



+351 920542240

Almoço/Lunch |
11.30-15.00

Jantar/Dinner |
18.00-23.30

Take Away Available



Mild/Medium/Hot

Please Specify you Taste/ Por favor, especifique o seu gosto



Rua 1ª de Maio - Praia da Luz 8600-172 Lagos
pakwaneu@gmail.com, +351920235381

SOUP/ SOPA

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| 01) Tomato Soup/Sopa de tomate | 3.00€ |
| 02) Chicken Soup/Sopa de galinha | 3.50€ |
| 03) Vegetable Soup/Sopa de vegetais | 3.00€ |
| 04) Daal Soup/Sopa de lentilhas | 3.00€ |
| 05) Mashroom Soup/ Sopa de cogumelo | 3.00€ |

VEGETARIAN STARTERS/ENTRADAS VEGETARIANO

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| 06) Fried Papad (papadam) with house souce | 1.00€ |
| Papadam are made by making a dough by adding hot water in the rice/Papadam são feitos fazendo uma massa adicionando água quente no arroz | |
| 07) Pickle Tray | 3.50€ |
| 5 Types of Indian traditional flavoured sauces/5 tipos de molhos com sabor tradicional indiano | |
| 08) Aloo Chat | 3.50€ |
| Fried potato dice with traditional sauce/Dados de batata frita com molho tradicional | |
| 09) Onion Bhaji | 3.00€ |
| Onion cubes deep fry in gram flour with Indian spices/Cubos de cebola fritos em farinha de grama com especiarias indianas | |
| 10) Veg Samosa (2 Piece/2 Peçaço) | 3.00€ |
| Mixture of white flour, with potato stuffing, deep fried in oil. Taste good with Indian sauce/ Mistura de farinha branca, com recheio de batata, frita em óleo. Bom gosto com molho indiano | |
| 11) Veg Pakoda (4 Piece/4 Peçaço) | 3.50€ |
| Vegetable fried with gram flour/Legumes fritos com farinha de grama | |
| 12) Mint Tikki (4 Piece/4 Peçaço) | 4.00€ |
| Boiled potato mixed with mint, fried and crispy/Batata cozida misturada com hortelã, frita e crocante | |
| 13) Honey Gobi (4 Piece/4 Peçaço) | 5.00€ |
| Batter fried cauliflower honey sauce/Molho de mel de couve-flor frito em massa | |
| 14) Paneer Pakoda | 4.50€ |
| Fresh Indian Cheese fried with gram flour/Queijo indiano fresco frito com farinha de grama | |
| 15) Pakwan Veg Starters | 10.00€ |
| A mix of 5 types of vegetrian startes/Uma mistura de 5 tipos de entradas vegetarianas | |

NON-VEG STARTERS/ENTR DAS NÃO VEGETARIANO

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| 16) Chicken Tikka (4 Piece/4 Peçaço) | 4.00€ |
| Marinated boneless chicken pieces traditionally cooked in clay oven/Pedaços de frango desossado marinado tradicionalmente cozido em forno de barro | |
| 17) Tandoori Chicken | 4.50€ |
| Marinated chicken roasted in clay oven/Frango marinado assado em forno de barro | |
| 18) Chicken Pakoda/pasteis de frango (4 Piece/4 Peçaço) | 4.50€ |
| Chicken fried with gram flour/Frango frito com farinha de grama | |
| 19) Meat Samosa (2 Piece/2 Peçaço) | 4.00€ |
| Well-seasoned meat mince, chickpeas and spices/Frango picado bem temperado, ervilhas e especiarias | |
| 20) Prawn Pakoda (4 Piece/4 Peçaço) | 7.00€ |
| Prawn deep-fried with a batter of chickpea flour/Camarão fritos com massa de grão de bico | |
| 21) Honey Chilli Prawn Fried | 7.00€ |
| Prawns deep-fried with a batter of chickpea flour with sweet sauce/Camarões fritos com uma massa de farinha de grão de bico com molho doce | |
| 22) Fish Pakoda | 4.00€ |
| Fish deep-fried with a batter of chickpea flour/Peixe fritos com massa de grão de bico | |

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| 23)Chicken Chat | 4.50€ |
| Chicken breast cubes , mixed with indian sauses and spices/ Cubos de peito de frango, misturados com molhos indianos e especiarias | |
| 24)Prawn Puri | 7.00€ |
| Fired Indian bread with Prawy Curry Topping/Pão indiano frito com cobertura de caril de camarão | |
| 25)Chicken Tikka Puri | 5.50€ |
| Fired Indian bread with Chicken Tikka Topping/Pão indiano frito com cobertura de caril de frango | |
| 26)Non-Veg Starter | 15.00€ |
| A mix of 5 types of non-vegetrian startes/Uma mistura de 5 tipos de entradas não vegetarianas | |

TANDOOR/CLAY OVEN/PRATOS GRELHADOS

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| 27)Chicken Tikka | 10.00€ |
| Chicken breast marinated with aromatic herbs/Peito de frango marinado com ervas aromáticas | |
| 28)Chicken Tandoori (2 Leg/2 Pernas) | 10.00€ |
| Chicken leg marinated in spices aromatic herbs/Coxa de frango marinada em especiarias e ervas aromáticas | |
| 29)Chicken Malai Tikka | 11.00€ |
| Chicken breast marinated with cashew nut and cream cheese with green cardamom flavor/Peito de frango marinado com castanha de caju e cream cheese com sabor de cardamomo verde | |
| 30)Chicken Haryali Tikka | 12.50€ |
| Tikka Chicken Breast marinated with mint and Spinach with yogurt/Peito de Frango Tikka marinado com hortelã e espinafre com iogurte | |
| 31)Chicken Shashlik | 12.50€ |
| Chicken marinated with yogurt, peppers, capsicum and onion/Frango marinado com iogurte, pimentos, pimento e cebola | |
| 32)Lamb Shashlik | 14.50€ |
| Lamb marinated with yogurt, peppers, capsicum and onion/Borrego marinado com iogurte, pimentos, pimento e cebola | |
| 33)King Prawn Tandoori | 20.50€ |
| King size prawn marinated with yogurt and spices/Camarão King Size marinado com iogurte e especiarias | |
| 34)Pakwan Mix Grill | 18.00€ |
| 5 different types of grilled meat/5 tipos diferentes de carne grelhada | |
| 35)Lamb Seekh Kebab | 12.00€ |
| Lamb mince mixed with Indin traditional spices cookeed in Clay oven/Carne moída misturada com especiarias tradicionais indianas cozidas em forno de barro | |

VEGETABLE GRILLED DISHES/PRATOS GRELHADOS VEGETAIS

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|--|--------|
| 36)Paneer Tikka Shashlik | 12.00€ |
| Indian home made cheese marinated with yogurt and peppers/Queijo caseiro indiano marinado com iogurte e pimentão | |
| 37)Paneer Malai Tikka | 12.00€ |
| Marinated with yogurt cream cheese and capsicum onion/Marinado com cream cheese de iogurte e cebola pimentão | |

VEGETRIAN SPECIAL CURRY DISHES/PRATOS ESPECIAIS DE CARIL DE VEGETRIAN

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|--|-------|
| 38)Mix Veg Curry | 7.00€ |
| Mix vegetables cooked in onion tomato sauce/Misture vegetais cozidos em molho de tomate e cebola | |
| 39)Navratan Saahi Korma | 9.00€ |
| Mix vegetables with mix of dry fruits and coconut sauce/Misture vegetais com mistura de frutas secas e molho de coco | |

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| 40)Aloo Gobi Masala | 9.00€ |
| Cauliflower cooked with potatos and spices/Couve-flor cozida com batata e temperos | |
| 41)Aloo Palak | 9.00€ |
| Potato cooked with spinach and sauce/Batata cozida com espinafre e molho | |
| 42)Bomaby Aloo | 9.00€ |
| Potato cooked with chopped onion tomato gravy/Batata cozida com molho de tomate cebola picada | |
| 43)Punjabi Daal Tadka | 9.50€ |
| Yellow lentils cooked in typical Indian masala with fresh herbs/Lentilhas amarelas cozidas em masala típica indiana com ervas frescas | |
| 44)Daal Makhni | 9.50€ |
| Black lentils with Butter and cream/Lentilhas pretas com manteiga e creme | |
| 45)Amritsari Chole | 9.00€ |
| Chickpeas cooked in typical thick sauce with flavoured masala/Grão de bico cozido em molho espesso típico com masala aromatizado | |
| 46) Mix Veg Karahi | 9.50€ |
| Vegetables cooked in onion tomato sauce with fresh peppers/Legumes cozidos em molho de tomate cebola com pimentos frescos | |
| 47)Diwani Handi..... | 9.00€ |
| Mix vegetable cooked with spinech/Misture legumes cozidos com espinafre | |
| 48)Mushroom Bhaji..... | 9.00€ |
| Mushroom cooked with onion tomato gravy/Cogumelos cozidos com molho de tomate e cebola | |
| 49)Baingan ka bharta..... | 9.00€ |
| Brinjal cooked with onion and tomato gravy/ Berinjela cozida com molho de cebola e tomate | |

INDIAN PANEER DISHES/PRATOS QUEIJO CASEIRO INDIANO

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| 50)Paneer Butter Masala | 10.50€ |
| Indian fresh cheese with butter cream and tomato onion thik sauce/Queijo indiano fresco com creme de manteiga e molho de tomate e cebola | |
| 51)Karahi Paneer | 10.00€ |
| Cooked in onion tomato sauce with fresh peppers/Cozido em molho de tomate cebola com pimentão fresco | |
| 52)Mutter Paneer | 9.00€ |
| Green peas curry with Indian home made cheese/Caril de ervilhas verdes com queijo caseiro indiano | |
| 53)Paneer Makhni..... | 9.00€ |
| Cheese cooked in cream and butter with tomato sauce/Queijo cozido em creme e manteiga com molho de tomate | |
| 54)Paneer Lababdar..... | 10.50€ |
| Cheese with cashew nut sauce with cream/Queijo com molho de castanha de caju com creme | |
| 55)Malai Kofta | 10.00€ |
| Cheese ball with sauce of cashew nuts and cream / Bolinho de queijo com molho de castanha de caju e creme | |
| 56)Saag Paneer | 9.00€ |
| Indian home made cheese cooked in spinach / Queijo caseiro indiano cozido no espinafre | |
| 57)Paneer Jalfrezi..... | 9.00€ |
| Cheese with onion capsicum green chilly and ginger/Queijo com cebola pimentão verde frio e gengibre | |

INDIAN CHICKEN DISHES/PRATOS DE FRANGO INDIANO

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|---|--------|
| 58)Chicken Curry..... | 10.00€ |
| Chicken with curry sauce/Frango com molho de curry | |
| 59)Butter Chicken..... | 10.50€ |
| Chicken with Butter cream tomato sauce/Frango com molho de tomate e creme de manteiga | |

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| 60)Chicken Karahi..... | 11.50€ |
| Chicken cooked in tomato sauce onion and capsicum/Frango grelhado com molho de tomate cebola e pimentão | |
| 61)Chicken Tikka Karahi..... | 12.50€ |
| Grill Chicken cooked in tomato sauce onion and capsicum/Grelhar Frango cozido em molho de tomate cebola e pimentão | |
| 62)Chicken Korma..... | 11.00€ |
| Coconut cashew nuts and cream/Castanha de caju de coco e creme | |
| 63)Chicken Lababdaar..... | 12.50€ |
| Chicken cooked with tomato, onion, garlic, ginger, coriander, cashew nuts special sauce/Frango cozinhado com tomate, cebola, alho, gengibre, coentros, caju molho especial | |
| 64)Chicken Jalfrezi..... | 11.50€ |
| Chicken with tomato sauce, fresh herbs and capsicum/Frango grelhado com molho de tomate, ervas frescas e pimentão | |
| 65)Saag Chicken..... | 11.00€ |
| Chicken cooked in spinach /Frango cozido em espinafre | |
| 66)Chicken Madras..... | 11.50€ |
| Hot Chicken in South Indian style/Frango quente ao estilo do sul da Índia | |
| 67)Chicken Vindaloo (very hot/muito quente)..... | 11.50€ |
| Chicken and potato with hot sauce/Frango e Batata com Molho Picante | |
| 68)Chicken Tikka Masala..... | 11.50€ |
| Grilled Chicken with chopped onion tomato, cashew nut gravy with indian rich spices/Frango grelhado com tomate cebola picado, molho de castanha de caju com especiarias ricas indianas | |
| 69)Chicken Xacuti..... | 11.00€ |
| Typical dish of goa with coconut milk/Prato típico de goa com leite de coco | |
| 70)Punjabi Chicken..... | 12.00€ |
| Chicken curry with fried red chili, ginger, chopped onion and capsicum with full flavour spices/Caril de frango com pimenta vermelha frita, gengibre, cebola picada e pimentão com especiarias de todo o sabor | |
| 71)Chilli Chicken..... | 12.00€ |
| Dry Fried chicken with hot sauce capsicum onion/Frango Frito Seco com Molho Picante de Cebola Pimenta | |
| 72)Chicken Dansaak..... | 11.00€ |
| Chicken cooked with lentils/Frango cozido com lentilhas | |
| 73)Chicken Methi Chaman..... | 12.50€ |
| Chicken with Fenugreek and cashew nuts cream special sauce/Frango com molho especial de creme de feno-grego e castanha de caju | |
| 74)Chicken Balti..... | 11.00€ |
| Chicken cooked with onion, capsicum and curry sause/ Frango cozido com cebola, pimentão e molho de curry | |

LAMB DISHES/PRATOS DE BORREGO

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| 75)Lamb Curry..... | 11.50€ |
| Lamb cooked in Onion tomato gravy with fresh herbs/Cordeiro cozido em molho de tomate Cebola com ervas frescas | |
| 76)Lamb Rogen josh..... | 12.50€ |
| Lamb well cooked in fresh onion tomato gravy with special flavor full masala oil/Cordeiro bem cozido em molho de tomate e cebola fresca com sabor especial óleo de masala completo | |
| 77)Lamb Karahi..... | 12.50€ |
| Lamb with tomato sauce, onion and capsicum/Cordeiro com molho de tomate, cebola e pimentão | |
| 78)Lamb Madras..... | 12.00€ |
| Hot Lamb in South Indian style/Cordeiro quente ao estilo do sul da Índia | |

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| 79) Lamb Methhi Chamn | 13.00€ |
| Lamb with Fenugreek and cashew nuts cream special sauce/Cordeiro com molho especial de creme de feno-grego e castanha de caju | |
| 80) Lamb Jalfrezi | 12.00€ |
| Lamb with tomato sauce with fresh herbs and capsicum/Cordeiro com molho de tomate com ervas frescas e pimentão | |
| 81) Lamb Do Pyaza | 12.00€ |
| Lamb cooked with onion cubes and fresh herbs /Carne moída com ervilhas verdes e ervas frescas | |
| 82) Lamb Butter Masala | 12.50€ |
| Lamb with chopped onion tomato, cashew nut gravy with Indian rich spices/Cordeiro grelhado com tomate cebola picado, molho de castanha de caju com especiarias ricas indianas | |
| 83) Lamb Korma | 12.50€ |
| Coconut cashew nuts and cream/Coco com castanha de caju e creme | |
| 84) Lamb Vindaloo (very hot/muito quente) | 12.50€ |
| Lamb and potato with hot sauce/Cordeiro e batata com molho picante | |
| 85) Lamb Dansaak | 12.00€ |
| Lamb cooked with lentils/Cordeiro cozido com lentilhas | |
| 86) Lamb Bhuna | 12.00€ |
| Lamb cooked with chopped onion tomato, ginger and traditional spices/Borrego cozinhado com cebola picada tomate, gengibre e especiarias tradicionais | |
| 87) Lamb Balti | 12.50€ |
| Lamb cooked with onion, capsicum and curry sause/ Cordeiro cozido com cebola, pimentão e molho de curry | |

OCEAN DISHES/PRATOS DO OCEANO

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| 88) Goa Prawn Curry | 13.50€ |
| Prawn cooked in typical goan curry with coconut sauce/Camarão cozido no típico curry goês com molho de coco | |
| 89) Prawn Jalfrezi | 13.50€ |
| Prawn with tomato sauce with fresh herbs and capsicum/Camarão com molho de tomate com ervas frescas e pimentão | |
| 90) Prawn Karahi | 13.50€ |
| Prawn with tomato sauce onion and capsicum/Camarão com molho de tomate, cebola e pimentão | |
| 91) Prawn Korma | 13.50€ |
| Prawn with Coconut cashew nuts and cream/ Camarão com coco com castanha de caju e creme | |
| 92) Prawn Butter Masala | 13.50€ |
| Prawn with chopped onion, tomato, cashew nuts gravy with Indian rich spices/ Camarão com cebola picada, tomate, molho de castanha de caju com especiarias ricas indianas | |
| 93) Prawn Lababdaar | 13.50€ |
| Traditional gravy, coriander with cashew nuts sauce/Molho tradicional, coentro com molho de castanha de caju | |
| 94) King Prawn Goan Curry | 15.50€ |
| Prawn cooked in typical goan curry with coconut sauce/Camarão cozido no típico curry goês com molho de coco | |
| 95) King Prawn Jalfrezi | 15.50€ |
| King Prawn with tomato sauce with fresh herbs and capsicum/Camarão rei com molho de tomate com ervas frescas e pimentão | |
| 96) King Prawn Karahi | 15.50€ |
| King Prawn with tomato sauce onion and capsicum/Camarão Rei com molho de tomate cebola e pimentão | |
| 97) King Prawn Korma | 15.50€ |
| Coconut cashew nuts and cream/Castanha de caju de coco e creme | |

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| 98)King Prawn Butter Masala..... | 16.50€ |
| King Prawn with chopped onion, tomato, cashew nuts gravy with Indian rich spices/Camarão rei com cebola picada, tomate, molho de castanha de caju com especiarias ricas indianas | |
| 99)King Prawn Lababdaar..... | 16.50€ |
| Traditional gravy, coriander with cashew nuts sauce/Molho tradicional, coentros com molho de castanha de caju | |

FISH DISHES/PRATOS DE PEIXE

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| 100)Fish Curry..... | 10.50€ |
| Onion tomato fine gravy with fresh herbs/peixe cozido em Cebola de tomate molho fino com ervas frescas | |
| 101)Fish Masala..... | 10.50€ |
| Fish cooked with curry sauce and rich spices/Peixe cozido com molho de caril e especiarias ricas | |
| 102)Goan Fish Curry..... | 10.50€ |
| Typical goan curry with coconut sauce/Curry típico de Goa com molho de coco | |

SPECIAL BIRYANI DISHES

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| 103)Vegetable Biryani..... | 10.00€ |
| Aromatic Basmati rise with mix vegetable, cashew nuts and raisins/Arroz basmati aromático com mistura de vegetais, castanha de caju e passas | |
| 104) Chicken Hyderabadi Biryani..... | 12.00€ |
| Chicken with rice, mint and traditional herbs/Frango com arroz, hortelã e ervas tradicionais | |
| 105)Lamb Hydrabadi Biryani..... | 14.00€ |
| Lamb with rice, mint and traditional herbs/Cordeiro com arroz, hortelã e ervas tradicionais | |
| 106)Goan Prawn Biryani..... | 16.00€ |
| Prawan and rice cooked with typical Chef Style/Camarão e arroz cozinhados com o típico Chef Style | |
| 107)Pakwan Mix Biryani..... | 18.00€ |
| Mix meat cooked with typical Chef Style/Misture a carne cozida com o típico Chef Style | |

INDIAN SPECIAL BASMATI RICE/ARROZ ESPECIAL INDIANO BASMATI

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| 108)Plain Basmati Rice/Arroz Branco..... | 3.00€ |
| 109)Pulao Rice..... | 4.00€ |
| Rice cooked with Indian whole spices/Arroz cozido com especiarias indianas inteiras | |
| 110)Jeera Rice..... | 4.00€ |
| Rice with cumin/Arroz com cominho | |
| 111)Muttor Pulao/Ervilha de Arroz..... | 4.50€ |
| 112)Egg Fried Rice/Arroz com Ovo..... | 5.00€ |
| 113)Special Pakwan Rice/Arroz Especial..... | 5.50€ |
| Rice cooked with lamb mince and dry nuts/ Arroz cozido com carne moída de cordeiro e nozes secas | |

TANDOORI NAN ROTI/PÃO INDIANO

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| 114)Naan..... | 3.00€ |
| 115)Butter Naan/Pão com manteiga..... | 3.50€ |
| 116)Garlic Naan/Pão com alho..... | 3.50€ |
| 117)Cheese Naan/Pão com queijo..... | 3.00€ |
| 118)Cheese Garlic Naan/Pão com queijo e alho..... | 4.50€ |
| 119)Cheese Chilli Naan/Pão com queijo e pimenta..... | 3.50€ |

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| 120) Jeera Naan/Pão com cominho | 3.50€ |
| 121) Peshawari Naan/Pão doce | 3.50€ |
| 122) Keema Naan/Pão com carne picada | 3.50€ |
| 123) Roti/Pão Indiano de trigo | 2.00€ |
| 124) Laccha Pratha/Camadas de Pão Indiano | 3.50€ |
| 125) Pakwan Bread Basket/Camadas de Pão Indiano | 5.50€ |

FAMOUS INDIAN SWEETS/INDIANO DOCES

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| 126) Gulab Jamun (2 Piece/2 Peçaço) | 3.50€ |
| 127) Mango Kesar Kulfi | 3.50€ |
| 128) Pissta Kulfi | 3.50€ |
| 129) Coconut Badam Kulfi | 3.50€ |
| 130) Kheer | 4.00€ |

SALAD AND RAITA

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| 131) Mix Salad | 4.00€ |
| 132) Pakwan Salad | 5.50€ |
| 133) Plain Raita | 3.00€ |
| 134) Mix Raita | 3.50€ |

KIDS MENU

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| 135) Chicken Nuggets & Chips or Rice Nuggets de frango e batatas fritas ou arroz | 6.00€ |
| 136) Fish Finger & Chips or Rice Filé de Peixe e Batata Frita ou Arroz | 6.00€ |
| 137) Chicken Tikka & Chips or Rice Frango Tikka & Chips ou Arroz | 6.00€ |
| 138) French Fries | 3.00€ |
| 139) Omlet Chips | 5.00€ |



We specialize in delicious Indian cuisine. We would like to invite you to experience the taste that has excited our guests at our Luz beach restaurant, in Lagos



Allergens - The information on the existence of allergens in products for consumption must be obtained from the staff.

V.A.T - Included in price