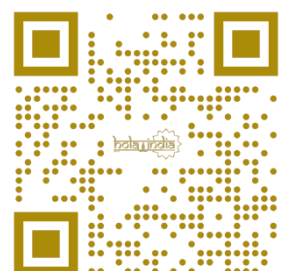




Committed to serving first class
authentic Indian food

www.holaindia.es



INDIAN SPECIAL DRINKS

DRINK TYPICAL INDIAN

- SALTY LASSI 2,80 €
- SWEET LASSI 2,80 €
- MANGO LASSI 3,00 €

(Lassi prepared with yogurt)



MILK SHAKES

- CHOCOLATE MILK SHAKES 2,80 €
- VAINILLA MILK SHAKES 2,80 €
- STRAWBERRY MILK SHAKES 3,00 €

SOFT DRINKS

- WATER 1/2 2,30 €
- COCA COLA / ZERO 2,80 €
- FANTA ORANGE / LEMON 2,80 €
- AQUARIUS 2,80 €
- SPRITE 2,80 €
- NESTEA 2,80 €
- SUMMER RED WINE 2,70 €
- JUICE. (Orange / Pineapple / Peach) 1,80 €



BEER

- COBRA (Indian beer 4.8° alcohol) 3,50 €
- AMSTEL 1/3 ó HEINEKEN 1/3 2,80 €
- AMSTEL 1/3 GOLDEN TOAST 0.0 2,80 €
- CAÑA 1,90 €
- TUBO 2,30 €
- JARRA 3,80 €



RED WINES

- RIBERA "FUENTESPINA" 10,90 €
- RIBERA CRIANZA "FUENTESPINA" 16,50 €



- RIOJA JOVEN "ARNEGUI" 10,90 €

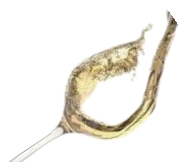
- RIOJA CRIANZA "ARNEGUI" 15,90 €



- YOUNG WINE GLASS 2,30 €
- AGED WINE GLASS 2,60 €

ROSÉ WINES

- PEÑASCAL 12,40 €
- LAMBRUSCO 10,30 €



WHITE WINE

- RUEDA FINCA REAL 10,90 €
- RUEDA VEGA REINA 12,30 €



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



CHAMPAGNE

- BENJAMIN 5,90 €
- ANA CODORNIU 19,30 €

SALADS

1.- MIXED SALAD

Lettuce, tomato, olives, 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

5,50 €

8.- PRAWN SOUP

5,90 €

9.- VEGETABLE SOUP

5,90 €

10.- TOMATO CREAM SOUP

4,90 €



* THE IMAGES ARE FOR PRESENTATION SUGGESTION

VEGETARIAN STARTERS

11.- PAPADAM

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

2,50 €

11.B.- MASALA PAPADAM

Lentil, cucumber, tomato and spice bread

2,40 €

12.- MIXED VEGETABLE PAKORA

Eggplant, cauliflower, chips battered with chickpea flour

5,40 €

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

4,90 €

15.- CHEESE PAKORA

Cheese coated in chickpea flour and fried

5,40 €

16.- VEGETABLE SAMOSA

Pastry stuffed with spicy fried vegetables

5,40 €

16A.- VEGETABLE CHAAT

Chickpeas, curry, mint yogurt and mango chutney

6,90 €

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.- MUSHROOM TIKKA

Mushroom tikka with peppers

6,90 €



STARTERS OF MEAT



20.- MEAT SAMOSA

Pastry stuffed with fried spicy minced meat

6,00 €

21.- CHICKEN PAKORA

Spicy boneless chicken cooked with spices and batterend

5,80 €

22.- CHICKEN TIKKA

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

6,80 €

23.- LAMB TIKKA

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

6,90 €

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.

5,90 €

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 (VERY SOFT)

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.

34.- CHICKEN TIKKA MASALA	11,90 €
35.- LAMB TIKKA MASALA	12,50 €
36.- KING-PRAWN TIKKA MASALA	12,30 €
37.- VEGETABLE MASALA	9,90 €
37.A.- HAKE FISH	12,40 €

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.

38.- CHICKEN CURRY	10,40 €
39.- LAMB CURRY	11,50 €
40.- KING-PRAWN CURRY	10,80 €
40.A.- HAKE FISH	10,90 €



IN KORMA SAUCE (VERY MILD)



Special slow-cooked coconut sauce..

41.- CHICKEN KORMA	11,80 €
42.- LAMB KORMA	12,80 €
43.- KING-PRAWNS KORMA	12,30 €
44.- VEGETABLE KORMA	10,50 €

IN DHANSAK SAUCE

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

45.- CHICKEN TIKKA DHANSAK	11,80 €
46.- LAMB DHANSAK	12,30 €
47.- KING-PRAWNS DHANSAK	11,80 €



EN SALSA JALFRAZI (MEDIUM HOT)

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

48.- CHICKEN JALFRAZI	11,30 €
49.- LAMB JALFRAZI	12,40 €
50.- KING-PRAWNS JALFRAZI	11,80 €
51.- PANNEER AND VEGS ALFRAZI (Home made cheese)	10,50 €



IN BHUNA SAUCE

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

52.- CHICKEN BHUHA	11,40 €
53.- LAMB BHUHA	12,50 €
54.- KING-PRAWNS BHUHA	11,70 €
54.A.- HAKE FISH	11,90 €



IN SPINACH SAUCE (SAAG)

Smooth spinach cream with Indian spices.

55.- CHICKEN SAAG	10,90 €
56.- LAMB SAAG	12,30 €
57.- KING-PRAWNS SAAG	12,20 €



IN MADRAS SAUCE (VERY SPICY)

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

59.- CHICKEN MADRAS	10,90 €
60.- LAMB MADRAS	12,30 €
61.- KING-PRAWNS MADRAS	11,80 €
61.A.- HAKE FISH	11,90 €



IN BALTI SAUCE (VERY SOFT)

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

62.- CHICKEN TIKKA BALTI	11,30 €
63.- LAMB TIKKA BALTI	12,90 €
64.- KING-PRAWNS TIKKA BALTI	11,70 €
64.A.- HAKE 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	10,90 €
66.- LAMB KARAH	12,30 €
67. - KING-PRAWNS KARAH	11,70 €
68 .- CHEESE KARAH	11,50 €





IN ROGANJOSH SAUCE (MEDIUM HOT)

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

69. - CHICKEN ROGANJOSH	10,90 €
70. - LAMB ROGANJOSH	12,20 €
71. - KING-PRAMNS ROGANJOSH	11,90 €
71.A - HAKE FISH	11,80 €

IN DOPIAZA SAUCE (VERY MILD)

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

71- D.- CHIKEN DOPIAZA	10,90 €
71- E.- LAMB DOPIAZA	12,20 €
71- F.- KING-PRAMNSDOPIAZA	11,90 €
71.G.- CHEESE DOPIAZA	11,80 €



SPECIAL DISH COOKED IN A TANDOOR OVEN

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

72. - CHICKEN-TIKKA SHASHLIK 13,60 €

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



73. - LAMB-TIKKA SHASHLIK 14,50 €

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



74. - SPECIAL HOLA INDIA MIX GRILL 17,50 €

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



75. - HARYALI TIKKA 13,50 €

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

76. - KING PRAWNS 17,60 €

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

77. - TANDOORI CHICKEN 11,50 €

Marinated chicken thigh, cooked in an Indian oven.

77.A. - PANEER TIKKA 12,90 €

Fresh grilled cheese, marinated in a creamy sauce and spices.



VEGETABLE SIDE DISHES

78.- BRINGLE BAHJI

Bingle aubergine cooked with spicy tangy sauce with aromatic herbs.

9,50 €



79. - ALOO GOBI

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

9,50 €



80. - TURKA DAL

Indian lentils cooked with onion, tomatoes, and spices.

9,50 €

81. - DAL MAKHANI

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

10,90 €



82. - SAAG ALOO

Spinach cooked with potatoes and cream.

9,50 €



83. - BOMBAY ALOO

Potatoes cooked in the traditional Indian style.

8,50 €

84. - MIX VEGETAL CURRY

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

8,60 €



85 - CHANA MASALA

Chickpeas, onion and tomato, and strong aromatic herbs.

9,50 €

86. - MUSHROOM BAHJI

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

8,50 €



87. - PALAK PANEER

Spinach cooked with homemade cheese, spices, and cream.

9,80 €

BIRYANI RICE DISHES

Basmati rice steamed with natural fragrances.

88. - VEGETABLE BIRYANI

11,40 €

89. - CHICKEN BIRYANI

11,90 €

90.- LAMB BIRYANI

13,20 €

91. - KING-PRAWNS BIRYANI

12,90 €

92. - SPECIAL BIRYANI

16,50 €



BASMATI RICE

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

93.- BASMATI RICE		3,30 €
Naturally fragrant basmati rice		
94. - RICE PULAO		3,90 €
Fried with saffron, cumin and spices		
95.- MUSHROOM PULAO		4,40 €
Cooked basmati rice with mushrooms		
96.- LEMON ARROZ		4,40 €
Lemon flavored rice		
97.- RICE WITH MINCED MEAT		5,40 €
98.- KASHMIRI PULAO		4,90 €
Basmati with peas, nuts and fruit cocktail		
99.- EGG-RICE		4,50 €
100.- VEG-RICE		4,90 €
100.A.- JEERA RICE. With cumin and butter		5,40 €



MADE IN OUR TRADICIONAL CLAY OVEN

101. - NAAN		2,90 €
White flour bread prepared in an Indian oven		
102. - BUTTER NAAN		3,90 €
White flour bread with butter		
103. - GARLIC NAAN		3,90 €
White flour bread with garlic and fresh cilantro		
104. – PESHWARI NAAN		4,10 €
White flour bread with coconut and raisins		
105. - CHEESE NAAN		4,30 €
White bread made of flour with cheese		
106. - KEEMA NAAN		4,60 €
Wheat bread stuffed with spicy minced meat		
107.- ONION NAAN		4,10 €
Soft bread with onion flour		
108. - TANDOORI ROTI		2,90 €
Whole wheat flour bread		
109. - PARANTHA		4,20 €
Whole wheat flour bread with butter.		
110.- ONION PARANTHA		4,40 €
Whole wheat flour bread with onion.		
111.- CHEESE PARANTHA		4,50 €
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.- GULAB JAMUN

Fried milk balls with sugar syrup.

3,90 €

115.- FIRNI

3,70€

116.- SALTY LASSI

2,80 €

117.- SWEET LASSI

2,80 €

118.- MANGO LASSI

3,00 €

(Lassi prepared with yogurt)



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 VINDALOO

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

11,90 €

PANEER CHILLI

. Cheese prepared with tomato, peppers and green chillies

12,50 €

