

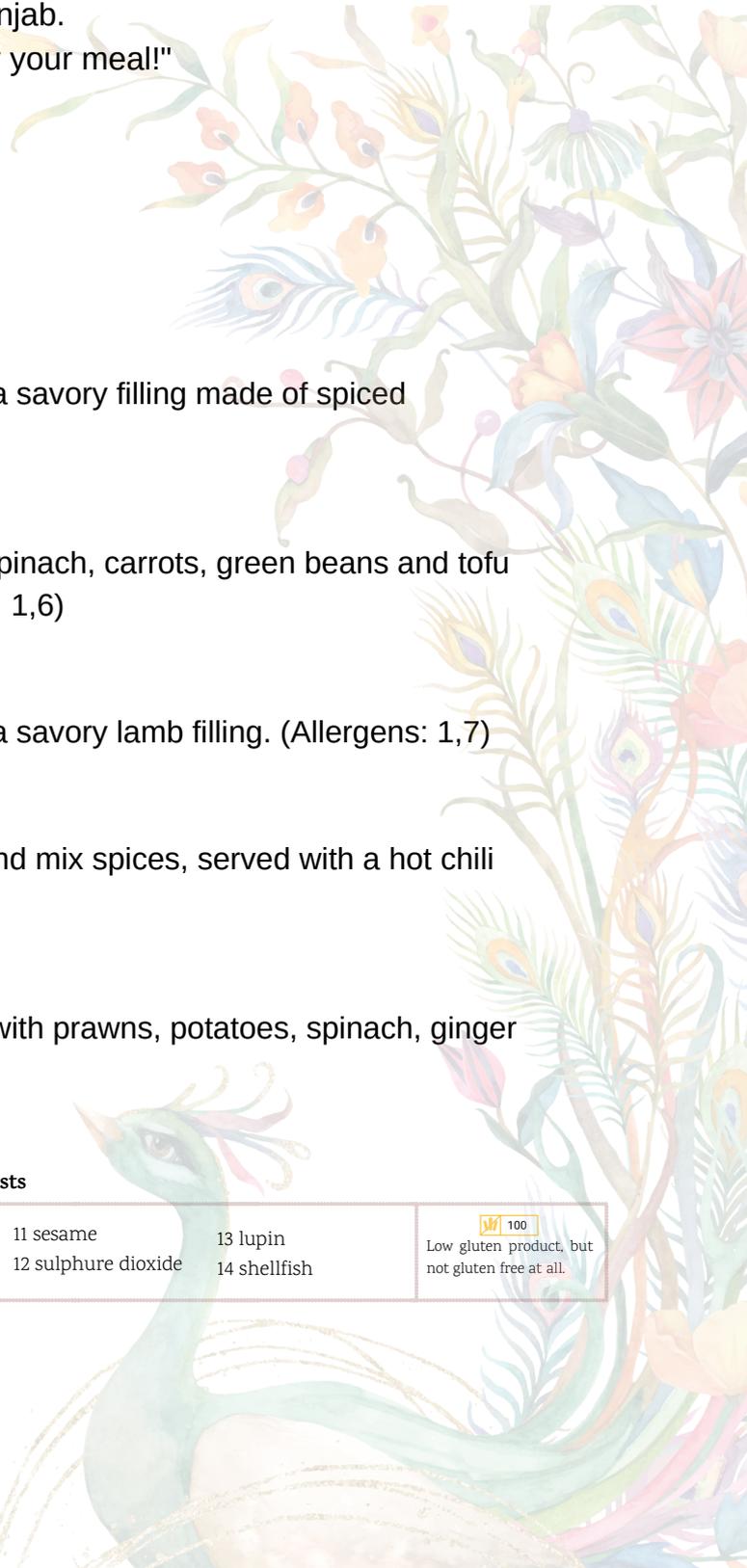


Punjab Grill & Bar

"Welcome in the heart of Punjab!"

Our cuisine celebrates the authentic flavors of this land rich in tradition, with vibrant, spicy, and hearty dishes. From freshly baked naan to creamy curries, every bite is a journey through the aromas and colors of Punjab.

Enjoy your meal!"



SPECIAL APPETIZERS

Veg Samosa 5.5€

Deep-fried triangular-shaped pastries filled with a savory filling made of spiced potatoes, peas and dried fruit. (Allergens: 1,7,8)

Veg Momos 9€

Steamed dumplings with veggie filling made of spinach, carrots, green beans and tofu chunks, served with a hot chili sauce. (Allergens: 1,6)

Keema Samosa 6.5€

Deep-fried triangular-shaped pastries filled with a savory lamb filling. (Allergens: 1,7)

Chicken Momos 10€

Steamed dumplings filled with minced chicken and mix spices, served with a hot chili sauce. (Allergens: 1,6)

Papadh Roll 9€

Crispy roll made with rice and wheat flour, filled with prawns, potatoes, spinach, ginger and other spices. (Allergens: 1, 2, 3)

Allergen Lists

1 gluten	3 eggs	5 peanuts	7 cow's milk	9 celery	11 sesame	13 lupin
2 crustacean	4 fish	6 soy	8 nuts	10 mustard	12 sulphure dioxide	14 shellfish



100

Low gluten product, but not gluten free at all.



CLASSIC APPETIZERS

Palak Tikki 6.5€ 

Spiced deep-fried patties, made with spinach and chickpea flour. (Allergens: 1, 7)

Aloo Tikki 5.5€ 

Spiced deep-fried potato patties with aromatic herbs and delicate spices. (Allergens: 1,7)

Paneer Pakora 9.5€  100

Chickpeas flour deep-fried paneer cheese cubes. (Allergens: 7)

Mix Pakora 6.5€   100

Deep-fried fritters made with seasonal vegetables and chickpea flour. (Allergens: 7)

Fish Pakora 10€  100

Deep-fried spiced sea bream bites. (Allergens: 4,7)

PERFECT APPETIZER MIX

Surf & Turf mix (includes one piece of each) 10€

Keema samosa

Prawn pakora (deep-fried prawn)

Chicken pakora (deep-fried chicken tender)

Fish pakora

(Allergens: 1, 4, 7)

Vegetarian mix (includes one piece of each) 10€

Veg samosa

Mix Pakora

Palak Tikki

Aloo Tikki

(Allergens: 1,5,7,8)





TANDOORI GRILL MIX 22€

Grilled in the traditional punjabi tandoor oven, includes (2 pieces of each):

Fish Tikka

Chicken Tikka

Malai Tikka

Lamb Seekh Kebab

(Allergens: 7)  100

VEGETARIAN TANDOORI

Paneer Tikka 11€  100

Tandoori grilled paneer cheese, marinated with yogurt and spices, served with onions and peppers.
(Allergens: 7)

Bharwa Tandoori Aloo 10€  100

Tandoori grilled stuffed potato, filled with paneer cheese, carrots, peppers, cashews, pomegranate and spices. (Allergens: 7,8,11)

CHICKEN & LAMB TANDOORI

Lamb Seekh Kebab 13€  100

Tandoori grilled kebab made with minced grain-fed New Zealand lamb, garlic and spices.
(Allergens: 7)

Chicken Tikka 12€  100

Tandoori grilled boneless pieces of chicken, marinated with paprika, ginger, garlic and spiced yogurt. (Allergens: 7,10)

Malai Tikka 12€  100

Tandoori grilled boneless pieces of chicken, marinated with yogurt, cashews, cream cheese and delicate spices. (Allergens: 7,8)

Haryali Tikka 13€  100

Tandoori grilled boneless pieces of chicken, marinated with coconut milk, lemongrass, mint and mixed spices. (Allergens: 7,11)

Tandoori Chicken 13€  100

Tandoori grilled chicken legs, marinated with paprika, ginger, garlic and spiced yogurt.
(Allergens: 7,10)

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SEAFOOD TANDOORI

Fish Tikka 15€  100

Tandoori grilled salmon bites, marinated with yogurt, ginger, garlic and coriander. (Allergens: 4,7,10)

Tandoori Prawns 15€  100

Prawns marinated with yogurt, garlic, ginger and mustard oil. (Allergens: 2,7,10)

SPECIALTY – MASALA DOSA 12€  100 

Traditional South Indian crispy crepe stuffed with a savory, wonderfully spiced potato filling. Served with a tomato and sesame chutney, and sambar (vegetable stew made with lentils and potatoes). (Allergens: 10,11)

CURRIES

THE PUNJAB GRILL & BAR SIGNATURE DISHES

Katta Mettha Pork Ribs 14€

Slow-cooked pork ribs in sweet and sour sauce made with tomato, tamarind and oyster sauce. (Allergens: 1,4,14)

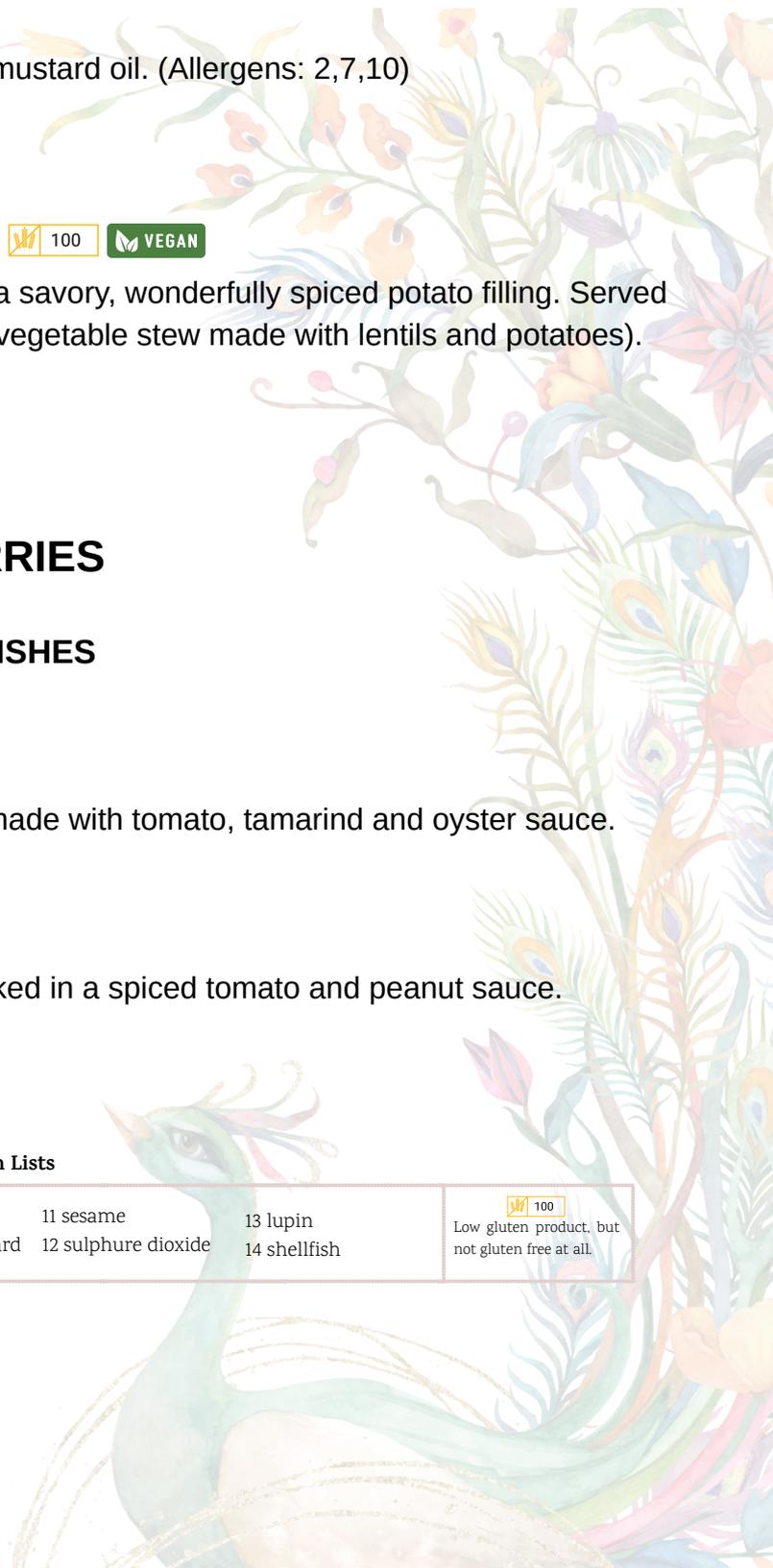
Punjab Special Chicken 15€  100

Roasted marinated boneless chicken pieces, cooked in a spiced tomato and peanut sauce. (Allergens: 5,7, 8)

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EXOTIC CURRIES (with coconut milk)

South Indian Calamari 100

Calamari rings in coconut milk and Kerala spices sauce. (Allergens: 2,7,10)

Jheenga Tawa Masala 14.50€ 100

Grilled prawns cooked in tomato and coconut milk sauce. (Allergens: 2,8)

Jheenga Jhol with Curd Rice 15.50€ 100

Grilled prawns cooked in coconut milk sauce, served with yogurt-cooked saffron rice. (Allergens: 2,7)

Goan Lamb Curry 14.50€ 100

New Zealand grass-fed lamb pieces cooked in tomato, ginger and coconut milk sauce. (Allergens: 7,8,10)

Goan Chicken Curry 13.50€ 100

Tandoori grilled chicken pieces in tomato, ginger and coconut milk sauce. (Allergens: 7,8,10)

Patrani Fish 18€

Salmon fillet marinated with Indian herbs and steamed in banana leaf, served with avocado and cherry tomato salad and a tomato and dried fruit dipping. (Allergens: 4,7,8,10)

MADRAS CURRIES (HOT)

Lamb Madras 14€ 100

Spicy slow-cooked lamb curry with chili, tomato, black pepper, garlic, turmeric, and mustard seeds. (Allergens: 7,8,10)

Madras Chicken 13€ 100

Spicy chicken curry with chili, tomato, turmeric, black pepper, garlic, and mustard seeds. (Allergens: 7,8,10)





TRADITIONAL CURRIES

Chicken Tikka Masala 13€

Tandoori grilled chicken pieces in spiced tomato, bell peppers and onion creamy sauce.

(Allergens: 7,8)   100

Chicken Curry 13€ 100

Traditional Indian chicken curry, cooked in tomato, onion, and ginger sauce. (Allergens: 7,8)

Chicken Korma 13€

Chicken pieces in creamy cashew sauce. (Allergens: 7,8)

Chilli Chicken 13€

Deep-fried chicken pieces sautéed with bell peppers, onions, ginger, and sweet chili sauce.

(Allergens: 1,3)

Butter Chicken 13€

Tandoori grilled chicken pieces in spiced tomato and butter creamy sauce. (Allergens: 7,8)

Lamb Curry 14€ 100

Slow-cooked lamb curry with tomato, onion, and garam masala spices. (Allergens: 8)

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SABZI – VEGETARIAN CURRIES

Shahi Paneer 11€

Fresh paneer pieces in creamy cashew sauce. (Allergens: 7,8)

Dal Makhni 9€ 100

Creamy black lentil soup simmered with spices, tomato, butter, and cream. (Allergens: 7)

Navratan Korma 11€

Mixed vegetables in a creamy cashew sauce. (Allergens: 7,8)

Palak Paneer 11€ 100

Fresh paneer pieces in a creamy spinach sauce. (Allergens: 7)

Dal Punjabi 8€ 100

Yellow lentil soup with a mix of spices in a light, flavorful sauce.

Mix Vegetables (ASK VEGAN) 10€ 100

Mixed vegetables sautéed with turmeric, ginger, and tomato sauce. (Allergens: 7)

Kofta with Creamy Spinach 12€

Potato and paneer patty with dried apricots and plums, served in a creamy spinach sauce and tomato sauce. (Allergens: 7,8)

Cheese Chilli 12€

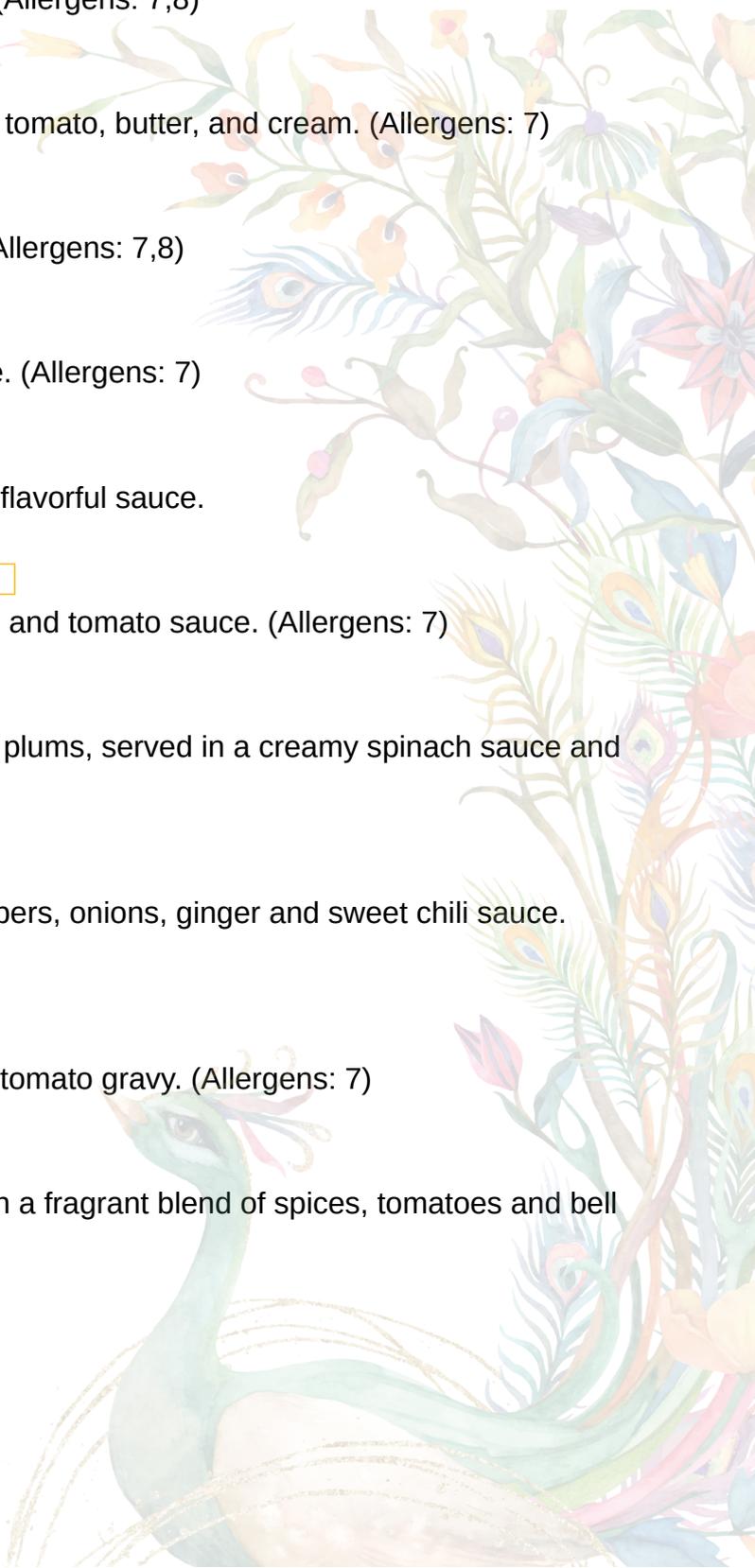
Deep-fried paneer pieces sautéed with bell peppers, onions, ginger and sweet chili sauce. (Allergens: 1,3,6,7)

Chana Masala (ASK VEGAN) 9€ 100

Tender chickpeas simmered in a robust, spiced tomato gravy. (Allergens: 7)

Baigan Bharta (ASK VEGAN) 9€ 100

Fire-roasted eggplant, mashed and sautéed with a fragrant blend of spices, tomatoes and bell pepper. (Allergens: 7)





SIDES - BIRYANI

Chicken Biryani 13€

Saffron rice sautéed with chicken bites, spices and dried fruits. (Allergens: 8)

Egg Fried Rice 8€ 100

Sautéed basmati rice with egg and soy sauce. (Allergens: 3,6)

Gamberi Biryani 14€

Saffron rice sautéed with prawns, aromatic herbs, spices and dried fruits. (Allergens: 2,8)

Riso Basmati 6€ 100

Extra-long basmati rice with a fine aromatic profile.

Mutton Biryani 14€

Saffron rice sautéed with mutton bites, spices and dried fruits. (Allergens: 8)

Vegetable Biryani 12€ 100

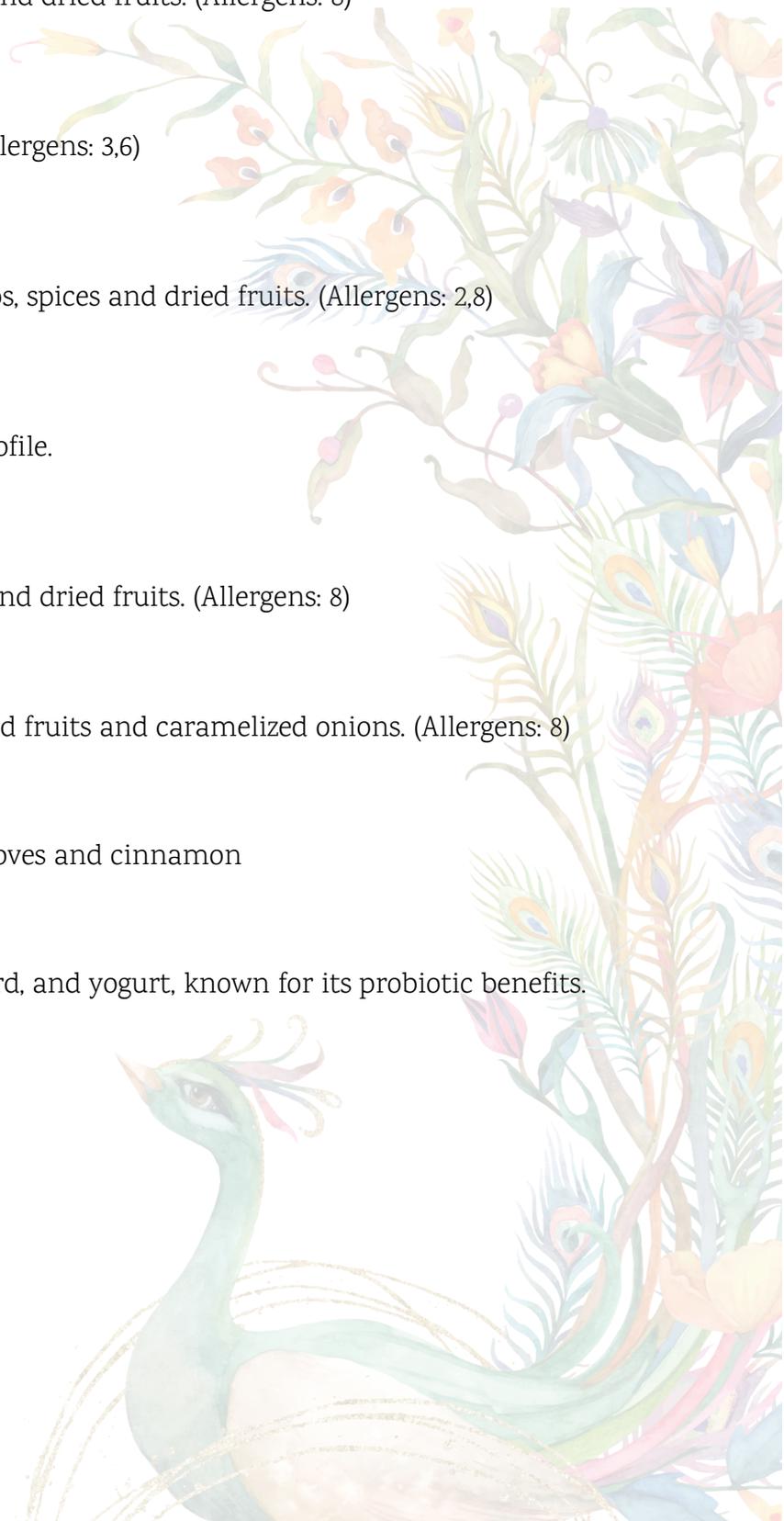
Saffron rice sautéed with vegetables, spices, dried fruits and caramelized onions. (Allergens: 8)

Saffron Rice 9€ 100

Basmati rice cooked with saffron, cardamom, cloves and cinnamon

Curd Rice 9€ 100

Basmati rice with fennel seeds, South Indian curd, and yogurt, known for its probiotic benefits. (Allergens: 7,10)





TANDOOR-BAKED BREAD

Tandoori Roti 2.50€ 

Whole wheat tandoor-baked bread, yeast-free. (Allergens: 1)

Naan 2.50€

Classic tandoor-baked Indian bread. (Allergens: 1,3,7)

Butter Naan 3.50€

Classic naan brushed with butter for a richer taste. (Allergens:1,3,7)

Garlic Naan 3.50€

Classic naan topped with garlic and butter. (Allergens: 1,3,7)

Aloo Paratha (ASK VEGAN)  3.50€

Whole wheat roti stuffed with smoked potato filling. (Allergens: 1,7)

Cheese Naan 3.50€

Classic naan stuffed with cream cheese. (Allergens: 1,3,7)

Mix Naan 9€

Assorted breads: naan, roti, pudina naan, and cheese naan.
(Allergens: 1,3,7)

Pudina Naan 3.50€

Classic naan topped with mint and butter. (Allergens: 1,3,7)

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"Dear customer, we would like to inform you that some products may be frozen at source or frozen on site (by rapid temperature reduction) in compliance with self-control procedures pursuant to EC regulation 852/04. We therefore invite you to contact the room manager to obtain all the information relating to the product you require"