

## 2-Course Lunch Menu (soup of the day + main course)

### including Basmati Rice

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#### Fish, King Prawn

- 211. Fish Spinach** **11, 00**  
**house speciality**  
Pan fried sea bass filet on sautéed garlic baby spinach
- 212. King Prawn Vegetable Curry** **11, 00**  
King prawns and fresh vegetables in a spicy curry
- 213. King Prawn Korma** <sup>1</sup> **11, 00**  
King prawns braised in a creamy lightly spiced cashew nut korma gravy

#### Chicken

- 215. Chicken Spinach Curry** <sup>1</sup> **9, 80**  
Fresh baby spinach and chicken in a spicy curry
- 216. Chicken Chana** **9, 50**  
Chicken cooked with chick peas in a curry sauce
- 218. Chicken Tikka Masala** <sup>1, 2</sup> **9, 80**  
Tandoor roasted chicken chunks (**chicken tikka**) in a rich red, creamy, lightly spiced, tomato-based sauce - **Masala**
- 219. Butter Chicken** <sup>1, 2</sup> **9, 80**  
Chicken tikka from the tandoor simmered in a creamy tomato butter sauce

#### Lamb

- 220. Lamb Spinach Curry** <sup>1</sup> **10, 50**  
Fresh baby spinach and lamb in a spicy curry
- 221. Chana Gosht** **10, 50**  
Lamb cooked with chick peas in a curry sauce
- 222. Lamb Korma** <sup>1</sup> **10, 10**  
Lamb pieces braised in a creamy lightly spiced cashew nut korma gravy
- 223. Lamb Bhuna** **10, 50**  
Lamb pieces in a spicy sauce, sautéed with tomatoes, onion and capsicum

## Vegetarian, \*Vegan

- 224. Punjabi Chole\*** 9, 20  
North Indian style spiced chick peas
- 225. Baingan ka Salan\*** **house specialty** 9, 90  
Baby aubergine in a peanut, sesame and coconut gravy
- 226. Palak Paneer<sup>1</sup>** 9, 50  
Home churned cottage cheese and baby spinach stew

## The Specials from Clay Oven (Tandoor)

*Served on Sizzler with curry sauce. Cooking time approx. 35 min.*

- 230. Chicken Tikka, Vegetables** 13, 10  
Chicken pieces and vegetables, marinated with yoghurt and Tandoori masala, glazed in clay oven
- 231. Tandoori Lamb Chops, Vegetables** 13, 50  
Marinated lamb chops and vegetables, glazed in clay oven
- 232. Maharaja Mix-Grill** 16, 00  
Mixed-grill: Chicken tikka, lamb chops and vegetables from the Tandoor

## Accompaniments, Breads

- 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
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- 81. Naan** 3, 00  
Leavened bread of very fine flour baked in Tandoor
- 82. Butter Naan** 3, 20
- 83. Garlic Naan** 3, 50
- 84. Paneer Naan** 4, 00  
Fresh baked bread stuffed with cottage cheese
- 86. Keema Naan** **house specialty** 4, 00  
Naan stuffed with homemade minced lamb
- 87. Tandoori Roti** 3, 00  
Leavened whole wheat flour bread baked in Tandoor

## Dessert

### 91. Kulfi

6, 50

Indian ice cream from fresh milk, blanched almonds, cashews, pistachio and mango

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#### **Our general terms and conditions, information:**

During lunch a minimum of one drink (soft or alcoholic) per person will apply. Outside drinks are not allowed. Smoking in the restaurant area including the toilets is strictly prohibited.

All main dishes are medium spiced. According to your wish they can be prepared hot (spicy) or very hot (very spicy).

All main dishes are served with long grain Basmati rice. We do not offer bread or any side dish instead of rice.

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.

This menu is valid from Monday to Saturday from 12pm until 3pm.

We also serve on your request the dishes from our main menu.

We take orders until 2.30pm.

**All prices including VAT (19%)**

**1. contain milk product 2. contain cashew nut**