

Soup

Hot & sour broth with shitake mushrooms and tofu (VEGETARIAN)	180
Manchow chicken soup in a Cantonese style	180
Lamb cardamon soup	230

Salad

Fresh mango salad with lettuce with an Asian twist (VEGETARIAN)	170
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Asian bites

Okra (seasonal) and aubergine lightly fried with Indian masala (VEGETARIAN)	190
French bean in a Thai marinate and zucchini sauted in Malaysian spiced gravy (VEGETARIAN)	190
Pork and beef dumpling with chilli oil and coriander, spicy and tasty	190
Silken tofu with soy sauce, garlic oil, fried garlic and onion with bok choy (VEGETARIAN)	240
Foie gras glazed with honey-masala / ginger garlic sauce on a bed of rice garnished with an Asian twist	290

Degustation plates – THALI

- vegetarian

Assortment of tandoori vegetables, vegetable curries, sauted / pickled spiced vegetables, tandoori naan bread, crunchy papadam, steamed rice, sweet gulab jamon (VEGETARIAN)	320
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- regular

Assortment of tandoor grill, variety of curries, sauted / pickled spiced vegetables, tandoori naan bread, crunchy papadam, steamed rice, sweet gulab jamon	450
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Wraps from the charcoal tandoor grill

Naan with vegetables and raita wrap (VEGETARIAN)	180
Naan with shredded chicken tikka with raita wrap	210

Dishes grilled in a charcoal tandoor

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
Minced beef kebab grilled in the charcoal tandoor accompanied with a masala gravy	310
Honey garlic chicken tikka – NEBU style	310
Chicken tikka served with the original butter sauce and mint chutney	310
Butterfish tikka, highly recommended with butter masala sauce, extremely soft & tender with a special Lucknowi spices	330
Tandoori king prawns without head charcoal grilled with butter garlic sauce (5 pieces)	460
Whole fish on the bone (Dorada) with masala spices charcoal grilled with rice or naan	470
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 20 mins, suitable for 2 persons)	1500
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 20 mins, suitable for 6+ persons)	3200

Main courses

main dish/ snack portion

Vegetarian Yellow Curry with curd in Indian spices (VEGETARIAN)	360	190
A mixed of vegetables zucchini, broccoli, mushrooms, tossed in a korma style gravy lightly laces with cream and coriander (VEGETARIAN)	370	200
Vegetable balls in a green chilli and coriander Manchurian style recommended with garlic fried rice (VEGETARIAN)	380	210
Pork belly & egg fried rice	380	210
Chilli chicken slices with a spicy chilli sauce Chinese style	380	210
Butterfish in a Malaysian style spiced gravy, very authentic and recommended with rice	390	220
Lamb on the bone in a gravy, Kashmiri style a dish for the maharaja with aromatic spices, comes with rice or naan bread (Rogan josh)	410	230
Spicy chicken vindaloo Goa style with coconut rice or naan bread	430	240
Jumbo wasabi light tempura prawns – NEBU special – 5 (3) large jumbo prawns	430	240
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 (3) large jumbo prawns	480	280
Spicy lamb vindaloo Goa style with coconut rice or naan bread	530	310
Spicy prawn vindaloo Goa style with coconut rice or naan bread	570	340
BIRYANI- rice dish with meat/vegetable marrinated in exotic Indian spices, cooked in a clay pot with a NEBU presentation		
- Vegetables (VEGETARIAN)	440	250
- Chicken	510	300
- Lamb	540	340
White sweet KORMA curry		
- Vegetables (VEGETARIAN)	360	190
- Chicken	380	210
- Lamb	410	230
- Prawn	430	240

Naans from tandoor grill

Plain naan (VEGETARIAN)	85
Butter naan	110
Butter garlic naan	120
Honey garlic naan (VEGETARIAN)	120
Masala naan	140
Naan topped with chopped onion, chopped tomato, chopped coriander, chopped mint leaf with Indian blend of spices and masala	
Naan with stuffed potato (VEGETARIAN)	140

Dessert

Caramelized burnt milk	220
Rabri style with fresh figs/ mango (seasonal)	
Kheer Pudding	220
rice dessert decorated with fruit, pistachios and raisins	
Gulab jamon with ice cream	220
Rasgulla with ice cream	220

Rice

Steamed rice (VEGETARIAN)	50
Burnt garlic rice (VEGETARIAN)	70
Coconut rice (VEGETARIAN)	80

Kids menu

Baby double cheese naan	100
Fried fish fingers with raita	190
Creamy chicken tikka topped with cream and cheese served with rice	190
Macaroni and cheese sauce topped with mango relish	190
Shredded chicken in sweet korma cream sauce and steamed rice	190

Beer

Hubertus 10°	0,3 l / 0,5 l	40 / 60
Hubertus 11°	0,3 l / 0,5 l	45 / 65
Hubertus 12°	0,3 l / 0,5 l	50 / 70
Hubertus non-alcoholic	0,5 l	60

Non-alcoholic

Bonaqua sparkling / still	0,25 l	40
Kinley Tonic Water / Ginger Ale	0,25 l	50
Kinley Virgin Mojito / Bitter Rose	0,25 l	50
Cappy Apple/ Orange / Pear	0,25 l	50
Coca-Cola, Coca-Cola Zero, Fanta, Sprite	0,2 l	50
Coca-Cola, Coca-Cola Zero	0,33 l	60
Römerquelle sparkling / still	0,75 l	100
Grape juice KOLKMANN white / red	1,00 l	100

NEBU special

Raita		70
Mango / Strawberry lassi		90

Coffee & tea

Indian tea / chai (saffron / cardamon / lemongrass / ginder / masala)		45
Espresso		50
Lungo		50
Americano		60
Cappuccino		65
Espresso double		80

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

All prices are quoted in CZK and do include VAT.
The menu is valid from March 11, 2019.

Address:

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