



INDIAN
CUISINE



menu

台灣最愛好評的印度餐廳
The Top Rated Indian Restaurant In Taiwan.

飲酒請勿開車 未滿18歲禁止飲酒
晚上10點後未滿18歲請勿入場
under 18 are not allowed after 10pm

需加收10%的服務費 SERVICE CHARGE 10% EXTRA.

馬友友 印度餐廳 分店資訊 M.I.K Branches Taipei 2011-19



淺水灣店 - 英式印度餐廳(M.I.K-9)
Qianshui Bay - The British-Indian restaurant

新北市三芝區北勢子12-8號 Coming soon
No. 12-8, Beishizi, Sanzhi Dist., New Taipei City 252, Taiwan (R.O.C.)



馬友友印度餐酒水煙館

提供燒烤、坦都（Tandoori）葷素料理、現場音樂，表演，印度舞蹈、印度DJ等等。

另外也有啤酒&無酒精飲品，以及印度風味和國際的雞尾酒。

水煙每晚20:30後開放！

Mayur Indian kitchen restaurant shisha bar & MIK-6 live house in Taipei, Taiwan is Mayur Indian Kitchen's sixth consecutive restaurant in row which serves bbq/grill, Veg. and Non veg. Tandoori snacks, live music, International performances, belle dance, Indian DJ and many more, one can find variety of alcoholic / non alcoholic drinks, cocktails along with Indian style customized drinks.

Here we serve shisha after 20:30, every night!





媽媽的味道，料理的啟發

生長在印度首都新德里的馬友友主廚，有一個廚藝精湛的母親，「母親堅持只做好吃又美味的食物。」在這樣美食環境的薰陶下，馬友友才六歲就會自己做早餐，有樣學樣地跟著母親在廚房親手做烤餅、邊格等，也開啟日後學做料理的契機。

為了成為一名專業的廚師，馬友友先是畢業於印度著名的高等學校-德里大學，後來為了精進自己的廚藝，又進入德里飯店管理學院學習學術與實務的一面。取得學位後，先後待過五家印度知名飯店Taj, Oberoi, Radisson, Marriott，因此從中學習到印度北部、西部、南部等不同區域的經典菜色及其特色之處。

2006年

因為朋友介紹而來台灣，一開始是在知名的印度連鎖餐廳-印度皇宮工作，因為精湛且多元的手藝在業界傳開，其後更受聘於台灣幾間著名飯店如台北諾富特華航桃園機場飯店、台北威斯汀六福皇宮等，也在這段時間遇到他生命中的伴侶，就此落腳台灣。

印度阿格拉



Agra

MIK系列

或許是因為在異鄉組織了一個甜蜜家庭生活，讓馬友友更加想要將印度真正的家鄉味料理在台灣傳味千里。「MIK(Mayur Indian Kitchen)馬友友印度廚房」的理念油然而生，也因此讓他決定創立自己的餐飲事業。

2008年

在士林夜市開設了第一家印度菜的攤位，吸引無數的美食家造訪，讓大家能夠以低廉的價格接觸到道地的印度菜。



2011年

在台北101附近，開始了第一家以"MIK-1"命名的餐廳，主打印度家庭料理價格平實近人，賣的都是印度一般家庭會出現在餐桌上的尋常菜色。有了第一家店的基礎，「MIK」系列也得以延伸。

2013年

在台北著名的IT數位科技市場"光華數位新天地"附近開設了"MIK-3"。有別於創始店的經濟小吃，「MIK-3」走向餐廳等級，在視覺、聽覺、嗅覺、味覺上呈現濃濃印度風味，新穎卻不失傳統。而2018年店面更全面整修，成了一間純蔬食印度餐廳，提供所有全素、蛋奶素及印度耆那教素食，餐廳內以南印度的素食料理為主，並提供道地的印度香蕉葉料理。



2014年

MIK-2

在台北企業橋紐松山區民生東路上開設"MIK-2"，成為台灣領先的印度料理供應商之一。「MIK-2」鄰近松山機場受到眾多旅行人士喜愛，店裡提供精緻且較高價位的美食並擁有設備齊全的酒吧。

2015年

在通化街開設的"MiK-4ever"，是首間印度料理、咖哩吃到飽的印度餐廳，他還有套餐及單點菜單等其他選擇。

2016年

在捷運大直站1號出口北安路上開設了"MiK-Hi5"，可以容納100個人用餐，是台北市最大的印度廚房。



2017年

在光華商場及"MIK-3"附近的松江路上開設"MIK-6"，是第一家在台北的印度水煙酒吧，提供印度燒烤、水煙及各個不同國家的音樂舞蹈表演。這是唯一的印度餐廳暨Live水煙酒吧，提供全套印度菜餚、現場表演、進口水煙，每天營業至午夜（週末營業至凌晨03:00）。2018年，MIK第一次走出台北首間在竹北的"MIK-7"開幕。它有兩層樓可以容納150多人。它以非常實惠的價格供應道地的印度素食和葷食菜餚。

2019年

MIK-8，MIK推出的第一家印度地中海全清真餐廳，提供印度清真佳餚、蔬食料理、水煙和舒適的氛圍。其坐落於忠孝東路和敦化南路的拐角處。

2019年

通化街MiK-4分店搬遷到淺水灣海灘旁的新地點。

印度孟買
Mumbai

Mayur, an Indian chef who grew up in the Indian capital of New Delhi, had a foodie housewife mother who loved to cook for family. "Mother always insists on eating good and delicious food," Mayur said, under the influence of such a gourmet environment and caring mother, Mayur started make breakfast himself at the age of six. In order to become a professional chef, Mayur first graduated and later, in order to improve his cooking skills, he studied into the Delhi Hotel Management School to learn more about cooking. After degree, he has worked for famous 5 start hotels in India like The Taj, Oberoi, Radisson, Marriott, Westin etc.

Mayur Indian Kitchen (MIK) chain of Indian restaurants.

It was all about the passion for Indian cuisine which wants Mayur to spread the traditional authentic hometown Indian cuisine into Taiwan. The concept of "MIK (Mayur Indian Kitchen)" was born from there, and he decided to start his own Restaurant & catering business.

印度新德里
New Delhi

In 2008, the first Indian food stall was started at Shilin Night Market, attracting countless foodies to visit, so that everyone can get in touch with the authentic Indian food at very low price.

In 2011, near the Taipei 101, the first restaurant named after "MIK-1" was started. The price of the 'home-made style' cuisine was again very economical, and the dishes were simple and authentic, just like any Indian family eats on daily basis.. With the foundation of the first store, the "MIK" series has also been extended.

In 2013, "MIK-3" was opened near to the famous IT digital technology market in Taipei known as "Guanghua Digital Plaza". Different from the economical and simple Indian home stuff, "MIK-3" went to the cozy & stylish restaurant level. It was modern but still traditional Indian cuisine were served according to the palate of various guests. In 2018, the store has completely renovated and became a pure vegetarian Indian restaurant, offering all vegan, egg-less and Indian Jain vegetarian food. The restaurant now has theme of South Indian vegetarian cuisine and provides authentic Indian banana leaf dishes.

In 2014, "MIK-2" was opened in Minsheng East Road, Songshan District which became popular among foodies in a very short time. Close to Songshan Airport, "MIK-2" location leads one of the best Indian restaurants in Taipei, Taiwan for it's unique ambiance, menu choice and presentation of Indian dishes. The store offers exquisite and high-priced cuisine and has a fully equipped bar.

In 2015, "MIK-4ever" opened as a first all you can eat Indian buffet restaurant in Tonghua Street, Taipei. It also has thali, alacarte and other options for Indian dining.

In 2016, the "MIK-Hi5" was opened on the Bei'an Road, Exit 1 of the MRT Dazhi Station. It has elegant settings which can accommodate 100 plus people at one time and it is the largest Mayur Indian kitchen in Taipei.

In 2017, the opening of "MIK-6" in Guanghua Shopping Mall and Songjiang Road near "MIK-3" is the first Indian shisha bar in Taipei, offering Indian barbecue, shisha and music and dance performances from different countries. It is the only Indian restaurant cum Live shisha bar which offers full Indian menu with live performance, imported hookahs everyday till midnight (until 03:00 a.m. on weekends)

In 2018, the first time ever MIK went out of Taipei and opened it's first branch in, Hsinchu named as Mayur Indian Kitchen "MIK-7" in Zhubei. It can accommodate 150 plus people on ground and first floor. It serves regional Indian Vegetarian and Non-vegetarian cuisine at very affordable price.

In 2019, MIK-8, the first Indian-Mediterranean fully halal restaurant introduced by MIK which has Indian halal dishes, veg cuisine, Shisha and cozy ambiance. It's located on the corner of Zhongxiao e.rd. and Dunhua s.rd.

In 2019, MIK-4 branch at Tonghua st. transferred to new location, next to Qishawan beach.

各式沙拉

સાલાડ

兩人大份量 big portion for 2

新鮮綜合沙拉

Vegetarian Green Salad

220

健康的蔬菜、水果搭配橄欖油或醬料。
All greens, healthy vegetables, fruits with olive oil or sauce.

香料脆皮點心

Papdi Chaat

220

新鮮馅料做成的印度點心。
Sweet and savoury traditional Indian street food.

香料馬鈴薯餅

Punjabi Aloo Tikki

220

新鮮馬鈴薯混合香料。
Punjabi style potato and vegetable made cutlet.

蔬菜咖哩餃嘴豆沙拉

Punjabi Samosa Chana Chaat

290

內餡為混合香料的綜合蔬菜，外皮酥脆，搭配沙拉。
Crispy deep fried veg. Dumplings served with semi dry tangy chickpeas and assortment of homemade sauces.

地中海田園堅果沙拉

Country nut salad

250

綜合堅果配上水果果乾、生菜、水芹、洋蔥、蘋果和醃漬甜菜根，佐希臘優格醬和有機羅勒。
Mixed nuts, dried fruits, lettuce, watercress, apple and pickled beets in a Greek yoghurt sauce and date syrup.

坦都烤雞沙拉

Roasted Chicken Salad

350

坦都烤雞搭配綜合生菜。
Roasted tandoori chicken with romaine, olives, lettuce leaves & tomatoes etc.

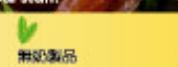
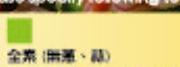
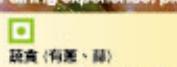
海鮮沙拉

Steamed Seafood Salad

350

海鮮搭配醬料。
Marinated and steamed seafood served with tangy sauce.

為了提供您更好的用餐經驗，以下關鍵字請告知服務人員。
For a better dining experience, please specify following to our staff.



圖片僅供參考，產品以實物為準。 Pictures for representation purpose only.

素食料理 vegetarian bites

脆球點心

Dahi Puchka(6pc.)

225

球型中空脆皮，內餡為豆子餅乾、馬鈴薯丁、優格醬、薄荷醬...等。
West Bengal's favorite puffed crispy snack filled with Yogurt, Tamarind and Mint sauce.

蔬菜咖哩餃

Vegetable Samosa(3pc.)

225

內餡為混合香料的綜合蔬菜，外皮酥脆。
Crispy deep fried dumpling stuffed with potatoes & veggies.

炸起司點心

Paneer Pakode

280

自製印度起司乳酪塊，包裹上混合香料的豆子粉，炸成。
Homemade cottage cheese fried cubes with chat masala served and assorted sauces.

蔬菜捲餅

Veg.Kathi Roll

325

起司、蔬菜捲餅。
Cheese, veggies wrap with bell peppers and sauce.

香料馬鈴薯

Aloo Bonda (6pc.)

225

經典南印孟買點心，由印度香料調味的馬鈴薯球裹粉炸成。
Popular Mumbai's street dish of spicy mashed potatoes.

炸蔬菜

Vegetable Pakoda

225

各類蔬菜包裹上混合著香料的豆子粉炸成。
Deep fried onion, potatoes and vegetables coated with gram flour & spices.

辣炒蔬菜起司

Chili Paneer

325

自製起司塊與蔬菜、香料、辣醬、酸醬混合快炒。
Homemade cottage cheese cooked in hot and sour spicy indo-chinese style sauce.

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選擇您所想要的辣度
Little, Medium or Very Spicy

蔬食 (有蔥、蒜)
Vegetarian (Garlic & Onion)

全素 (無蔥、蒜)
Pure Veg. (No Garlic & Onion)

純奶製品
Vegan

圖片僅供參考，產品以實物為準。 Pictures for representation purpose only.

葷食料理 non-vegetarian bites

雞肉咖哩餃

Chicken Samosa

320

內餡為混合香料的雞肉，外皮酥脆。
Chicken mince stuffed dumplings served with mint sauce.



辣炒雞腿肉

Chilli Chicken Takatak

350

去骨雞肉碳烤後再炒入香料、辣椒及酸醬。
Hot and sour marinated chicken cooked in spicy Indo-Chinese style sauce.



香料炒牛肉

Tawa Rou

380

無骨牛肉用香料在熱板上炒。
Boneless beef sautéed on hot plate with herbs and spices.



雞肉捲餅

Chicken Kathi Roll

350

起司、雞肉、蔬菜捲餅。
Cheese, chicken, veggies wrap with bell peppers and sauce.



香酥小河蝦

Spicy River Shrimps

380

炸河蝦搭配特製辣醬。
Stir fried river shrimps with garlic and served with tangy spicy sauce.



鐵板香料羊

Tawa Mutton

410

無骨的羊肉用香草和香料在熱板上炒。
Boneless Lamb sautéed on hot plate with herbs and spices.



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Little, Medium or Very Spicy

蔬食 (有蒜、蔥)
Vegetarian (Garlic & Onion)

全素 (無蒜、蔥)
Pure Veg. (No Garlic & Onion)

無乳製品
Vegan

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坦都碳烤

坦都碳烤什麼是坦都？

坦都是用泥土或是金屬製成的圓形烤爐，用來烹飪窯烤。

坦都烤爐通常是用木炭或是木頭在爐內生火，溫度可達到攝氏480度(華氏900度)的高溫。

What is Tandoor?

Tandoor is a cylindrical clay or metal oven traditionally used in India for cooking and baking. The heat for Tandoor is usually generated by charcoal or wood fire, burning within the Tandoor itself, thus exposing the food to live fire. Temperatures in a Tandoor can approach 480° C (900° F)



吃印度料理時，如何用正確手勢？How to eat Indian food by hand?



坦都炭烤 Tandoori Roasted

素食 Veg. Snacks

原味脆餅(4片) Plain Papad(4pc)

150

燒好的脆餅搭配醬料。
Chickpeas and lentils made roasted crackers with sauce.



烤香料脆餅(4片) Masala Papad(4pc)

180

燒好的脆餅，灑上洋蔥丁、蕃茄丁…等，使用綜合香料調味。
Roasted papad with onion, tomato & olives topping with sauce.



碳烤豆腐 (六個) Tofu Tikka (6 pc)

280

百頁豆腐醃於主廚調製的香料蔬菜醬中，放入烤爐中碳烤。
Roasted paneer tofu marinated in spices and herbs.



碳烤蘑菇 Chatpata Mushroom

320

碳烤蘑菇佐甜椒與蔬菜。
Marinated & roasted Mushroom with bell peppers & Veggies.



坦都沙拉 Tandoori Veg. Salad

330

碳烤季節水果/蔬菜搭配羅望子醬。
Roasted seasonal Fruits/Vegetables with tamarind sauce.



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Little, Medium or Very Spicy



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Vegetarian (Garlic & Onion)



全素 (無蒜、蔥)
Pure Veg. (No Garlic & Onion)



純奶製品
Vegan

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坦都炭烤 tandoori Roasted

葷食 non-vegetarian 烤物

穆爾格碳優格雞 (六至八個)

Malai Tikka (6 to 8 pc)

□ 380

去骨雞胸肉醃於香料、鮮奶油、優格...等，再用坦都烤爐碳烤製成。
Roasted boneless chicken breast, marinated with fennel, yogurt and spices.



碳烤香料干貝 (六個)

Td. Ajwaini Scallops (6 pc)

□ 450

干貝醃於小茴香、八角及綜合香料後放入烤爐中碳烤。
Roasted scallops flavoured with fennel, carom seeds & star anise.



碳烤香料明蝦 (三隻)

Td. Jheenga (3 pc)

□ 650

明蝦醃於大蒜、優格和多種香料後放入烤爐中碳烤。
Roasted jumbo prawns marinated with garlic, yogurt & spices



穆爾格碳香料雞 (六至八個)

Chicken Tikka (6 to 8 pc)

□ 380

去骨雞腿肉醃於芥子油、多種香料中，再用坦都烤爐碳烤製成。
Marinated with spices and roasted boneless chicken thigh.



香料牛肉串 (八個)

Kebabs skewer (8 pc)

□ 450

將混合香料的蔬菜及咖哩風味牛腩放入烤爐中碳烤成串，搭配佐醬。
Curried flavour boneless buffalo chunks skewered with vegetable, served with sauce.



碳烤香料羊排 (兩個)

Mutton Chaape (2 pc)

□ 450

羊排醃於多種辛香料中，使用坦都碳烤而成。
Overnight marinated lamb chops with hot spices and roasted ala-minute.



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Little, Medium or Very Spicy



蔬食 (有蒜、蔥)
Vegetarian (Garlic & Onion)



全素 (無蒜、蔥)
Pure Veg. (No Garlic & Onion)



無乳製品
Vegan

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坦都烤餅

Naan

原味烤餅	Plain Naan	▢ ■ 70
奶油烤餅	Butter Naan	▢ ■ 70
香蒜烤餅	Garlic Naan	▢ ■ 70
香料烤餅	Spices Naan	▢ ■ 70
香辣烤餅	Chili Naan	▢ ■ 70
蒜辣烤餅	Garlic Chili Naan	▢ ■ 70

馬鈴薯餡烤餅	Potato Naan	▢ ■ 95
洋蔥餡烤餅	Onion Naan	▢ ■ 95
芝司餡烤餅	Cheese Naan	▢ ■ 95
椰香烤餅	Sweet Coconut Naan	▢ ■ 95
巧克力烤餅	Chocolate Naan	▢ ■ 95

坦都全麥烤餅	Tandoori Roti	▢ ■ 95
澎澎餅/全麥澎澎餅	Bhatura/Poori	▢ ■ 110
全麥煎餅/全麥奶油煎餅	Tawa Roti/Tawa Paratha	▢ ■ 110
全麥千層/辣味全麥烤餅	Lacha Paratha/Mirch Paratha	▢ ■ 110
豆苗全麥烤餅	Methi Paratha	▢ ■ 110



選擇你所想要的辣度
Little, Medium or Very Spicy



蔬食 (有蔥、蒜)
Vegetarian (With Garlic & Onion)



全素 (無蔥、蒜)
Pure Veg. (No Garlic & Onion)



無奶製品
Vegan

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經典蔬食咖哩

ટોલદાંગ Veg. ટયરિંદ

旁遮普黃扁豆咖哩

Punjabi Dal Tadka

250

黃扁豆和蒜、洋蔥及蕃茄及小茴香籽用小火一起煮煮成咖哩，口味清美。
Yellow lentils tempered with garlic, onions, tomatoes and cumin seed.

黑扁豆咖哩

Dal makhani

295

德里黑扁豆和自製奶油、洋蔥及蕃茄用小火燉煮製成。
Delhi's special whole black lentils cooked with homemade butter, onion and tomatoes.

香料炒鮮蔬瑪沙拉

Karahi Vegetable

275

當季蔬菜和小茴香、香菜籽料理於辣椒、蕃茄的瑪沙拉咖哩中拌炒。
Seasonal vegetable sautéed with chili & tomato reduced masala curry.

家常炒馬鈴薯花椰菜

Aloo gobhi

275

馬鈴薯和花椰菜先過油，再和孜然、蕃茄、洋蔥等香料拌炒製成。
Potatoes and cauliflower cooked with cumin seeds, tomatoes and onions.

海德拉巴蔬菜香料炒飯

Vegetable Biryani

350

番紅花等香料搭配蔬菜、香料飯快炒而成，搭配原味優格食用。
Blend of Mughlai and Hyderabadi cuisine, saffron flavoured basmati rice slowly cooked with vegetables, herbs, tomatoes and fresh yoghurt.

傳統鷄嘴豆咖哩

Pindi Chana Masala

250

印度鄉村風味鷄嘴豆和蕃茄、洋蔥、辛香料等小火燉製成傳統濃郁咖哩。
Indian village style chickpeas curry with hot spices, tomato, onions

綜合蔬菜瑪沙拉

Mix Veg. Masala

275

當季綜合蔬菜和洋蔥、蕃茄以及多種香料製成濃郁香料咖哩。
Fresh seasonal mixed vegetables cooked with tomato masala.

青豆仁蘑菇咖哩

Pahadi Mushroom Matar

295

青豆仁、蘑菇、碎堅果以及葫蘆巴葉...等香料小火燉製，加入薄荷煮成咖哩。
White button mushroom and green peas cooked in tomato and cashewnut rich curry, finished with fenugreek leaves.

菠菜蘑菇咖哩

Palak Mushroom

350

新鮮菠菜打成泥，和大蒜、辣椒片及香料小火燉製，加入蘑菇煮成咖哩。
White button mushrooms cooked in spinach curry, tempered with garlic and red chili flakes.

為了提供您更好的用餐經驗，以下關鍵字請告知服務人員。
For a better dining experience, please specify following to our staff.

漢堡店所想要的辣度
Little, Medium or Very Spicy

調羹 (有蒜、蔥)
Vegetarian (Garlic & Onion)

全素 (無蒜、蔥)
Pure Veg. (No Garlic & Onion)

乳製品
Vegan

圖片僅供參考，產品以實物為準。 Pictures for representation purpose only.

起司乳酪咖哩 paneer काश्यांट कर्री

青豆仁起司咖哩

Matar Paneer

285

自製起司乳酪塊加入以青豆仁、蕃茄、奶油、葫蘆巴葉等香料小火燉煮成咖哩。
Cottage cheese and green peas cooked in onions and tomato masala finished with fenugreek leaves.

奶油起司咖哩

Paneer Makhanwala

320

自製起司乳酪塊於奶油、蕃茄、香料...等，燉煮而成。
Cottage cheese cooked in rich creamy tomato curry.

卡岱香料炒起司

Karahi Paneer

340

新鮮薄菜打成泥，和大蒜、辣椒片、葫蘆巴葉等香料小火煮製，再與自製起司塊煮成咖哩。
Homemade cottage cheese cooked in spinach puree tempered with garlic and red chili flakes.

香料起司瑪沙拉

Paneer Tikka Masala

295

自製起司乳酪塊和青椒、甜椒以及綜合香料等拌炒而成。
Cottage cheese tossed with peppers, cooked in onion and tomato masala curry.

菠菜起司青醬咖哩

Palak Paneer

320

新鮮薄菜打成泥，和大蒜、辣椒片、葫蘆巴葉等香料小火煮製，再與自製起司塊煮成咖哩。
Homemade cottage cheese cooked in spinach puree, tempered with garlic and red chili flakes.

果阿酸辣起司咖哩

Paneer Vindaloo

370

自製起司乳酪丁加入果阿酸辣風格香料蕃茄咖哩。
A Goan specialty, cottage cheese cooked in spicy sour tomato curry.

香料炒起司

Paneer Bhurji

400

高碎的自製起司乳酪丁和洋蔥、蕃茄拌炒，再搭配香菜提味。
Mashed cottage cheese with onion and tomatoes finished with green coriander.

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For a better dining experience, please specify following to our staff.

辣度
Little, Medium or Very Spicy

蔬食
Vegetarian (Garlic & Onion)

全素
Pure Veg. (No Garlic & Onion)

無奶製品
Vegan

圖片僅供參考，產品以實物為準。 Pictures for representation purpose only.

葷食咖哩 Non veg. curries

雞肉 chicken

香料雞腿肉瑪沙拉

Chicken Tikka Masala

320

去骨雞肉於坦都烤爐中烤後，炒入濃郁的香料瑪沙拉中。
London's favorite boneless roasted chicken thigh tossed with
peppers and mixed hot spices.

果阿雞肉咖哩

Goan Chicken Vindaloo

350

以果阿地區方式將去骨雞腿肉烹煮於辛香料中，呈現酸、辣風味咖哩。
Boneless chicken thigh cooked in hot goan style sour &
spicy curry.

海德拉巴雞肉香料炒飯

Chicken Biryani

380

加入番紅花風味的香料飯，搭配多種香料、雞肉及蕃茄快炒而成，
搭配原味優格食用。
Blend of Mughlai and Andhra cuisine, saffron flavoured
basmati rice cooked with fresh meat, herbs, tomatoes and
fresh yoghurt.

奶油雞腿肉咖哩

Butter Chicken

380

碳烤的去骨雞腿肉和蕃茄、堅果、奶油及各種香料燉製而成。
Roasted tandoori chicken thigh cooked in rich tomato,
cashewnut and butter curry.

旁遮普菠菜雞肉咖哩

Punjabi Palak Chicken

350

去骨雞肉與旁遮普方式的菠菜咖哩煮成，加入大蒜、辣椒...等香
料小火燉製。
Boneless chicken cooked in Punjabi style spinach curry
tempered with garlic and red chili flakes.

卡岱香料雞肉瑪沙拉

Karahi Chicken

350

雞肉和胡蘿蔔...等多種香料，再以卡岱方式做成的瑪沙拉咖哩。
Sautéed chicken with chili & tomato reduced masala curry.

腰果咖哩雞

Mughlai Chicken Korma

380

當季綜合蔬菜、新鮮雞肉及多種香料製成濃郁的香料咖哩。
Mughlai style chicken dish with rich tomato and cashewnut
curry.

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選擇您所想要的辣度

Little, Medium or Very Spicy



蔬食 (有蒜、蔥)

Vegetarian (Garlic & Onion)



全素 (無蒜、蔥)

Pure Veg. (No Garlic & Onion)



無乳製品

Vegan

圖片僅供參考，產品以實物為準。 Pictures for representation purpose only.

葷食咖哩 non veg. curries

海鮮、羊肉 seafood, lamb

南印鯛魚咖哩

Andhra Fish Curry

330

鯛魚片和洋蔥、蕃茄、咖哩葉及香料燉製成安德拉風味咖哩。
Tilapia fish fillet cooked with onions, tomatoes, curry leaves in Andhra style.

南印明蝦咖哩

Andhra Prawns Curry

550

新鮮明蝦烹煮於各式香料中，再以洋蔥、蕃茄、咖哩葉一起燉製成
安德拉風味咖哩。
Fresh hand-picked jumbo prawns ala minute cooked in Andhra style.

豆苗羊腿肉咖哩

Methi Gosht

390

去骨羊腿肉塊烹煮於以洋蔥、蕃茄、葫蘆巴菜的咖哩醬中。
Boneless lamb leg chunks cooked in onion, tomatoes curry tempered with fenugreek leaves.

菠菜羊腿肉咖哩

Palak Gosht

430

新鮮菠菜打成泥，和大蒜、辣椒片...等香料小火燉製，再加入去
骨羊腿肉烹煮。
Boneless lamb cooked with spinach puree tempered with garlic and red chili flakes.

果阿椰奶海鮮咖哩

Goan Seafood Curry

390

新鮮的綜合海鮮和多種香料及椰奶一起燉製而成。
Fresh seafood cooked in authentic Goan style.

果阿羊腿肉咖哩

Goan Lamb Vindaloo

390

去骨羊腿肉烹煮以果阿地區方式烹煮於辛香料中，呈現酸、辣風味咖
哩。
Boneless lamb leg chunks cooked in hot goan style sour & spicy curry.

拉賈斯坦羊腿肉咖哩

Rajasthani Roganjosh

390

去骨羊腿肉加入洋蔥、蕃茄、優格和辣椒片等香料一起燉製而成的
咖哩。
Boneless leg of lamb cooked with onion, tomato, yogurt and whole hot-spices.

海德拉巴羊腿肉香料炒飯

Lamb Biryani

430

加入番紅花風味的香料飯，搭配多種香料、羊腿肉及蕃茄快炒而成，
搭配原味優格食用。
Blend of Mughlai and Andhra cuisine, saffron flavoured basmati rice cooked with fresh meat, herbs, tomatoes and fresh yoghurt.

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請選擇所想要的辣度

Little, Medium or Very Spicy



蔬食 (有蔥、蒜)

Vegetarian (Garlic & Onion)



全素 (無蔥、蒜)

Pure Veg. (No Garlic & Onion)



乳製品

Vegan

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葷食咖哩 non veg. curries

羊肉、牛肉 lamb, rou

香烤羊腿肉咖哩

Lamb Tikka Masala

430

選用新鮮羊腿肉烤過後，加入多種香料及甜椒拌炒製成。
Roasted Lamb, cooked in onion and tomato masala curry.

羊肉腰果咖哩

Mutton Korma

430

去骨羊肉及多種香料，腰果打成泥製成的咖哩。
Boneless Lamb cooked in cashewnut curry.

卡岱香料牛肉瑪沙拉

Karahi Rou

380

牛肉和胡椒…等多種香料，再以卡岱方式做咸的瑪沙拉咖哩。
Sautéed beef with chili & tomato reduced masala curry.

果阿酸辣牛肉咖哩

Rou Vindaloo

380

牛肉加入果阿酸辣風格香料蕃茄咖哩。
A Goan specialty, beef cooked in spicy sour tomato curry.

卡岱香料羊肉瑪沙拉

Karahi Lamb

430

羊肉和胡椒…等多種香料，再以卡岱方式做咸的瑪沙拉咖哩。
Sautéed Lamb with chili & tomato reduced masala curry.

香烤牛肉咖哩

Rou Tikka Masala

380

選用新鮮牛肉醃漬後，加入多種香料及新鮮番茄及甜椒拌炒製成。
Roasted Beef, cooked in onion and tomato masala curry.

風味牛肉咖哩

Rou Do Pyaza

380

牛肉加入多種香料製成咖哩。
Beef tenderloin chunks tossed with onion, tomatoes and pepper semi-dry masala curry.

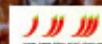
菠菜牛肉咖哩

Palak Rou

400

牛肉和新鮮菠菜打成泥，和大蒜、辣椒片、葫蘆巴葉等香料小火煮製成咖哩。
Beef cooked in spinach puree tempered with garlic and red chili flakes.

為了提供您更好的用餐經驗，以下關鍵字請告知服務人員。
For a better dining experience, please specify following to our staff.



選擇您所想要的辣度
Little, Medium or Very Spicy



蔬食 (有蒜、蔥)
Vegetarian (Garlic & Onion)



全素 (無蒜、蔥)
Pure Veg. (No Garlic & Onion)



無乳製品
Vegan

圖片僅供參考，產品以實物為準。 Pictures for representation purpose only.

副食

સાલાર્ડ

香料飯
Spices Rice

  55

自製原味優格
Homemade Plain Yoghurt

  90

印度蔬菜香料優格
Raita

  120

自製原味優格加上新鮮蔬菜和香料混合。
Homemade yoghurt garnish with cucumber or vegetables and spices.

印度長米白飯 (全素)
Plain Basmati Rice

  90

每日湯品 (玉米湯/豆子湯)
Soup of The Day (Corn/Dal)

  90

小茴香炒飯
Jeera Rice

  120

小茴香籽及加入香料於米飯中快炒而成。
Indian basmati rice tossed with cumin seeds.

印度香料炒蛋
Egg Bhurji

  150

新鮮雞蛋和洋蔥快速炒，再用印度香料調味製成。
Hand picked fresh farm eggs sauted with onion and spices.

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選擇您所想要的辣度
Little, Medium or Very Spicy



蔬食 (有蔥、蒜)
Vegetarian (Garlic & Onion)



全素 (無蔥、蒜)
Pure Veg. (No Garlic & Onion)



無乳製品
Vegan

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甜點 dessert

奶燉米泥

Kheer

90

將米、糖、牛奶一起燉煮，用豆蔻、番紅花、堅果等調味成濃郁甜品。
Rice pudding made by boiling rice with milk and sugar
flavored with cardamom, saffron, cashew nuts.

孟加拉紅牛奶球 (兩顆)

Gulab Jamun (2 pcs)

110

由印度牛奶乳酪炸成球型，再與糖水煮成，為熱甜品。
Ball shaped dumplings of milk solids which are deep fried
then soaked in a thick sugar syrup.

番紅花牛奶球

Rasmalai

150

由印度牛奶乳酪 於番紅花、豆蔻等香料調味的牛奶中。
Cottage cheese soaked in malai (clotted cream) flavored
with cardamom and saffron.

孟加拉牛奶球 (兩顆)

Rasgulla (2 pcs)

150

由印度牛奶乳酪蒸成球型，再與糖水煮成，為冰甜品。
Ball shaped dumplings of cottage cheese cooked in light
sugar syrup.



拉比法魯達 / 加冰淇淋

Rabdi Falooda / with Icecream

190/250

拉比法魯達是由牛奶製成的拉比和粉條混和的印度式濃厚甜品。
(堅果和冰淇淋可調整)

Rabdi Falooda is an Indian thick sweet mix of milk made
rabdi and glass noodles. (nuts and icecream are optional)



指定口味：芒果 / 草莓 / 綜合水果

Flavours available : Mango/ Strawberry/ Mix fruit

270

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選擇您所想要的辣度

Little, Medium or Very Spicy

蔬食 (有蔥、蒜)

Vegetarian (Garlic & Onion)

全素 (無蔥、蒜)

Pure Veg. (No Garlic & Onion)

無奶製品

Vegan

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馬友友連鎖印度餐廳/MIK Chain Taipei

馬友友印度廚房提供多元化的印度美食
葷食、蔬食、酒精飲料、不含酒精飲品
都能量身訂做不同的饗宴服務

Mayur Indian kitchen has variety of Indian restaurants in Taipei which serves vegan, veg, Halal meat, Alcohol or non alcohol with different ambience and settings to suit the budget of our guests.

外燴/Catering

馬友友印度廚房的專業服務團隊，
可依照您的需求，聚會活動、派對等等，
都能依客戶實際需求為您貼心規劃。

Mayur Indian Kitchen

offers customize food catering, parties & events as per the budget & requirement of our guests.

外送/Delivery

馬友友印度廚房，也提供葷素餐點外送服務
針對商業午餐、派對聚會，可依客戶實際預算
做完整的客製化服務。

Mayur Indian Kitchen also offer veg&Non Veg meal delivery from business lunch to party meals .we can customize our price & quantity as per your requirement.

INDIAN
CUISINE

12:00~15:00/17:30~00:00(Sun-Thu)
12:00~15:00/17:30~03:00(Fri-Sat)
Everyday Open

www.ilovemik.com
www.indianfoodtaiwan.com
www.indianbartaipei.com

(02) 2500-6186