



લન્ડોન

l n d i a n
r e s t a u r a n t





तन्दोरी

I n d i a n
r e s t a u r a n t

India's finest cuisine is as rich and diverse as its civilisation. It is an art form that has been passed on through generations, purely by word of mouth. The range of Indian cooking assumes astonishing proportions when one takes into account regional variations. Very often the taste, colour, texture and appearance of the same delicacy changes, according to the region.

The hospitality of the Indians towards their guests is legendary. Food customarily forms the crowning part of most festivities and celebrations.

At Camel Hotel's Tandoori restaurant, we offer you the highest quality Indian cuisine. Enjoy our extensive selection of meat, organic chicken, fish and vegetable dishes freshly prepared with homemade curry sauces, Tandoori specialities cooked in our clay oven, and freshly-cooked traditional breads.

Heart healthy: all our food is prepared with olive oil for the best heart health.

Less fat, more flavour: all our chicken dishes are prepared with organic chicken

शुभस

Le

Murg Shorba

Prepared with chicken stock, Indian spices and boneless chicken cubes

39

Tomato Shorba

Tomatoes blended with whole Indian spices served hot with cream

39

Jhinga Shorba

Prepared with stock, Indian spices and cubed shrimps

59

सफ़िअरस अणु सलदस

Garden Salad

Fresh lettuce, tomatoes, cucumbers and onions with heart of palm

49

Masala Pyaz

Sliced onions seasoned with red chili, lemon juice and garam masala

28

Onion Bhaji

Onion balls mixed with chick pea flour and Indian spices deep fried

29

Papadums

Two thin crisp breads, roasted or fried

20

Masala Papadum

Fried or roasted Papadum topped with chopped tomatoes, onions and green chili, seasoned with chat masala

22

Mirchi Pakoda

Chilies dipped in batter and fried until crisp, a delicacy of South India

29

Vegetable Samosa

Crispy fried patties filled with diced potatoes and vegetables, seasoned with Indian herbs and spices

42

Lamb Samosa

Crispy fried patties filled with minced lamb and green peas, cooked in Indian spices

49

Chicken Pakoda

Chicken wings marinated with Indian spices, battered and fried in hot oil

29

Raita

Seasoned yoghurt with chopped cucumber and roasted cumin seeds

26

Tandoori Specialties from our clay oven

Le

Chicken Tikka Ajwaini Chicken marinated with hot Indian spices and hung curd flavoured with aniseed. Served on a sizzling platter with cucumber salad	119
Murg Malai Kebab Chicken marinated with cheese, hung curd and Indian spices, giving it a creamy flavour	119
Murg Tikka Kali Mirch  Chicken marinated with cream, hung curd, crushed black peppercorns and white pepper, giving it a creamy but hot flavour	119
Lamb Seekh Kebab Minced lamb with whole Indian spices, cooked on a skewer in our clay oven giving it a juicy texture and rich flavour	139
Salmon Tikka Salmon steak marinated with salt, lemon juice and dill leaves, and cooked in our clay oven	149
Fish Pudhin Hara Fish cubes marinated with mint chutney and cooked in our clay oven, giving a rich tangy flavour	149
Jinga Malai Tulsi Large prawns marinated with cheese and curd, and cooked in our clay oven	130 per 100 gr
Mixed Tandoori Platter A combination of chicken tikka, murg malai kebab, murg tikka kalimirch and lamb, cooked to perfection in our clay oven	229

meat & fish curries

Masala Sauce Thick and creamy tomato sauce with assorted coloured peppers, sliced mushrooms and coconut With	
Chicken Tikka	119
Lamb	139
Shrimps	130 per 100 gr
Jalfrezi Sauce  Spicy sweet and sour tomato sauce with julienne of coloured peppers and sliced onion With	
Chicken Tikka	119
Lamb	139
Shrimps	130 per 100 gr

ALL PRICES INCLUDE SERVICE CHARGE AND TAXES

meat & fish curries

Le

Madras Sauce

A famous Indian curry sauce made with crushed black peppercorns, chili flakes and coriander seeds, giving it a very hot flavour

With

Chicken Tikka

Lamb

Shrimps

119

139

130 per 100 gr

Curry Sauce

Homemade curry sauce with onion, tomatoes and yoghurt

With

Chicken Tikka

Lamb

Shrimps

119

139

130 per 100 gr

Rogan Josh Sauce

A delicacy of the Kashmir region of India, this sauce is prepared with fried onion paste, Indian spices and tomato puree

With

Chicken Tikka

Lamb

Shrimps

119

139

130 per 100 gr

Makhanwala (Butter Chicken) sauce

Fine blended tomato sauce with honey and Indian spices, finished with cream

With

Chicken Tikka

Lamb

Shrimps

119

139

130 per 100 gr

Saag (Spinach) Sauce

Spinach with chopped garlic, dried red chili and coriander seeds, finished with cream

With

Chicken Tikka

Lamb

Shrimps

119

139

130 per 100 gr

Kadhai Sauce

Well-spiced curry with a thick sauce, with coloured peppers and onions

With

Chicken Tikka

Lamb

Shrimps

119

139

130 per 100 gr

Korma sauce

A rich, thick creamy sauce with coconut milk and grated coconut

With

Chicken Tikka

Lamb

Shrimps

119

139

130 per 100 gr

ALL PRICES INCLUDE SERVICE CHARGE AND TAXES

Vegetarian Curries

Le

Paneer Makhnwala	85
Cubes of homemade cottage cheese cooked in a honey based tomato sauce, finished with cream	
Paneer Masala	85
Cubes of homemade cottage cheese cooked in thick and creamy tomato sauce with assorted coloured peppers, sliced mushroom and coconut	
Kadhai Paneer 🍃	85
Cubes of homemade cottage cheese cooked in onion tomato masala with batons of coloured peppers and hot Indian spices	
Paneer Jalfrezi 🍃	85
Cubes of homemade cottage cheese cooked in a hot, sweet and sour tomato sauce with julienne of coloured peppers and onions	
Palak Paneer 🍃	85
Cubes of homemade cottage cheese cooked with spinach with chopped garlic, dried red chili and coriander seeds, finished with cream	
Aloo Palak 🍃	62
Potato cubes cooked with spinach with chopped garlic, dried red chili and coriander seeds, finished with cream	
Kumbh Palak	62
Sliced mushrooms cooked with spinach with chopped garlic, dried red chili and coriander seeds, finished with cream	
Makkai Saag	62
Sweetcorn kernels cooked with spinach, chopped garlic, dried red chili and coriander seeds, finished with cream	
Bombay Potato	49
Large potato batons deep fried, mixed with cumin seeds and onion tomato masala with freshly chopped coriander	
Kadhai Vegetable 🍃	62
Mixed vegetables cooked in onion and tomato masala with crushed peppercorns and batons of coloured peppers, tomatoes and onions	
Dal Makhani	62
Black lentils with ginger garlic paste and tomato puree, finished with cream and butter	
Dal Tadka	62
Yellow lentil with cumin seeds, coriander seeds, dried chilli, chopped onion and tomatoes, finished with butter	

ALL PRICES INCLUDE SERVICE CHARGE AND TAXES

INDIAN BREADS

Le

Butter Naan 20
Famous Indian bread freshly cooked in our clay oven

Garlic Naan 20
Naan bread topped with chopped garlic and fresh coriander

Onion Kulcha 29
Naan bread stuffed with chopped onion, fresh coriander, chilies

Keema Naan 31
Naan bread stuffed with minced lamb cooked with Indian spices

Aloo Pratha 29
Indian bread stuffed with seasoned mashed potatoes

Mint Pratha 29
Indian bread with mint topping

Peshwari Naan 29
A famous Indian bread stuffed with nuts and coconut

Cheese Naan 29
Indian bread stuffed with cheese

RICE OF YOUR CHOICE

Steamed Rice 26
Simple plain rice

Muttar Pulao 34
Rice with cumin seeds and green peas

Jeera Pulao 34
Rice flavoured with cumin seeds

Mushroom Pulao 34
Rice mixed with sliced mushrooms and green peppers

Vegetable Biryani 52
Rice with mixed vegetables, fried onions, mint, coriander fresh, cream and butter

Chicken Biryani 119
Rice cooked with boneless chicken, mint and fresh coriander, fried onions, cream and butter

Lamb Biryani 139
Rice cooked with boneless lamb with cream, butter, onion and tomato masala

Shrimps Biryani 130 per 100 gr
Rice cooked with small shrimps

Makkai Pudhina Pulao 32
Rice cooked with sweetcorn kernels and fresh mint

Pilaf Rice 28
Rice cooked with a dash of turmeric and sugar, to give it a unique flavour

ALL PRICES INCLUDE SERVICE CHARGE AND TAXES



تقريباً

Pomodoro 



TRIBE



Camel Dive Club & Hotel

Centre of Naama Bay, Sharm El Sheikh

Tel (+2) 069 3 600 700 , Fax (+2) 069 3 600 601

info@cameldive.com

www.cameldive.com