

Our recommendation!

Starter

22. **Veg Manchurian** ^{9,10,21} (New) (Hot spicy 1-3) 10,90
Vegetarian balls with chopped ginger-garlic, carrots, cauliflower, spring onions
24. **Chicken 65** ^{10,11} (Hot spicy 1-3) 11,90
Chicken breast pan fried with spicy-masala, South Indian style
25. **Chili Garlic Prawn** ¹¹ (Hot Spicy 1-3) 12,90
prawns with fresh garlic, capsicum, spring onions

Main Dish

29. **Soya Chop Masala** ^{9,10,12} (New) (Hot spicy 1-3) (Vegan) 14,90
Soja Chops with spicy masala in curry tomato sauce
30. **Veg Manchurian** ^{9,10,12} (New) (Hot spicy 1-3) 14,90
Vegetarian balls with chopped ginger-garlic, carrots, cauliflower, spring onions in chilli-tomato-soy-curry-sauce
50. **Malai Soya Chop Curry** ^{3,10,5} (New) 15,90
Soja Chops in mild white coconut curry cream sauce, garnished with cashewnuts, almonds and raisins
63. **Chicken Hyderabadi** ³ (Hot Spicy 1-3) 16,90
Tender Chicken breast with spinach, mint, coriander, green chili In cream sauce, traditional south Indian style
68. **Lamm Hyderabadi** ³ (Hot Spicy 1-3) 17,90
Tender Lamb with spinach, mint, coriander, green chili In cream sauce, traditional south Indian style

All dishes are served with first portion of Rice.

Allergens and Additives

1 – Sulfite 2 – Celery 3 – Lactose 4 – Sesame seeds 5 – Almonds, Cashewnuts, Pistachio 6 – Peanuts 7 – Eggs
8 – Mustard 9 – Soy-sauce 10 – Wheat flour 11 – Food Colour 12 – Oyster-sauce

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| 61. | Chicken Malwani Curry ^{8,11} <i>(Hot spicy level 1-3)</i>
<i>Tender chicken breast in homemade spicy masala with lots of spices, red chili, fresh coconut, in fine masala-curry sauce, traditional Maharashtra style</i> | 16,90 |
| 73. | Lamb Malwani Curry ^{8,11} <i>(Hot spicy level 1-3)</i>
<i>Tender lamb in homemade spicy Masala with lots of spices, red chili, fresh coconut, in fine Masala-curry sauce, traditional Maharashtra style</i> | 17,90 |
| 94. | Tandoori Gobi ^{3,11} <i>(New)</i>
<i>fresh Cauliflowerr marinated in Tandoori-Masala and Yoghurt</i> | 16,90 |
| 95. | Tandoori Chicken ^{3,11}
<i>Tender chicken leg marinated 24 hours with yoghurt, ginger garlic paste and tandoori masala</i> | 17,90 |
| 131. | Chicken Achari ¹¹ <i>(Hot Spicy 1-3)</i>
<i>Tender chicken breast with Indian Mix Pickle in masala-tomato-curry sauce</i> | 16,90 |
| 132. | Lamm Achari ¹¹ <i>(Hot Spicy 1-3)</i>
<i>Tender Lamb with Indian Mix Pickle in masala-tomato-curry sauce</i> | 17,90 |
| 133. | Chicken Mathi Malai ^{3,5} <i>(New)</i>
<i>Tender chicken breast with fresh Fenugreek leaves in white mild cream sauce garnished with cashew nuts, almonds and raisins</i> | 16,90 |
| 134. | Paneer Mathi Malai ^{3,5} <i>(New)</i>
<i>Indian cottage cheese with fresh Fenugreek leaves in white mild cream sauce garnished with cashew nuts, almonds and raisins</i> | 15,90 |
| 135. | Aloo Mathi Matter <i>(New) (Vegan)</i>
<i>Potatoes with fresh Fenugreek leaves in fine curry cream sauce</i> | 13,90 |

All dishes are served with first portion of Rice.

Dessert

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| 128. | Rasmalai ^{3,5}
<i>Indian cheese balls cooked in milk syrup, garnished with pistachios</i> | 7,90 |
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8 – Mustard 9 – Soy-sauce 10 – Wheat flour 11 – Food Colour 12 – Oyster-sauce