



Natraj



SCAN ME

Já contamos com 40 anos de experiência na Europa. Há mais de 26 anos em Lisboa, com quatro restaurantes de sucesso, o Restaurante Natraj apresenta o melhor da cozinha indiana.

No restaurante Natraj proporcionamos estas deliciosas iguarias com um serviço de qualidade, num espaço luxuoso com decoração indiana original e tradicional.

Nos nossos restaurantes tem a oportunidade de provar pratos típicos de todas as regiões da Índia, com mais destaque na zona de Punjab. Com especialidades exclusivas em Portugal, as nossas refeições variam entre os pratos mais aromáticos e cremosos até aos pratos mais picantes.

***No anos de 2010-2022, fomos eleitos pela Tripadvisor como o melhor Restaurante Indiano em Portugal.**

With 40 years of experience in Europe and more than 26 years in Lisbon, with four very well succeeded restaurants in Lisbon, Natraj Restaurants presents you the best of Indian Cuisine.

Natraj Tandoori, the best cooking and quality service, in a luxurious place with original and traditional Indian decoration.

At Natraj Restaurants we offer a collection of dishes from all the regions of India and mainly from the Punjab. We are introducing new specialities exclusively in Portugal, authentic flavours that vary from the mildly aromatic, rich and creamy, to the pungent spiced and very hot.

*** Qualified by Tripadvisor as the best Indian Restaurant in Portugal, in the year 2010-2021. AFRA (Asian food and restaurant awards) restaurant of the year awards Portugal NATRAJ INDIAN RESTAURANT 2019. Best Indian restaurant in Europe**

www.restaurantenatraj.com

welcome





- Pode pedir picante, pouco picante ou sem picante
- Diga-nos se não gostar da comida ou do seu sabor, poderemos preparar outro prato
- Iva incluído - temos livro de reclamações
- Nos temos sport tv, qr code menu e wifi
- Usamos natas, iogurte, nozes (caju, amêndoas, pistache, etc.) e todas as especiarias indianas. Se você tem alguma alergia, por favor nos informe

- You can order spicy, slightly spicy or not spicy
- Let us know if you don't like the food or its taste, we can prepare another dish
- VAT included - we have a complaints book
- We include Sport tv, qr code menu and wifi
- We use cream, yogurt, nuts (cashew, almonds, pistachios, etc.) and all Indian spices. If you have any allergies, please inform us

Hora de almoço: segunda-sexta nos temos 20% desconto só para pedido de cada prato por cada pessoa (Nao aplica nos feriados)

Lunch time: Monday-Friday we have a 20% discount only for ordering each dish per person (Does not apply on holidays)

Takeaway superior ou igual de 30€ tem 10% de desconto
Takeaway superior or equal to 30€ receives 10% discount

Natraj 1.

Rua Do Sol Ao Rato N°50-52
 1250-263, Lisboa
 21 388 06 30

Natraj 2.

Rua dos sapateiros, N°171,
 1100-577 Lisboa
 21 346 81 13

Natraj 3.

Rua São Carlos, N°109,
 2750-070 Areia-Cascais
 21 486 98 96



ENTRADA

STARTER

- | | |
|---|---------|
| 1. Papari / Papadh (masala papari) | 1.00 € |
| 2. Chamuca / Samosa
(Com legumes ou frango / chicken or vegetables) | 1.50 € |
| 3. Pastéis de vegetais / Vegetable Pakora
(Legumes fritos com farinha de grão/ Fried vegetables with gram flour) | 3.75 € |
| 4. Pastéis de Cebola / Onion Baja
(Cebola frita com farinha de grão/ Onions fried with gram flour) | 3.50 € |
| 5. Pastéis Queijo Indiano / Paneer Pakora
(Queijo frito com farinha de grão / Fried cheese with gram flour) | 3.75 € |
| 6. Pastéis de Cogumelos / Mushroom Pakora
(Cogumelos fritos com farinha de grão / Mushrooms fried with gram flour) | 3.75 € |
| 7. Pastéis de Beringela / Baingan Pakora
(Beringela com farinha de grão / Aubergin pastry with gram flour and fried) | 3.75 € |
| 8. Pastéis de Frango / Chicken Pakora
(Frango frito com farinha de grão / Chicken fried with gram flour) | 4.50 € |
| 9. Pica-pau de batatas / Aloo Chat
(batata com molho de tamarindo / Potato cubes with tamarind sauce) | 4.50 € |
| 10. Pastéis de gambas / Prawn Pakora
(Gambas fritas com farinha de grão / Prawns fried with gram flour) | 7.00 € |
| 11. Espetadas de carne / Kebab
(Rolinhos de carne picada em forno indiano / meat rolls grilled in tandoori) | 6.50 € |
| 12. Apa de gambas / Prawn Puri
(Apa frita com gambas e molho / Fried special bread with prawns and special sauce) | 7.00 € |
| 13. Gambas com Alho / Prawn Garlic
(gambas com molho de alho em chapa / Prawns with garlic sauce on the iron plate) | 8.00 € |
| 14. Natraj Mix de Entradas / Natraj Mix Starters (for 2pp) | 12.00 € |
| 15. Natraj spring roll / Rolinho primavera
(Rolinho de massa com queijo caseiro e vegetais picado) | 4.00 € |
| 16. Murgh Chat / Pica-Pau de frango
(Cubos de peito de frango com tamarindo/chicken cubes with tamarind sauce) | 6.00 € |
| 17. Mango pickle | 1.00 € |

SOPAS

SOUPS

- | | |
|---------------------------------------|--------|
| 21. Sopa de Lentilhas / Dal Soup | 3.75 € |
| 22. Sopa de Tomate / Tomato Soup | 3.75 € |
| 23. Sopa de Cogumelos / Mushroom Soup | 3.75 € |
| 24. Sopa de Frango / Chicken Soup | 3.75 € |
| 25. Sopa de Vegetais / Vegetable Soup | 3.75 € |

PAO INDIANO

INDIAN BREAD

- | | |
|--|--------|
| 31. Butter Naan (Pao indiano com Manteiga/with butter) | 2.50 € |
| 32. Garlic Naan (Pão Indiano com Alho/ with garlic) | 2.75 € |
| 33. Cheese Naan (Pao indiano com queijo / Indian bread with cheese) | 3.75 € |
| 34. Mix naan (com Queijo e Alho / with Cheese and Garlic) | 4.00 € |
| 35. Keema Naan (Pão Indiano com Carne Picada/with minced meat) | 4.00 € |
| 36. Veg naan (Pão Indiano com Vegetais/with minced vegetables) | 4.00 € |
| 37. Sweet Naan (Pão Indiano com coco/with coconut and sweet) | 3.75 € |
| 38. Panner kulcha naan (Com queijo caseiro/ with homemade cheese) | 4.00 € |
| 39. Lacha parathas (Camadas de Pao trigo/ Layers of wheat flour chapati) | 2.75 € |
| 40. Tandoori roti (Pao de trigo) | 2.00 € |

SALADAS

SALADS

- 41. Salada de Pepino / Cucumber Salad** 3.50 €
- 42. Salada Mista / Mixed Salad** 6.00 €
(Queijo fresco indiano, pepino, alface, tomate, cebola, cenoura e azeitonas / Cheese, cucumber, lettuce, tomato, onion, carrots, olives)
- 43. Natraj salad** 4.00 €
(Cebola, tomate, pepino / Onion, tomato, cucumber)
- 44. Raita** 3.50 €
(Iogurte com pepino, tomate e aroma de coentros / Yoghurt with cucumber, tomato and coriander)

MENU INFANTIL

KIDS MENU

- 45. Omelet Chips** 6.00 €
(Omelete e batatas fritas, com salada ou arroz / Omelet and chips, with salad or rice)
- 46. Murg Malai Tikka** 9.00 €
(Peito de frango enrolado em queijo e natas com batatas fritas / Chicken chest with cheese and cream with french fries)
- 47. Natraj Tikka** 9.00 €
(Peito de frango grelhado sem temperos e com batatas fritas / grilled chicken breast without seasoning including french fries)
- 48. Douradinhos de Peixe / Fish Finger** 5.00 €
(Douradinhos de peixe com batatas fritas / Fish finger with french fries)
- 49. Batatas Fritas / French Fries** 3.50 €

PRATOS DE FRANGO

CHICKEN DISHES

- 51. Chicken Curry / Caril de Frango** 10.00 €
- 52. Chicken Green Curry / Caril Verde de Frango** 10.75 €
(Fresh mint, spices and curry leaves / Hortelã frescas, especiarias e folhas de caril)
- 53. Karahi Chicken** 10.75 €
(Tomato and onion sauce and fresh capsicum, onion and tomato cubes / Molho de tomate e cebola com fresco pimento, cebola e pedaços de tomate)
- 54. Chicken Jhalfresi** 10.75 €
(onion and tomato gravy, fresh capsicum, ginger, onion, tomato / molho de cebola e tomate com pimento verde, gengibre e tomate fresco e cebola)
- 55. Chicken Vindaloo** 10.75 €
(With tomato sauce and spices, boiled potatoes / Molho de tomate, com especiarias e batatas cozida)
- 56. Chicken Madras** 10.75 €
(South Indian curry with tomato and coconut sauce / Caril do sul da Índia, com molho de tomate e de coco)
- 57. Chicken Xacuti** 10.75 €
(Traditional Goa with coconut sauce and spices / Tipico de Goa com molho de coco e especiarias)
- 58. Chicken Saag** 10.75 €
(With onion and tomato sauce, spinach, garlic, ginger, spices / com molho de cebola e tomate, espinafres, alho, gengibre, especiarias)
- 59. Mushroom Chicken** 10.75 €
(with onion gravy, fresh mushrooms / Com molho de cebola, cogumelos frescos)
- 60. Chicken Chilly** 10.75 €
(Fried chicken pieces with tomato and soy sauce, fresh onion and capsicum / Cubos de frango frito com molho de soja e tomate com pimento e cebola fresca)
- 61. Chicken Lemon** 10.75 €
(With onion sauce and fresh lemon sauce with spices / Com molho de cebola e molho de limão fresco com especiarias)

PRATOS DE FRANGO

CHICKEN DISHES

- 62. Chicken Natraj Masala** 10.75 €
(Special onion sauce, fresh curry leaves and 33 spices / Molho especial de cebola, folhas de caril e 33 especiarias)
- 63. Butter Chicken** 10.75 €
(Grilled breast pieces with butter, cream and tomato sauce / peito de frango grelhado com molho de tomate, natas e manteiga)
- 64. Chicken Badam Pasanda** 10.75 €
(Special soft almond sauce and cream / Molho suave de amendoa com natas)
- 65. Chicken Shahi** 10.75 €
(With tomato and cashew nut sauce, yoghurt and cream / Com molho de tomate e castanha de caju, iogurte e natas)
- 66. Chicken Korma** 10.75 €
(With onion gravy, fresh coconut sauce, yogurt, with cream / Com molho de cebola e coco fresco, iogurte e natas)
- 67. Chicken Navratan** 10.75 €
(Coconut sauce, with multiple fruits, onion gravy with cream / Molho coco fresco, varias frutas com molho de cebola e natas)
- 68. Chicken Kashmira** 10.75 €
(Mixed fruits including onion gravy with cream and spices/ Varias frutas cereja inclui com molho de cebola e natas com especiarias)
- 69. Chicken Tikka Masala** 10.75 €
(Chicken breast marinated in spices and yogurt. Grilled. Served with tomato and cream sauce / Peito de frango marinados com especiarias e iogurte. E grelhado. Servido com molho de tomate e natas)
- 70. Chicken Malai** 10.75 €
(roasted breast pieces with rich cream and yoghurt sauce / Pedacos de peito assados com molho de iogurte e natas)
- 71. Chicken Mango** 10.75 €
(Onion, mango, cream sauce with spices/ Com molho de cebola, manga, natas e especiarias)
- 72. Chicken Ananas** 10.75 €
(Pineapple pieces with onion sauce and cream / Pedacos de ananas com molho de cebola e natas)
- 73. Chicken Lichies** 10.75 €
(Onion and cream sauce with lichies / Molho de cebola e natas com lichies)
- 74. Chicken Lababdar** 10.75 €
(Onion sauce, caju, fresh coriander, cebola, tomato, ginger and cream / Molho de cebola, caju, coentros fresco, cebola, tomate, gengibre e natas)
- 75. Chicken Nazakat** 10.75 €
(Tamarind sauce, mustard seeds and cream / Molho de tamarindo, grãos de mostarda e natas)
- 76. Chicken Do Piazza** 10.75 €
(Fried chopped onion and onion sauce/ Cebola frita picado e Molho de cebola)
- 77. Chicken Bhuna** 10.75 €
(Minced onion, tomato, coriander and spices / Com cebola picado, tomate, coentros e especiarias)
- 78. Natraj Chicken Karahi** 10.75 €
(With tomato and onion sauce and fresh capsicum, onion, coconut, spices / Com molho de cebola e tomate e cubos de pimento, cebola, coco, especiarias)
- 79. Balti Chicken** 10.75 €
(North indian dish steamed with strong herbs and spices / Cozinhado no vapor com ervas e especiarias, tipico do norte da India)
- 80. Punjabi Chicken** 10.75 €
(Fried red chili, ginger slice, chopped onion and capsicum with spices / Malagueta vermelha frita, gengibre, cebola cortada e pimentos com especiarias)

PRATOS DE FRANGO

CHICKEN DISHES

- 81. Chicken Bhindi** 10.75 €
(With okra sautéed with onion, garlic, ginger and tomato / Com quiabos salteados com cebola, alho, gengibre e tomate)
- 82. Tawa Chicken Masala** 10.75 €
(Roasted chicken cubes, onion, capsicum, coriander with tomato sauce, served on the iron plate / cubos de peito frango assado com cebola, pimento, coentros e molho de tomate, servido em chapa quente)
- 83. Chicken Tikka Karahi** 10.75 €
(Grilled pieces with chopped onions, capsicum, ginger, and fresh tomato / Pedacos grelhados com cebola, pimento, gengibre, e tomato fresco)
- 84. Chicken Tikka Jhalfresi** 10.75 €
(Grilled pieces with green chilly, red onion, capsicum, ginger, and fresh tomato / Pedacos grelhados com malagueta verde, cebola roxa, pimento verde, gengibre, e tomato fresco)
- 85. Murg Kholapuri** 10.75 €
(Sautéed with onion, tomato sauce, spices, sesame, and tamarind sauce / Salteado com molho de cebola e tomate, especiarias, sésamo, e molho de tamarindo)
- 86. Kashmiri Rogan Chicken** 10.75 €
(Sautéed with tomato sauce and kashmiri sweet chilly sauce / Salteado com molho de tomate e molho de malagueta vermelho doce kashmira)
- 87. Goan Chicken** 10.75 €
(Traditional curry from Goa with fresh coconut / Caril típico de Goa com molho de côco fresco)
- 88. Chicken fry** 10.75 €
(Fried chicken pieces with onion and tomato sauce / Pedacos fritas salteadas com molho de cebola e tomate.)
- 89. Chicken Bagicha / Chicken Garden** 10.75 €
(With fresh vegetables and thick green curry sauce / Com legumes frescos e molho espesso de curry verde)

PRATOS DE BORREGO

LAMB DISHES

- 91. Lamb Curry / Caril de Borrego** 11.50 €
- 92. Lamb Green Curry / Caril Verde de Borrego** 12.00 €
(Fresh mint, spices and curry leaves / Hortelã frescas, especiarias e folhas de caril)
- 93. Karahi Lamb** 12.00 €
(Tomato and onion sauce and fresh capsicum, onion and tomato cubes / Molho de tomate e cebola com fresco pimento, cebola e pedaços de tomate)
- 94. Lamb Jhalfresi** 12.00 €
(onion and tomato gravy, fresh capsicum, ginger, onion, tomato / molho de cebola e tomate com pimento verde, gengibre e tomato fresco e cebola)
- 95. Lamb Vindaloo** 12.00 €
(With tomato sauce and rich spices, boiled potatoes / Molho de tomate, com especiarias ricas e batatas cozida)
- 96. Lamb Madras** 12.00 €
(South Indian curry with tomato and coconut sauce/ Caril do sul da india, com molho de tomate e de coco)
- 97. Lamb Xacuti** 12.00 €
(Traditional Goa with coconut sauce and spices / Tipico de Goa com molho de coco e especiarias)
- 98. Lamb Saag** 12.00 €
(With onion and tomato sauce, spinach, garlic, ginger, spices / com molho de cebola e tomate, espinafres, alho, gengibre, especiarias)

PRATOS DE BORREGO

LAMB DISHES

- 99. Mushroom Lamb** 12.00 €
(with onion gravy, fresh mushrooms / Com molho de cebola, cogumelos fresco)
- 100. Lamb Chilly** 12.00 €
(Fried lamb pieces with tomato and soy sauce, fresh onion and capsicum / Cubos de Borrego frito com molho de soja e tomate com pimento e cebola fresca)
- 101. Lamb Shahi** 12.00 €
(With tomato and cashew nut sauce, yoghurt and cream / Com molho de tomate e castanha de caju, iogurte e natas)
- 102. Lamb do Piaza** 12.00 €
(Lamb cubes sauted with diced onion and onion sauce with spices/ Cubos de borrego salteando com cebola picada e molho de cebola com especiarias)
- 103. Lamb Korma** 12.00 €
(With onion gravy, fresh coconut sauce, yogurt, with cream / Com molho de cebola, molho de coco fresco, iogurte e natas)
- 104. Lamb tikka masala** 12.00 €
(Lamb dices marinated in spices and yogurt, grilled, served with tomato and cream sauce / Cubos de borrego e marinados com especiarias e iogurte, e grelhado, servido com molho de tomate e natas)
- 105. Lamb Dhansik** 12.00 €
(lamb cooked with lentils / borrego com lentilhas)
- 106. Natraj lamb Karahi** 12.00 €
(With tomato and onion sauce and fresh capsicum, onion, coconut, spices / Com molho de cebola e tomate e cubos de pimento, cebola, coco, especiarias)
- 107. Lamb lababder** 12.00 €
(Onion sauce, caju, fresh coriander, cebola, tomato, ginger, spices and cream / Molho de cebola, caju, coentros fresco, cebola, tomate, gengibre, especiarias e natas)
- 108. Lamb Nazakat** 12.00 €
(With onion gravy, tamarind sauce, mustard seeds and cream / Com molho de cebola, molho de tamarindo, grãos de mostarda e natas)
- 109. Natraj Lamb Masala** 12.00 €
(Special purple onion sauce and fresh tomato, fresh curry leaves and 33 spices / Molho especial de cebola roxa, tomate fresco, folhas de caril e 33 especiarias)
- 110. Lamb Balti** 12.00 €
(North indian dish steamed with strong herbs and spices / Cozinhado no vapor com ervas e especiarias, típico do norte da Índia)
- 111. Lamb Mango** 12.00 €
(With special mango sauce, spices and tomato sauce / Molho especial de manga comespeciarias e molho de tomate)
- 112. Lamb Bhindi** 12.00 €
(Okra sautéed with onion, garlic, ginger, tomato and spices / Quiabos salteados com cebola, alho, gengibre, tomate e especiarias)
- 113. Lamb Punjabi** 12.00 €
(North indian dish steamed with strong herbs and spices / Cozinhado no vapor com ervas e especiarias, típico do norte da Índia)
- 114. Lamb Tawa Masala** 12.00 €
(Roasted cubes, onion, capsicum, coriander with tomato sauce, served on the iron plate / Cubos assados, com cebola, pimento, coentros e molho de tomate, servido em chapa quente)
- 115. Lamb Tikka Karahi** 12.00 €
(Grilled pieces with chopped onions, capsicum, ginger, garlic, spices and fresh tomato / Pedacos grelhados com cebola, pimento, gengibre, alho, especiarias e tomate fresco)

- 116. Lamb Tikka Jalfresi** 12.00 €
(Grilled pieces with green chilly, red onion, capsicum, ginger, and fresh tomato / Pedacos grelhados com malagueta verde, cebola roxa, pimento verde, gengibre, e tomato fresco)
- 117. Lamb Kholapuri** 12.00 €
(Spices, fresh tamarind sauce, sesame powder and poppy seeds / especiarias, molho tamarindo fresco, pó sesamo, sementes de papoila)
- 118. Goan Lamb** 12.00 €
(Coconut, onion pieces, cherry tomato and cream / Côco, cebola, tomate e natas)
- 119. Lamb Bhuna** 12.00 €
(Minced onion, tomato, coriander and spices / cebola picado, tomate, coentros e especiarias)

PRATOS DE CABRITO**MUTTON DISHES**

- 120. Mutton Curry / Caril de Cabrito** 12.00 €
- 121. Mutton Green Curry / Caril Verde de Cabrito** 12.50 €
(Fresh mint, spices and curry leaves / Hortelã frescas, especiarias e folhas de caril)
- 122. Karahi Gosh** 12.50 €
(Thick sauce, capsicum, onions / molho espesso, cebola e pimentos)
- 123. Mutton Jhalfresi** 12.50 €
(onion and tomato gravy, fresh capsicum, ginger, onion, tomato / molho de cebola e tomate com pimento verde, gengibre e tomato fresco e cebola)
- 124. Mutton Vindaloo** 12.50 €
(With tomato sauce and rich spices, boiled potatoes / Molho de tomate, com especiarias ricas e batatas cozida)
- 125. Mutton Madras** 12.50 €
(South Indian curry with tomato and coconut sauce/ Caril do sul da Índia, com molho de tomate e de coco)
- 126. Mutton Xacutti** 12.50 €
(Traditional Goa with coconut sauce and spices / Tipico de Goa com molho de coco e especiarias)
- 127. Mutton Saag** 12.50 €
(With onion and tomato sauce, spinach, garlic, ginger, spices / com molho de cebola e tomate, espinafres, alho, gengibre, especiarias)
- 128. Punjabi Gosh** 12.50 €
(North Indian curry with fried Indian chilli and ginger / Caril do Norte de Índia com malagueta vermelha frita e gengibre)
- 129. Mutton Korma** 12.50 €
(With onion gravy, fresh coconut sauce, yogurt, with cream / Com molho de cebola, molho de coco fresco, iogurte e natas)
- 130. Mutton Tikka Masala** 12.50 €
(Mutton marinated in spices and yogurt. Grilled. Served with tomato and cream sauce / Cabrito marinado com especiarias e iogurte. grelhado. Servido com molho de tomate e natas)
- 131. Mutton Bhuna** 12.50 €
(Minced onion, tomato, coriander and spices / Com cebola picado, tomate, coentros e especiarias)
- 132. Rogan Josh** 12.50 €
(With hot tomato sauce and rogan / Com molho de tomate picante)
- 134. Mutton Lababdar** 12.50 €
(Onion sauce, caju, fresh coriander, cebola, tomato, ginger and cream / Molho de cebola, caju, coentros fresco, cebola, tomate, gengibre e natas)
- 135. Mutton Nazakat** 12.50 €
(With onion gravy, tamarind sauce, mustard seeds and cream / Com molho de cebola, molho de tamarindo, grãos de mostarda e natas)
- 136. Mutton Tikka Karahi** 12.50 €
(Grilled pieces with chopped onions, capsicum, ginger, garlic, spices, tomato / Pedacos grelhados com cebola, pimento, gengibre, alho, especiarias e tomato)

PRATOS DE CAMARÃO

PRAWN DISHES

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|---|---------|
| 141. Prawn Curry / Caril de Camarao | 12.00 € |
| 142. Prawn Green Curry / Caril Verde de Camarao
(Fresh mint, spices and curry leaves / Hortelã frescas, especiarias e folhas de caril) | 12.75 € |
| 143. Karahi Prawn
(Tomato and onion sauce. Fresh capsicum, onion and tomato cubes / Molho de tomate e cebola. Fresco pimento, cebola e pedaços de tomate) | 12.90 € |
| 144. Prawn Jhalfresi
(onion and tomato gravy, fresh capsicum, ginger, onion, tomato / molho de cebola e tomate com pimento verde, gengibre e tomate fresco e cebola) | 12.90 € |
| 145. Prawn Vindaloo
(With tomato sauce and rich spices, boiled potatoes / Molho de tomate, com especiarias ricas e batatas cozida) | 12.90 € |
| 146. Prawn Madras
(South indian curry sauce with tomato and coconut sauce/ Caril do sul da india, com molho de tomate e coco) | 12.90 € |
| 147. Prawn Chilly
(Fried prawn pieces with tomato and soy sauce, fresh onion and capsicum / Cubos de camarao frito com molho de soja e tomate com pimento e cebola fresca) | 12.90 € |
| 148. Prawn Saag
(With onion and tomato sauce, spinach, garlic, ginger, spices / com molho de cebola e tomate, espinafres, alho, gengibre, especiarias) | 12.90 € |
| 149. Punjabi Prawn
(Fried red chili, ginger slice, chopped onion, capsicum with spices / Malagueta vermelha frita, gengibre, cebola cortada e pimentos com especiarias) | 12.90 € |
| 150. Prawn Goa
(With coconut milk and spices / com leite de côco e especiarias) | 14.50 € |
| 151. Prawn Mushroom
(Prawn with mushroom / Camarão com cogumelos) | 12.90 € |
| 152. Prawn Bhuna
(Minced onion, tomato, coriander and spices / Com cebola picado, tomate, coentros e especiarias) | 12.90 € |
| 153. Prawn Garlic
(Cooked with garlic, tomato and onion sauce / cozido em molho de alho tomate e cebola) | 12.90 € |
| 154. Prawn Adraki Masala
(Cooked with ginger, tomato and panion sauce / cozido em molho de gengibre tomate e cebola) | 12.90 € |
| 155. Prawn Korma
(With onion gravy, fresh coconut sauce, yogurt, with cream / Com molho de cebola, molho de coco fresco, iogurte e natas) | 14.50 € |
| 156. Prawn Malai
(With onion and coconut cream sauce, yoghurt / Com molho de cebola e leite de coco, iogurte) | 14.50 € |
| 157. Shahi Prawn
(With tomato and cashew nut sauce, yoghurt and cream / Com molho de tomate e castanha de caju, iogurte e natas) | 14.50 € |
| 158. Prawn Masala
(Grilled and marinated in rich spices and yogurt and dipped in tomato cream sauce / Cubos grelhados e marinados com especiarias ricas e iogurte, envolvido em molho de tomate e natas) | 16.00 € |
| 159. Lababdar Prawn
(Onion sauce, caju, fresh coriander, cebola, tomato, ginger and cream / Molho de cebola, caju, coentros fresco, cebola, tomate, gengibre e natas) | 14.50 € |
| 160. Prawn Nazakat
(With onion gravy, tamarind sauce, mustard seeds and cream / Com molho de cebola, molho de tamarindo, grãos de mostarda e natas) | 12.90 € |

PRATOS DE CAMARÃO

PRAWN DISHES

- 161. Prawn Mango** 14.50 €
(With special mango sauce, spices and tomato sauce / Molho especial de manga com especiarias e molho de tomate)
- 162. Natraj Prawn Karahi** 14.50 €
(Onion, capsicum, garlic, ginger, coconut, spices and tomato / Cebola, pimento, gengibre, côco, especiarias e molho de tomate)
- 163. Prawn Makhni** 14.50 €
(Cooked with butter, cream and special onion and tomato sauce / Cozido com manteiga, natas e molho especial de cebola e tomate)
- 164. Natraj Prawn Masala** 14.50 €
(33 spices and tomato sauce / 33 especiarias e molho de tomate)
- 165. Balti Prawn** 14.50 €
(North indian dish steamed with strong herbs and spices / Cozinhado no vapor com ervas e especiarias, típico do norte da Índia)
- 166. Tawa Prawn Masala** 14.50 €
(Roasted Prawn, onion, capsicum, coriander with tomato sauce, served on the iron plate / Camarão assado com cebola, pimento coentros e molho de tomate servido em chapa quente)
- 168. Karahi Prawn Fry** 14.50 €
(Fried prawn pieces with onion and tomato sauce / Gambas fritos salteados com molho de cebola e tomate.)
- 169. Prawn Kholapuri** 14.50 €
(Spices, fresh tamarind, sesame powder, poppy seeds and tamarind sauce / especiarias, com tamarindo fresco, pó de semente de papoila, molho tamarindo)

PRATOS DE PEIXE

FISH DISHES

- 171. Caril de Peixe / Fish Curry** 9.50 €
- 172. Caril Verde de Peixe / Fish Green Curry** 10.00 €
(With fresh mint, spices and curry leaves / Com hortelã frescas, especiarias e folhas de caril)
- 173. Karahi Fish** 10.00 €
(Molho espesso com cebola, pimento e tomate fresco / Thick sauce onions, capsicum and fresh tomato)
- 174. Goa Fish Curry** 10.00 €
(Caril típico de Goa com molho de côco / Traditional curry from Goa with coconut)
- 175. Shahi Fish** 10.00 €
(Molho de castanha de caju com iogurte, molho de tomate e natas / Cashew nuts gravy with yoghurt, tomato sauce and cream)
- 176. Fish Tikka Masala** 10.00 €
(Cubos de peixe cozinhados com iogurte, natas, especiarias e molho de tomate / Grilled fish dices cooked with yoghurt, cream, spices and tomato sauce)
- 177. Chilly Fish** 10.00 €
(Cubos de peixe frito com molho picante de tomate, molho de soja, tomate, cebola e pimentos / Fried fish dices with hot tomato sauce, soya sauce and fresh tomato, capsicum and onion)
- 178. Fish Jalfrezi** 10.00 €
(onion and tomato gravy. Fresh capsicum, ginger, onion, tomato / molho de cebola e tomate. Com pimento verde, gengibre e tomate fresco e cebola)
- 179. Tawa fish masala** 10.00 €
(Roasted fish, onion, capsicum and tomato sauce, served on the iron plate / peixe assado, com cebola, pimento e molho de tomate, servido em chapa quente)

ESPECIAIS NATRAJ

NATRAJ SPECIAL

- 181. Natraj Mix Karahi** 13.00 €
(Frango, borrego, cabrito e gambas com pimento fresco e cebola / Chicken, lamb, mutton and prawns with fresh capsicum and onion)
- 182. Natraj Mix Biryani** 13.00 €
(Frango, borrego, cabrito e gambas com mistura de arroz e caju / Chicken, lamb, mutton and prawns mixed with rice and caju)
- 183. Sarapatel** 11.00 €
(Típico de Goa, variados pedaços de porco cozinhado e frito com especiarias ricas e molho especial / Dish from goa, different parts of pork cooked and fried with special sauce and rich spices)
- 184. Roasted fish** 11.00 €
(Roasted fish with boiled, roasted or fried potato / peixe assado com batata assado, cozida ou batata frita)

PRATOS GRElhADOS

GRILLED DISHES

- 190. Tandoori chicken** 11.00 €
(Half chicken grilled and marinated with aromatic herbs, yogurt and spices / Meio de frango grelhado marinados com ervas aromáticas, iogurte, de especiarias)
- 191. Chicken Tikka** 11.00 €
(Chicken breast pieces grilled and marinated with aromatic herbs, yogurt and spices / Peito de frango grelhado marinados com ervas aromáticas, iogurte, condimentos de especiarias)
- 192. Chicken Hariyali Tikka** 11.00 €
(Chicken breast pieces marinated in yoghurt, aromatic herbs, fresh mint and spices / Peito de frango marinados em iogurte, ervas aromáticas condimentos, hortelã e especiarias)
- 193. Garlic Tikka** 11.00 €
(Chicken breasts marinated in yoghurt, aromatic herbs, minced garlic and spices / Peito de frango marinados em iogurte, ervas aromáticas, condimentos, alho picado e especiarias)
- 194. Chicken Shaslik** 11.00 €
(Shaslik style with onions and capsicum, marinated in yoghurt. mint and spices / Espetadas de peito de frango, cebolas, pimentos marinados em iogurte, hortelã e especiarias)
- 195. Paneer Shaslik** 11.00 €
(Cheese, onions, capsicum skewers, marinated in yoghurt and mint espetadas de queijo, cebolas e pimentos, marinados em iogurte e hortelã)
- 196. Prawn Garlic Tikka** 15.00 €
(Prawn marinated in yoghurt, aromatic herbs and minced garlic / Camarão em iogurte, ervas aromáticas, condimentos e especiarias)
- 197. Murg Malai Tikka** 11.00 €
(Chicken breasts rolled in yogurt, cheese and cream with spices / Peito de frango enrolado em iogurte queijo e natas com especiarias)
- 198. Lamb Tikka** 13.50 €
(Small pieces of meat marinated with aromatic herbs, yogurt and spices / pedaços de carne grelhados marinados com ervas aromáticas, iogurte, condimentos de especiarias)
- 199. Sheekh Kebab** 11.00 €
(Minced meat mixed with garlic, ginger and spices (grilled like kebab) / Espetadas de carne picada grelhada, mistura de alho, gengibre e especiarias (Grelhado como kebab)
- 200. Tandoori prawn** 16.00 €
(Giant Prawn grilled with aromatic herbs, yogurt and spices / Gambas gigante grelhadas com ervas aromáticas, iogurte e especiarias)
- 201. Paneer tikka** 11.00 €
(Housemade cheese marinated in yogurt, aromatic herbs and mint / Queijo caseiro marinado em iogurte, ervas aromáticas, condimentos e hortelã)
- 202. Natraj mix grill** 16.00 €
(Grilled (With numbers: 190 - 199) / Misto de grelhados)

PRATOS VEGITARIANOS VEGITARIAN DISHES

- | | |
|---|---------------|
| 203. Caril de Vegetais / Vegetable Curry | 9.00 € |
| 204. Green Veg Curry | 9.50 € |
| (Mint, curry leaves and spices / Hortelã, folhas de caril e especiarias) | |
| 205. Daal Tarka | 9.00 € |
| (yellow lentils with spices / lentilhas amarelos com especiarias) | |
| 206. Daal Makhni | 9.50 € |
| (Black lentils boiled and Sautéd with butter and cream / lentilhas preto fervido e salteando com manteiga e natas) | |
| 207. Karahi Vegetable | 9.50 € |
| (Vegetables with onion, tomato sauce and fresh capsium, onion, tomato / Vegetais com molho cebola e tomate e fresco pimento, cebola, tomate) | |
| 208. Veg Chilly | 9.50 € |
| (vegetables sautéd with tomato sauce, soya, fresh onion and capsicum / Vegetais salteado com molho de tomate, soja, cebola e pimentos frescos) | |
| 209. Veg Manchurian | 9.50 € |
| (Minced vegetable balls, cooked with tomato and soya sauce / Bolas vegetais picado, cozido com molho de tomate a soja) | |
| 210. Aloo Gobi. | 9.50 € |
| (Cauliflower with potatoes and spices / Couve flor com batatas) | |
| 211. Aloo Palak | 9.50 € |
| (Spinach with potatoes / Espinafres com batatas) | |
| 212. Palak Paneer | 9.50 € |
| (Spinach with paneer-Indian cheese / Espinafres com queijo indiano) | |
| 213. Shabnum Shahi | 9.50 € |
| (Mushroom, green peas, indian cheese with tomato sauce, cream, yoghurt / Cogumelos, ervilhas e queijo indiano com molho de tomate, natas e iogurte) | |
| 214. Shahi Kofta | 9.50 € |
| (Vegetable ball with tomato, cashew nuts sauce and cream / Bola de vegetais com molho de tomate, castanha de caju e creme) | |
| 215. Shahi Paneer | 9.50 € |
| (Homemade cheese with tomato and cashew nut sauce, yoghurt and cream / Queijo caseiro com molho de tomate e castanha de caju, iogurte e natas) | |
| 216. Bangan Ka Bartha | 9.50 € |
| (Eggplant grilled with onions, tomato, green peas / Beringela grelhada com cebola, tomate e ervilhas) | |
| 217. Bhindi Masala | 9.50 € |
| (Lady fingers with spices with tomato and onion gravy / Quiabos com molho de tomate e cebola e especiarias) | |
| 218. Natraj Special Vegetable | 9.50 € |
| (Broccoli, potatoes, indian cheese with Fresh spices, mustard, tamarind/Bróculos, batata e queijo Indiano com especiarias frescas, mostarda, tamarindo) | |
| 219. Paneer tikka masala | 9.50 € |
| Indian cheese marinated in spices, yogurt, tomato and cream sauce/ Queijo indiano marinados com especiarias e iogurte, tomate e natas. | |
| 220. Vegetable Korma | 9.50 € |
| (Vegetable with coconut puri sauce and coconut milk / Vegetais com molho de puri de côco e leite de côco) | |
| 221. Chana Masala | 9.50 € |
| (Gram with onion and tomato sauce and spices / Bico de grão com molho de cebola e tomate e especiarias) | |
| 222. Bombay Aloo | 9.50 € |
| (Potatoes with tomato sauce / Batata com molho de tomate) | |
| 223. Vegetable balti | 9.50 € |
| (fresh vegetable steamed with strong herbs and spices / Vegetais fresco cozinhado no vapor com ervas e especiarias) | |
| 224. Paneer Jalfrezi | 9.50 € |
| (Indian cheese with onion, tomato sauce with fresh capsicum onion, ginger / Queijo Indiano com molho de cebola, tomate e pimentos, cebola e gengibre) | |
| 225. Soya chili | 9.50 € |
| (soya chunks sautéed in a flavorful sauce / pedaços de soja salteados em molho saboroso) | |

- 225. Punjabi Vegetable** 9.50 €
(North Indian curry with fried red chilly, ginger slice chopped onion and capsicum with full flavour natural spices / Caril do norte da Índia com malagueta vermelha frita, gengibre, cebola picada e pimentos, com especiarias naturais /)
- 226. Mutter Paneer** 9.50 €
(Indian cheese, green peas with onion and curry sauce / Queijo indiano, ervilhas com cebola e molho de caril)
- 227. Chili paneer** 9.50 €
(indian cheese with tomato and soy sauce, fresh onion and capsicum / Queijo indiano com molho de soja e tomate com pimento e cebola fresca)
- 228. Paneer Karahi** 9.50 €
(Tomato and onion sauce with fresh capsicum, onion and tomato and spices / Molho de tomate e cebola, com pimento, cebola e tomate e especiarias)
- 229. Tawa Veg** 9.50 €
(Roasted veg. onion, capsicum, coriander with tomato sauce served on the iron plate / Vegetais assados, com cebola, pimento, coentros e molho de tomate, servido em chapa quente)
- 230. Natraj Veg Masala** 9.50 €
(Special purple onion sauce and fresh tomato, curry leaves and spices / Molho especial de cebola roxa, tomate fresco, folhas de caril e especiarias)
- 231. Malai Kofta** 9.50 €
(Vegetable ball with onion sauce, cashew nut sauce and cream / Almôndegas de vegetais com molho de cebola e molho de caju e natas)
- 232. Paneer Butter** 9.50 €
(Indian fresh cheese with butter, cream and tomato sauce / queijo Indiano com manteiga, natas e molho de tomate)
- 233. Veg Navratan Korma** 9.50 €
(Mix vegetable with fruits, coconut sauce and coconut milk / Mistura de vegetais com fruta e côco fresco com leite de côco)

BIRYANI**BIRYANI**

- 241. Vegetable Biryani / Arroz com mistura vegetais** 10.00 €
(Mixed vegetables with cashew nuts and raisins)
- 242. Chicken Biryani / Arroz com frango** 12.00 €
(Chicken mix with rice, cashew nuts and raisins)
- 243. Lamb Biryani / Arroz com borrego** 13.25 €
(Lamb mix with rice, cashew nuts and raisins)
- 244. Mutton Biryani / Arroz com cabrito** 13.50 €
(Mutton mix with rice, cashew nuts and raisins)
- 245. Prawn Biryani / Arroz com camarão** 14.00 €
(Prawn mix with rice, cashew nuts and raisins)
- 246. Mutton Tikka Biryani / Arroz com cabrito grelhado** 13.25 €
(Grilled mutton with rice, cashew nuts and raisins)
- 247. Chicken Tikka Biryani** 11.50 €
(Grilled chicken with rice, cashew nuts and raisins)
(Note: All biryani served with yoghurt / biryani servido com iogurte)

ARROZ**RICE**

- 251. Plain rice / Arroz branco** 2.25 €
- 252. Jeera rice / Arroz com cominhos** 2.50 €
(With cumin seeds / com sementes de cominhos)
- 253. Yellow rice / Arroz amarelo** 2.50 €
- 254. Pulao rice / Arroz pulao** 2.75 €
(With cumin and peas / com cominhos e ervilhas)
- 255. Natraj rice / Arroz natraj** 3.75 €
(With cashew nuts and raisins / com caju e nozes)
- 256. Egg fried rice / Arroz com ovo** 3.75 €
- 257. Mushroom rice / Arroz com cogumelos** 3.75 €
- 258. Chilly rice / Arroz com malagueta** 3.75 €
(Rice with green and red chili / Arroz com malagueta verde e vermelha)



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