

## Our recommendation!

### Starter

5. **Aloo Tikki** <sup>(New)</sup> (vegan) 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) (vegan) 9,90  
*Vegetarian balls with chopped ginger-garlic, carrots, cauliflower, spring onions*
23. **Chili Garlic Paneer** <sup>5,11</sup> (New) (Hot spicy 1-3) 9,90  
*Indian cottage cheese with chopped ginger-garlic, paprika, chili sauce, spring onions*
24. **Chicken 65** <sup>10,11</sup> (Hot spicy 1-3) 10,90  
*Chicken breasts fried with spicy-masala, South Indian style*
25. **Chili Garlic Prawn** <sup>11</sup> (Hot Spicy 1-3) 11,90  
*Prawns with fresh ginger, garlic, paprika, chili sauce, spring onions*

### Main Dish

49. **Soja Chop Masala** <sup>9,10,12</sup> (Hot spicy 1-3) (vegan) 15,90  
*Soja Chop with spicy masala in curry tomato sauce*
30. **Veg Manchurian** <sup>9,10,12</sup> (New) (Hot spicy 1-3) (vegan) 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) 16,90  
*Tender Chicken breast with spinach, mint, coriander, green chili  
In cream sause, traditional south Indian style*
68. **Lamm Hyderabadi** <sup>3</sup> (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** <sup>8,11</sup> (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** <sup>8,11</sup> (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*

#### Allergens and Additives

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

94. **Tandoori Gobi** <sup>3,11</sup> **(New)** 16,90  
*fresh Cauliflowerr marinated in Tandoori-Masala and Yoghurt*
95. **Tandoori Chicken** <sup>3,11</sup> 17,90  
*Tender chicken leg marinated 24 hours with yoghurt, ginger garlic paste and tandoori masala*
130. **Tandoori Butter Chicken** <sup>3,5,11</sup> **(New)** (Hot Spicy 1-3) 17,90  
*Marinated tender chicken breast grilled in Tandoor oven, served in tomato cream sauce, seasoned with coconut milk and butter, traditional North Indian style*
131. **Chicken Achari** **(New)** (Hot Spicy 1-3) 16,90  
*Tender chicken breast with Indian Mix Pickle in masala-tomato-curry sauce*
132. **Lamb Achari** **(New)** (Hot Spicy 1-3) 17,90  
*Tender Lamb with Indian Mix Pickle in masala-tomato-curry sauce*
133. **Chicken Goan Curry** <sup>8,11</sup> (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 Goan style*
134. **Fish Goan Curry** <sup>8,11</sup> (Hot spicy level 1-3) 18,90  
*Salmon in homemade spicy Masala with lots of spices, red chili fresh coconut, in fine Masala-curry sauce, traditional Goan style*
135. **Prawn Goan Curry** <sup>8,11</sup> (Hot spicy level 1-3) 18,90  
*Prawns in homemade spicy Masala with lots of spices, red chili fresh coconut, in fine Masala-curry sauce, traditional Goan style*
137. **Vegetarian Pulao** <sup>5</sup> **(New)** 17,90  
*Soft cooked Basmati rice with fresh mixed vegetables, cottage cheese and aromatic spices, garnished with raisins, cashew nuts and almonds*
138. **Chicken Pulao** <sup>5</sup> **(New)** 18,90  
*Soft cooked basmati rice with tender chicken breast and aromatic spices garnished with raisins, cashew nuts and almonds*
110. **Tandoori Chicken Biryani** <sup>3,5,11</sup> **(New)** 19,90  
*Basmati rice with tender chicken tandoori-leg and aromatic spices, garnished with raisins, cashew nuts and almonds*

All Main dishes are served with first portion of Rice.

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 Mustard 9 – Soy 10 – Wheat flour 11 – Food Colour