



KAMASUTRA

The tastes of modern India

A restaurant that mixes the contemporary and the traditional
in both its cuisine and décor
Chef Rajiv Ranjan and his team create their dishes with panache
and verve, using only the finest and freshest ingredients.

“With a rating of 4.5, Kamasutra has earned
a place among the very best.”
Tripadvisor

„Zweifelloos bestes indisches Lokal der Stadt“
Der Gote

„Authentische indische Küche“
Römer’s Restaurant-Report



2016

Starters

vegan* and vegetarian

- | | | |
|--|----------------------|---------------|
| 1. Sev Batata Puri* | | 7,50€ |
| Wheat crisps topped with potato, gram flour straws and chutneys | | |
| 2. Onion Bhaji* | Crispy onion balls | 7,00€ |
| 3. Chole aur Aloo Puri* | | 7,50€ |
| Chick peas curry, deep fried bread of whole wheat flour and potato dough | | |
| 4. Samosa* 2 pcs. | | 7,50€ |
| Baked pies stuffed with spicy potato, green peas and peanuts | | |
| 5. Paneer Pakora | | 7,00€ |
| Cottage cheese dipped in a spiced gram flour batter, deep fried | | |
| 6. Samosa Chaat | | 7,50€ |
| Vegetarian samosa, chick peas curry, yoghurt, chutneys | | |
| 7. Mixed Pakoras | for 2 persons | 12,00€ |
| Onion Bhajis, Paneer Pakoras and Aubergine Pakoras | | |

Starters

non-vegetarian

- | | | |
|---|------------------------------|---------------|
| 8. Tandoori Lamb Chops | house specialty | 12,00€ |
| Marinated lamb chops, glazed in clay oven | | |
| 9. Murgh Tiranga | "Trio of Chicken" | 9,50€ |
| Chicken Tikka and Chicken Malai Tikka (Chicken pieces glazed in clay oven) and Chicken Pakora (Chicken pieces dipped in a spiced gram flour batter, deep fried) | | |
| 10. Karari Macchi⁴ | Crispy fried sea bass fillet | 10,00€ |
| 11. Sukha Kalimirch Prawn | | 12,00€ |
| King prawns, pan fried in butter with freshly ground black pepper and soya sauce | | |
| 12. Tandoori Ratan | for 2 persons | 18,50€ |
| Tandoor grilled lamb chops, chicken tikka, chicken malai tikka and Tandoori vegetables | | |

Main Courses

All main dishes are served with fine basmati rice.

- 21. Tandoori Ratan** **22,00€**
Tandoor grilled lamb chop, chicken tikka, chicken malai tikka, king prawns and Tandoori vegetables served on a sizzler with curry sauce

Poultry

- 22. Dum ka Bataer*** **house specialty** **23,50€**
Filets of quail slowly cooked in a sealed earthen pot with cashew paste, brown onion, yoghurt and spices (cooking time approx. 45 min.)
- 23. Murgh Kali Mirch^{1, 2}** **house specialty** **18,00€**
Chicken cooked in a creamy sauce with freshly ground black pepper
- 24. Butter Chicken^{1, 2}** **18,00€**
Chicken tikka from the tandoor simmered in a creamy tomato butter gravy
- 25. Murgh ki Curry*** **"our all-time best chicken curry"** **16,00€**
Chicken cooked in a traditional north Indian curry with ginger, garlic, garam masala, cumin, bay leaf, clove, cardamom and cinnamon
- 26. Palak Murgh*¹** Chicken curry with Baby-spinach **16,50€**
- 27. Kadahi Murgh*** **17,50€**
Chicken pieces tossed with onions, tomatoes and bell peppers; finished with crushed red chilli and coriander seeds
- 28. Kori Ghassi**** **house specialty** **18,00€**
South Indian style chicken curry with coconut, red chillies, black pepper, cumin, fenugreek seeds, cloves, mustard seeds and fresh curry leaves
- 29. Chicken Tikka Masala^{1, 2}** **18,00€**
Tandoor roasted chicken chunks (chicken tikka) in a rich red, creamy, lightly spiced, tomato-based sauce - **Masala**
- 30. Murgh Malai¹** **17,50€**
Tender chicken pieces cooked in urns in the tandoor, dipped in a **mild** cashew nut and cream sauce

* *medium spicy dish*

** *chilli spicy dish*

Lamb

- 31. Nalli Nihari*⁴** **house specialty** **19,90€**
Slow cooked lamb shank in a thick spicy curry
- 32. Lamb Jalfrezi**** **17,50€**
Lamb pieces cooked gently with shallots, tomatoes, finished with fresh capsicums and green chillies
- 33. Lamb Curry*** **"our all-time best lamb curry"** **17,00€**
Lamb pieces cooked in a traditional north Indian curry with ginger, garlic, garam masala, cumin, bay leaf, clove, cardamom and cinnamon
- 34. Palak Gosht*¹** Lamb curry with baby spinach **17,50€**
- 35. Baingan Gosht*** Lamb curry with baby aubergine **17,50€**
- 36. Gosht ka Korma¹** **17,50€**
Lamb pieces braised in a creamy lightly spiced cashew nut korma gravy
- 37. Kadhai Gosht*** **18,00€**
Lamb pieces tossed with onions, tomatoes and bell peppers; finished with crushed red chilli and coriander seeds

Sea Food

- 41. Kerala Fish Curry*** **house specialty** **19,50€**
Kerala style fish curry with sea bass in a tangy gravy with fish spices, fresh curry leaves, coconut milk and Malabar tamarind (*Kodampuli*)
- 42. Sea Food Do-Pyaaza*** **house specialty** **25,00€**
Stir fried king prawn, scallop, squid and sea bass with tangy onion and tomato (Do-Pyaaza) sauce
- 43. Malabar Prawn Curry*** **22,00€**
Malabar style tiger prawn curry with coconut, red chilli and fresh curry leaves

* *medium spicy dish* ** *chilli spicy dish*

Vegan* and Vegetarian

51. Baingan ka Salan*	house specialty	15,00€
Baby aubergine in a peanut, sesame and coconut gravy		
52. Punjabi Chole*		13,10€
North Indian style spiced chick peas		
53. Palak Paneer		14,00€
Home churned cottage cheese and baby spinach stew		
54. Paneer Tikka Masala²	house specialty	14,50€
Tandoor roasted cottage cheese (paneer tikka) in a rich red, creamy, lightly spiced, tomato-based sauce - Masala		
55. Kadhai Paneer*		14,00€
Home churned cottage cheese pieces tossed with onions, tomatoes and bell peppers; finished with crushed red chilli and coriander seeds		
56. Bhindi Masala*		14,00€
Fresh okra cooked with onions, herbs, tomatoes and spices		
57. Subji Jalfrezi*		14,00€
Baby corn, cauliflower, carrot, snow pea, bean, bell pepper, button mushroom and tomato, stir fry with curry sauce		
58. Navrattan Korma¹		14,00€
Cauliflower, carrot, snow pea, bean, fruits and nuts, braised in a creamy lightly spiced cashew nut korma gravy		

Biriyani

Biriyani is specially cooked Basmati Rice, fried with spices and flavoured with Saffron and Mace served with Pyaj ka Salan³ (Hyderabad style curry sauce).

61. Murgh Biriyani	19,00€
Tender pieces of chicken in saffron rice	
62. Gosht Biriyani	19,90€
Tender pieces of lamb in saffron rice	
63. Jhinga Biriyani	22,90€
Spiced king prawns in saffron rice	
64. Subji Biriyani*	15,50€
Mixed seasonal vegetables in saffron rice	

Side Dishes

71. Pappadum	Lentil dough, sun dried and baked	3,00€
72. Chutneys (Dips):	Mango or yoghurt-mint or coriander chutney or pickles	2,20€
73. Raita	Chilled whipped yoghurt with tomatoes and cucumber	4,00€
74. Kachumber Salad	Tomatoes, cucumber, onions, paprika, carrot, lemon juice	4,50€
75. Dal Tarka*	Tempered yellow lentils	7,00€
76. Dal Makhani¹	Black lentils and kidney beans, slow cooked	7,50€
77. Jeera Aloo*	Tempered potatoes with cumin seeds	7,50€
78. Bhindi Tilwali*	Fresh okra sautéed with onions and sesame seeds	7,50€
79. Fluffy Basmati Rice	extra portion	4,00€

Naan and Roti

fresh baked bread

81. Naan	Leavened bread of very fine flour baked in Tandoor	3,00€
82. Butter Naan		3,20€
83. Garlic Naan		3,50€
84. Paneer Naan	Fresh baked bread stuffed with cottage cheese	4,00€
85. Peshwari Naan	Baked dough of refined flour stuffed with egg, almonds and raisins	4,00€
86. Keema Naan	house specialty Naan stuffed with homemade minced lamb	4,00€
87. Tandoori Roti	Leavened whole wheat flour bread baked in Tandoor	3,00€
88. Aloo Paratha	Buttered whole wheat flour bread stuffed with spicy potatoes	4,00€
When bread is ordered as a starter, we recommend:		
72. Chutneys (Dips):	Mango or yoghurt-mint or coriander chutney or pickles	2,20€

Dessert

91. Kulfi	6,50€
Indian ice cream from fresh milk, blanched almonds, cashews and pistachio	
92. Exotic Fruits with Mango Ice Cream	6,50€

Our general terms and conditions, informations:

1. During dinner a minimum of one main course and a drink (soft or alcoholic) per person will apply. Outside drinks are not allowed. Smoking in restaurant area including toilets is prohibited.
2. All main dishes are served with long grain basmati rice. We do not offer bread or any side dish instead of rice.
3. We reserve the right to make changes to the menu, which may contain errors or omissions.
4. Some of our dishes may contain traces of nuts. We liaise closely with our suppliers to ensure we do not use genetically modified soya or maize in our food. Please check with staff for any allergens.

All prices including VAT (19%)

1. contain milk product 2. contain cashew nut 3. contain peanut 4. contain gluten