

## Starters

vegan\* and vegetarian

- |  |                         |               |
|--|-------------------------|---------------|
| <b>1. Sev Batata Puri*</b>   |                         | <b>7,50€</b>  |
| Wheat crisps topped with potato, gram flour straws and chutneys              |                         |               |
| <b>2. Onion Bhaji*</b>   | Crispy onion balls      | <b>7,50€</b>  |
| <b>3. Mumbai Style Batata Vada*<sup>3</sup></b>                              | Crispy potato balls     | <b>7,50€</b>  |
| <b>4. Samosa* 2 pcs.</b>   |                         | <b>7,90€</b>  |
| Baked pies stuffed with spicy potato and green peas                          |                         |               |
| <b>5. Paneer Tikka</b>   | <b>house speciality</b> | <b>7,90€</b>  |
| Cottage cheese marinated in yoghurt with tandoori spices, broiled in Tandoor |                         |               |
| <b>6. Samosa Chaat</b>   |                         | <b>7,50€</b>  |
| Samosa, chick peas curry, yoghurt, chutneys                                  |                         |               |
| <b>7. Mixed Veggi Platter</b>  | <b>for 2 Persons</b>    | <b>12,90€</b> |
| Onion Bhaji, Batata Vada and Paneer Tikka                                    |                         |               |

## Starters

non-vegetarian

- |  |   |                      |
|--|---|----------------------|
| <b>8. Tandoori Lamb Chops</b>  | <b>house speciality</b>   | <b>12,00€</b>        |
| Marinated lamb chops, glazed in clay oven  |   |                      |
| <b>9. Chicken Tikka</b>  | <b>our legendary</b>  | <b>9,50€</b>         |
| Chicken chunks marinated in yoghurt with tandoori spices, broiled in Tandoor                           |   |                      |
| <b>10. Chicken Malai Tikka</b>   | Chicken breast marinated in yoghurt with cream-cheese, white pepper and ground cardamom, broiled in Tandoor | <b>9,50€</b>         |
| <b>12. Grilled Salmon</b>  | 2 hand filleted Salmon filet, marinated and grilled   | <b>12,00€</b>        |
| <b>13. Malabar Pepper Prawns<sup>4</sup> / Scallops<sup>4</sup></b>                                    |   | <b>12,00€/14,00€</b> |
| King prawns or / Scallops, pan fried in butter with freshly ground Malabar black pepper and soya sauce |   |                      |
| <b>15. Mixed Tandoori Platter</b>  | <b>for 2 Persons</b>  | <b>19,90€</b>        |
| Tandoor grilled lamb chops, chicken tikka, chicken malai tikka and paneer tikka                        |   |                      |

*contain 3. peanut 4. gluten*

## Main Courses

All main dishes are served with fine basmati rice\*.

- 20. Tandoori Ratan** 22,00€  
Tandoor grilled lamb chops, chicken tikka, chicken malai tikka, king prawns and paneer tikka served on a sizzler with curry sauce
- 21. 24 Carat Gold Tandoori Jumbo Prawns** **the Best of the Best** 34,00€  
5 pcs. jumbo prawns, peeled and marinated in Tandoori-Masala, broiled in Tandoor, garnished with gold leaf. Served with curry sauce

## Poultry

- 22. Dum ka Bataer\*** **Quail filets** **house specialty** 24,00€  
Slowly cooked in a sealed earthen pot with cashew paste, brown onion, yoghurt and spices (cooking time approx. 45 min.)
- 23. Murgh Lababdar\*<sup>1,2</sup>** **house specialty** 18,00€  
Tandoor roasted chicken chunks (chicken tikka) in a spicy tomato butter sauce, sautéed with tomatoes, shallots and bell peppers
- 24. Butter Chicken<sup>1,2</sup>** 18,00€  
Chicken tikka from the tandoor simmered in a creamy tomato butter gravy
- 25. Murgh ki Curry\*** **our all-time best Chicken Curry** 16,50€  
Chicken cooked in a traditional north Indian curry with ginger, garlic, garam masala, cumin, bay leaf, clove, cardamom and cinnamon

Also available with 1€ surcharge

- 26. Chicken Curry with baby spinach<sup>1</sup>** **27. Chicken Curry with fresh vegetables**  
**or 28. Chicken Curry with yellow lentils**
- 29. 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
- 30. Chicken Tikka Masala\*<sup>1,2</sup>** 18,00€  
Tandoor roasted chicken chunks (chicken tikka) in a rich red, creamy, lightly spiced, tomato-based sauce - **Masala**
- 31. Murgh Malai<sup>1</sup>** 17,50€  
Tender chicken filet cooked in urns in the tandoor, dipped in a mild cashew nut and cream sauce

\*medium spicy \*\*chilli spicy \*vegan 1. contain milk product 2. contain cashew nut

## Lamb and Goat

- 32. Kosha Mangsho\*** Bergisches-Land Goat **house specialty** 19,90€  
Bengal style slow cooked goat curry with potato
- 33. Nalli Nihari\*** **house specialty** 19,90€  
Slow cooked lamb shank in a thick spicy curry
- 34. Lamb Jalfrezi\*\*** 17,50€  
Lamb pieces cooked gently with shallots, tomatoes, finished with fresh capsicums and green chillies
- 35. 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
- Also available with 1€ surcharge**
- 36. Lamb Curry with baby spinach<sup>1</sup>** **37. Lamb Curry with fresh vegetables**
- 38. Lamb Curry with chick peas**
- 39. Gosht ka Korma<sup>1</sup>** 17,50€  
Lamb pieces braised in a creamy lightly spiced cashew nut korma gravy
- 40. Gosht Ghassi\*\*** **house specialty** 18,50€  
South Indian style lamb curry with coconut, red chillies, black pepper, cumin, fenugreek seeds, cloves, mustard seeds and fresh curry leaves

## Sea Food

- 45. Kerala Fish Curry\*** **house specialty** 19,90€  
Kerala style fish curry with sea bass in a tangy gravy with fish spices, fresh curry leaves, coconut milk and Malabar tamarind (*Kodampuli*)
- 46. 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
- 47. Malabar Prawn Curry\*** 22,00€  
Malabar style tiger prawn curry with coconut, red chilli and fresh curry leaves

**\* medium spicy dish**

**\*\* chilli spicy dish**

**1. contain milk product**

**2. contain cashew nut**

**4. contain gluten**

## Vegan\* and Vegetarian

- 51. Baingan ka Salan\*\*<sup>3</sup> house speciality** 15,00€  
Baby aubergine in a peanut, sesame and coconut gravy
- 52. Punjabi Chole\*** North Indian style spiced chick peas 14,00€
- 53. Palak Paneer** 14,00€  
Home churned cottage cheese and baby spinach stew
- 54. Paneer Tikka Masala\*<sup>2</sup> house speciality** 14,50€  
Tandoor roasted cottage cheese (paneer tikka) in a rich red, creamy, lightly spiced, tomato-based sauce - **Masala**
- 55. Subj Kofta Bahar<sup>1,2</sup> house speciality** 14,50€  
Vegetable balls, dipped in a medium spicy creamy tomato-butter gravy
- 56. Bhindi Masala\*** Fresh okra cooked with onions, herbs, tomatoes and spices 14,00€
- 57. Subji Jalfrezi\*** 14,00€  
Baby corn, cauliflower, carrot, snow pea, bean, bell pepper, button mushroom and tomato, stir fry with curry sauce
- 58. Subji Ghassi\*\*\*** South Indian style mixed vegetables with coconut, chillies, 14,00€  
black pepper, cumin, fenugreek, cloves, mustard seeds and fresh curry leaves

## Biryani\*

**Biryani is specially cooked Basmati Rice, fried with spices and flavoured with Saffron and Mace served with Pyaj ka Salan<sup>3</sup> (Hyderabad style curry sauce).**

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

**\* medium spicy dish**  
**2. contain cashew nut**

**\*\* chilli spicy dish**  
**3. contain peanut**

**1. contain milk product**

## Side Dishes

<b>71. Pappadam*</b>	Lentil dough, sun dried and baked	<b>3,00€</b>
<b>72. Chutneys (Dips):</b>	Mango* or yoghurt-mint or coriander or tamarind* chutney or pickles*	<b>2,20€</b>
<b>73. Raita</b>	Chilled whipped yoghurt with tomatoes and cucumber	<b>5,00€</b>
<b>74. Kachumber Salad*</b>	Tomatoes, cucumber, onions, paprika, carrot, lemon juice	<b>4,50€</b>
<b>75. Dal Tarka*</b>	Tempered yellow lentils	<b>7,50€</b>
<b>76. Dal Makhani<sup>1</sup></b>	Black lentils and kidney beans, slow cooked	<b>7,70€</b>
<b>77. Jeera Aloo*</b>	Tempered potatoes with cumin seeds	<b>7,50€</b>
<b>78. Bhindi Tilwali*</b>	Fresh okra sautéed with onions and sesame seeds	<b>7,70€</b>
<b>79. Sautéed Vegetables*</b>	Mixed vegetables, light spiced and sautéed	<b>7,50€</b>
<b>80. Fluffy Basmati Rice*</b>	<b>extra portion</b>	<b>4,20€</b>

## Naan and Roti<sup>4</sup> fresh baked bread

<b>81. Naan*</b>	Leavened bread of very fine flour baked in Tandoor	<b>3,00€</b>
<b>82. Butter Naan</b>		<b>3,20€</b>
<b>83. Garlic Naan*</b>		<b>3,50€</b>
<b>84. Paneer Naan</b>	Fresh baked bread stuffed with cottage cheese	<b>4,20€</b>
<b>85. Peshwari Naan</b>	Baked dough of refined flour stuffed with egg, almonds and raisins	<b>4,20€</b>
<b>86. Keema Naan</b>	<b>house specialty</b> Naan stuffed with homemade minced lamb	<b>4,20€</b>
<b>87. Tandoori Roti*</b>	Leavened whole wheat flour bread baked in Tandoor	<b>3,00€</b>
<b>88. Aloo Paratha</b>	Buttered whole wheat flour bread stuffed with spicy potatoes	<b>4,20€</b>

**When bread is ordered as a starter, we recommend:**

<b>72. Chutneys (Dips):</b>	Mango* or yoghurt-mint or coriander or tamarind* chutney or pickles*	<b>2,20€</b>
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**\*vegan 1. Contain milk product 4. Contain gluten**

## Dessert

- |   |              |
|---|--------------|
| <b>91. Kulfi</b>  | <b>7,00€</b> |
| Indian ice cream from fresh milk, blanched almonds, cashews and pistachio |              |
| <b>92. Exotic Fruits with Mango Ice Cream</b>                             | <b>7,00€</b> |

### **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**