoori, boti kebab and tandoori scampi, served with a vegetable sauce.</i>	
15. Gambas tandoori	28.00€
<i>Gambas marinated in yoghurt and Indian spices, grilled in the tandoori oven, served with vegetable sauce.</i>	
16. Tandoori scampi	19.00€
<i>Scampi marinated in yoghurt and Indian spices, grilled in the tandoori oven, served with vegetable sauce.</i>	
17. Chicken tandoori	15.00€
<i>Chicken legs marinated in yoghurt and Indian spices, grilled in the tandoori oven, served with vegetable sauce.</i>	
18. Chicken tikka	16.50€
<i>Boneless pieces of chicken marinated in herbs and spices, grilled in the tandoori oven, served with vegetable sauce.</i>	

19. Boti kebab (lamb)	17.50€
<i>Lamb marinated in a sauce of herbs and Indian spices, cooked in the tandoori oven, served with vegetable sauce.</i>	

Grilled specialities, with sauce

20. Butter chicken POPULAR	15.50€
<i>Marinated chicken cooked in a creamy tomato-based sauce with butter and aromatic spices.</i>	
21. Chicken saffron	15.50€
<i>Chicken fried in butter and cooked with cream, pistachio and almond, perfumed with saffron.</i>	
22. Chicken tikka masala POPULAR	15.50€
<i>Chicken roasted in the tandoori, delicately cooked with cream, yoghurt, pistachio and almond.</i>	
23. Lamb tikka masala	16.50€
<i>Lamb roasted in the tandoori, delicately cooked with cream, yoghurt, pistachio and almonds.</i>	
24. Scampi masala POPULAR	17.50€
<i>Grilled scampi in a tandoori oven with a creamy sauce of yoghurt, almonds and pistachios.</i>	
25. Fish malai curry	16.00€
<i>Fish fried in butter and cooked with cream, almond and pistachio.</i>	

Shahi korma

Mild dish prepared with cream, yoghurt, coconut, and raisins.

26. Chicken shahi korma POPULAR	15.50€
27. Lamb shahi korma	16.50€
28. Scampi shahi korma	17.00€

Currys

Traditional Indian dish, perfumed with curry and served in a sauce with onions, coriander, tomatoes and aromatic spices, fairly hot overall.

29. Chicken curry	14.50€
30. Lamb curry	15.50€
31. Scampi curry	16.50€
32. Fish curry	14.50€

Bhuna

Dishes cooked in a gravy sauce with fresh coriander, tomatoes and various spices, moderately spicy.

33. Chicken bhuna	14.50€
34. Lamb bhuna	15.50€
35. Scampi bhuna	16.50€

Dopiaza

Dishes with onions, coriander, and cumin, hot and spiced.

36. Chicken dopiaza	14.50€
37. Lamb dopiaza	15.50€
38. Scampi dopiaza	16.50€
39. Fish dopiaza	15.50€

Rogan josh

Dishes cooked in a special sauce with garlic and tomatoes.

40. Chicken rogan josh	14.50€
41. Lamb rogan josh	15.50€
42. Scampi rogan josh	16.50€

Jhal frezi

Dishes cooked with fresh green chilies, coriander, and spices, served in a gravy sauce.

43. Chicken jhal frezi	15.50€
44. Lamb jhal frezi	16.50€

Madras

Dish prepared with special madras curry sauce. Very hot and spicy.

45. Chicken madras	14.50€
46. Lamb madras	15.50€
47. Scampi madras	16.50€

Vindaloo

Vindaloo is a spicy Indian curry dish, made with marinated meat cooked in a tangy sauce with chili peppers, garlic, ginger and spices. Extremely hot.

48. Chicken vindaloo	14.50€
49. Lamb vindaloo	15.50€
50. Scampi vindaloo	16.50€

Karahi

Dishes cooked with oriental sauce, red pepper, and onions.

51. Chicken karahi	15.50€
52. Lamb karahi	16.50€
53. Scampi karahi	17.00€

Dansak

Dishes cooked with lentils and lemon juice, fairly spiced.

54. Chicken dansak	14.50€
55. Lamb dansak	15.50€
56. Scampi dansak	16.50€

Meat & vegetable mixed curries

57. Chicken ginger	14.00€
Diced chicken with ginger, garlic, spices and coriander, hot and spicy.	
58. Chicken palak	14.50€
Chicken cooked with spinach and curry sauce.	
59. Chicken sabzi	14.50€
Chicken cooked in Indian spices with a variety of vegetables.	
60. Lamb palak	15.50€
Tender pieces of lamb cooked with spinach and curry sauce.	
61. Lamb sabzi	15.50€
Lamb cooked in Indian spices with a variety of vegetables.	
62. Chicken shatkora	15.00€
Chicken cooked with Indian lemon.	
63. Lamb shatkora	16.00€
Tender pieces of lamb cooked with Indian lemon.	

Tandoori special biryani

Fragrant and flavorful rice dish, layered with succulent meat of choice, served with raita (a yoghurt-based sauce).

64. Chicken tikka biryani	POPULAR	18.50€
65. Lamb tikka biryani	POPULAR	19.50€
66. Scampi tandoori biryani		20.50€

Vegetarian dishes

67. Vegetable biryani	16.50€
<i>Fried basmati rice with fresh vegetables, spices and raisins, served with vegetable curry.</i>	
68. Mixed vegetable curry	13.50€
<i>Mixed vegetables with curry.</i>	
69. Vegetable shahi korma	13.50€
<i>Vegetables with cream, yoghurt, coconut, and raisins.</i>	
70. Vegetable vindaloo	12.50€
<i>Vegetables with a very hot and spicy sauce.</i>	
71. Saag bhajee	12.50€
<i>Fresh spinach cooked with garlic, onions, and flavored with Indian spices.</i>	
72. Saag paneer	POPULAR 13.50€
<i>Fresh spinach cooked with Indian cheese and perfumed with Indian spices.</i>	
73. Bombay aloo	12.50€
<i>Potato cooked with coriander, tomatoes, and special spices.</i>	

74. Aloo gobi	12.50€
<i>Potato with cauliflower cooked in aromatic Indian spices.</i>	
75. Aloo chana	12.50€
<i>Chickpea and potato prepared with special spices.</i>	
76. Tarka daal POPULAR	13.50€
<i> Lentils cooked with Indian spices and fried onions, ginger, and smashed garlic.</i>	
77. Mushroom bhajee	13.00€
<i>Sautéed mushrooms with oriental spices.</i>	
78. Salad raita	4.50€
<i>Salad with yoghurt, chopped onions, tomato, cucumber, and Indian spices.</i>	
79. Mixed salad	6.00€

Indian bread & rice

Naan POPULAR	4.25€
<i>Soft white bread toasted in the tandoor.</i>	
Garlic naan POPULAR	5.75€
<i>Soft white bread with garlic, baked in the clay oven.</i>	
Peshwari naan	5.90€
<i>Soft white bread filled with almond and raisins, baked in the clay oven.</i>	
Cheese naan	5.75€
<i>Soft white bread filled with cheese, baked in the clay oven.</i>	
Basmati rice	2.50€
<i>White basmati rice. All main dishes come with rice, order extra only if needed.</i>	
Pullao rice	4.00€
<i>Basmati rice fried in butter and Indian spices.</i>	
Peas pullao	5.00€
<i>Basmati rice fried with onions and green peas.</i>	
Fried rice	5.50€
<i>Basmati rice fried with onions, peas, and eggs, in butter.</i>	
Mushroom rice	6.50€
<i>Basmati rice with mushrooms and onions fried in butter.</i>	

Desserts

Kulfi POPULAR	6.50€
<i>Homemade rose-water perfumed Indian ice cream with pistachio and almond.</i>	
Mango kulfi	6.50€
<i>Mango-flavoured kulfi.</i>	
Gulab jamun	6.00€
<i>Soft, deep-fried milk-solid dumplings soaked in a fragrant sugar syrup.</i>	
Rice pudding	5.50€
<i>Rice cooked with milk and sugar.</i>	
Mango sorbet	6.00€
Mix sorbet	6.50€
Dame blanche	6.50€

Set menus

Menu Discovery - 1 Person		27.50€
STARTER	Meat Samosa (n°10)	
MAIN COURSE	chicken Shahi korma (n°26)	
RICE / NAAN	1 Basmati rice	
DESSERT	Gulab jamun	

Menu Discovery - 3 People		70.00€
STARTER	Tandoori mixed grill (n°14)	
MAIN COURSE	Chicken tikka biryani (n°64), Lamb Bhuna (n°34), Mixed vegetable curry (n°68)	
RICE / NAAN	1 Plain Naan	
DESSERT	Kulfi	

Drinks

Soft drinks	
Coca-Cola (Zero / Light / Original)	2.50€
Fanta Orange / Sprite	2.50€
Ice Tea	2.50€
Schweppes Tonic	2.50€
Lassi, mangue	4.00€
Lassi, sucré / salé	3.00€
Jus d’orange	2.50€
Jus de mangue	3.00€

Mineral water	
Chaudfontaine plate / pétillante (1L)	5.50€
Chaudfontaine plate / pétillante (½L)	3.00€

Beers	
Cobra / King Fisher (bière indienne)	4.00€
Leffe blonde	4.00€
Duvel	4.00€
Carlsberg	3.00€
Jupiler	3.00€
Hoegaarden	3.50€

Hot drinks	
Thé jasmin	3.50€
Thé à la menthe fraîche	3.50€
Thé masala (sans lait)	3.50€
Thé masala (avec lait)	4.00€
Thé citron / thé gingembre	3.00€
Café / Espresso	3.00€
Cappuccino	4.00€

Digestifs

Ginger liqueur	7.00€
Amaretto	7.00€
Cognac	8.00€
Calvados	7.00€
Bailey's	7.00€

Aperitifs

Spéciale Paradise of India (gin, vodka, safari, jus d'orange)	8.50€
Campari orange / soda	7.00€
Pisang orange	7.00€
Martini rouge / blanc	6.00€
Pineau des Charentes	6.50€
Kir	6.50€
Whisky coca	9.00€
Gin & tonic	8.00€
Kir royale	10.00€
Whisky Chivas	9.00€

Wine by the glass / carafe (red, white, rosé)

Verre	3.50€
¼ Litre	5.00€
½ Litre	10.00€
1 Litre	19.00€

Rosé wines

Côtes de Provence (Maîtres Vignerons de la Vidaubanaise)	27.50€
Tavel (Domaine Lafond)	33.00€
Pinot Noir, Médor Heimberger (37.5cl)	17.00€
Pinot Noir, Médor Heimberger (75cl)	33.00€
Sancerre Rosé (Foucher Lebrun)	39.00€
Mateus Rosé	25.00€

White wines

Pinot Gris, Médor Heimberger (37.5cl)	18.00€
Pinot Gris, Médor Heimberger (75cl)	35.00€
Bourgogne Aligoté (Domaine Rollin)	35.00€
Chablis (Chandesais)	36.00€

Red wines

Beaujolais Villages (Domaine de la Madone)	27.50€
Brouilly (Vignerons de Bully)	33.00€
Merlot (Côtes de Prouilhe, Domaine de la Noria)	26.00€
Les Amandiers, Languedoc-Roussillon	30.00€
Côtes du Rhône, Domaine le Vieux Moulin (37.5cl)	15.00€
Côtes du Rhône, Domaine le Vieux Moulin (75cl)	30.00€
Bourgogne Passetoutgrains (Domaine des Bruyères)	31.00€
Château de la Mingerie, Bordeaux	25.00€
Château les Bertrands, Côtes de Blaye (37.5cl)	15.00€
Château les Bertrands, Côtes de Blaye (75cl)	28.00€
Médoc	33.00€
Montagne Saint-Émilion (Château Tour Galon, Cru Grand)	40.00€