

Our recommendation!

Starter

5. **Hara-Bhara Kabab** ^(New) 10,90
Mix Veg, Spinach, Mint, Coriander with Indian Masala ¹⁰ (Vegan)
21. **Aloo Tikki** ^(New) 9,90
Potato Patties with aromatic Indian Masala (typical north Indian Street food)
22. **Veg Manchurian** ^{9,10,21 (New) (Hot spicy 1-3)} 11,90
Vegetarian balls with chopped ginger-garlic, carrots, cauliflower, spring onions
24. **Chicken 65** ^{10,11 (Hot spicy 1-3)} 12,90
Chicken breasts fried with spicy-masala, South Indian style
25. **Chili Garlic Prawn** ^{11 (Hot Spicy 1-3)} 13,90
Prawns with fresh garlic, capsicum, spring onions

Main Dish

29. **Soya Chop Masala** ^{9,10,12 (New) (Hot spicy 1-3) (Vegan)} 15,90
Soja Chops with spicy masala in curry tomato sauce
30. **Veg Manchurian** ^{9,10,12 (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** ^{3 (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.

68. **Lamm Hyderabadi** ^{3 (Hot Spicy 1-3)} 18,90
*Tender Lamb with spinach, mint, coriander, green chili
In cream sause, traditional south Indian style*
61. **Chicken Malwani Curry** ^{8,11 (Hot spicy level 1-3)} 17,90
Tender chicken breast in homemade spicy masala with lots of spices, red chili, fresh coconut, in fine masala-curry sauce, traditional Maharashtra style

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

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| 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> | 18,90 |
| 94. | Tandoori Gobi ^{3,11} <i>(New)</i>
<i>fresh Cauliflowerr marinated in Tandoori-Masala and Yoghurt</i> | 17,90 |
| 95. | Tandoori Chicken ^{3,11}
<i>Tender chicken leg marinated 24 hours with yoghurt, ginger garlic paste and tandoori masala</i> | 18,90 |
| 135. | Kerala Vegetable Stew <i>(New)</i> <i>(Hot Spicy 1-3)</i>
<i>Fresh mix vegetables in mild coconut curry cream sauce, garnished with cashew nuts and almonds, traditional south Indian style</i> | 16,90 |
| 136. | Kerala Chicken Stew <i>(New)</i> <i>(Hot Spicy 1-3)</i>
<i>Chicken breast with vegetables in mild coconut curry cream sauce, garnished with cashew nuts and almonds, traditional south Indian style</i> | 17,90 |
| 137. | Vegetarian Pulao ⁵ <i>(New)</i> <i>(vegetarian or vegan)</i>
<i>Soft cooked Basmati rice with fresh mixed vegetables, cottage cheese,, and aromatic spices, garnished with raisins, cashew nuts and almonds</i> | 17,90 |
| 138. | Chicken Pulao ⁵ <i>(New)</i>
<i>Soft cooked basmati rice with tender chicken breast and aromatic spices, garnished with raisins, cashew nuts and almonds</i> | 18,90 |
| 139. | Lamb Pulao ⁵ <i>(New)</i>
<i>Soft cooked basmati rice with tender lamb and aromatic spices, garnished with raisins, cashew nuts and almonds</i> | 19,90 |

All Main dishes are severed with first portion of Rice.

Allergens and Additives

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