Summer Lunch Menu

All dishes including Basmati Rice

Vegetarian, Vegan*

211. Subji* North Indian style mixed vegetables curry	7, 90
212. Baingan ka Salan^{* 3} house specialty Baby aubergine in a peanut, sesame and coconut gravy	8, 20
213. Dal Sag* Indian lentils with garlic and fresh baby spinach - spicy	7, 90
214. Subji Ghassi* house specialtySouth Indian style mixed vegetables with coconut, chillies, black pepper,cumin, fenugreek, cloves, mustard seeds and fresh curry leaves - spicy	8, 00
215. Navrattan Korma ^{1, 2} Cauliflower, carrot, snow pea, bean, fruits and nuts, braised in a creamy lightly spiced cashew nut korma gravy	8, 00
216. Palak Paneer ¹ Home churned cottage cheese and baby spinach stew	8, 00
217. Paneer Tikka Masala ^{1, 2} Tandoor roasted cottage cheese (paneer tikka) in a rich red, creamy, lightly spiced, tomato-based sauce - Masala	8, 20

Chicken

218. Chicken Vegetable Curry	Chicken curry with fresh vegetables	8, 00
219. Chicken Spinach Curry ¹	Chicken curry with baby spinach	8,00
220. Murgh Malai ^{1, 2} Tender chicken pieces cooked i cashew and cream sauce	n urns on Tandoor , dipped in a mild	8, 20
221. Chicken Tikka Masala ^{1, 2} Tandoor roasted chicken chunk lightly spiced, tomato-based sa	s (chicken tikka) in a rich red, creamy, uce - Masala	8, 20

222. Butter Chicken ^{1, 2}

Chicken tikka from the tandoor simmered in a creamy tomato butter sauce

Lamb

223. Lamb Vegetable Curry Lamb curry with fresh vegetables	8, 50
224. Gosht Dhansak Lamb curry with yellow lentils	8, 50
225. Lamb Korma ^{1, 2} Lamb pieces braised in a creamy lightly spiced cashew nut korma gravy	8, 50
226. Lamb Bhuna Lamb pieces in a spicy sauce, sautéed with tomatoes, onion and capsicum	8 <i>,</i> 50

Fish, King Prawns

227. Fish Vegetable Curryhouse specialtyFish curry with sea bass and fresh summer vegetables	9 <i>,</i> 50
228. Kadhai Prawn ¹ King prawns tossed with onions, tomatoes and bell peppers; finished with crushed red chilli and coriander seeds - spicy	9, 50
229. King Prawn Korma ^{1, 2} King prawns braised in a creamy lightly spiced cashew nut korma gravy	9, 50
The SpecialsAll dishes served with supplementary curry sauce	
230. Chicken Biriyani Tender pieces of chicken in saffron rice	11, 00
231. Gosht Biriyani Tender pieces of lamb in saffron rice	11, 50
232. Tandoori Chicken Tikka, Vegetables Chicken pieces and vegetables, marinated with yoghurt and Tandoori masala, glazed in clay oven	11, 50
233. Maharaja Mix-Grill Mixed-grill: Chicken tikka, lamb chops and vegetables from the Tandoor	13, 00

Accompaniments, Breads

71. Pappadum Lentil dough, sun dried and baked	3, 00
	3,00
72. Chutneys (Dips): Mango or yoghurt-mint or coriander or	2, 20
tamarind chutney or pickles	
	4 00
73. Raita Chilled whipped yoghurt with tomatoes and cucumber	4, 00
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	7,00
Indian ice cream from fresh milk, blanched almonds, cashews,	
pistachio and mango	

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.

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 are in Euro.**

1. contain milk product 2. contain cashew nut 3. contain peanuts