



KAMASUTRA

Home Delivery
Take - a w a y

Tel.:0221 205 34 188
0221 348 92 828

Daily **6 pm-10 pm**



Starters

All starters including coriander chutney

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|--------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------|---------------|
| 101. Samosa* 2 pcs. | | 7,90€ |
| Baked pies stuffed with spicy potato and green peas | | |
| 102. Onion Bhaji* | Crispy onion balls | 7,00€ |
| 103. Paneer Tikka | | 7,40€ |
| Cottage cheese marinated in yoghurt with tandoori spices, broiled in Tandoor | | |
| 104. Mumbai Style Batata Vada* | ³ Garam masala spiced crispy potato balls | 7,20€ |
| 105. Mixed Vegetables Pakoras* | Cauliflower, mushroom and onion | 6,20€ |
| 106. Mixed Veggi Platter | for 2 Persons | 10,20€ |
| 2 pcs. Onion Bhaji, 2 pcs. Paneer Tikka and 2 pcs. Batata Vada | | |
| 107. Chicken Tikka | | 7,90€ |
| Chicken chunks marinated in yoghurt with tandoori spices, broiled in Tandoor | | |
| 108. Chicken Malai Tikka | | 7,90€ |
| Chicken filet marinated in yoghurt with ginger, garlic, green chilli, cream-cheese, coriander-stem and ground cardamom, broiled in Tandoor | | |
| 109. Mixed Tandoori Platter | for 2 Persons | 10,90€ |
| 2 pcs. Chicken Tikka, 2 Chicken Malai Tikka and 2 pcs. Paneer Tikka | | |

* **vegan**

Mains

All main dishes including long grain Basmati rice

Chicken - Murgh

- | | | |
|-------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------|---------------|
| 110. Butter Chicken | ^{1, 2} | 16,50€ |
| Chicken tikka from the tandoor simmered in a creamy tomato butter sauce | | |
| 111. Murgh ki Curry | "our all-time best chicken curry" | 14,20€ |
| Chicken cooked in a traditional north Indian curry with ginger, garlic, garam masala, cumin, bay leaf, clove, cardamom and cinnamon | | |
| Please choose a curry of your choice: <i>medium spicy, Madras; spicy with ginger and chillies, Vindaloo; very spicy</i> | | |
| 112. Murgh Subji | Chicken curry with fresh vegetables | 14,50€ |
| 113. Murgh Palak | ¹ Chicken curry with baby spinach | 14,50€ |

* medium spicy ** chilli spicy 1 contain milk product 2 contain cashew nut 3 contain peanut

114. Murgh Khumbi	Chicken curry with <i>button mushrooms</i>	14,50€
115. Murgh Dhansak	Chicken curry with <i>yellow lentils</i>	14,50€
116. Murgh Chana	Chicken curry with <i>chick peas</i>	14,50€
117. Murgh Baingan	Chicken curry with <i>baby aubergine</i>	14,90€
118. Murgh Bhindi	Chicken curry with <i>fresh okras</i>	14,90€
119. Chicken Jalfrezi**		14,90€
Chicken pieces cooked gently with shallots, tomatoes, finished with fresh capsicums and green chillies		
120. Kadhai Chicken* 1		14,90€
Chicken pieces tossed with onions, tomatoes and bell peppers; finished with crushed red chilli and coriander seeds		
121. Kori Ghassi**	house specialty	14,90€
South Indian style chicken curry with coconut, red chillies, black pepper, cumin, fenugreek seeds, cloves, mustard seeds and fresh curry leaves		
122. Murgh Malai 1	house specialty	14,90€
Tender chicken filet cooked in urns on Tandoor, dipped in a <u>mild</u> cashew and cream sauce		
123. Murgh Lababdar 1, 2	house specialty	16,50€
Tandoor roasted chicken chunks (chicken tikka) in a spicy tomato butter sauce, sautéed with tomatoes, onion and bell peppers		
124. Chicken Tikka Masala 1, 2		16,20€
Tandoor roasted chicken chunks (chicken tikka) in a rich red, creamy, medium spiced, tomato-based sauce - Masala		
125. Murgh ka Korma 1		14,90€
Chicken braised in a creamy lightly spiced cashew nut korma gravy		

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Lamb - Gosht

- 130. Gosht ki Curry** "our all-time best lamb curry" **16,10€**
Lamb cooked in a traditional north Indian curry with ginger, garlic, garam masala, cumin, bay leaf, clove, cardamom and cinnamon
- Please choose a curry of your choice: *medium spicy, Madras; spicy with ginger and chillies, Vindaloo; very spicy*
- 131. Gosht Subji** Lamb curry with *fresh vegetables* **16,50€**
132. Gosht Palak ¹ Lamb curry with *baby spinach* **16,50€**
133. Gosht Khumbi Lamb curry with *button mushrooms* **16,50€**
134. Gosht Dhansak Lamb curry with *yellow lentils* **16,50€**
135. Gosht Chana Lamb curry with *chick peas* **16,50€**
136. Gosht Baingan Lamb curry with *baby aubergine* **16,90€**
137. Gosht Bhindi Lamb curry with *fresh okras* **16,90€**
- 138. Lamb Jalfrezi**** **16,90€**
Lamb pieces cooked gently with shallots, tomatoes, finished with fresh capsicums and green chillies
- 139. Gosht ka Korma** ¹ **16,90€**
Lamb braised in a creamy lightly spiced cashew nut korma gravy
- 140. Kadhai Gosht*** ¹ **16,90€**
Lamb pieces tossed with onions, tomatoes and bell peppers; finished with crushed red chilli and coriander seeds
- 141. Gosht Ghassi**** *house specialty* **16,90€**
South Indian style lamb curry with coconut, red chillies, black pepper, cumin, fenugreek seeds, cloves, mustard seeds and fresh curry leaves

Sea Food

- 142. Kerala Fish Curry*** *house specialty* **17,50€**
Kerala style fish curry with sea bass in a tangy gravy with fish spices, fresh curry leaves, coconut milk and Malabar tamarind (*Kodampuli*)
- 143. Prawn Ghassi**** *house specialty* **17,90€**
South Indian style king prawn curry with coconut, red chillies, black pepper, cumin, fenugreek seeds, cloves, mustard seeds and fresh curry leaves
- 144. Kadhai Prawn*** ¹ **17,90€**
King prawns tossed with onions, tomatoes and bell peppers; finished with crushed red chilli and coriander seeds

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Vegan* and Vegetarian

145. Baingan ka Salan*	house specialty	15,00€
Baby aubergine in a peanut, sesame and coconut gravy		
146. Punjabi Chole*		14,00€
North Indian style spiced chick peas		
147. Aloo Gobi*		14,00€
Cauliflower and potato, slowly cooked in a curry sauce		
148. Aloo Matar*		14,00€
Green peas and potato, slowly cooked in a curry sauce		
149. Aloo Baingan*		14,20€
Baby aubergine, potato and fresh tomato, gently cooked with various spices		
150. Subji Jalfrezi*		14,20€
Baby corn, cauliflower, carrot, snow pea, bean, bell pepper, button mushroom and tomato, stir fry with curry sauce		
151. Subj Kofta Bahar^{1, 2}	house specialty	14,50€
Vegetable balls, dipped in a medium spicy creamy tomato-butter gravy		
152. Bhindi Masala*		14,50€
Fresh okra cooked with onions, herbs, tomatoes and spices		
153. Subji Ghassi***	house specialty	14,50€
South Indian style mixed vegetables with coconut, chillies, black pepper, cumin, fenugreek, cloves, mustard seeds and fresh curry leaves		
154. Dal Saag*	Indian lentils with garlic and fresh baby spinach - spicy	14,20€
155. Saag Aloo¹	Baby spinach and potato stew	14,20€
156. Matar Paneer		14,90€
Home style curry dish from cottage cheese and green peas		
157. Palak Paneer¹		14,90€
Home churned cottage cheese and baby spinach stew		
158. Paneer Tikka Masala^{1, 2}	house specialty	15,20€
Tandoor roasted cottage cheese (paneer tikka) in a rich red, creamy, lightly spiced, tomato-based sauce - Masala		
159. Kadhai Paneer*		14,90€
Cottage cheese tossed with onions, tomatoes and bell peppers; finished with crushed red chilli and coriander seeds		

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Biryani

Biryani is specially cooked Basmati Rice, fried with spices and flavoured with Saffron and Mace, including **Pyaj ka Salan**³ (Hyderabad style curry sauce)

160. Chicken Biryani		16,50€
Tender pieces of chicken in saffron rice		
161. Chicken Tikka Biryani		16,90€
Chicken tikka from the tandoor in saffron rice		
162. Gosht Biryani		17,20€
Tender pieces of lamb in saffron rice		
163. Jhinga Biryani		18,90€
Spiced king prawns in saffron rice		
164. Subji Biryani*		14,90€
Mixed seasonal vegetables in saffron rice		

Side Dishes

166. Pappadum	Lentil dough, sun dried and baked	2,70€
167. Chutneys (Dips):	Mango or yoghurt-mint or tamarind or coriander chutney	2,20€
168. Mixed Pickles		2,20€
169. Raita	Chilled whipped yoghurt with tomatoes and cucumber	4,70€
170. Dal Tarka*	Tempered yellow lentils	7,70€
171. Dal Makhani ¹	house specialty Black lentils and kidney beans, slow cooked	7,90€
172. Jeera Aloo*	Potatoes spiced with cumin seeds	7,90€
173. Bhindi Tilwali*		8,50€
Fresh okra sautéed with onions and sesame seeds		
174. Fluffy Basmati Rice	extra portion	4,50€

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Naan and Roti

fresh baked bread

175. Naan		3,20€
Leavened bread of very fine flour baked in Tandoor		
176. Butter Naan		3,50€
177. Garlic Naan		3,70€
178. Paneer Naan		4,50€
Fresh baked bread stuffed with cottage cheese		
179. Peshwari Naan		4,50€
Baked dough of refined flour stuffed with egg, almonds and raisins		
180. Keema Naan	house specialty	4,50€
Naan stuffed with homemade minced lamb		
181. Tandoori Roti		3,20€
Leavened whole wheat flour bread baked in Tandoor		
182. Aloo Paratha		4,50€
Buttered whole wheat flour bread stuffed with spicy potatoes		

Soft Drinks

Including bottle

183. Mango Lassi 250 ml	Home made yoghurt drink with mango	3,20€
184. Water Gerolsteiner Sparkling/Natural each 1 l		2,70€
186. Coca Cola/Light/Fanta/Sprite/Apple Spritzer Lift each 1 l		3,00€
191. Mango Juice 1 l	Rubicon Tetra Pak	4,20€

Beers

Including bottle

192. King Fisher 0,33 l		3,50€
193. Beck's/Beck's alcohol-free each 0,33 l		3,00€
195. Früh Kölsch 0,5 l		3,00€
196. Früh Kölsch alcohol-free 0,33 l		2,70€
197. Früh Sport Fassbrause 0,33 l		2,70€
198. Erdinger/Erdinger alcohol-free white beer each 0,5 l		3,00€

General Information

Most Take away prices are approx. 25% lower than in the restaurant. We ensure the same quality.

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

All main dishes have long grain Basmati rice as accompaniment. We do not offer bread or any side dish instead of rice.

Home delivery, Take away

Normally it takes 30-40 minutes to prepare your order.

Placing a delivery or take away order is binding. When you place your order, if your telephone number is not visible on our telephone display, we will only prepare your order in your presence.

Delivery in 5km radius, min. order value 25€

Delivery in 10km radius, min. order value 45€