STARTERS

RAMAYANA

BURGERS

American Cheeseburger - 55 Lei

angus beef burger, cheddar, salad, tomatoes, caramelized onion,

Lamb Burger - 60 Lei

grilled halloumi cheese, hummus, pleurotus mushrooms, arugula,

Grilled Halloumi Burger - 55 Lei 🛚

lamb burger meat, salad, pickles, caramelized onion, served with fries and indian sauce - 500g | B, C, D, 1 | 265 kml/100g

served with fries and barbecue sauce - 500g | B, C, D, I | 287 kal/100g

Indian Platter (for 2 pers.) - 80 Lei

tandoori-style chicken lollipops, onion bhaji, garlic & parsley fries, paneer tikka, salad, thousand islands sauce -850g | A, B, 1 | \$\frac{175}{2}\$ kal/100g

Chutneys & Dips Platter (for 2 pers.) - 65 Lei (9)

vegetable chutney, mango chutney, onion chutney, hummus, Indian sauce - 550g | ^C | 🔅 117 kal/100g

Paneer Tikka - 32 Lei 🔻

grilled cheese skewer, tomatoes, bell peppers, onions and Indian spices in the oven - 200g | B | \$\frac{195}{2} \text{ log} / 100g

Onion Bhaji - 32 Lei 💟

fried onions balls with Indian spices and chickpeas flour, Indian sauce, tomato and parsley salsa - 200g | A | \$ 110 kal/100g

Hummus - 32 Lei VEGAN

chickpeas paste, lemon juice, olive oil, tahini - 200g | ^C | ♦ 116 kal/100g

Mushroom Tikka - 32 Lei (VEGAN)

fried champignon mushrooms, Indian spices, coconut milk, garlic, ginger and parsley - 250g | \$\frac{100 kal/100g}{2}

NAAN / PITA

traditional freshly baked Indian pita - 150g | B, D | 220 kal/100g

Naan with Garlic and Herbs - 19 Lei 🔻

traditional freshly baked Indian pita, garlic, herbs - 160g |^{B, D} | ♦ 240 kal/100g

Naan with Cheese and Tomatoes - 20 Lei 💟

traditional freshly baked Indian pita, tomatoes sauce, mozzarella - 2400g | B, D | \$\frac{175}{2}\$ 175 kal/100g

SOUPS

Soup of the Day - 27 Lei

(ask the waitress) - 310g

Creamy Tomato Soup - 27 Lei 💟

served with croutons - 310g | ^D | ♦ 77 kal/100g

SALADS

Bengali Chicken Salad - 45 Lei

chicken cooked in Indian style, mixed salad, cherry tomatoes, cucumber, served with a girdle of naan and 1000 islands dressing - 400g | B, D, G, 1 | \$90 kml/100g

Atlantic Tuna Salad - 45 Lei

Atlantic tuna, mixed salad, onion, corn, lemon, served with a girdle of naan - 400g | B, D, E | \$ 135 kal/100g

Halloumi Cheese Salad - 45 Lei 💟

halloumi cheese, cherry tomatoes, quinoa, cucumber, avocado, baby spinach and bell peppers, served with naan - 400g | B, C, D | \$222 kcd/100g

Green Salad - 20 Lei VEGAN

green salad with olive oil and lemon - 150g | \$ 20 kal/100g

Mixed salad - 20 Lei VEGAN

tomatoes, cucumbers, onions, bell peppers, parsley - 200g | 34 kml/100g

CAFÉ & RESTAURANT



MAIN DISHES

Tandoori Chicken - 37 Lei))

marinated tandoori-style chicken drumsticks,

Palak Chicken - 42 Lei

chicken bits cooked with spinach and Indian spices - 350g |^{B, I}| ♦ 128 kg/100g

Butter Chicken - 42 Lei)

chicken breast cooked in creamy butter sauce and caju - 350g | ^{B, C, I} | ♦ 170 kal/100g

Tikka Masala Chicken - 42 Lei))

chicken bits in tikka masala sauce - 350g | B, C, 1 | \$ 108 km/1000

Mango Spicy Chicken - 42 Lei)))

chicken bits in Indian sauce with mango slices - 350g | 1 | ♦ 116 kal/100g

Lamb Vindaloo - 49 Lei)))

lamb bits in Vindaloo spicy sauce - 350g | 1 | ♦ 147 kal/100g

Lamb Do-Piaza - 49 Lei)

traditional Indian oven-baked lamb with 2 types of onion and garlic - 350g | 1 | \$ 140 kd/100g

Aloo Gobi - 40 Lei (VEGAN)

mix of cauliflower, potatoes,

Indian spices, served with onion and parsley - 350g | 1 | \$54 kal/100g

Chana Masala - 40 Lei (VEGAN)

Indian dish with chickpeas, onion, tomatoes, coriander, garlic, chilli, ginger - 350g | C | № 112 kal/100g

Palak Paneer - 40 Lei (v)

cheese (goat + sheep + cow) baked in creamy spinach with spices - 350 | B, 1 | ♦ 130 km/1000

Red Beans Curry - 40 Lei (VEGAN)

red beans, potatoes, bell pepper, indian spices - 350g | ♦ 148 kal/100g

Vegetable Mix Curry - 40 Lei (VEGAN)

green beans, peas, potatoes, bell pepper, baby carrots and onion - 350g | 4 kml/100

served with fries and lemon sauce - 500g | B, C, D, I | 253 kcal/100g

"New Delhi" Chicken Pizza - 47 Lei

PIZZA & PASTA

chicken, mozzarella, pleurotus mushrooms, peppers, green olives, cherry tomatoes, tomato sauce - 32cm, 750g | ^{B, D, T} | ♦ 100 kal/100g

"Calcutta" Beef Pizza - 50 Lei

beef meat, mozzarella, onion, green olives, bell peppers, pleurotus mushrooms, thousand island dressing, tomato sauce - 32cm, 750g | B, D, 1 | \$ 164 kml/100g

"Agra" Mozzarella Pizza - 40 Lei ♡

mozzarella, tomato sauce - 32cm, 500g | ^{B,D} | ♦ 104 kcal/100g

"Madurai" Five Cheese Pizza - 48 Lei ⊙

mozzarella, brie, blue cheese, cheddar, parmesan, tomato sauce - 32cm, 650a | B, D | \$\ddot 216 \text{ kal}/100g

"Varanasi" Vegetables Pizza - 40 Lei (VEGAN)

spinach, tomatoes, onion, peppers, pleurotus mushrooms, corn, green olives, tomato sauce - 32cm, 500g | ^D | ♦ 77 kal/100g

Pizza Sauce - 6 Lei

sweet/hot - 50g | \$\frac{1}{29} \text{ 29|29 kcal/100g}

Carbonara Pasta - 45 Lei

pasta with bacon, egg, parmesan, gran cucina - 400g | A,D,1 | 🕭 311 kal/100g

Ramayana House Pasta - 48 Lei

oven-baked pasta with bacon, tomatoes sauce, bell pepper, pleurotus mushrooms, mozzarella and parmesan - 400g | A, B, D, 1 | 282 kal/100g

Four Cheese Pasta - 43 Lei 🔻

pasta with mozzarella, cheddar, blue cheese and parmesan - 400g | A, B, D, 1 | 278 kcal/100g

SIDE DISHES

Basmati Rice - 19 Lei - 200g | ♦ 65 kcal/100g (VEGAN)

Curry Rice - 20 Lei - 200g | ★ 65 kcal/100g (VEGAN)

French Fries (normal/with garlic & herbs) - 17 Lei / 19 Lei - 150g| | \$312 kal/100g (VEGAN)

Grilled Potatoes - 25 Lei - 200g | A, B, 1 | ★ 312 kcal/100g ♥

DESSERTS

Gulab Jamun - 27 Lei 🛚

milk dumplings in syrup with cardamom and rosewater, sprinkled with pistachios - 120g | A, B, C, D | 298 kal/100g

Rich Chocolate Lava Cake - 27 Lei 💟

chocolate melted cake with one vanilla ice cream scoop - 100a | A, B, C, D, 1 | ♦ 267 kad/100a

"Marlenka" Cake - 27 Lei 🔻

Traditional european cake with cocoa, milk and honey - 100g | A, B, C, D | \$ 120 kal/100g

Assorted Ice Cream (3 scoops) - **27 Lei** - 150g | ^{B, C} | ★ 206 kal/100g ♥

Cake of the Day (ask the waitress) - 27 Lei



GRILL SPECIALITIES

Grilled Pork Steak - 50 Lei

with Provence herbs on a salad bed - 300g | 1 | \$\frac{118 kad/100g}{}\$

Grilled Lamb Steak - 100 Lei

with aromatic herbs on a salad bed with truffles Indian sauce - 400a 1 1 🖠 152km/100a

Grilled Halloumi Cheese - 50 Lei ⊙

on a cucumbers and arugula bed, lemon sauce - 300g | ^B | 🔅 266 kal/100g 🔾