

A R T F O O D L O V E

NEBU

G A S T R O N O M Y

C O C K T A I L S

S H I S H A



## Soup

Hot & sour broth with shitake mushrooms and tofu (VEGETARIAN)	180 CZK
Manchow chicken soup in a cantonese style	180 CZK

## Salad

Fresh mango salad with lettuce with an Asian twist	170 CZK
Burmese tea leaf (lettuce with toasted daal and peas with tea leaves)	170 CZK

## Asian bites

Okra (seasonal) and aubergine lightly fried with Indian masala (VEGETARIAN)	250 CZK
French bean in a Thai marinate and zucchini in Kuala Lumpur spiced batter lightly fried	250 CZK
Pork and beef dumpling with chili oil and coriander, spicy and tasty	250 CZK
Arancini with coconut rice and mozzarella (VEGETARIAN)	210 CZK
Silken tofu with soy sauce, garlic oil, fried garlic and onion with bok choy (choice of chili oil) (VEGETARIAN)	290 CZK
Jumbo wasabi prawns — NEBU special	330 CZK
Foie gras glazed with honey-masala / ginger garlic sauce on a bed of rice garnished with an Asian twist	340 CZK

## Grilled in a charcoal tandoor

Honey garlic chicken tikka NEBU style	310 CZK
Chicken tikka served with the original butter sauce and mint chutney	310 CZK
Butterfish tikka, highly recommended with butter masala sauce, extremely soft and tender with a special lucknowi spices	330 CZK
Tandoori king prawn without head charcoal grilled with butter garlic sauce (5 pieces)	460 CZK
Vegetarian delight a charcoal vegetable skewer with zucchini, cauliflower, tomato, onion, corn, Brussel sprout accompanied with butter garlic sauce, mint chutney, honey garlic sauce (VEGETARIAN)	270 CZK
Minced beef kebab grilled in the charcoal tandoor accompanied with a masala meat gravy	310 CZK
Lamb boti kebab in a punjabi style with a masala meat gravy slowly cooked in the charcoal tandoor	340 CZK
Chargrilled Lamb Chops with indian spices on the bone from the charcoal tandoor	410 CZK
Tandoor platter – chicken tikka, honey garlic chicken tikka, fish tikka, prawn tikka accompanied with 2 naans and butter garlic sauce, mint chutney, honey garlic sauce (waiting time 20mins, suitable for 4 persons)	1 500 CZK
Party tandoor platter – chicken tikka, honey garlic chicken tikka, fish tikka, prawn tikka, lamb chops & minced beef kebab accompanied with 4 naans and butter garlic sauce, mint chutney, honey garlic sauce (waiting time 20mins, suitable for 4 persons)	3 200 CZK

## Main courses

Lamb on the bone in a gravy, kashmiri style a dish for the maharaja with aromatic spices, comes with rice or naan bread	410 CZK
Spicy chicken vindaloo goa style with coconut rice or naan bread	430 CZK
Spicy lamb vindaloo goa style with coconut rice or naan bread	530 CZK
Spicy prawn vindaloo goa style with coconut rice or naan bread	570 CZK
A mixed of vegetables zucchini, broccoli, mushrooms, tossed in a korma style gravy lightly laces with cream and coriander (VEGETARIAN)	370 CZK
Jumbo prawns with curry leaves, mustard seeds in a kerala style gravy, a specialty of south India (suggested spicy for the spice lovers) accompanied with coconut rice (5 large jumbo prawns)	480 CZK
Butterfish in a Malaysian style spiced gravy,very authentic and recommended with rice	390 CZK
Vegetable balls in a green chilli and coriander Manchurian style recommended with garlic fried rice (VEGETARIAN)	380 CZK
Pork belly & Egg cury in masala gravy	330 CZK
For the laksa lovers, the authentic curry laksa with 15 hours of preparing with halved hardboiled egg, chicken slices and prawn	450 CZK
Nasi lemak with fried chicken accompanied sambal, hardboiled egg, peanuts and cucumber served in golden platter	350 CZK
Black pepper clams cooked in butter and bird eye chili accompanied with coconut rice	390 CZK

## Naans

Plain naan	85 CZK
Butter naan	110 CZK
Butter garlic naan	120 CZK
Honey garlic naan	120 CZK
Masala naan	
Naan topped with chopped onion, chopped tomato, chopped coriander, chopped mint leaf with Indian blend of spices and masala.	140 CZK

## Dessert

Caramelized burnt milk Rabri style with fresh figs/ mango (seasonal)	220 CZK
Carrot halwa	220 CZK

## Rice

Steamed rice	50 CZK
Coconut rice	80 CZK
Burnt garlic rice	70 CZK
Pork belly & Egg fried rice	280 CZK
Chicken biryani	415 CZK

## Kids menu

Butterfish finger with raita	240 CZK
Malai chicken tikka topped with cream generously served with rice	220 CZK
Baked cheese on egg and chicken fried rice	220 CZK
Macaroni and cheese sauce topped with mango relish	220 CZK

## Beer

Hubertus 10°	0,3l / 0,5l	30 CZK / 40 CZK
Hubertus 11°	0,3l / 0,5l	35 CZK / 45 CZK
Hubertus 12°	0,3l / 0,5l	40 CZK / 50 CZK
Hubertus non-alcoholic	0,5l	40 CZK

## Non-alcoholic

Coca-Cola, Coca-Cola Zero, Fanta, Sprite	0,2l	50 CZK
Kinley Tonic Water / Ginger Ale / Bitter Water	0,25l	50 CZK
Cappy Apple/ Orange / Pear	0,25l	50 CZK
Bonaqua Sparkling / Non-sparkling	0,25l	40 CZK
Römerquelle Sparkling / Non-sparkling	0,75l	100 CZK

## NEBU special

Mango lassi		100 CZK
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## Coffee & tea

Espresso		50 CZK
Espresso double		80 CZK
Lungo		50 CZK
Indian tea / chai	0,1l	35 CZK

Guests with allergies and intolerances should make a member of the team aware, before placing an order for food or beverages.

The menu is valid from October 12, 2018.

Provozovna / Registered address:

**NEBU Restaurant**

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