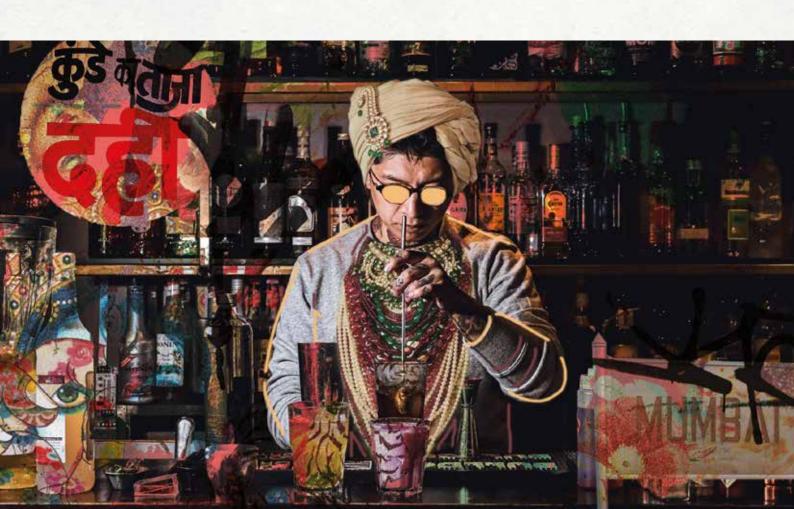




ENJOY OUR SIGNATURE COCKTAILS WHILE YOU WAIT FOR YOUR FOOD.

BY SANTI ORTIZ



SISTRECTE CULTERIS



GOA SPIRIT

Exotic flavored cocktails inspired by the tropical south of India.

Bourbon, curry coconut water, supasawa, and coconut syrup.

MISS LASSI

A DESSERT OR A COCKTAIL? Well, both if you want.

Vodka, banana liqueur, mango lassi, and Amaretto.

CHAI BABA

Bubbly and spiced, it's clean and refreshing.

Gin or vodka, chai syrup, guava juice or puree, and soda.

TANTRIC ESPRESSO

We combined the two favorite drinks of the world and gave them our Indian twist.

Vodka, coffee liqueur, espresso, and cardamom syrup.

MASALA PISCO

This cocktail is a celebration of love between Peru and India.

Pisco, lychee liqueur, lychee puree, citrus, and chili sauce.

BOMBAY BLISS

Vibrant and exotic like Bombay itself.

Vodka, mango chutney, citrus juice, ginger beer.

TEQUILA MAHAL

Refreshing and light, this cocktail is smooth and sweet on the palate.

Tequila, watermelon liqueur, pineapple water, and saffron syrup.

INDO MOJITO

A journey that starts on the beaches of Cuba and ends on the coast of Kerala.

Rum, ginger liqueur, mango soda, mint, citrus juice, and mango pulp.

LA MADAME (10€)

With bold flavors, this cocktail forgot about the classic cosmopolitan to amp up the taste.

Tequila, smoky liqueur, citrus juice, tamarind paste, and triple sec.



ASK OUR BARTENDER ABOUT OUR CLASSIC COCKTAILS OR OUR COCKTAIL OF THE MONTH.

MIXERS: from 8€ SHOTS: from 3€







EXPLORE THE STREETS OF MUMBAI WITH OUR DELICIOUS SELECTION OF PICA PICA.

INDIAN FOR TWO FEST SELET

39€

Designed for 2 people, who are beginning to discover India: pakoras and bhel puri, cheese naan, chicken makhani with rice and good karma pizza. *(paneer)Veggie option

CHAAT MIX PLATTER

13,90€

Tapas from the best of the streets of Mumbai for 2 people. Pani Puri, Bhel Puri, Onion Bhaji, Pakoras and Papadum.

FROM MUMBHISLREELS

TYPICAL STARTERS OF STREET FOOD PERFECT TO WIN YOUR APPETITE.

BHEL PURI & D 🗸 🔊

6,90€

Puffed rice, dried fruit, tomato, onion, coriander, Spicy sauce and tamarind. (+0,5 \in with yogurt)

SMAASH VADA PAV

7,70€

Hot bun with a pressed Vada. JUST LIKE BOMBAY!

PANI PURI & O

6,20€

Small balls of fried bread stuffed with spicy mashed potatoes and black chickpeas served with a shot of water, Cumin and tamarind Water. The Indians' favorite street dish! (+3€ with vodka or tequila shot)

KALACHANA SALAD

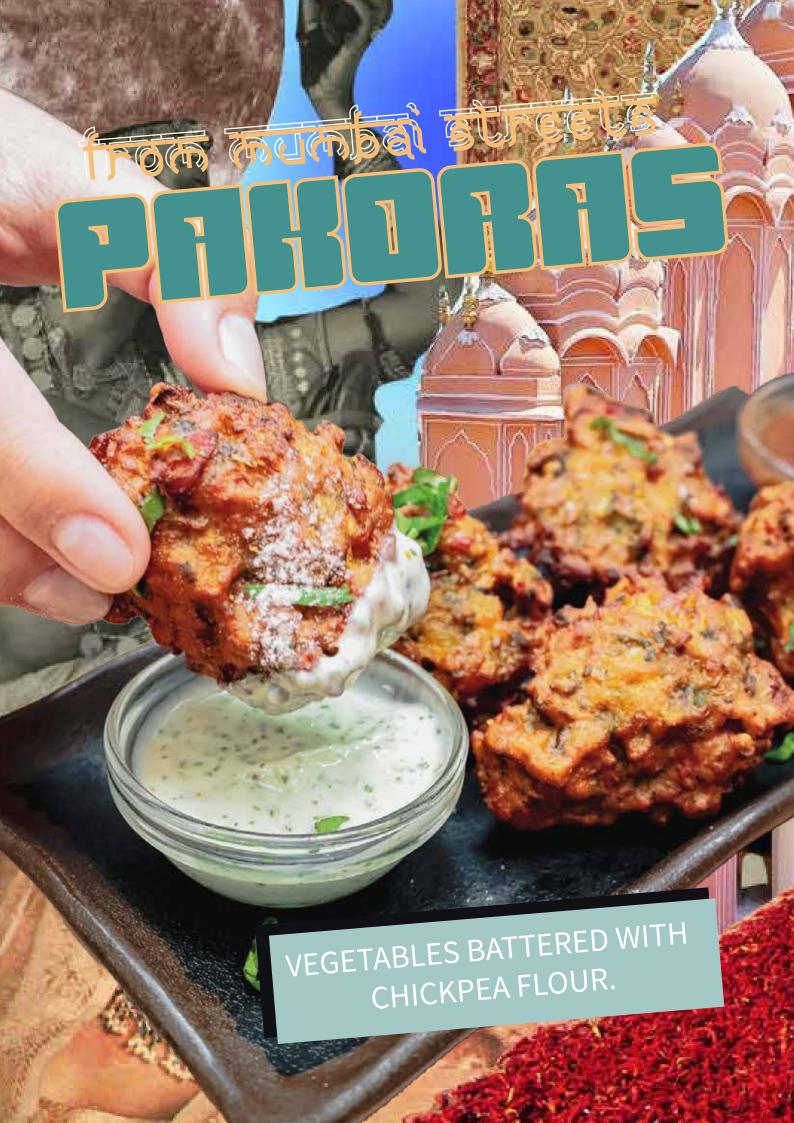
5,20€

Black chickpeas, onion, tomato, coriander and lemon.

DAAL SOUP

6,20€

Lentil soup with cumin and coriander.



PAKORAS best seller

6,90€

Vegetables in a chickpea flour batter with chickpea flour.

ONION BHAJI

5,50€

Indian style onion rings (chickpea flour batter).

MUMBAY SPICY CRISPY CHICKEN # 5 0 00

8,50€

Spiced fried chicken with spicy mayonnaise.

VADAS

6,50€

Samosas but better! Potato and peas with chickpea flour batter.

HUMMUS WITH NAAN . .

6,90€

Hummus: mashed chickpeas with sesame paste, olive oil and garlic accompanied by naan. +1€ extra naan flavor to choose!

RAITA WITH NAAN 🖋 🗊

6,90€

Yoghurt with cucumber, tomato, cumin and a touch of mango.

LANGUUR SRIII

TYPICAL COOKING OF INDIA, IN A TANDOOR OVEN, A CYLINDRICAL CERAMIC OVEN THAT ALLOWS US TO PRESERVE ALL THE FLAVOR OF OUR DISHES PREVIOUSLY MARINATED IN YOGURT AND SPICES IN THE STYLE TIKKA AND TANDOORI.

7,50€

Paneer is a typical fresh cheese from Indian cuisine that we make by hand.

TANDOORI CHICKEN LEG PIECE 5

7,10€

CHICKEN TIKKA SKEWER

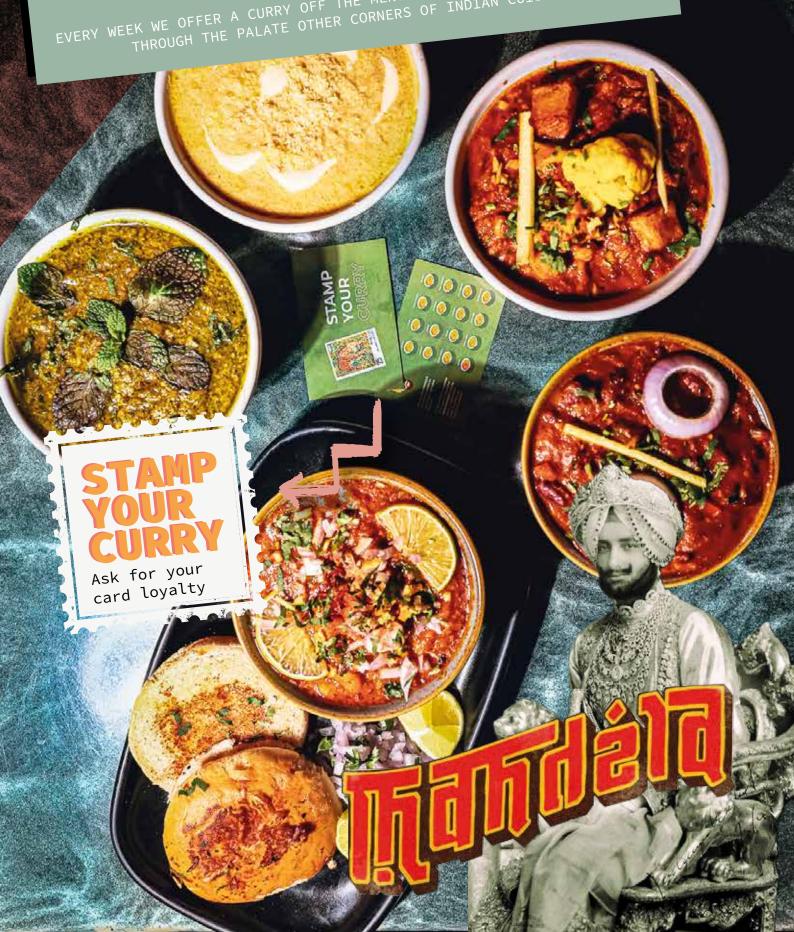
7,50€

LAMB SEEKH KEBAB SKEWER 1 1

8,50€



EVERY WEEK WE OFFER A CURRY OFF THE MENU THAT ALLOWS YOU TO DISCOVER THROUGH THE PALATE OTHER CORNERS OF INDIAN CUISINE.





ORDER YOUR FAVORITE CURRY WITH THE PROTEIN THAT YOU FANCY THE MOST: CHICKEN, LAMB, PRAWNS, VEGETABLES OR *Heural. How spicy do you want? ORDER IT TO YOUR LIKING.

*All our curries can be vegetarian

MAKHANI (BUTTER CHICKEN) ® 🐠

र्शिक्ट विकर्

Our star dish: curry with almonds,

cream, garlic and ginger.

CHICKEN: 12,50€ LAMB: 13,50€ GAMBAS:14,50€ PANEER: 12,90€ VEGETABLES:11,50€ HEURA:15,50€



DAAL NO NO

Yellow lentils from India. We suggest you order rice with it. 10,50€

SAAG/PALAK ®

Indian spinach curry, recommended with Paneer, a classic!

CHICKEN: 11,90€ LAMB: 12,50€ PRAWNS: 13,90€

PANEER:12€ VEGETABLES:10,90€ HEURA:14,50€

KORMA 🗊 🐠 🗸

Coconut and dried fruit curry, creamy and smooth.

CHICKEN: 12,50€ LAMB: 13,50€ PRAWNS: 14,50€

PANEER: 12,90€ VEGETABLES: 11,50€ HEURA: 15,50€

VINDALOO DO

Our spiciest curry! With its touch of green chili and tamarind.

CHICKEN: 11,90€ LAMB: 12,50€ PRAWNS: 13,90€ PANEER: 12€ VEGETABLES: 10,90€ HEURA: 14,50€

TIKKA MASALA

The typical onion and tomato sauce, medium spicy.

CHICKEN: 11,90€ LAMB: 12,50€ PRAWNS: 13,90€ PANEER: 12€ VEGETABLES: 10,90€ HEURA: 14,50€

BOMBAY BIRYANI

Stir fried basmati rice with our spices.

CHICKEN: 12,90€ LAMB: 13,50€ PRAWNS: 14,50€ PANEER: 13€ VEGETABLES: 11,90€ HEURA: 16€

*Heura 100% Vegetable Protein



BOWL FULL OF INDIAN FLAVORS.
NOTHING ELSE TO ADD EXCEPT MAYBE A DELICIOUS NAAN.

SUPER GREEN BOWL 5 🔊 🐠

12,50€

Green Leaves, Spinach Leaves, Paneer, Avocado, Coriander, Mango Chutney, Nuts & Pico de Gallo. *Option: substitute Panner for Chicken.

PROTO BOWL 5 4 3

12€

Rice, Chicken Tikka, Hummus, Avocado & Pico de Gallo. *Veggie Option; substitute Chicken for Paneer.

Pieen linn

WE USE OUR FRESHLY BAKED NAAN BREAD TO MAKE YOU ENJOY SOME PIZZAS IN THE PUREST INDIAN STYLE.

VEGAN GURU NO &

10€

Chapati, hummus and veggie masala.

CHICKEN TIKKA PIZZA 🔰 🌽 🗟

11€

Double cheese naan, Spinach, chicken tikka and mint yogurt sauce.

GOOD KARMA 🐠 🗗 🕪

11€

Plain Naan, Paneer Curry and spinach.

NON INDIAN WALA 🐠 🗯 🗟

11,70€

Garlic naan, chicken, mayonnaise and avocado.





HERE YOU CAN FIND EXQUISITE COMPANIONS TO ADD A TOUCH TO YOUR DISHES.

NAAN & O

Naan is a soft and smooth type of bread traditionally baked in our wonderful tandoor. Served right out of the oven!

PLAIN • 2,50€

fest seller

CHEESE • 3,50€ GARLIC • 3€

BUTTER • 3€

CHILI • 3€
2 INGREDIENT COMBINED NAAN • 3,90€

PESHWARI NAAN WITH COCONUT & ALMOND • 3,90€ W

CHAPATI (WHOLE WHEAT FLOUR) • 2,50€ № BUTTER CHAPATI • 3€

PAPADUM (2 UDS.)

2€

Indian Chips made with chickpea flour and cumin.

BASMATI RICE

3€

POTATO CHIPS ®

4,50€

Hand cut potatoes with our touch of spices.

RAÏTA

5€

With its spices and veggies, ideal for for soothing your palate.

ONION OR GREEN SALAD

4,50€

SPICY OLIVES O

3,50€

You can choose them without hot sauce.



ALLERGENS:

≇ Gluten ₩ Seafood

✓ Vegan ✓ Vegetarian ✓ Spicy ✓ Very spicy

Sesame



TO END YOUR MEAL WITH A HINT OF SWEETNESS.

KULFI DO V

6,50€

Condensed milk, pistachio and cardamom ice cream. The typical ice cream eaten on the beach in Chowpatty.

HALWA 🗐 🖤 🗸

5€

Semolina cake with nuts (raisins, coconut, al monds and cashews).

LASSI Dest seller

4,90€

Typical Indian drink made from yoghurt. Choose your favourite lassi: mango, Rose or savoury.

SWEET NAAN & 5 6 6 6

6€

With nutella and banana.







JALJEERA

Refreshing drink with mint, dehydrated mango, Jaljeera, black salt, lime and cumin.

- Normal Jaljeera · 5€
- With beer · 7,50€
- Masala Cola · 5€

BEER

- Half pint · 3,50€
- Craft beer · 4,50€
- Clara 3,50€
- Cobra · 4,50€
- Corona · 4€

DRINKS

- Sparkling water · 2,50€
- Water · 2,50€
- Sodas · 3€

(coca cola, coca cola 0, sprite, orange fanta, lemon fanta, nestea)

JUICES & CO

- Freshly squeezes orange juice · 4,50€
- Mango, Rose or salad lassi · 4,90€
- Bottled juices ⋅ 3€
 (orange, peach, pineapple,
 apple, tomato, cranberry)

COFFEE

- Espresso · 1,50€
- Cortado · 2€
- Latte · 2,50€
- Americano · 2€
- Capuccino · 3€
- Carajillo · 3,50€
- Tea or infusion · 3€
- Chai · 3,50€
- * oat milk +0,40€
- * ice +0,20€

WHITE WINE

- Verdejo · 3,50€ / 13€
- Lacasa Llarga (Xarel.lo)
 Penedés Eco · 22€

RED WINE

- Tempranillo · 3,50€ / 13€
- L'lsard (Garnacha)
 Penedes Eco · 22€

ROSE WINE

Casa Ravella Penedes
(Merlot) · 22€

BUBBLES

House cava · 4,90€ / 23€







www.suryarestaurants.com

