

tiranga  
AUTHENTIC INDIAN CUISINE



# MENU

## ALLERGIES:

Please note that all items are prepared in kitchen that handles nuts and dairy products.  
Kindly notify us of any allergies you may have.

We can alter each dish to suit your taste: Please select mild, medium or spicy.



Royal Plaza  
Frigate Bay, St Kitts

*Reservation*

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# Drinks Menu

## Signature Cocktails

**Maritini Mint & Basil** EC \$27 US \$10

Vodka, Mint, Basil & Lime

**Pineapple Cooler** EC \$27 US \$10

Vodka, Fresh Pineapple, Lime & Pineapple juice

**Watermelon & Basil Martini** EC \$27 US \$10

Vodka, Fresh Watermelon, Basil Leaves & Lime

**Espresso Martini** EC \$27 US \$10

Vodka, Kahlua, Gazelnut Schnapps & Shot of espresso

**Cinnamon Martini** EC \$27 US \$10

Vodka, Cinnamon, Lime & Apple Juice

**Tiramisu Martini** EC \$27 US \$10

Vodka, Masacarpone Cheese, Cream & Sugar

**Choco Madness** EC \$27 US \$10

Vodka, Kahlua, Baileys & Choco Syrup

♥ **Tiranga Caribbean Passion** EC \$27 US \$10

Rum, fresh orange, fruit, lime, passion fruit, top up lemonade

**Berry Veggie** EC \$27 US \$10

Vodka red berry lime, cranberry juice fresh cucumber

♥ **Tiranga LUV Apple** EC \$27 US \$10

Connection cannot be disclosed

**Adrean** EC \$27 US \$10

Vodka, Red apple, Rose merry, Lime & Apple Juice

**Mint Honey Melon** EC \$27 US \$10

Vodka, fresh mint, melon lime, sprite

## Classic Cocktails

**Margarita** EC \$22 US \$8

Tequila, Cointreau & Lime

**Caprioska** EC \$22 US \$8

Vodka, lemon Chunks & Brown Sugar

**Cosmopolitan** EC \$22 US \$8

Vodka, Cointreau, Cranberry, juice & lime

**Bloody Mary** EC \$22 US \$8

Vodka, Tomato juice, Worcester sauce, Tabasco Sauce, Pepper & Lime

**Daiquiri** EC \$22 US \$8

White Rum, Lime & Sugar

**Mojito** EC \$22 US \$8

White Rum, Fresh Mint Leaves, Lemon Chunks & Top up with Soda

**Mint Julep** EC \$22 US \$8

Bourbon whiskey, Fresh Mint Leaves, Sweet & Sour Mix

**Manhattan** EC \$22 US \$8

Whisky, Vermouth & Angostura Bitter

**Paradise** EC \$22 US \$8

Gin, Apricot Brandy & Orange Juice

**Sidecar** EC \$22 US \$8

Cognac, Cointreau & Lime Juice

## Mocktails

**Virgin Pina Colada** EC \$16 US \$6

**Virgin Apple Mojito** EC \$16 US \$6

**Fresh Lemonade** EC \$13 US \$5

**Mango Colada / Mango Lassi** EC \$22 US \$8

**Plain Lassi** EC \$16 US \$6

**Virgin Daiquiri** EC \$16 US \$6

**Fruit Punch** EC \$11 US \$4

## Imported Beers

**Bud light/Budweiser** EC \$11 US \$4

**Miller Light/Key west** EC \$11 US \$4

**Hurricane Reef/Heineken** EC \$11 US \$4

**Corona** EC \$14 US \$5

**Heineken** EC \$11 US \$4

## Local Beers

**Carib / Light/Raddler/Stag** EC \$7 US \$2.5

**Skol** EC \$8 US \$3

**Guinness** EC \$11 US \$4

## Ice Tea

**Long Island Ice Tea** EC \$27 US \$10

**Electric Ice Tea** EC \$27 US \$10

**Miami Ice Tea** EC \$27 US \$10

**Bull Frogg** EC \$27 US \$10

## Soft Drinks

**Sparkling Water** EC \$22 US \$8

**Red bull** EC \$14 US \$5

**Ting/Ginseng Up/Peardrella** EC \$5 US \$2

**Vita Malt / Giant Malt/ Sprite** EC \$5 US \$2

**Soda Water /Club Soda/ Coke** EC \$5 US \$2

**Water bottle** EC \$5 US \$2

**Juice** EC \$8 US \$3

**[Orange/Pineapple/Apple/ Cranberry]**

**Diet Coke** EC \$8 US \$3

# Drinks Menu

## Scotch

	EC	US
Black Label	\$22	\$8
Double Black	\$22	\$8
Glenlivet 12 yr	\$22	\$8
Chivas Regal 12 yr	\$22	\$8
GlenFiddich 12 yr	\$27	\$10
J & B	\$19	\$7
Famous Grouse	\$19	\$7
Black and White	\$19	\$7
Deewars	\$19	\$7

## American / Irish/Canadian Whiskeys

Jack Daniel	\$22	\$8
Jim Beam	\$19	\$7
Jameson	\$19	\$7
Crown Royal	\$19	\$7

## Aged Whiskeys

Blue Label 25 years	\$75	\$28
Glen Fiddich 18 yr	\$62	\$23
Macallan	\$35	\$13
Platinum 18 yr	\$41	\$15
Glen Fiddich 15 yr	\$41	\$15
Chivas Regal 18 yr	\$32	\$12
Gold Label 15 yr	\$32	\$12

## Vodka

Grey Goose	\$22	\$8
Ciroc	\$22	\$8
Absolut	\$19	\$7
Skyy	\$16	\$6
Ketel One	\$22	\$8
Stoli	\$16	\$6
Smirnoff	\$16	\$6

## Rum

	EC	US
Zacapa	\$38	\$14
El Dorado 15 yr	\$32	\$12
Mount Gay XO	\$27	\$10
El Dorado 12 yr	\$22	\$8
Brinley Gold Coffee	\$19	\$7
Malibu	\$19	\$7
Bacardi White	\$19	\$7
Appleton White	\$16	\$6
Captain Morgan	\$19	\$7
Mount Gay	\$19	\$7

## Gin

Tanqueray	\$19	\$7
Gordon's	\$19	\$7
Bombay Sapphire	\$22	\$8

## Liqueurs

Comari	\$19	\$7
Kahlua	\$19	\$7
Baileys	\$19	\$7
Sambuca	\$19	\$7
Ponche Kuba	\$19	\$7
Southern Comfort	\$19	\$7
Disaranno	\$22	\$8
Grand Marnier	\$22	\$8
Cointreau	\$22	\$8

## Cognac/Brandy

Beehive	\$16	\$6
Courvoisier	\$22	\$8
Hennessy	\$22	\$8



## Tequila

Jose Cuervo Gold/Sliver	\$14	\$5
Patron Silver	\$19	\$7
Patron Café	\$19	\$7



# Wine time

## White



Riff Pinot Grigio IGT Delle  
Venezie - Italy

 16ec | 54ec  
6us | 20us 

Montes "Classic Series" Sauvignon  
Blanc D.O Aconcagua Coast - Chile



 22ec | 62ec  
8us | 23us 

Simmonet Febvre 100 series  
Chardonnay  
2015 Provence / Bourgogne -  
France



 22ec | 62ec  
8us | 23us 

## Red



Simmonet Febvre 100 series Pinot  
Noir  
2016 Bourgogne - France

 22ec | 62ec  
8us | 23us 

Montes "Classic Series", Merlot  
D.O Colchagua Valley - Chile



 22ec | 62ec  
8us | 23us 

Montes "Classic Series", Cabernet Sauvignon  
D.O Colchagua Valley - Chile

 22ec | 62ec  
8us | 23us 

## Moscato

House Moscato

 16ec | 54ec  
6us | 20us 

## By The Bottle

## Rose

EC US

L'ostal J M Cazes, Laungedoc \$59 \$22  
- France

Studio by Miraval, Cotes de \$124 \$46  
Provence, 2018 - France

## White

Domaine Wachau Gruner \$151 \$56  
Veltiner Feder-spielried  
Kollmitz 2017-Austria

Marques De Caceres Deusa \$89 \$33  
Nai, Rias Baixas Albarino,  
2016 - Spain

Pascal Jolivet Sancerre 2018, \$156 \$58  
Loire - France

The Hess Select Chardonnay \$105 \$39  
2016 Monterey County  
- United States

Wairau River Sauvignon Blanc \$121 \$45  
Marlbrough - New Zealand

## Red

Henry Fessy Beaujolais, Loire \$73 \$27  
- France ( Gamay )

E. Guigal Cotes Du Rhone \$89 \$33  
Rouge 2016 Rhone- France

Elouan Pinot Noir Oregon \$162 \$60  
- United States

Sterling Vineyards, Vintners \$97 \$36  
Collection, Merlot

The Hess Select Cabernet \$135 \$50  
Sauvignon 2016 North Coast

Montes "Alpha" Cabernet \$110 \$41  
Sauvignon, 2017  
D.O Colchagua Valley

Kaiken Reserve Malbec \$68 \$25  
Mendoza - Argentina



## VEGETARIAN STARTERS

EC\$ | US\$

**1. PANEER SHASLIK 32.00 | 12.00**  
Cottage cheese mildly marinated and grilled

**2. MALAI BROCCOLI / GOBI 32.00 | 12.00**  
Grilled florets of broccoli/Gobi, marinated in cream, cheese, yogurt and aromatic spices

**3. PANEER TIKKA 32.00 | 12.00**  
Cube cottage cheese marinated in Chef's classic spicy masala.

**4. TANDOORI BROCCOLI / GOBI 32.00 | 12.00**  
Florets of broccoli/Gobi, marinated in spices and grilled to perfection in a clay oven.

**5. SAMOSA (2PCS) 18.00 | 7.00**  
Deep fried patties stuffed with fresh potato, green peas and Indian spices.


**6. ONION BHAJIA | MIXED PAKORA 24.00 | 9.00**  
Finely sliced onion or vegetables smothered in a simple, fragrantly spiced batter and fried to crispy.

 **7. VEGETARIAN TIRANGA PLATTER 55.00 | 21.00**  
A selection of vegetable samosas, paneer tikka, aloo tikkis, mixed bhajjias, served with mint chutney a ketchup.

## NON VEGETARIAN STARTERS

 **8. CHICKEN PAKORA 35.00 | 13.00**  
Mildly spiced boneless chicken fritters flavored with fresh onion, garlic and ginger.

**9. CHICKEN TIKKA 35.00 | 13.00**  
Tender chicken marinated in chef's spicy classic meat masala.

 **10. SAFFRON MALAI TIKKA 35.00 | 13.00**  
Boneless chicken marinated in yogurt, cashew nut paste and cheese cooked to perfection in a clay oven.

**11. HARIYALI CHICKEN TIKKA 35.00 | 13.00**  
Tender boneless chicken, marinated with mint and spinach.

**12. MUTTON SHEEKH KABAB 49.00 | 18.00**  
Skewered minced lamb kabab sprinkled with fresh herbs and served with onion and mint sauce.

**13. BHUNA GHOSH 49.00 | 18.00**  
Mutton with ginger, garlic, onion, tomato marinated in yogurt slow cooked in stove top.

**14. TANDOORI FISH TIKKA 45.00 | 17.00**  
Swai fish fillet marinated with chef's special spicy red masala.

**15. MALAI FISH TIKKA 45.00 | 17.00**  
Tandoor roasted fish tikka marinated in cream, cheese, yogurt and aromatic spices.

**16. AMRITSARI FISH 45.00 | 17.00**  
Swai fish fillets coated in gram flour batter with Indian spices and deep fired till golden finish.

**17. TANDOORI SHRIMP 48.00 | 18.00**  
Shrimp marinated in yogurt with Indian spices and cooked to perfection in clay oven.

**18. NON-VEG PLATTER 113.00 | 42.00**  
A selection of chicken tikka, murg malai tikka, sheekh kabab, shrimp tikka, fish tikka served with mint chutney

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## BREAD AND ROTI

EC\$ | US\$

**19. PLAIN NAAN 6.00 | 3.00**

Traditional refined flour, baked in clay oven.

**20. BUTTER NAAN 8.00 | 3.00**

Soft and flaky, naan bread topped with butter.

**21. GARLIC / CHILLI NAAN 10.00 | 4.00**

Naan bread flavored with garlic/chilli and topped with butter

 **22. KHEEMA NAAN 27.00 | 10.00**

Naan bread stuffed with minced lamb and spices.

 **23. CHILLI CHEESE NAAN 16.00 | 6.00**

Naan bread stuffed and cheese and topped with chilli flakes.

 **24. GREEN CHILLI NAAN 13.00 | 5.00**

Naan baked with green chillies and cilantro topped with butter.

**25. KASHMIRI NAAN 18.00 | 7.00**

Naan bread stuffed with coconut, raisin and dry fruits.

**26. BATHURA 10.00 | 4.00**

A large football shaped fried bread.

**27. ASSORTED BREAD BASKET 50.00 | 19.00**

A combination of naan, tandoori roti, messi roti, kulcha and laccha paratha.

## VEGETARIAN MAIN COURSE

**28. PANEER TIKKA MASALA 35.00 | 13.00**

Cubes of fresh homemade cottage cheese roasted and then cooked in a tomato, butter and Cream sauce studded with garden peas.

 **29. SAAG PANEER (PALAK PANEER) 35.00 | 13.00**

Cubes of fresh homemade cottage cheese cooked with silky puree of Spinach.

**30. PESHAWARI CHANNA MASALA 32.00 | 12.00**

Tender chick peas simmered in a delicious spicy sauce. Ideally eaten with a Bathura (see breads).

**31. TARKA DAL 30.00 | 11.00**

A trio of red, yellow and gram lentils tempered with an onion and cumin seed dressing.

**32. DAL MAKHANI 35.00 | 13.00**

A harmonious combination of black lentils cooked over a slow fire overnight, finished with cream and caramelized onions. A favorite amongst gourmets.

 **33. TIRANGA KOFTA 38.00 | 14.00**

A gourmet's delight of homemade cottage cheese and vegetable rounds in a rich tomato and cashew nut cream sauce.

**34. VEG. MAKHANWALA 35.00 | 13.00**

Mixed vegetables cooked in chef's special makhani gravy and garnished with fresh cream.

**35. ALOO GOBI 35.00 | 13.00**

Potato, Cauliflower cooked in Indian spices.

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## NON-VEGETARIAN MAIN COURSE (CHICKEN)

EC\$ | US\$

**36. TIRANGA MURG MAKAHANI 40.00 | 15.00**  
(BUTTER CHICKEN).

Boneless chicken tandoori roasted and finished in tomato gravy with butter and cream.

**37. MURG TIKKA MASALA 40.00 | 15.00**

Boneless morsels of chicken tikka cooked in a tandoori and finished off in a rich tomato and cream sauce.

**38. MURG SAAGWALLA 40.00 | 15.00**

Delicately flavored boneless chicken cooked in spiced spinach.

**39. MURG KORMA 40.00 | 15.00**

Tender pieces of chicken cooked in a mild creamy almond and coconut sauce.

**40. ANDHRA MURG CURRY 40.00 | 15.00**

Traditionally prepared home - style chicken curry.

 **41. MURG VINDALOO 40.00 | 15.00**

Very spicy chicken curry from North India

 **42. HOT HYDERABADI MURG CURRY 40.00 | 15.00**

Traditional Indian dish made with coconut, mint leaves and spices.

 **43. BHUNA MURGH 40.00 | 15.00**

Boneless chicken cooked with ginger, garlic, fresh cilantro, onions and spices.

 **44. MURG JALFREZI 40.00 | 15.00**

Boneless tandoori chicken cooked with mixed veg., and sautéed in onions and Indian spices

## LAMB

 **45. KASHMIRI LAMB ROGAN JOSH 59.00 | 22.00**

Traditional lamb curry cooked with fine herbs, spices and ginger in a rich tomato gravy. An Aromatic delight.

**46. LAMB KORMA 59.00 | 22.00**

Boneless lamb chunks marinated in traditional spices and gently cooked in Creamy Autard and coconut sauce.

**47. KEEMA MATTAR 59.00 | 22.00**

Minced lamb mixed with a variety of spices and garam masala and garden peas with garnish of egg. A popular dish in Northern India homes.

**48. MUTTON MASALA 59.00 | 22.00**

Tender chunks of mutton cooked in a aromatic spicy curry.

**49. SAAG MUTTON 59.00 | 22.00**

Mutton cooked in a spinach gravy with Indian spices.

 **50. MUTTON VINDALOO 59.00 | 22.00**

A hot and tangy goan dish spiced with red chillies , star anise and cinnamon.

## SEAFOOD

EC\$ | US\$

**51. MALAI JHINGA 51.00 | 19.00**  
Jumbo prawns gently simmered in a tomato and coconut flavored sauce.



**52. FISH/SHRIMP MASALA 51.00 | 19.00**  
Herb marinated jumbo prawns sautéed in a onion and tomato masala sauce flavored with fenugreek leaves.



**53. MACCHILI CURRY (FISH CURRY) 51.00 | 19.00**  
Fish fillets cooked in a rich curry and tempered with mustard seeds and curry leaves.

**54. MACCHILI KORMA (COCONUT FISH CURRY) 51.00 | 19.00**  
Fillets of fish cooked in a mild creamy almond and coconut sauce.



**55. FISH / SHRIMP VINDALOO 51.00 | 19.00**  
A popular hot and tangy goan dish spiced with red chillies, star anise and cinnamon.

## RICE SPECIALTIES



**56. LAMB BIRIYANI 59.00 | 22.00**  
The finest basmati rice cooked with lamb, saffron and authentic spices. Accompanied with raita and salan.

**57. SHRIMP BIRIYANI 57.00 | 21.00**

Basmati rice cooked with shrimp, saffron, ground and whole Indian spice. Accompanies with raita.



**58. MURG ZAFARANI BIRIYANI 43.00 | 16.00**  
Tender chicken pieces and the finest basmati rice flavoured with saffron and cooked in a sealed 'handi'. Accompanied with raita and salan.

**59. VEGETABLE BIRIYANI 38.00 | 14.00**

A unique combination of fresh vegetables, aromatic spices and fragrant Basmati rice cooked together to create this classic dish. Served with raita.

**60. STEAMED RICE 15.00 | 6.00**

Steamed basmati rice

**61. JEERA RICE 22.00 | 8.00**

Basamati rice tossed with a touch of cumin seeds.

**62. PLAIN BIRYANI RICE 22.00 | 8.00**

Basamati rice flavoured with saffron and spices.

**63. KASHMIRI PULAO 35.00 | 13.50**

Diced veg, and mixed fruits cooked with aromatic spices and basmati rice.



**64. CHICKEN 65 BIRYANI 43.00 | 16.00**  
Deep fried boneless chicken mixed with basamati rice and Indian spices.

## ON THE SIDE

**65. RAITA 13.00 | 5.00**

Yogurt mixed with mint, cucumber and onions.

**66. ROASTED PAPAD 5.00 | 2.00**

Crispy Indian lentil crackers flavored with spices.

**67. MASALA PAPAD 11.00 | 4.00**

Crispy Indian lentil crackers topped with diced onion, tomato, cucumber, green chilli and chat masala.

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## SALADS

EC\$ | US\$

- 68. GRILLED CHICKEN SALAD 27.00 | 10.00
- 69. GARDEN SALAD 15.00 | 6.00

# INDO - CHINESE MENU

## SOUPS

- 70. VEGETABLE SOUP 22.00 | 8.00
- 71. CHICKEN CORN SOUP 22.00 | 8.00
- 72. SEA FOOD SOUP 22.00 | 8.00

## VEGETARIAN STARTERS

- 73. VEGETABLE SPRING ROLL 27.00 | 10.00
- 74. VEGETABLE MANCHURIA 32.00 | 12.00
- 75. GOBI MANCHURIA 32.00 | 12.00
- 76. CHILLIY PANNER 32.00 | 12.00

## NON - VEGETARIAN STARTERS

- 77. CHICKEN SPRING ROLL 32.00 | 12.00
- 78. SHRIMP SPRING ROLL 40.00 | 15.00
- 79. CHICKEN 65 40.00 | 15.00
- 80. CHILLY FISH 48.00 | 18.00

## VEGETARIAN MAIN COURSE

- 81. STIR FRIED VEGETABLES 32.00 | 12.00

## NON - VEGETARIAN MAIN COURSE

- 82. CHILLY CHICKEN GRAVY 40.00 | 15.00
- 83. SWEET & SOUR CHICKEN 40.00 | 15.00
- 84. CHILLY FISH GRAVY 40.00 | 15.00

## RICE & NOODLES

- 85. VEGETABLE FRIED RICE 35.00 13.00
- 86. CHICKEN FRIED RICE 40.00 15.00
- 87. SHRIMP FRIED RICE 45.00 17.00
- 88. CHILLY-GARLIC NOODLES 35.00 13.00
- 89. VEG HAKKA NOODLES 35.00 13.00
- 90. CHICKEN HAKKA NOODLES 35.00 13.00

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**SCAN THE QR CODE FOR TIRANGA MENU**

Your feedback is highly appreciated and will help us to improve our service

**THANK YOU VISIT US AGAIN**