

## ENTRADA (STARTER)

<b>1. CHICKEN SURMA SOUP</b>	<b>2,99 €</b>
<i>Sopa de frango</i>	
<i>Chicken Soup</i>	
<b>2. SURMA SOUP</b>	<b>2,85 €</b>
<i>Sopa de lentilhas e natas</i>	
<i>Creamy lentils soup</i>	
<b>3. VEGETABLE SAMOSA (1 un.)</b>	<b>1,65 €</b>
<i>Chamuça de vegetais com especiarias</i>	
<i>Crispy savory pastry with mixed vegetable filling with spices</i>	
<b>4. CHICKEN SAMOSA (1 un.)</b>	<b>1,90 €</b>
<i>Chamuça de frango picado e ervilhas com especiarias</i>	
<i>Crispy savory pastry with minced chicken and peas with spices</i>	
<b>5. PAPARI MASALA</b>	<b>1,85 €</b>
<i>Pão fino e estaladiço de cominhos temperado com cebola, tomate e pepino</i>	
<i>Thin crispy cumin cracker tempered with onion, tomato and cucumber</i>	
<b>6. ONION PAKORA (4 un.)</b>	<b>2,95 €</b>
<i>Pastéis de cebola com farinha de grão e especiarias</i>	
<i>Deep fried onion pies with grain flour and spices</i>	
<b>7. VEGETABLE PAKORA (6 un.)</b>	<b>2,85 €</b>
<i>Pastéis de vegetais constituídos por queijo fresco da casa, batatas e brócolos com farinha de grão e especiarias</i>	
<i>Deep fried vegetables pies with a set of a special cheese, potatoes and broccolis with grain flour and spices</i>	
<b>8. CHICKEN PAKORA (4 un.)</b>	<b>2,90 €</b>
<i>Pastéis de frango com farinha de grão e especiarias</i>	
<i>Deep fried chicken pies with grain flour and spices</i>	
<b>9. PANEER PAKORA (4 un.)</b>	<b>2,90 €</b>
<i>Pastéis de queijo especial da casa com farinha de grão e especiarias</i>	
<i>Deep fried special cheese pies with grain flour and spices</i>	
<b>10. GREEN SALAD</b>	<b>2,80 €</b>
<i>Salada de alface, tomate, pepino, cebola e cenoura</i>	
<i>Salad of green lettuce, tomato, cucumber, onion and carrot</i>	
<b>11. RAITA</b>	<b>1,70€</b>
<i>Mistura especial de iogurte com tomate, pepino, cebola, coentros e especiarias</i>	
<i>Special mixture of curd with tomato, cucumber, onions, coriander and spices</i>	

## NAAN/PÃO (BREAD)

<b>12. NAAN</b>	<b>1,85 €</b>
<i>Pão normal preparado no forno tandoori</i> <i>Normal bread baked in a clay oven</i>	
<b>13. BUTTER NAAN</b>	<b>2,80 €</b>
<i>Pão normal recheado com manteiga preparado no forno tandoori</i> <i>Bread filled with butter and baked in a clay oven</i>	
<b>14. GARLIC NAAN</b>	<b>2,85 €</b>
<i>Pão com alho preparado no forno tandoori</i> <i>Bread with garlic baked in a clay oven</i>	
<b>15. CHEESE NAAN</b>	<b>2,99 €</b>
<i>Pão recheado com queijo preparado no forno tandoori</i> <i>Bread stuffed with cheese baked in a clay oven</i>	
<b>16. MIX NAAN</b>	<b>3,15 €</b>
<i>Pão com queijo e alho preparado no forno tandoori</i> <i>Bread stuffed with cheese and garlic baked in a clay oven</i>	
<b>17. CHEESE MUSHROOM NAAN</b>	<b>3,15 €</b>
<i>Pão recheado com queijo e cogumelos picados preparado no forno tandoori</i> <i>Bread stuffed with cheese and minced mushrooms baked in a clay oven</i>	
<b>18. KULCHA NAAN</b>	<b>2,85 €</b>
<i>Pão recheado de legumes preparado no forno tandoori</i> <i>Bread stuffed with vegetables baked in a clay oven</i>	
<b>19. PESHWARI NAAN</b>	<b>3,15 €</b>
<i>Pão recheado com coco, e frutos secos (passas) preparado no forno tandoori</i> <i>Bread stuffed with coconut and dry fruits (raisins) baked in a clay oven</i>	
<b>20. KEEMA NAAN</b>	<b>2,99 €</b>
<i>Pão recheado com carne picada de borrego preparado no forno tandoori</i> <i>Bread stuffed with minced lamb baked in a clay oven</i>	
<b>21. PANEER NAAN</b>	<b>2,99 €</b>
<i>Pão com queijo fresco preparado no forno tandoori</i> <i>Bread with special cheese baked in a clay oven</i>	

## PRATOS MAIS CONDIMENTADOS (SPICY DISHES)

<b>22. ANNAPURNA CURRY</b>	<b>11,99€</b>
<i>Gambas com cogumelos e brócolos num molho especial de natas com especiarias</i>	
<i>Prawn with mushroom and broccoli in a special cream sauce with spices</i>	
<b>23. CHICKEN JALFREGI</b>	<b>9,95€</b>
<i>Peito de frango com cebola, pimento e tomate num molho especial com especiarias</i>	
<i>Chicken breast with onion, capsicum, and tomato in a special sauce with spices</i>	
<b>24. LAMB JALFREGI</b>	<b>10,99€</b>
<i>Borrego com cebola, pimento e tomate num molho especial com especiarias</i>	
<i>Lamb with onion, capsicum, and tomato in a special sauce with spices</i>	
<b>25. PRAWN JALFREGI</b>	<b>11,05€</b>
<i>Gambas com cebola, pimento e tomate num molho especial com especiarias</i>	
<i>Prawn with onion, capsicum, and tomato in a special sauce with spices</i>	
<b>26. CHICKEN BALTI</b>	<b>9,85 €</b>
<i>Frango com cebola, pimento, tomate e gengibre num molho especial (molho Balti)</i>	
<i>Chicken with onion, capsicum, tomato, and ginger in a special sauce (Balti sauce)</i>	
<b>27. LAMB BALTI</b>	<b>10,65 €</b>
<i>Borrego com cebola, pimento, tomate e gengibre num molho especial (molho Balti)</i>	
<i>Lamb with onion, capsicum, tomato and ginger with a special sauce (Balti sauce)</i>	
<b>28. PRAWN BALTI</b>	<b>10,99 €</b>
<i>Gambas com cebola, pimento, tomate e gengibre num molho especial (molho Balti)</i>	
<i>Prawn with onion, capsicum, tomato and ginger with a special sauce (Balti sauce)</i>	
<b>29. CHICKEN GAUR</b>	<b>9,95 €</b>
<i>Peito de frango com batatas num molho meio picante</i>	
<i>Chicken breast with potatoes in medium spicy sauce</i>	
<b>30. LAMB GAUR</b>	<b>10,75 €</b>
<i>Borrego com batatas num molho meio picante</i>	
<i>Lamb with potatoes in medium spicy sauce</i>	
<b>31. CHICKEN GHANDRUK</b>	<b>9,85 €</b>
<i>Peito de frango num molho especial picante</i>	
<i>Chicken breast in a spicy sauce</i>	
<b>32. LAMB GHANDRUK</b>	<b>10,85 €</b>
<i>Borrego num molho especial picante</i>	
<i>Lamb in a special spicy sauce</i>	

## PRATOS MAIS SUAVES (SOFT DISHES)

<b>33. ANAPURNA CHICKEN SAG</b>	<b>9,95 €</b>
<i>Peito de frango com espinafres picados num molho especial com natas</i> <i>Chicken breast with minced spinach in a special creamy sauce</i>	
<b>34. ANAPURNA LAMB SAG</b>	<b>10,95 €</b>
<i>Borrego com espinafres picados num molho especial com natas</i> <i>Lamb with minced spinach in a special creamy sauce</i>	
<b>35. ANAPURNA PRAWN SAG</b>	<b>11,05 €</b>
<i>Gambas com espinafres picados num molho especial com natas</i> <i>Prawn with minced spinach in a special creamy sauce</i>	
<b>36. CHICKEN MUSHROOM</b>	<b>9,85 €</b>
<i>Peito de frango e cogumelos num molho especial com natas</i> <i>Chicken breast and mushrooms in a special creamy sauce</i>	
<b>37. LAMB MUSHROOM</b>	<b>10,45 €</b>
<i>Borrego e cogumelos num molho especial com natas</i> <i>Lamb and mushrooms in a special creamy sauce</i>	
<b>38. PRAWN MUSHROOM</b>	<b>10,99 €</b>
<i>Gambas e cogumelos num molho especial com natas</i> <i>Prawn and mushrooms in a special creamy sauce</i>	
<b>39. CHICKEN DAL</b>	<b>9,95 €</b>
<i>Peito de frango com lentilhas num molho especial com natas</i> <i>Chicken breast with lentils in a special creamy sauce</i>	
<b>40. LAMB DAL</b>	<b>10,15 €</b>
<i>Borrego com lentilhas num molho especial com natas</i> <i>Lamb with lentils in a special creamy sauce</i>	
<b>41. CHICKEN COCONUT</b>	<b>9,95 €</b>
<i>Peito de frango num molho especial de coco ralado, frutos secos com natas</i> <i>Chicken breast with a creamy sauce of grated coconut, dry fruits</i>	
<b>42. LAMB COCONUT</b>	<b>10,85 €</b>
<i>Borrego num molho especial de coco ralado, frutos secos e natas</i> <i>Lamb with a creamy sauce of grated coconut, dry fruits</i>	
<b>43. PRAWN COCONUT</b>	<b>11,05 €</b>
<i>Gambas num molho especial de coco ralado, frutos secos e natas</i> <i>Prawn with a creamy sauce of grated coconut, dry fruits</i>	
<b>44. CHICKEN PASHANDA</b>	<b>9,95 €</b>
<i>Peito de frango com iogurte, molho de menta, farinha de amêndoas, caju e natas</i> <i>Chicken breast with curd, mint sauce, almond powder, cashew nuts and cream</i>	

<b>45. LAMB PASHANDA</b>	<b>10,85 €</b>
<i>Borrego com iogurte, molho de menta, farinha de amêndoas, caju e natas</i> <i>Lamb with curd, mint sauce, almond powder, cashew nuts and cream</i>	
<b>46. PRAWN PASHANDA</b>	<b>11,10 €</b>
<i>Gambas com iogurte, molho de menta, farinha de amêndoas, caju e natas</i> <i>Prawn with curd, mint sauce, almond powder, cashew nuts and cream</i>	
<b>47. CHICKEN BANANA</b>	<b>9,15 €</b>
<i>Peito de frango num molho de banana e natas</i> <i>Chicken breast in a creamy banana sauce</i>	
<b>48. LAMB BANANA</b>	<b>10,45 €</b>
<i>Borrego num molho de banana e natas</i> <i>Lamb in a creamy banana sauce</i>	
<b>49. PRAWN BANANA</b>	<b>10,99 €</b>
<i>Gambas num molho de banana e natas</i> <i>Prawn in a creamy banana sauce</i>	

## PRATOS TRADICIONAIS DO NEPAL (NEPALESE SPECIALITIES)

<b>50. ANNAPURNA GORKHA CURRY</b>	<b>9,85 €</b>
<i>Peito de frango num molho especial de natas e especiarias</i> <i>Chicken breast with a special sauce of cream and spices</i>	
<b>51. ANNAPURNA SPECIAL TARKARI</b>	<b>8,45 €</b>
<i>Mistura de legumes frescos num molho especial de especiarias</i> <i>Mixture of vegetables with a special sauce of spices</i>	
<b>52. ANNAPURNA MALAI KOFTA</b>	<b>9,90 €</b>
<i>Almôndegas de frango num molho especial de especiarias e natas</i> <i>Chicken meat balls with a special sauce of spices</i>	
<b>53. ANNAPURNA VEGETABLE MALAI KOFTA</b>	<b>9,45 €</b>
<i>Almôndegas de mistura de legumes num molho especial de especiarias e natas (Contém ovo)</i> <i>Mixed vegetable balls with special sauce of spices and cream (Contains egg)</i>	
<b>54. ANNAPURNA SPECIAL KEEMA SAAG</b>	<b>9,95 €</b>
<i>Carne picada de frango, ovo e espinafres com molho especial de especiarias</i> <i>Minced chicken, eggs and spinach with a special sauce of spices.</i>	

<b>55. ANNA PURNA KEEMA CURRY</b>	<b>9,90 €</b>
<i>Carne picada de frango com ervilhas e tomate num molho especial de especiarias</i> <i>Minced chicken with green peas and tomatoes with a special sauce of spices</i>	
<b>56. ANNA PURNA CHICKEN CHILLI</b>	<b>10,05 €</b>
<i>Peito de frango frito com pimento, tomate e cebola</i> <i>Boneless chicken fried with capsicums, tomato and onion</i>	
<b>57. PRAWN CHILLI</b>	<b>11,15 €</b>
<i>Gambas fritas com pimento, tomate e cebola</i> <i>Prawn fried with capsicum, tomato and onion</i>	
<b>58. SPECIAL KOTHEY MOMO</b>	<b>8,00 €</b>
<i>Frango picado com especiarias envolvido numa massa de farinha acompanhado de um molho de tomate fresco</i> <i>Minced chicken and spices dumplings with a fresh tomato sauce</i>	
<b>59. ANNA PURNA MIX BIRYANI</b>	<b>11,30 €</b>
<i>Arroz misturado com gambas, borrego, frango, vegetais e especiarias num molho especial</i> <i>Rice mixed with prawn, lamb, chicken, vegetables, and spices in a special sauce</i>	
<b>60. LAMB BIRYANI</b>	<b>10,85 €</b>
<i>Arroz misturado com borrego e especiarias num molho especial</i> <i>Rice mixed with lamb and spices in a special sauce</i>	
<b>61. CHICKEN BIRYANI</b>	<b>9,75 €</b>
<i>Arroz misturado com frango e especiarias num molho especial</i> <i>Rice mixed with chicken and spices in a special sauce</i>	
<b>62. PRAWN BIRYANI</b>	<b>10,95 €</b>
<i>Arroz misturado com gambas e especiarias num molho especial</i> <i>Rice mixed with prawn and spices in a special sauce</i>	
<b>63. VEGETABLE BIRYANI</b>	<b>8,95 €</b>
<i>Arroz misturado com vegetais e especiarias num molho especial</i> <i>Rice mixed with vegetables and spices in a special sauce</i>	

## GRELHADOS (GRILLED DISHES)

- 64. ANNAPURNA GRILL** **13,15 €**  
*Gambas e batatas temperadas com especiarias e grelhadas no forno tandoori*  
*Prawn and potatoes tempered with spices and grilled in a clay oven*
- 65. PANEER SHASHLIK** **10,45 €**  
*Especial queijo fresco da casa marinado com iogurte, cebola e pimentos, e grelhado no forno tandoori*  
*Special fresh cheese marinated with curd, onion and capsicum, and grilled in a clay oven*
- 66. CHICKEN SEKUWA** **10,25 €**  
*Peito de frango marinado com limão, alho e especiarias, e grelhado no forno tandoori*  
*Chicken breast marinated with lemon, garlic and spices, and grilled in a clay oven*
- 67. GARLIC CHICKEN** **10,25 €**  
*Peito de frango marinado com molho de menta e alho e especiarias, e grelhado no forno tandoori*  
*Chicken breast marinated with a mint and garlic sauce and spices, and grilled in a clay oven*
- 68. TANDOORI CHICKEN** **10,05 €**  
*Meio frango marinado com especiarias e grelhado no forno tandoori*  
*Half chicken marinated with spices and grilled in a clay oven*
- 69. CHICKEN TIKKA** **10,85 €**  
*Bifinhos de frango grelhados no forno tandoori, com tomate, cebola e pepino*  
*Chicken breast grilled in a clay oven, with tomato, onion, and cucumber*
- 70. BOTI TIKKA** **11,05 €**  
*Bifinhos de borrego grelhados no forno tandoori, com tomates, cebolas e pepinos*  
*Boneless lamb grilled in a clay oven, with tomatoes, onions and cucumbers*
- 71. CHICKEN SASHLIK** **10,95 €**  
*Frango marinado com especiarias e grelhado no forno tandoori, com tomate, cebola e pepino*  
*Chicken marinated with spices and grilled in a clay oven with tomato, onion and cucumber*
- 72. ANNAPURNA MALAI KEBAB** **10,85 €**  
*Peito de frango marinado com molho de queijo especial e grelhado no forno tandoori*  
*Boneless chicken marinated with especial cheese sauce and grilled in a clay oven*

**73. LAMB HASEENA** **11,05 €**  
*Borrego marinado com especiarias e grelhado no forno tandoori*  
*Lamb marinated with spices and grilled in a clay oven*

**74. SHEESH KEBAB** **10,95 €**  
*Borrego picado marinado com especiarias e grelhado no forno tandoori*  
*Minced lamb marinated with spices and grilled in a clay oven*

**75. MIX GRILL** **12,85 €**  
*Carne de borrego picada, peito e perna de frango grelhados no forno tandoori*  
*Minced lamb, chicken breast and chicken leg grilled on a clay oven*

### PRATOS VEGETARIANOS (VEGETARIAN DISHES)

**76. DAL MAKHANI** **8,75 €**  
*Lentilhas com manteiga e especiarias num molho especial de natas*  
*Lentils with butter and spices in a special creamy sauce*

**77. DAL TARKA** **8,35 €**  
*Lentilhas fritas com especiarias num molho especial*  
*Fried lentils with spices in a special sauce*

**78. VEGETABLE KORMA** **8,45 €**  
*Legumes frescos num molho especial de farinha de coco, frutos secos e natas*  
*Fresh vegetables with a special sauce of coconut powder, dry fruits and cream*

**79. MIX VEGETABLE** **8,15 €**  
*Mistura de legumes num molho tradicional de caril*  
*Mixed vegetables in a traditional curry sauce*

**80. ALOO MATAR** **8,05 €**  
*Batatas e ervilhas num molho especial com natas*  
*Potatoes and green peas in a special creamy sauce*

**81. MATAR PANEER** **8,85 €**  
*Ervilhas e queijo fresco da casa num molho especial com natas*  
*Green peas and fresh cheese of the house in a special creamy sauce*

**82. SAG MUSHROOM** **8,45 €**  
*Espinafres e cogumelos num molho especial com natas*  
*Spinach and mushrooms in a special creamy sauce*



<b>83. SAG PANEER</b>	<b>8,95 €</b>
<i>Espinafres e queijo fresco da casa num molho especial com natas</i> <i>Spinach and fresh cheese of the house in a special creamy sauce</i>	
<b>84. ALOO DAM</b>	<b>7,85 €</b>
<i>Batatas cozidas num molho especial com natas</i> <i>Steamed potatoes in a special creamy sauce</i>	
<b>85. SAG ALOO</b>	<b>7,90 €</b>
<i>Espinafres frescos, batatas num molho especial com natas</i> <i>Fresh spinach, potatoes in a special creamy sauce</i>	
<b>86. SHAHI PANEER</b>	<b>9,65 €</b>
<i>Caril de queijo fresco da casa num molho com farinha de caju, natas e especiarias</i> <i>Curry of fresh cheese of the house in a sauce with cashew nuts, cream and spices</i>	
<b>87. BEGAN BARTA</b>	<b>8,15 €</b>
<i>Beringela assada em purê frita com especiarias num molho especial</i> <i>Grilled and mashed eggplant fried with spices in a special sauce</i>	
<b>88. BEGAN TARKARI</b>	<b>7,85 €</b>
<i>Beringela cortada num molho especial</i> <i>Chopped eggplant in a special sauce</i>	
<b>89. VEGETABLE KARAHÍ</b>	<b>7,95 €</b>
<i>Mistura de vegetais com cebola, pimento, gengibre num molho especial</i> <i>Mix vegetables with onion, capsicum, ginger and spices in a special sauce</i>	
<b>90. VEGETABLE MANGO</b>	<b>7,95 €</b>
<i>Mistura de vegetais num molho especial de manga e natas</i> <i>Mixed vegetables in a creamy mango sauce</i>	
<b>91. CHANA MASALA</b>	<b>9,95 €</b>
<i>Grão num molho especial de amêndoas, farinha de caju e natas</i> <i>Chickpeas in a special sauce of cashew powder, almonds and cream</i>	

## ESPECIALIDADES DE FRANGO (CHICKEN SPECIALITIES)

<b>92. CHICKEN CURRY</b>	<b>9,75 €</b>
<i>Peito de frango num molho de caril tradicional</i> <i>Boneless chicken in a traditional curry sauce</i>	
<b>93. CHICKEN TIKKA MASALA</b>	<b>10,25 €</b>
<i>Peito de frango grelhado com molho especial de caju, amêndoas e natas</i> <i>Grilled boneless chicken with a special sauce of cashew nuts, almonds and cream</i>	
<b>94. CHICKEN KORMA</b>	<b>10,10 €</b>
<i>Peito de frango num molho especial de farinha de coco, frutos secos e natas</i> <i>Boneless chicken in a special sauce of coconut powder, dried fruits and cream</i>	
<b>95. CHICKEN SAG</b>	<b>9,15 €</b>
<i>Peito de frango com espinafres num molho especial com natas</i> <i>Boneless chicken with spinach in a special creamy sauce</i>	
<b>96. CHICKEN KARAHÍ</b>	<b>9,95 €</b>
<i>Peito de frango frito com pimento, cebola, gengibre e especiarias num molho especial</i> <i>Boneless chicken fried with capsicum, onion, ginger and spices in a special sauce</i>	
<b>97. BUTTER CHICKEN</b>	<b>10,05 €</b>
<i>Frango grelhado com especiarias num molho especial com manteiga e natas</i> <i>Grilled chicken with spices in a special creamy sauce with butter</i>	
<b>98. CHICKEN MANGO</b>	<b>9,85 €</b>
<i>Frango num molho de manga e natas</i> <i>Chicken in a creamy mango sauce</i>	
<b>99. CHICKEN SHIMLA</b>	<b>9,95 €</b>
<i>Frango com frutas num molho especial com natas</i> <i>Chicken with fruits in a special creamy sauce</i>	

## ESPECIALIDADES DE BORREGO (LAMB SPECIALITIES)

<b>100. LAMB CURRY</b>	<b>9,95 €</b>
<i>Borrego num molho de caril tradicional</i> <i>Lamb in a traditional curry sauce</i>	
<b>101. LAMB TIKKA MASALA</b>	<b>10,15 €</b>
<i>Borrego grelhado com molho especial de caju, amêndoas e natas</i> <i>Grilled lamb with a special sauce of cashew nuts, almonds and cream</i>	
<b>102. LAMB KORMA</b>	<b>10,35 €</b>
<i>Borrego num molho especial de farinha de coco, frutos secos e natas</i> <i>Lamb in a special sauce of coconut, dried fruits and cream</i>	
<b>103. LAMB SAG</b>	<b>10,30 €</b>
<i>Borrego com espinafres num molho especial com natas</i> <i>Lamb with spinach in a special creamy sauce</i>	
<b>104. LAMB KARAHI</b>	<b>9,95 €</b>
<i>Borrego frito com pimento, cebola, gengibre e especiarias num molho especial</i> <i>Lamb fried with capsicum, onion, ginger and spices in a special sauce</i>	
<b>105. LAMB MANGO</b>	<b>10,20 €</b>
<i>Borrego num molho de manga e natas</i> <i>Lamb in a creamy mango sauce</i>	

TODOS OS PRATOS SÃO ACOMPANHADOS POR ARROZ BASMATI ESPECIAL  
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## ESPECIALIDADES DE MARISCO (SEAFOOD SPECIALITIES)

<b>106. PRAWN CURRY</b>	<b>10,85 €</b>
<i>Gambas num molho de caril tradicional</i> <i>Prawn in a traditional curry sauce</i>	
<b>107. PRAWN MASALA</b>	<b>11,45 €</b>
<i>Prawn grelhado com molho especial de caju, amêndoas e natas</i> <i>Grilled prawn with a special sauce of cashew nuts, almonds and cream</i>	
<b>108. PRAWN KORMA</b>	<b>11,25 €</b>
<i>Gambas num molho especial de farinha de coco, frutos secos e natas</i> <i>Prawn in a special sauce of coconut, dried fruits and cream</i>	
<b>109. PRAWN SAG</b>	<b>10,95 €</b>
<i>Gambas com espinafres num molho especial com natas</i> <i>Prawn with spinach in a special creamy sauce</i>	
<b>110. PRAWN KARAHÍ</b>	<b>11,05 €</b>
<i>Gambas fritas com pimento, cebola, gengibre e especiarias num molho especial</i> <i>Fried prawn with capsicum, onion, ginger and spices in a special sauce</i>	
<b>111. PRAWN MANGO</b>	<b>11,15 €</b>
<i>Gambas num molho de manga e natas</i> <i>Prawn in a creamy mango sauce</i>	

## ESPECIALIDADES DE ARROZ (RICE SPECIALITIES)

<b>112. CHICKEN FRIED RICE</b>	<b>9,55 €</b>
<i>Arroz frito com frango e mistura de legumes frescos</i> <i>Rice fried with chicken and a mixture of fresh vegetables</i>	
<b>113. LAMB FRIED RICE</b>	<b>10,15 €</b>
<i>Arroz frito com borrego e mistura de legumes frescos</i> <i>Rice fried with lamb and a mixture of fresh vegetables</i>	
<b>114. PRAWN FRIED RICE</b>	<b>10,85 €</b>
<i>Arroz frito com gambas e mistura de legumes frescos</i> <i>Rice fried with prawn and a mixture of fresh vegetables</i>	
<b>115. VEGETABLE FRIED RICE</b>	<b>8,35 €</b>
<i>Arroz frito com uma mistura de vegetais frescos</i> <i>Rice fried with a mixture of fresh vegetables</i>	
<b>116. ANAPURNA FRIED RICE</b>	<b>10,95 €</b>
<i>Arroz frito com uma mistura de frango, borrego, gambas, legumes frescos e ovo</i> <i>Rice fried with a mixture of chicken, lamb, prawns, vegetables and egg</i>	
<b>117. PULAU RICE</b>	<b>4,05 €</b>
<i>Arroz frito com caju, amêndoas e passas</i> <i>Fried rice with cashew nuts, almonds and raisins</i>	
<b>118. PLAIN RICE</b>	<b>2,00 €</b>
<i>Arroz basmati especial e aromático</i> <i>Special aromatic basmati rice</i>	
<b>119. JEERA RICE</b>	<b>3,00 €</b>
<i>Arroz frito com cominhos</i> <i>Fried rice with cumins</i>	