

Our recommendation!

Starter

5. **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)* 10,90
Vegetarian balls with chopped ginger-garlic, carrots, cauliflower, spring onions
24. **Chicken 65** ^{10,11} *(Hot spicy 1-3)* 11,90
Chicken breasts 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)* 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)* 16,90
*Tender Chicken breast with spinach, mint, coriander, green chili
In cream sause, traditional south Indian style*
68. **Lamm Hyderabadi** ³ *(Hot Spicy 1-3)* 17,90
*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)* 16,90
Tender chicken breast in homemade spicy masala with lots of spices, red chili, fresh coconut, in fine masala-curry sauce, traditional Maharashtra style
73. **Lamb Malwani Curry** ^{8,11} *(Hot spicy level 1-3)* 17,90
Tender lamb in homemade spicy Masala with lots of spices, red chili, fresh coconut, in fine Masala-curry sauce, traditional Maharashtra style

All Main dishes are served with first portion of Rice.

94. **Tandoori Gobi** ^{3,11} *(New)* 16,90

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

fresh Cauliflowerr marinated in Tandoori-Masala and Yoghurt

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| 95. | Tandoori Chicken ^{3,11} | 17,90 |
| | <i>Tender chicken leg marinated 24 hours with yoghurt, ginger garlic paste and tandoori masala</i> | |
| 49. | Aloo Gobi <i>(vegetarian or vegan)</i> | 14,90 |
| | <i>Fried Cauliflower and Potatoes served in aromatic curry tomato sauce</i> | |
| 131. | Chicken Achari <i>(New)</i> <i>(Hot Spicy 1-3)</i> | 16,90 |
| | <i>Tender chicken breast with Indian Mix Pickle in masala-tomato-curry sauce</i> | |
| 132. | Kerala Chicken Stew <i>(New)</i> <i>(Hot Spicy 1-3)</i> | 17,90 |
| | <i>Tender Lamb with Indian Mix Pickle in masala-tomato-curry sauce</i> | |
| 137. | Vegetarian Pulao ⁵ <i>(New)</i> | 17,90 |
| | <i>Soft cooked Basmati rice with fresh mixed vegetables, cottage cheese, and aromatic spices, garnished with raisins, cashew nuts and almonds</i> | |
| 138. | Chicken Pulao ⁵ <i>(New)</i> | 18,90 |
| | <i>Soft cooked basmati rice with tender chicken breast and aromatic spices, garnished with raisins, cashew nuts and almonds</i> | |

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