

UNIFIED BY THE CUISINES OF INDIA

India's rich cultural legacy is reflected in its diverse culinary traditions, showcasing a vibrant tapestry of flavors and techniques. At "United Kitchens of India," we celebrate this culinary mosaic, blending authentic cuisines from all regions to honor India's heritage. Our mission is to unite people through food, transcending borders and highlighting the beauty of unity in diversity. Infused with spices and guided by ancient wisdom, Indian cuisine represents a pinnacle of satisfaction, creating a harmonious experience of flavors and customs. Step into our world of flavors, where each dish tells a story of tradition and innovation. Our menu is a curated journey across India, offering you a taste of the country's rich culinary history. From the bustling streets of Mumbai to the serene backwaters of Kerala, every bite is an invitation to explore and savor the essence of a nation renowned for its hospitality and warmth.

Join us in this gastronomic adventure, where every meal is a celebration of life, community, and the shared joy of delicious food. Let "United Kitchens of India" be your gateway to a memorable dining experience that honors the past while embracing the future. Welcome to a place where every dish is crafted with love, and every flavor is a testament to the unity that makes Indian cuisine so uniquely delightful.

STARTERS VEGETARIAN

	CRACKLING GREENS	9 ⁹⁹
	Crisp Spinach with house special sauces	
	 ONION PAKORA	9 ⁹⁹
	Onion fritters of onion and gram flour	
	ALOO TIKKI	9 ⁹⁹
	Crisp tossed potato patties in hot and tangy sauce	
	GOBI BEZULE	9 ⁹⁹
	Battered cauliflower florets tossed in coconut tangy sauce	
	 GOBI MANCHURIAN	9 ⁹⁹
	Florets of cauliflower tossed with chillies and soy	
	ACHAARI ALOO TANDOORI	9 ⁹⁹
	Baby Potatoes marinated in pickling spices	
	ALOO MUTTER SAMOSA	7 ⁹⁹
	Spiced mashed potato and green peas in a crisp pastry case with assorted chutneys	

SEA FOOD

	TAWA GRILLED PRAWNS	24 ⁹⁹
	Tiger prawns grilled in a mustard marination	
	ACHARI JHINGA	24 ⁹⁹
	Prawns marinated with pickling spices grilled in clay-oven	
	TAWA MASALA MACCHI	14 ⁹⁹
	Fish marinated with ground chilly and griddled to perfection	
	AJWAINI MACCHI	14 ⁹⁹
	Ocean fresh Fish with carom flavoured marination	



CHEF NARAYAN, HAILING FROM A LINEAGE OF HOTELIERS AND BOASTING A BACKGROUND AS A HOME CHEF, RECEIVED FORMAL TRAINING AT A RENOWNED CULINARY INSTITUTE IN INDIA. HIS PROFESSIONAL JOURNEY INCLUDES COLLABORATIONS WITH PROMINENT HOTEL CHAINS, WHERE HE CURATED AND INTRODUCED A VARIETY OF INDIAN CULINARY OFFERINGS. NOTEWORTHY IS HIS EXPERTISE IN PREPARING MEALS FOR DIGNITARIES, A SKILL THAT INVOLVES RESURRECTING AGE-OLD RECIPES INFUSED WITH A BLEND OF SPICES FOR BOTH TASTE AND HEALTH BENEFITS. UPON RELOCATING TO PORTUGAL, NARAYAN ESTABLISHED UNITED KITCHENS OF INDIA, A PLATFORM DEDICATED TO PRESENTING THE RICH TAPESTRY OF INDIAN CUISINE IN ALL ITS DIVERSITY.

LAMB

-  **CHAPLI KEBAB** 15⁹⁹
Minced lamb patties pan fried with a hint of tomato and mint
-  **SHEEKH KEBAB** 15⁹⁹
Traditional Sheekh kebab
- BARRAH KEBAB** 24⁹⁹
Juicy lamb chops grilled in caraway flavoured marinade
- GALAUTI KEBAB** 15⁹⁹
Melt in your mouth” cardamom and mace flavoured minced lamb kebab

CHICKEN

-  **CHICKEN TIKKA** 13⁹⁹
Tandoor cooked chicken morsels marinated with yogurt ginger and garlic
-  **CHICKEN 65** 13⁹⁹
Batter fried Chicken with a Chinese influence
-  **CHILLI CHICKEN** 13⁹⁹
Battered chicken stir fried with chillies and soy
- TANDOORI MURGH** 13⁹⁹
1/2 chicken on bone grilled in a tandoor 
- MURGH ELACHI MALAI TIKKA** 13⁹⁹
Chicken in a rich marinade with yogurt and cream  with garlic flavour
-  **MASALA CHICKEN WINGS** 13⁹⁹
Batter fried chicken wings tossed in chillies and red onions and curry leaves

VEGETARIAN MAIN COURSE

  BHINDI MOONGPHALI	14 ⁹⁹
Dry fried okra with peanuts ,onion, tomatoes and mango powder	
  PANEER BUTTER MASALA	14 ⁹⁹
Cottage cheese cooked with onion,tomato and cumin	
  KADAI PANEER	14 ⁹⁹
A mélange of peppers and cottage cheese	
  MUTTAR PANEER	14 ⁹⁹
Home made cheese cooked with green peas in a cashew based sauce	
 PANEER MAKHANI	14 ⁹⁹
Ethnic “Punjab” style cottage cheese cooked in tandoor and finished in tomato sauce enriched with butter	
  ALOO BHURJI 	12 ⁹⁹
Spicy potato mash with onion and virgin mustard oil	
 JOGIYA TARKARI	12 ⁹⁹
Vegetables cooked with cashew and fenugreek	
 MALAI KOFTA	13 ⁹⁹
Dumplings made of vegetables and cottage cheese cooked rich cashew base sauce	
 GOBI MUTTER KA KEEMA 	12 ⁹⁹
An ethnic minced cauliflower and green peas preparation spiced with crushed pepper	
  CHANA MASALA	11 ⁹⁹
Chick pea cooked in a chunky onion and tomato sauce	
DAL MAKHANI	11 ⁹⁹
A rich black lentil preparation from the houses of “Punjab”	
 DAL TADKA	10 ⁹⁹
Yellow lentils tempered with cumin, garlic and red chilies	

IVA INCLUÍDO À TAXA LEGAL EM VIGOR

LAMB	
  GOSHT SHAHI HANDI 	24 ⁹⁹
9 hour slow cooked lamb in a pot	20 ⁹⁹
  LAMB CHETTINAD 	20 ⁹⁹
Lamb with black pepper, aniseed onion and tomato with a hint of tamarind	
  SAAG GOSHT	20 ⁹⁹
Lamb preparation in a creamy spinach sauce from “Punjab”	20 ⁹⁹
 GOSHT ROGANJOSH	
Lamb cooked with yogurt, fennel seeds and ginger	
 BHUNA GOSHT 	20 ⁹⁹
Tender pieces of lamb stir fried in thick gravy of tomato and fried onions	
LAMB COCONUT CURRY	20 ⁹⁹
A rich and flavorsome lamb preparation with coconut	
 RAILWAY LAMB CURRY	20 ⁹⁹
A reminisce for the Raj times, spicy lamb curry potatoes	
BEEF AND PORK	
 PORK VINDALOO	17 ⁹⁹
Pork cooked in tangy sauce with pickled garlic and vinegar	
  PORK CHILLI GARLIC	17 ⁹⁹
Pork cooked with garlic and chilly with aniseeds	
 BEEF PEPPER FRY	17 ⁹⁹
Stir fried beef with black pepper	
KERALA BEEF CURRY	17 ⁹⁹
Cubes of beef cooked with onion ,tomato in coconut cream and curry leaves	

IVA INCLUÍDO À TAXA LEGAL EM VIGOR

BASMATI preparations

Accompanied with raita

LAMB BIRYANI 18⁹⁹

CHICKEN PULAO 17⁹⁹

VEGETARIAN TEHARI 16⁹⁹

 OTHER RICE 5⁹⁹

PULAO 4⁹⁹

STEAMED RICE 6⁹⁹

COCONUT RICE 

TOMATO PUDINA RICE 

Rice flavoured with tomato and mint

ACCOMPANIMENTS

GREEN SALAD 4⁹⁹

RAITA 4⁹⁹

(Mixed / Boondi/ Cucumber)

PLAIN YOGURT 4⁹⁹

BREADS

LACCHA AJWAINI NAAN  5⁹⁹

House special layered naan with caraway seeds

 CHURCHURI NAAN  6⁹⁹

Flaky bread stuffed with fried onions and peanuts

ONION AND CORIANDER KULCHA 6⁹⁹

NAAN (BUTTER/ PLAIN) 4⁹⁹

IVA INCLUÍDO À TAXA LEGAL EM VIGOR

MAIN COURSE NON VEGETARIAN FISH & PRAWNS

 JHINGA MASALA 17⁹⁹

"Lucknawi" style prawns cooked in chef's special masala

 PRAWN MOILEE 17⁹⁹

Prawns cooked in lightly spiced coconut sauce, speciality from "Kerala"

 GOAN FISH CURRY 14⁹⁹

The traditional fish curry from the "konkan" coast

 ANDHRA FISH CURRY 14⁹⁹

Tamarind flavoured traditional "Andhra" fish preparation

CHICKEN

 BHUNA MURGH 16⁹⁹

Chicken stirred with onion tomato fenugreek and coriander

 KADAI MURGH 15⁹⁹

Stir-fried chicken with peppers and onions in a tangy tomato sauce

MURGH MAKHANI/BUTTER CHICKEN 16⁹⁹

"Punjabi" style chicken preparation in a rich tomato sauce

CHICKEN COCONUT CURRY 16⁹⁹

Boneless chicken cooked with curry leaves coconut cream

 METHI MURGH 16⁹⁹

Chicken flavoured with yogurt and fenugreek leaves

 MURGH BOTI MASALA 16⁹⁹

Chicken cooked the "Parsi style" with yogurt tamarind and topped with straw potatoes

IVA INCLUÍDO À TAXA LEGAL EM VIGOR



TANDOORI ROTI

4⁹⁹

Whole wheat bread

LACHA PARATHA

4⁹⁹

Layered whole wheat bread

PUDHINA PARATHA

4⁹⁹

Layered bread with mint

KERALA PARATHA

5⁹⁹

Crisp flaky bread with virgin coconut oil

Mithai

(Desserts)



KAJUR AUR ANJEER KI KULFI

6⁹⁹

A creamy frozen dessert of dates and figs



MANGO KULFI

6⁹⁹



PISTACHIO KULFI

8⁹⁹

CHEF'S SPECIAL

8⁹⁹

GULAB JAMUN

6⁹⁹

Fried milk dumplings soaked in cardamom
flavored syrup



CHEF'S SPECIAL ICE CREAM PLATTER

11⁹⁹

Choice of Indian flavoured ice creams



VEGAN SPECIAL

6⁹⁹

CHEF'S SPECIAL VEGAN ICE CREAM PLATTER

11⁹⁹

Choice of Indian flavoured ice creams

BEVERAGES

BEER ON TAP 45 CL	5 ⁹⁹
BEER ON TAP 20 CL	3 ⁹⁹
COBRA 66CL	7 ⁹⁹
COBRA 33CL	3 ⁹⁹
KINGFISHER 33CL	3 ⁹⁹
SOMERSBY	4 ⁹⁹
BEER IN BOTTLES	2 ⁴⁹

WATER 75CL	3 ⁴⁹
SPARKLING WATER 0.5L	2 ⁴⁹
SPARKLING WATER	3 ⁴⁹
AERATED WATER	2 ⁹⁹
LASSI	5 ⁹⁹
JUICES	3 ⁹⁹
GINGER ALE	3 ⁴⁹
TONIC WATER	3 ⁴⁹
COFFEE	2 ⁴⁹
CAFE LATTE	3 ⁴⁹
TEA	3 ⁴⁹
MASALA TEA	3 ⁴⁹
CASTELLO	2 ⁹⁹
PEDRAS	2 ⁹⁹

