

# Our recommendation!

## Starter

5. **Hara-Bhara Kabab** *(New)* 10,90  
*Mix Veg, Spinach, Mint, Coriander with Indian Masala* <sup>10</sup> *(Vegan)*
21. **Aloo Tikki** *(New)* 9,90  
*Potato Patties with aromatic Indian Masala (typical north Indian Street food)*
22. **Veg Manchurian** <sup>9,10,21</sup> *(New)* *(Hot spicy 1-3)* 11,90  
*Vegetarian balls with chopped ginger-garlic, carrots, cauliflower, spring onions*
23. **Chicken Wings** <sup>4,9,10,12</sup> *(New)* *(Hot spicy 1-3)* 12,90  
*Chicken Wings with chopped ginger-garlic, Oster-Sauce, Sesam Seed*
24. **Chicken 65** <sup>10,11</sup> *(Hot spicy 1-3)* 12,90  
*Chicken breasts fried with spicy-masala, South Indian style*
25. **Chili Garlic Prawn** <sup>11</sup> *(Hot Spicy 1-3)* 13,90  
*Prawns with fresh garlic, capsicum, spring onions*
131. **Veg Manchow Soup** <sup>9,10,12</sup> *(New)* *(Hot spicy 1-3)* 8,90  
*Vegetarian Soup with chopped ginger-garlic, Noodles, Spring Onion*
132. **Chicken Manchow Soup** <sup>9,10,12</sup> *(New)* *(Hot spicy 1-3)* 9,90  
*Chicken breast Soup with chopped ginger-garlic, Noodles, Egg, Spring Onion*

## Main Dish

29. **Soya Chop Masala** <sup>9,10,12</sup> *(New)* *(Hot spicy 1-3)* *(Vegan)* 15,90  
*Soja Chops with spicy masala in curry tomato sauce*
30. **Veg Manchurian** <sup>9,10,12</sup> *(New)* *(Hot spicy 1-3)* 15,90  
*Vegetarian balls with chopped ginger-garlic, carrots, cauliflower, spring onions in chili-tomato-soy-curry-sauce*
63. **Chicken Hyderabadi** <sup>3</sup> *(Hot Spicy 1-3)* 17,90  
*Tender Chicken breast with spinach, mint, coriander, green chili In cream sause, traditional south Indian style*

All Main dishes are served with first portion of Rice.

### Allergens and Additives

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

<b>68.</b>	<b>Lamm Hyderabad</b> <sup>3</sup> (Hot Spicy 1-3) <i>Tender Lamb with spinach, mint, coriander, green chili In cream sause, traditional south Indian style</i>	<b>18,90</b>
<b>61.</b>	<b>Chicken Malwani Curry</b> <sup>8,11</sup> (Hot spicy level 1-3) <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>	<b>17,90</b>
<b>73.</b>	<b>Lamb Malwani Curry</b> <sup>8,11</sup> (Hot spicy level 1-3) <i>Tender lamb in homemade spicy Masala with lots of spices, red chili, fresh coconut, in fine Masala-curry sauce, traditional Maharashtra style</i>	<b>18,90</b>
<b>94.</b>	<b>Tandoori Gobi</b> <sup>3,11</sup> (New) <i>fresh Cauliflowerr marinated in Tandoori-Masala and Yoghurt</i>	<b>17,90</b>
<b>95.</b>	<b>Tandoori Chicken</b> <sup>3,11</sup> <i>Tender chicken leg marinated 24 hours with yoghurt, ginger garlic paste and tandoori masala</i>	<b>18,90</b>
<b>133.</b>	<b>Chicken Kalimich</b> (New) (Hot Spicy 1-3) <i>Tender chicken breast with black pepper, green pepperoni in cream-curry sauce</i>	<b>17,90</b>
<b>134.</b>	<b>Lamm Kalimich</b> (New) (Hot Spicy 1-3) <i>Tender lamb with black pepper, green pepperoni in cream-curry sauce</i>	<b>18,90</b>
<b>135.</b>	<b>Kerala Vegetable Stew</b> (New) (Hot Spicy 1-3) <i>Fresh mix vegetables in mild coconut curry cream sauce, garnished with cashew nuts and almonds, traditional south Indian style</i>	<b>16,90</b>
<b>136.</b>	<b>Kerala Chicken Stew</b> (New) (Hot Spicy 1-3) <i>Chicken breast with vegetables in mild coconut curry cream sauce, garnished with cashew nuts and almonds, traditional south Indian style</i>	<b>17,90</b>
<b>137.</b>	<b>Vegetarian Pulao</b> <sup>5</sup> (New) (vegetarian or vegan) <i>Soft cooked Basmati rice with fresh mixed vegetables, cottage cheese,, and aromatic spices, garnished with raisins, cashew nuts and almonds</i>	<b>17,90</b>
<b>138.</b>	<b>Chicken Pulao</b> <sup>5</sup> (New) <i>Soft cooked basmati rice with tender chicken breast and aromatic spices, garnished with raisins, cashew nuts and almonds</i>	<b>18,90</b>
<b>139.</b>	<b>Lamb Pulao</b> <sup>5</sup> (New) <i>Soft cooked basmati rice with tender lamb and aromatic spices, garnished with raisins, cashew nuts and almonds</i>	<b>19,90</b>

All Main dishes are severed with first portion of Rice.

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8 – Mustard 9 – Soy-sauce 10 – Wheat flour 11 – Food Colour 12 – Oyster-sauce