

# *Bay Dreams*







# Bay Dreams



Welcome in Scheveningen, and welcome at Bay Dreams, a sunny place, even if the dutch weather doesn't coöperate. Let us take you to warm and vibrant India!

Indian Cuisine is famous for it wide array of flavours and smells. The secret to this lies in the subtle collaboration between all the spices and herbs. Some ingredients have a refreshing and cooling effect while others spice the dish up with warm and rich flavours.

People in India believe that all these spices are beneficial to your health also, so have a look at the following pages and enjoy your meal!



# STARTERS

## MEAT/FISH

1	<b>Tandoori chicken</b> The well-known red chicken from the tandoori oven	8 <sup>00</sup>
2	<b>Seekh kebab</b> Seasoned and grilled minced lamb on a skewer	9 <sup>50</sup>
3	<b>Chicken Tikka</b> Chicken filet from the traditional Clay-oven	9 <sup>00</sup>
4	<b>Boti kebab</b> Seasoned and grilled lambchops from the clay-oven	10 <sup>50</sup>
5	<b>Butterfly king prawn</b> Crispy king prawns, marinated and breaded	12 <sup>50</sup>
6	<b>King prawn pakora</b> Finely spiced king prawns	11 <sup>50</sup>
7	<b>Fish pagora</b> Baked pieces of panga filet	11 <sup>50</sup>
8	<b>Mulligatwany soup</b> Lentil soup with chicken and Paneer (Indian cheese)	6 <sup>50</sup>
9	<b>Pepper Tikka</b> Spicy chicken filet with fresh Rawit peppers, from the clay-oven	9 <sup>50</sup>
10	<b>Malai tikka</b> Chicken filet marinated in yoghurt and Paneer. A mild dish	10 <sup>50</sup>

## VEGETARIAN

11	<b>Samosa</b> The famous deep fried vegetarian snack	6 <sup>50</sup>
12	<b>Onion bahji</b> A lovely seasoned crispy onion snack	5 <sup>50</sup>
13	<b>Paneer tikka</b> Grilled young cheese from the clay-oven	7 <sup>50</sup>
14	<b>Chili paneer</b> Spicy baked Indian cheese	7 <sup>50</sup>
15	<b>Paneer pakora</b> Marinated deep fried Indian cheese	7 <sup>50</sup>
16	<b>Mixed pakora</b> A mix of different vegetarian starters	8 <sup>50</sup>
17	<b>Cashewnut roll</b> Deep fried mashed potato with cashews and Paneer	11 <sup>50</sup>
18	<b>Dal Soup</b> The famous Indian lentil soup	5 <sup>50</sup>

# Bay Dreams MENU

## A journey through India

A rich 4 course meal, taking you to different regions of our country

Served from 2 persons up.

Dal- or mulligatwany soup

Tandoori mix, being a choise of fish, meat, or vegetarian mix

2 curries with rice and nan bread

Dessert

per person

37<sup>50</sup>

Wine arrangement  
per person

24<sup>00</sup>



# Bay Dreams ROMANCE

## Our chefs' surprise!

The Bay Dreams Romance: seven starters, followed by two curries and a mixed grill from our Tandoori-oven. On the side are mixed vegetables, rice and nan breads.

If there is any room left you can finish your meal with a spectacular Indian dessert.

per person

42<sup>50</sup>

Wine arrangement  
per person

28<sup>00</sup>

*a la carte*

# TANDOORI

Tandoori dishes are named after the Tandoori, a famous Indian clay-oven that is traditionally fueled with charcoal. In these dishes, the meat, fish or vegetables is first marinated in a mixture of yoghurt, spices and herbs and then grilled on skewers. Tandoori dishes have very rich flavours!

## MEAT

30	<b>Tandoori chicken</b> Grilled chicken wings	21 <sup>50</sup>
31	<b>Chicken Tikka</b> Grilled chicken fillet	23 <sup>50</sup>
32	<b>Malai Tikka</b> Grilled chicken fillet marinated in yoghurt and Indian cheese	28 <sup>50</sup>
33	<b>Lamb koteletten</b> Grilled lamb chops	29 <sup>50</sup>
34	<b>Lamb Tikka</b> Grilled pieces of lamb	27 <sup>50</sup>
35	<b>Seekh kebab</b> Grilled minced lamb	29 <sup>50</sup>
36	<b>Harialy Kebab</b> Grilled minced lamb with mint	27 <sup>50</sup>
37	<b>Bay Dreams mix</b> Mixed grill with chicken, lamb and shrimp	32 <sup>50</sup>

## FISH

38	<b>Tandoori vis</b> Grilled swordfish	27 <sup>50</sup>
39	<b>Tandoori zalm</b> Grilled salmon	32 <sup>50</sup>
40	<b>Tandoori King prawns</b> Grilled King prawns	37 <sup>50</sup>

## VEGETARIAN

41	<b>Tandoori Paneer Tikka</b> Grilled Indian cheese	21 <sup>50</sup>
42	<b>Tandoori aardappel</b> Grilled potatoes	17 <sup>50</sup>
43	<b>Tandoori Vegetarische mix</b> Mixed vegetables	19 <sup>50</sup>
44	<b>Tandoori mushroom</b> Grilled mushrooms	18 <sup>50</sup>

Our Tandoori dishes are served with fresh baked nans, mint sauce and fresh vegetables

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# CURRIES

Curries come in many different flavours. In order to help you choose we have categorised them from mild to hot. By combining different curries you can compose an evening meal that is perfect for you.

Grilled first in the clay-oven, the meat, fish or vegetables are finished of in the currysaus and seasoned with fresh herbs.

ALL OUR CURRIES ARE BEING SERVED WITH NAN OR RICE OF CHOISE

MILD

45 Kurma

Mild but very tasteful, thanks to yoghurt, spices and cream

46 Kashmiri

From the Kashmir region, with banana and lychee

47 Malayan

Not your average curry, with a creamy fruity sauce

48 Massala

Tomatoes, yoghurt, and a special massala sauce

MEDIUM

49 Jal Fiazi

Spicy curry with bell peppers and onion

50 Bhuna

From the south, with onion, tomato, chillies and lots of spices

51 Karhai

A rich and spicy stew from the wok

52 Balti

Made in a special North Indian pan, with lots of coriander and green peppers

53 Rogan Josh

Garlic, tomatoes and spices. Rich, medium hot, from Kashmir region

54 Do Piazza

‘Two onions.’ For those who like a sweeter touch. South of India

55 Saag Ghost

Curry with spinach from the North-west

HOT

56 Madras

A special one, with sugar and lemon

57 Vindaloo

Black pepper, chili, and ginger

58 Tindaloo

Vindaloo’s big brother. Lot’s of red pepper!

59 Pal

This one is for those who dare to eat really spicy!

60 Dansak

Curry met lentils

61 Pathia

sweet and sour curry

TANDOORI

62 Massala

Tomato, yoghurt, and a special massala sauce

63 Bhuna

From the south. Onion, tomato, chili peppers and lots of spices

64 Jall Fiazi

Spicy one with bell peppers and onion

65 Madras

Sugar and lemon

66 Vindaloo

Black pepper, chili, and ginger

CHICKEN  
18<sup>50</sup>

LAMB  
23<sup>50</sup>

72 Butter Chicken

Grilled chicken in creamy butter sauce

19<sup>50</sup>

RIJST

100	White rice	4 <sup>50</sup>
101	Matter peas	5 <sup>50</sup>
102	Pillauw Mixed vegetables	5 <sup>50</sup>
103	Jeera Cumin	5 <sup>50</sup>
104	Chana Chick peas	5 <sup>50</sup>
105	Zafrani Safran	5 <sup>50</sup>

NAN

200	Nan	2 <sup>80</sup>
201	Keema Mince	4 <sup>00</sup>
202	Aloo Nan Potatoes	3 <sup>50</sup>
203	Pehswari Nan Cocos and raisins	3 <sup>50</sup>
204	Nan Paneer Indian cheese	3 <sup>50</sup>
205	Butter Nan Butter	3 <sup>50</sup>
206	Garlic Nan Garlic	3 <sup>50</sup>
207	Onion Nan Onion	3 <sup>50</sup>
208	Chili Nan Fresh chili peppers	3 <sup>50</sup>

TANDOORI ROTI

300	Tandoori Roti	2 <sup>50</sup>
301	Paratha Vegetables	3 <sup>50</sup>
302	Aloo Paratha Potatoes	3 <sup>50</sup>
303	Methi Roti Spinach	3 <sup>50</sup>

CHICKEN	LAMB	FISH	PRAWNS	VEG
17 <sup>50</sup>	22 <sup>50</sup>	19 <sup>50</sup>	24 <sup>50</sup>	17 <sup>50</sup>



# Bay Dreams

# BIRYANI

Biryani dishes originate from Persia. They consist of rice that is being served with raita, an Indian yoghurt salade. Biryanis are highly aromatic dishes and come as a mix of meat, fish or vegetables.

73	Kip	21 <sup>50</sup>	77	Biryani Vegetarisch	17 <sup>50</sup>
74	Lamsvlees	23 <sup>50</sup>	78	Navratan Biryani	19 <sup>50</sup>
75	Grote garnalen	27 <sup>50</sup>	79	Biryani Bay Dreams	32 <sup>50</sup>
76	Vis	22 <sup>50</sup>			

## VEGETARIAN DISHES

80	Dal Makhani	11 <sup>50</sup>	87	Achari Paneer	12 <sup>50</sup>
Baked lentils in buttersauce			Hot cheese		
81	Tarka Dal	10 <sup>50</sup>	88	Shahi Paneer	12 <sup>50</sup>
Baked lentils			Creamy cheese		
82	Channa Massala	10 <sup>50</sup>	89	Matter Paneer	12 <sup>50</sup>
Chick peas			Peas and cheese		
83	Palak Paneer	11 <sup>50</sup>	90	Aloo Gobi	10 <sup>50</sup>
Spinach and Indian cheese			Potatoes and cauliflower		
84	Palak Aloo	10 <sup>50</sup>	91	Bindi Massala	10 <sup>50</sup>
Spinach and potatoe			Okra		
85	Bombay Aloo	10 <sup>50</sup>	92	Navratan Mixed	12 <sup>50</sup>
Hot potatoes			Mixed vegetables		
86	Bengan Bharta	13 <sup>50</sup>	93	Malai Kofta	12 <sup>50</sup>
Egg plant			A roll filled with cashew nuts in a creamy sauce		

DESSERTS / ICE CREAM

400	Kulfi (Indian icecream)	8 <sup>50</sup>
401	Kulfi Mango	8 <sup>50</sup>
402	Kulfi Coconut	8 <sup>50</sup>
403	Kulfi Pistache	8 <sup>50</sup>
404	Rasmalai	8 <sup>50</sup>
405	Kheer (Rice pudding)	7 <sup>50</sup>
406	Gulab Jamun	7 <sup>50</sup>
407	Bay Dream Coupe	12 <sup>50</sup>
408	Fruit Cocktail	8 <sup>50</sup>
409	Dame Blanche	8 <sup>50</sup>
410	Vanille icecream	7 <sup>00</sup>
411	Aardbei icecream	7 <sup>00</sup>
412	Chocolade icecream	7 <sup>00</sup>

BEVERAGES

INDIAN	
Lassi (zweet/salt)	3 <sup>00</sup>
Mango Lassi	3 <sup>50</sup>

SOFT DRINKS	
Cola	2 <sup>50</sup>
Cola Light	2 <sup>50</sup>
7 Up	2 <sup>50</sup>
Sinas	2 <sup>50</sup>
Cassis	2 <sup>50</sup>
Ginger Ale	3 <sup>00</sup>
Tonic (Indian)	2 <sup>50</sup>
Bitter Lemon	2 <sup>50</sup>
Chaudfontaine rood 25 cl	2 <sup>50</sup>
Chaudfontaine rood 50 cl	4 <sup>00</sup>
Chaudfontaine blauw 25 cl	2 <sup>50</sup>
Chaudfontaine blauw 50 cl	4 <sup>00</sup>
Jus d’Orange	2 <sup>50</sup>
Apple juice	2 <sup>50</sup>
Chocomel	2 <sup>50</sup>
Ice Tea	3 <sup>00</sup>

COFFEE /TEA	
Coffee	2 <sup>50</sup>
Espresso	2 <sup>50</sup>
Cappuchino	3 <sup>00</sup>
Latte	3 <sup>50</sup>
Irish Coffee	7 <sup>50</sup>
French Coffee	7 <sup>50</sup>
Spanish Coffee	7 <sup>50</sup>

Tea	2 <sup>00</sup>
Chai	3 <sup>50</sup>

BIEREN	
Heineken Import	2 <sup>25</sup>
Kingfisher	4 <sup>00</sup>
Cobra	4 <sup>00</sup>

SPIRITS

INDIAN WHISKY	
Desi - Balle Balle	7 <sup>50</sup>
Old Gold - Single malt	7 <sup>50</sup>

INDIAN LIQUOR	
Paan	6 <sup>50</sup>
Mango	6 <sup>50</sup>
Ginger	6 <sup>50</sup>
Cardamom	6 <sup>50</sup>

INDIAN RUM	
Black Cat	7 <sup>50</sup>
Old MOnk	7 <sup>50</sup>

JENEVERS	
Rutte Jonge Jenever	3 <sup>50</sup>
Rutte Oude Jenever	3 <sup>50</sup>

BLENDED SCOTCH WHISKY	
Famous Grouwe	5 <sup>25</sup>
Ballantines Finest	5 <sup>25</sup>
Justerini & Brooks (J&B)	5 <sup>25</sup>
Dewars’ White Label	5 <sup>25</sup>
Dimple (Haig) 15 yr	6 <sup>50</sup>
Chivas Regal 12 yr	8 <sup>50</sup>
Chivas Regal 18 yr	10 <sup>50</sup>
Chivas Regal Royale 21 yr	20 <sup>50</sup>
Johhny Walker Red Label	5 <sup>50</sup>
Johhny Walker Black Label	7 <sup>50</sup>
Johhny Walker Double Black	9 <sup>50</sup>
Johhny Walker Platinum	10 <sup>50</sup>
Johhny Walker Gold Label	14 <sup>50</sup>
Johhny Walker Blue Label	22 <sup>50</sup>

AMERICAN BLENDED WHISKEY	
Jack Daniels	6 <sup>50</sup>
Jim Beam - Black	5 <sup>25</sup>
Four Roses	5 <sup>25</sup>

BLENDED IRISH WHISKY	
Jameson	5 <sup>50</sup>

BLENDED CANADIAN WHISKY	
Seagram’s VO	6 <sup>50</sup>

SINGLE MALT WHISKY	
Glenfiddich 12 yr	7 <sup>50</sup>
Macallan Fine Oak 10 yr	7 <sup>50</sup>
Laphroaig 10 yr	8 <sup>50</sup>
Yamazaki 12 yr	12 <sup>50</sup>

COGNAC	
Remi Martin - VSOP	8 <sup>50</sup>
Remi Martin - Club Remy	10 <sup>50</sup>
Remi Martin - Centaure Napoleon	16 <sup>50</sup>
Remi Martin - XO	22 <sup>50</sup>

CALVADOS	
Chateau de Breuil - Fine	7 <sup>50</sup>

LIQUORS	
Tia Maria	6 <sup>50</sup>
Baileys Irish Cream	6 <sup>50</sup>
Amaretto di Saronno	6 <sup>50</sup>
Grand Marniet - Rouge	6 <sup>50</sup>
Grand Marnier - Centenair	6 <sup>50</sup>
Quarante Y Tres (43)	6 <sup>50</sup>
Sambucca die Molinari	6 <sup>50</sup>
Malibu	6 <sup>50</sup>
Safari	6 <sup>50</sup>
Limoncello Luxardo	6 <sup>50</sup>

RUM	
Bacardi - Blanc	5 <sup>00</sup>
Bacardi - Reserva	6 <sup>50</sup>
Bacardi - Lemon	5 <sup>00</sup>
Bacardi - Raz	5 <sup>00</sup>

GIN	
Bombay Sapphire	6 <sup>50</sup>
Hendricks	8 <sup>50</sup>

WODKA	
Smirnoff - Red	4 <sup>50</sup>
Grey Goose	8 <sup>50</sup>





Eet smakelijk!





*[www.indianbaydreams.nl](http://www.indianbaydreams.nl)*

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