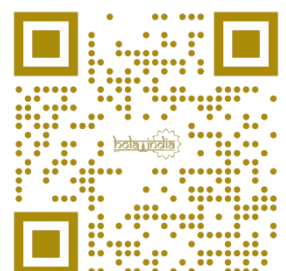




Committed to serving first class  
authentic Indian food

[www.holaindia.es](http://www.holaindia.es)



## RED WINES

- RIBERA "FUENTESPINA" 10,50 €
- RIBERA CRIANZA "FUENTESPINA" 15,90 €



- RIOJA JOVEN "ARNEGUI" 10,50 €
- RIOJA CRIANZA "ARNEGUI" 15,90 €



- YOUNG WINE GLASS 2,60 €
- AGED WINE GLASS 3,00 €

## ROSÉ WINES

- PEÑASCAL 11,90 €
- LAMBRUSCO 9,80 €



- RUEDA FINCA REAL 10,50 €



- ROSÉ WINE GLASS 2,70 €
- WHITE WINE GLASS 2,60 €

## WHITE WINE



## CHAMPAGNE

- BENJAMIN 5,70 €
- ANA CODORNIU 18,30 €

## INDIAN SPECIAL DRINKS

### DRINK TYPICAL INDIAN

- SALTY LASSI 2,50 €
- SWEET LASSI 2,50 €
- MANGO LASSI 2,80 €

(Lassi prepared with yogurt)



### MILK SHAKES

- CHOCOLATE MILK SHAKES 2,50 €
- VAINILLA MILK SHAKES 2,50 €
- STRAWBERRY MILK SHAKES 2,50 €

## SOFT DRINKS

- WATER 1/2 2,00 €
- COCA COLA / ZERO 2,50 €
- FANTA ORANGE / LEMON 2,50 €
- AQUARIUS 2,50 €
- SPRITE 2,50 €
- NESTEA 2,50 €
- SUMMER RED WINE 2,50 €
- JUICE. (Orange / Pineapple / Peach) 1,50 €



## BEER

- COBRA (Indian beer 4.8° alcohol) 3,20 €
- AMSTEL 1/3 ó HEINEKEN 1/3 2,50 €
- AMSTEL 1/3 GOLDEN TOAST 0.0 2,50 €
- CAÑA 1,70 €
- TUBO 1,90 €
- JARRA 3,50 €



## SALADS

### 1.- MIXED SALAD

Lettuce, tomato, olives, tuna, carrots and cucumber.

7,60 €

### 2.- CHICKEN SALADS

Tosse saladl with roasted chicken.

7,90 €

### 3.- SHRIMP SALAD

Salad with prawns

8,30 €

### 4.- CHAT CHICKEN

Roasted chicken, tomato, cucumber and onion

6,50 €

### 5.- ALOO CHANA CHAT

Potato, chickpeas, tomato, cucumber and onion

5,50 €



## KIDS MENU



### 5.A.- CHICKEN NUGGETS

With potatoes or white rice

6,50 €

### 5.B.- HAKE BARS

With potatoes or white rice

6,50 €

With potatoes + white rice: 7,50 €

### 5.C.- MALAI TIKKA With potatoes or white rice

6,00 €

### 5.D.- CHILDREN'S MENU Chicken

(masala/korma/curry sauce) and basmati rice

6,90 €

## SOUPS

### 6.- DAL SOUP Lentils soup

5,40 €

### 7.- CHICKEN SOUP

5,90 €

### 8.- PRAWN SOUP

6,50 €

### 9.- VEGETABLE SOUP

5,00 €

### 10.- TOMATO CREAM SOUP

4,50 €





## VEGETARIAN STARTERS

### 11.- PAPADAM

Lentil bread with three different sauces. (2 und.)

2,10 €

### 12.- MIXED VEGETABLE PAKORA

Eggplant, cauliflower, chips battered with chickpea flour

4,90 €

### 13.- MIXED VEGETABLE PAKORA (FOR 2 PEOPLE)

Potatoes, eggplant, cauliflower, cheese, onion, bhaji (fried in chickpea flour)

8,50 €

### 14.- ONION BHAJI

Fried onion battered in chickpea flour

4,50 €

### 15.- CHEESE PAKORA

Cheese coated in chickpea flour and fried

4,90 €

### 16.- VEGETABLE SAMOSA

Pastry stuffed with spicy fried vegetables

4,90 €

### 17.- MIXED RAITA

Yogurt with tomatoes, onions, cucumber and fresh coriander

4,90 €

### 18.- MUSHROOM PURI

Indian fried puri with spicy mushrooms

7,50 €

### 19.- ALOO RAITA

Yogourt with potatoes and fresh coriander

4,50 €



## STARTERS OF MEAT

### 20.- MEAT SAMOSA

Pastry stuffed with fried spicy minced meat

5,50 €

### 21.- CHICKEN PAKORA

Spicy boneless chicken cooked with spices and batterend

5,50 €

### 22.- CHICKEN TIKKA

Boneless chicken breast marinated with masala spices and roasted in the tandoor oven

5,90 €

### 23.- LAMB TIKKA

Pieces of boneless lamb marinated with masala spices and roasted in a tandoor oven.

6,80 €



## 24.- SHEEKH KEBAB

Minced meat marinated and roasted in a tandoor oven.

5,90 €

## 25.- TANDOORI CHICKEN

1/4 Chicken thigh marinated in spices and roasted in a tandoor oven.

5,50 €

## 25.1.- BAKED THREE FLAVORS CHICKEN

Chicken marinated with three different flavors.

6,90 €

## 25.2.- PRAWN PURI

Indian fried puri with spicy prawn

7,90 €



## OUR CHEF RECOMMENDS

### 26.- MURG MANGO (MUY SUAVE)

Chicken breast cooked with fresh mango in a curry and cream sauce.

11,50 €

### 27.- CHANA GOSHT

Lamb and chickpeas cooked in ginger, garlic, and cilantro with curry sauce.

11,90 €

### 28.- KASHMIRI GOSHT

Lamb cooked in a rich tomato sauce with fruit cocktail, nuts, garnished with fresh ginger and cilantro.

12,50 €

## 29.- MURG JAIPURI

Chicken in a cream sauce with sesame, ground coconut, and raisins.

11,50 €

## 30.- BUTTER CHICKEN

Roasted chicken with nuts and a sauce of tomato, butter, and cream.

11,50 €

## 31.- CHICKEN PASANDA

Chicken breast cooked in a special sauce with ground almonds, coconut, and various fruits.

11,00 €

## 32.- CHICKEN MUGHLAI

Chicken breast with cream sauce and dried fruits.

11,50 €

## 33.- CHILLI CHICKEN

Chicken breast with tomatoes, onions, peppers, and hot green chillies.

11,50 €



## IN MASALA SAUCE (VERY MILD)



Traditional sauce prepared with coconut, almonds, tomatoes, and very mild spices for the palate.

|                                     |                |
|-------------------------------------|----------------|
| <b>34.- CHICKEN TIKKA MASALA</b>    | <b>11,50 €</b> |
| <b>35.- LAMB TIKKA MASALA</b>       | <b>12,50 €</b> |
| <b>36.- KING-PRAWN TIKKA MASALA</b> | <b>12,30 €</b> |
| <b>37.- VEGETABLE MASALA</b>        | <b>9,90 €</b>  |
| <b>37.A.- FISH</b>                  | <b>12,50 €</b> |

## IN CURRY SAUCE (NON-SPICY)

Curry is a spice blend based on different spices used in India (masala) for stews or sauces with ginger, garlic, onion, plus our chef's special touch.

|                              |                |
|------------------------------|----------------|
| <b>38.- CHICKEN CURRY</b>    | <b>9,90 €</b>  |
| <b>39.- LAMB CURRY</b>       | <b>11,00 €</b> |
| <b>40.- KING-PRAWN CURRY</b> | <b>10,80 €</b> |
| <b>40.A.- FISH</b>           | <b>10,90 €</b> |



## IN KORMA SAUCE (VERY MILD)



Special slow-cooked coconut sauce..

|                               |                |
|-------------------------------|----------------|
| <b>41.- CHICKEN KORMA</b>     | <b>11,50 €</b> |
| <b>42.- LAMB KORMA</b>        | <b>12,50 €</b> |
| <b>43.- KING-PRAWNS KORMA</b> | <b>12,30 €</b> |
| <b>44.- VEGETABLE KORMA</b>   | <b>10,50 €</b> |

## IN DHANSAK SAUCE

Sauce prepared with lentils, lemon juice, green cilantro, and Indian spices.

|                                   |                |
|-----------------------------------|----------------|
| <b>45.- CHICKEN TIKKA DHANSAK</b> | <b>11,50 €</b> |
| <b>46.- LAMB DHANSAK</b>          | <b>12,30 €</b> |
| <b>47.- KING-PRAWNS DHANSAK</b>   | <b>11,80 €</b> |



## EN SALSA JALFRAZI (MEDIUM HOT)

Pieces of meat prepared with pepper, onion, ginger, and garlic.

|                                                            |                |
|------------------------------------------------------------|----------------|
| <b>48.- CHICKEN JALFRAZI</b>                               | <b>10,90 €</b> |
| <b>49.- LAMB JALFRAZI</b>                                  | <b>11,90 €</b> |
| <b>50.- KING-PRAWNS JALFRAZI</b>                           | <b>11,80 €</b> |
| <b>51.- PANNEER AND VEGS ALFRAZI</b><br>(Home made cheese) | <b>10,50 €</b> |





## IN BHUNA SAUCE

Culinary technique of Indian cuisine with traditional spices, accompanied by onion, tomato, ginger, and garlic.

**52.- CHICKEN BHUHA**

**11,00 €**

**53.- LAMB BHUHA**

**12,30 €**

**54.- KING-PRAWNS BHUHA**

**11,70 €**

**54.A.- FISH**

**11,90 €**



## IN SPINACH SAUCE (SAAG)

Smooth spinach cream with Indian spices.

**55.- CHICKEN SAAG**

**10,50 €**

**56.- LAMB SAAG**

**11,90 €**

**57.- KING-PRAWNS SAAG**

**11,70 €**

**58.- PANEER SAAG (Spinach with cheese)**

**9,50 €**



## IN MADRAS SAUCE (VERY SPICY)

Red curry with a high content of chili powder, originating from southern India.

**59.- CHICKEN MADRAS**

**10,50 €**

**60.- LAMB MADRAS**

**12,00 €**

**61.- KING-PRAWNS MADRAS**

**11,80 €**

**61.A.- FISH**

**11,90 €**



## IN BALTI SAUCE (VERY SOFT)

Rare cooked Tikka prepared with capsium, onion, green coriander, herbs and spices.

**62.- CHICKEN TIKKA BALTI**

**10,90 €**

**63.- LAMB TIKKA BALTI**

**12,50 €**

**64.- KING-PRAWNS TIKKA BALTI**

**11,70 €**

**64.A.- FISH**

**11,90 €**



## IN KARAHI SAUCE (VERY SOFT)

A typical Indian dish made with freshly ground spices and sauce, cooked with onion, bell pepper, tomato, and fresh cilantro.

**65 - CHICKEN KARAH**

**10,50 €**

**66.- LAMB KARAH**

**11,90 €**

**67. - KING-PRAWNS KARAH**

**11,70 €**

**68.- PANEER KARAH**

**11,50 €**

**68.A - FISH**

**11,90 €**





## IN ROGANJOSH SAUCE (MEDIUM HOT)



It's an aromatic Indian curry, where the meat or fish is cooked in clarified butter over high heat.

|                                    |                |
|------------------------------------|----------------|
| <b>69. - CHICKEN ROGANJOSH</b>     | <b>10,50 €</b> |
| <b>70. - LAMB ROGANJOSH</b>        | <b>11,80 €</b> |
| <b>71. - KING-PRAMNS ROGANJOSH</b> | <b>11,60 €</b> |
| <b>71.A - FISH</b>                 | <b>11,80 €</b> |

## IN DOPIAZA SAUCE (VERY MILD)

Minced onion with tomato, garlic, ginger and fresh coriander in a mild spicy sauce

|                                    |                |
|------------------------------------|----------------|
| <b>71- D.- CHIKEN DOPIAZA</b>      | <b>10,50 €</b> |
| <b>71- E.- LAMB DOPIAZA</b>        | <b>11,80 €</b> |
| <b>71- F.- KING-PRAMNS DOPIAZA</b> | <b>11,60 €</b> |
| <b>71.G.- CHEESE DOPIAZA</b>       | <b>11,80 €</b> |



## SPECIAL DISH COOKED IN A TANDOOR OVEN

All dishes served with curry sauce in a very hot Indian bowl.

### 72. – CHICKEN-TIKKA SHASHLIK

Marinated chicken breast in pieces, cooked with bell pepper, tomato, and onion in a traditional oven.

**12,90 €**



### 73. – LAMB-TIKKA SHASHLIK

Marinated lamb in pieces, cooked with bell pepper, tomato, and onion in a traditional oven.

**13,90 €**



### 74. – SPECIAL HOLA INDIA MIX GRILL

Tandoori baked combo of chicken, lamb and prawns, served with the typical «Sheekh Kebab»

**16,90 €**



### 75. - HARYALI TIKKA

Mint-marinated chicken breast with spinach, cooked in our traditional Indian oven.

**12,90 €**

### 76. - KING PRAWNS

Prawns marinated in the Indian spice "ajwani", cooked in our traditional Indian oven.

**16,90 €**



### 77. - TANDOORI CHICKEN

Marinated chicken thigh, cooked in an Indian oven.

**10,90 €**

## VEGETABLE SIDE DISHES

### 78.- BRINGLE BAHJI

Bingle aubergine cooked with spicy tangy sauce with aromatic herbs.

8,50 €



### 79. - ALOO GOBI

Cauliflower and potato dish cooked with onion, tomatoes, and spices.

8,50 €

### 80. - TURKA DAL

Indian lentils cooked with onion, tomatoes, and spices.

8,50 €



### 81. - DAL MAKHANI

Black lentils cooked with tomato sauce, butter, and cream.

9,50 €

### 82. - SAAG ALOO

Spinach cooked with potatoes and cream.

8,50 €



### 83. - BOMBAY ALOO

Potatoes cooked in the traditional Indian style.

7,50 €



### 84. - MIX VEGETAL CURRY

Vegetables cooked with tomato and onion, served with a curry sauce.

7,90 €



### 85 - CHANA MASALA

Chickpeas, onion and tomato, and strong aromatic herbs.

8,50 €

### 86. - MUSHROOM BAHJI

Mushrooms cooked with onion, tomato, and strong aromatic spices.

7,90 €



### 87. – PALAK PANEER

Spinach cooked with homemade cheese, spices, and cream.

9,50 €

## BIRYANI RICE DISHES

Basmati rice steamed with natural fragrances, bell bell pepper, nuts, fresh coriander and served with curry sauce.

### 88. - VEGETABLE BIRYANI

10,90 €

### 89. - CHICKEN BIRYANI

11,00 €

### 90 .- LAMB BIRYANI

12,50 €

### 91. – KING-PRAWNS BIRYANI

12,30 €

### 92. - SPECIAL BIRYANI

15,80 €





## BASMATI RICE

Basmati rice naturally steamed with chicken, lamb, shrimp and hard boiled egg.

|                                            |        |
|--------------------------------------------|--------|
| <b>93.- BASMATI RICE</b>                   | 3,30 € |
| Naturally fragrant basmati rice            |        |
| <b>94. - RICE PULAO</b>                    | 3,90 € |
| Fried with saffron, cumin and spices       |        |
| <b>95.- MUSHROOM PULAO</b>                 | 4,40 € |
| Cooked basmati rice with mushrooms         |        |
| <b>96.- LEMON ARROZ</b>                    | 4,40 € |
| Lemon flavored rice                        |        |
| <b>97.- RICE WITH MINCED MEAT</b>          | 4,90 € |
| <b>98.- KASHMIRI PULAO</b>                 | 4,40 € |
| Basmati with peas, nuts and fruit cocktail |        |
| <b>99.- EGG-RICE</b>                       | 4,40 € |
| <b>100.- VEG-RICE</b>                      | 4,90 € |



## MADE IN OUR TRADICIONAL CLAY OVEN

|                                                  |        |
|--------------------------------------------------|--------|
| <b>101. - NAAN</b>                               | 2,80 € |
| White flour bread prepared in an Indian oven     |        |
| <b>102. - BUTTER NAAN</b>                        | 3,90 € |
| White flour bread with butter                    |        |
| <b>103. - GARLIC NAAN</b>                        | 3,90 € |
| White flour bread with garlic and fresh cilantro |        |
| <b>104. – PESHWARI NAAN</b>                      | 3,90 € |
| White flour bread with coconut and raisins       |        |
| <b>105. - CHEESE NAAN</b>                        | 4,30 € |
| White bread made of flour with cheese            |        |
| <b>106. - KEEMA NAAN</b>                         | 4,30 € |
| Wheat bread stuffed with spicy minced meat       |        |
| <b>107.- ONION NAAN</b>                          | 3,90 € |
| Soft bread with onion flour                      |        |
| <b>108. - TANDOORI ROTI</b>                      | 2,90 € |
| Whole wheat flour bread                          |        |
| <b>109. - PARANTHA</b>                           | 4,20 € |
| Whole wheat flour bread with butter.             |        |
| <b>110.- ONION PARANTHA</b>                      | 4,20 € |
| Whole wheat flour bread with onion.              |        |
| <b>111.- CHEESE PARANTHA</b>                     | 4,40 € |
| Whole wheat flour bread with cheese.             |        |



## INDIAN DESSERT

### 112. – HOMEMADE MANGO KULFI

Mango ice cream.

3,40 €

### 113. – HOMEMADE PISTACHO KULFI

Pistacho ice cream.

3,40 €

### 114. – MANGO CREAM

Homemade blended with cream

3,40 €

### 115. - FIRNI

Coconut rice flan (Chef's special dessert).

3,40 €

### 116. - GULAB JAMUN

Fried milk balls with sugar syrup.

3,90 €



## HOLA INDIA SPECIAL PLATE

### GARLIC CHICKEN OR PRAWNS (MEDIUM SPICY)

Chicken breast with garlic, onion, bell pepper, and tomato.

Typical Indian flavor.

CHICKEN: 12,00 € PRAWN: 12,90 €

### CHICKEN TIKKA PATHIA

Chicken breast prepared with sweet and sour sauce.

11,90 €

### KING PRAWN PATHIA

Prawns prepared with sweet and sour sauce.

12,90 €

### CHICKEN VINDALOO

Chicken breast prepared in onion, tomato, potato, and fresh coriander sauce

11,90 €

### CHICKEN TIKA METHI

Roasted chicken prepared in cream sauce with fenugreek leaves.

11,90 €

