

# INDIAN

# THAI



## FROM THE TANDOOR

|   |     |
|---|-----|
| <b>Murgh Seekh Kebab</b>  | 170 |
| Ground spiced minced chicken seekh kebab  |     |
| <b>Malai Tikka</b>  | 190 |
| Boneless chicken pieces with cheese & cream   |     |
| <b>Tandoori Gosht Ki Chap</b>   | 650 |
| Rack of lamb from the tandoor   |     |
| <b>Lucknowi Prawns</b>  | 640 |
| Prawns marinated with star anise curd cream   |     |
| <b>Rojali Kebab</b>   | 260 |
| Marinated chicken breast stuffed with cashews and minced chicken grilled on tandoor |     |
| <b>Audhi Fish Tikka</b>   | 385 |
| Stuffed with cheese, dry fruits, spinach and mint                                   |     |
| <b>Dum Ke Jhinge</b>  | 640 |
| Saffron marinated shrimp with cheese  |     |

## CURRIES NON-VEGETARIAN

|  |     |
|--|-----|
| <b>Murg Tikka Masala</b>                                 | 240 |
| Roasted chicken served in a creamy tomato sauce          |     |
| <b>Gosht Korma</b>                                       | 440 |
| Creamy lamb curry with cashews                           |     |
| <b>Gustaba</b>   | 440 |
| Minced lamb meatballs served with "kasimiri" sauce       |     |
| <b>Murgh Makhani</b>                                     | 240 |
| Roasted chicken in cashew, almonds & butter tomato sauce |     |
| <b>Prawn Kaldeen</b>                                     | 640 |
| Prawns marinated in rechado goan curry                   |     |

## VEGETARIAN

|   |     |
|---|-----|
| <b>Paneer Makhani</b>   | 185 |
| Paneer cheese in almond, cashew and tomato sauce                          |     |
| <b>Dum Aloo Vanarsi</b>   | 165 |
| Steamed potato cooked with tomato gravy & cashews                         |     |
| <b>Paneer Tarkish</b>   | 220 |
| Traditional Kashmiri paneer and potato curry                              |     |
| <b>Dal Makhani (You have to try it)</b>                                   | 110 |
| Our special 24-hour slow cooked black lentils                             |     |
| <b>Shaam Savera</b>   | 185 |
| Paneer cheese and spinach dumplings enriched with cream tomato mint sauce |     |

## BREAD / RICE

|  |     |
|--|-----|
| <b>Tandoori Naan</b>   | 40  |
| Traditional bread baked on the hot wall of our tandoor oven, stuffed with cheese, garlic or potato |     |
| <b>Vegetable Briyani</b>   | 165 |
| Mughali style vegetarian basmati rice  |     |

Tiered seating along the lagoon creates a charming, mystical atmosphere. Real tandoor ovens, trendy bar and lounge area.

**HOTEL ZONE, LA ISLA SHOPPING VILLAGE  
BLVD. KUKULCAN KM. 12.5  
TEL. 176-8070 OPEN DAILY 6PM - 1AM**

MAJOR CREDIT CARDS

[www.elefanta.com.mx](http://www.elefanta.com.mx)

MENU IS A SAMPLING



## Starters - Salads - Soups

|  |     |
|--|-----|
| <b>Satay Nuea Rue Gai</b>  | 160 |
| Thai style beef or chicken, peanut sauce & pickled cucumbers     |     |
| <b>Pohpia Thod</b>   | 130 |
| Spring rolls filled with noodles, chicken, veggies & sweet/ sour |     |
| <b>Yum Nuea</b>  | 185 |
| Grilled beef salad, vegetables, fresh lime, & chili dressing     |     |
| <b>Somtam Goong Sod</b>  | 175 |
| Spicy green papaya salad with fresh shrimp & roasted peanuts     |     |
| <b>Tom Yam Goong</b>   | 170 |
| Sour & spicy shrimp soup with lemon grass & straw mushrooms      |     |
| <b>Tom Kha Gai</b>   | 170 |
| Chicken & coconut milk soup with citronella                      |     |

## Curries - Rice - Noodles

|  |     |
|--|-----|
| <b>Kaeng Ka-Ri Goong</b>                                     | 386 |
| The best shrimp in creamy yellow curry, onions & potatoes    |     |
| <b>Phanaeng Nuea</b>   | 345 |
| Sliced beef tenderloin in an aromatic peanut Pha-naeng curry |     |
| <b>Gaeng Kiew Wan Gai</b>                                    | 320 |
| All-time favorite green curry chicken with bamboo shoots     |     |
| <b>Kao Phad Gai, Goong o Ruam</b>                            |     |
| Fried jasmine rice, minced carrot & spring onion with:       |     |
| <b>Chicken - 235    Shrimp - 288    Mixed - 270</b>          |     |

## Vegetarian Dishes

|  |     |
|--|-----|
| <b>Phad Sam Si</b>   | 212 |
| Soya Cheese with baby corn & pineapple in a sweet & sour sauce |     |
| <b>Phad Pak Rum</b>  | 204 |
| Mixed vegetables in soy sauce with cashews & garlic            |     |

## Meat - Seafood - Chicken

|  |     |
|--|-----|
| <b>Goong Siam</b>  | 386 |
| Spicy shrimp with "guajillo" chili, bamboo shoots, leeks and bell pepper |     |
| <b>Kai Phat Met</b>  | 292 |
| Deep fried chicken with cashews & sweet chili paste sauce                |     |
| <b>Sarika</b>  | 242 |
| Sautéed sliced chicken breast with vegetables in oyster/soy sauce        |     |
| <b>Pla De Phuket</b>   | 326 |
| Deep-fried fish fillet, with ginger & garlic in tamarind chili sauce     |     |
| <b>Nueayang</b>  | 680 |
| 8oz Angus beef tenderloin, creamy herb sauce & papaya                    |     |
| <b>Song Quaw</b>   | 398 |
| Stir-fried beef & shrimp with exotic spices, herbs & chestnuts           |     |
| <b>Bangkok</b>   | 398 |
| A Bangkok dish, shrimp & sliced chicken in a medium spicy sauce          |     |
| <b>Phad Prew Wan Pla Rue Gai</b>   | 326 |
| Sweet & sour deep fried fish or chicken with vegetables & pineapple      |     |

Private dining huts over the lagoon or among the lush plants. Colorful lighting provides an exotic paradise of romantic tropical splendor.

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