



# KAMASUTRA

Take - a way

Tel.: 0221 205 34 188



2016

## Starters

All starters including coriander chutney

- 101. Samosa\* 2 pcs.** 6,00€  
Baked pies stuffed with spicy potato, green peas and peanuts
- 102. Onion Bhaji\*** Crispy onion balls 5,50€
- 103. Paneer Pakora** 5,00€  
Cottage cheese dipped in a spiced gram flour batter, deep fried
- 104. Chicken Pakora** 5,50€  
Chicken pieces dipped in a spiced gram flour batter, deep fried
- 105. Mixed Vegetables Pakoras\*** Cauliflower, mushroom and onion 5,00€
- 106. Mixed Pakoras for 2 Persons** 7,50€  
2 pcs. Onion Bhaji, 2 pcs. Paneer Pakora and 2 pcs. Chicken Pakora
- 107. Chicken Tikka** 6,00€  
Chicken chunks marinated in yoghurt with tandoori spices, broiled in Tandoor
- 108. Chicken Malai Tikka** 6,00€  
Chicken chunks marinated in yoghurt with ginger, garlic, green chilli, cream-cheese, coriander-stem and ground cardamom, broiled in Tandoor

\* **vegan**

## Mains

All main dishes including long grain Basmati rice

### Chicken - Murgh

- 110. Butter Chicken<sup>1, 2</sup>** 13,00€  
Chicken tikka from the tandoor simmered in a creamy tomato butter sauce
- 111. Murgh ki Curry** "our all-time best chicken curry" 11,50€  
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: medium spicy, Madras; spicy with ginger and chillies, Vindaloo; very spicy**
- 112. Murgh Subji** Chicken curry with *fresh vegetables* 12,00€
- 113. Murgh Palak<sup>1</sup>** Chicken curry with *baby spinach* 12,00€

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

<b>114. Murgh Khumbi</b>	Chicken curry with <i>button mushrooms</i>	<b>12,00€</b>
<b>115. Murgh Dhansak</b>	Chicken curry with <i>yellow lentils</i>	<b>12,00€</b>
<b>116. Murgh Chana</b>	Chicken curry with <i>chick peas</i>	<b>12,00€</b>
<b>117. Murgh Baingan</b>	Chicken curry with <i>baby aubergine</i>	<b>12,50€</b>
<b>118. Murgh Bhindi</b>	Chicken curry with <i>fresh okras</i>	<b>12,50€</b>
<b>119. Chicken Jalfrezi**</b>		<b>12,50€</b>
	Chicken pieces cooked gently with shallots, tomatoes, finished with fresh capsicums and green chillies	
<b>120. Murgh Kali Mirch* 1, 2</b>	<b>house specialty</b>	<b>13,50€</b>
	Chicken cooked in a creamy sauce with freshly ground black pepper	
<b>121. Kori Ghassi**</b>	<b>house specialty</b>	<b>13,50€</b>
	South Indian style chicken curry with coconut, red chillies, black pepper, cumin, fenugreek seeds, cloves, mustard seeds and fresh curry leaves	
<b>122. Murgh Malai 1</b>	<b>house specialty</b>	<b>13,00€</b>
	Tender chicken pieces cooked in urns on Tandoor, dipped in a <u>mild</u> cashew and cream sauce	
<b>123. Murgh Lababdar 1, 2</b>	<b>house specialty</b>	<b>13,50€</b>
	Tandoor roasted chicken chunks (chicken tikka) in a spicy tomato butter sauce, sautéed with tomatoes, onion and bell peppers	
<b>124. Chicken Tikka Masala 1, 2</b>		<b>13,00€</b>
	Tandoor roasted chicken chunks (chicken tikka) in a rich red, creamy, medium spiced, tomato-based sauce - Masala	
<b>125. Murgh ka Korma 1</b>		<b>12,00€</b>
	Chicken braised in a creamy lightly spiced cashew nut korma gravy	
<b>126. Kadhai Chicken*</b>		<b>13,00€</b>
	Chicken pieces tossed with onions, tomatoes and bell peppers; finished with crushed red chilli and coriander seeds	

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

## Lamb - Gosht

**130. Gosht ki Curry** "our all-time best lamb curry" **12,00€**

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* **12,50€**

**132. Gosht Palak**<sup>1</sup> Lamb curry with *baby spinach* **12,50€**

**133. Gosht Khumbi** Lamb curry with *button mushrooms* **12,50€**

**134. Gosht Dhansak** Lamb curry with *yellow lentils* **12,50€**

**135. Gosht Chana** Lamb curry with *chick peas* **12,50€**

**136. Gosht Baingan** Lamb curry with *baby aubergine* **13,00€**

**137. Gosht Bhindi** Lamb curry with *fresh okras* **13,00€**

**138. Lamb Jalfrezi**\*\* **13,00€**

Lamb pieces cooked gently with shallots, tomatoes, finished with fresh capsicums and green chillies

**139. Gosht ka Korma**<sup>1</sup> **12,50€**

Lamb braised in a creamy lightly spiced cashew nut korma gravy

**140. Kadhai Gosht**\* **13,50€**

Lamb pieces tossed with onions, tomatoes and bell peppers; finished with crushed red chilli and coriander seeds

## Sea Food

**141. Kerala Fish Curry**\* **house specialty** **14,00€**

Kerala style fish curry with sea bass in a tangy gravy with fish spices, fresh curry leaves, coconut milk and Malabar tamarind (*Kodampuli*)

**142. Prawn Ghassi**\*\* **house specialty** **14,90€**

South Indian style king prawn curry with coconut, red chillies, black pepper, cumin, fenugreek seeds, cloves, mustard seeds and fresh curry leaves

**143. Kadahi Prawn**\* **14,90€**

King prawns tossed with onions, tomatoes and bell peppers; finished with crushed red chilli and coriander seeds

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## Vegan\* and Vegetarian

<b>145. Baingan ka Salan*</b> <b>house specialty</b>	<b>11,50€</b>
Baby aubergine in a peanut, sesame and coconut gravy	
<b>146. Punjabi Chole*</b>	<b>10,00€</b>
North Indian style spiced chick peas	
<b>147. Aloo Gobi*</b>	<b>10,00€</b>
Cauliflower and potato, slowly cooked in a curry sauce	
<b>148. Aloo Matar*</b>	<b>10,00€</b>
Green peas and potato, slowly cooked in a curry sauce	
<b>149. Aloo Baingan*</b>	<b>11,00€</b>
Baby aubergine, potato and fresh tomato, gently cooked with various spices	
<b>150. Subji Jalfrezi*</b>	<b>11,00€</b>
Baby corn, cauliflower, carrot, snow pea, bean, bell pepper, button mushroom and tomato, stir fry with curry sauce	
<b>151. Navrattan Korma<sup>1</sup></b>	<b>11,00€</b>
Cauliflower, carrot, snow pea, bean, fruits and nuts, braised in a creamy lightly spiced cashew nut korma gravy	
<b>152. Bhindi Masala*</b>	<b>11,00€</b>
Fresh okra cooked with onions, herbs, tomatoes and spices	
<b>153. Matar Mushroom*<sup>2</sup></b>	<b>10,50€</b>
Button mushrooms and green peas curry	
<b>154. Dal Sag*</b>	<b>10,50€</b>
Indian lentils with garlic and fresh baby spinach - spicy	
<b>155. Saag Aloo<sup>1</sup></b> Baby spinach and potato stew	<b>10,50€</b>
<b>156. Matar Paneer</b>	<b>11,00€</b>
Home style curry dish from cottage cheese and green peas	
<b>157. Palak Paneer<sup>1</sup></b>	<b>11,00€</b>
Home churned cottage cheese and baby spinach stew	
<b>158. Paneer Tikka Masala<sup>1,2</sup></b> <b>house specialty</b>	<b>11,00€</b>
Tandoor roasted cottage cheese (paneer tikka) in a rich red, creamy, lightly spiced, tomato-based sauce - Masala	
<b>159. Kadhai Paneer*</b>	<b>11,00€</b>
Cottage cheese tossed with onions, tomatoes and bell peppers; finished with crushed red chilli and coriander seeds	

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

## Biryani

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

<b>160. Chicken Biryani</b>		<b>13,00€</b>
Tender pieces of chicken in saffron rice		
<b>161. Chicken Tikka Biryani</b>		<b>13,50€</b>
Chicken tikka from the tandoor in saffron rice		
<b>162. Gosht Biryani</b>		<b>13,50€</b>
Tender pieces of lamb in saffron rice		
<b>163. Jhinga Biryani</b>		<b>15,50€</b>
Spiced king prawns in saffron rice		
<b>164. Subji Biryani*</b>		<b>12,50€</b>
Mixed seasonal vegetables in saffron rice		

## Side Dishes

<b>166. Pappadum</b>	Lentil dough, sun dried and baked	<b>2,00€</b>
<b>167. Chutneys (Dips):</b>	Mango or yoghurt-mint or coriander chutney	<b>2,00€</b>
<b>168. Mixed Pickles</b>		<b>1,50€</b>
<b>169. Raita</b>	Chilled whipped yoghurt with tomatoes and cucumber	<b>3,00€</b>
<b>170. Dal Tarka*</b>	Tempered yellow lentils	<b>6,00€</b>
<b>171. Dal Makhani</b> <sup>1</sup>	<b>house specialty</b> Black lentils and kidney beans, slow cooked	<b>6,50€</b>
<b>172. Jeera Aloo*</b>	Potatoes spiced with cumin seeds	<b>6,00€</b>
<b>173. Bhindi Tilwali*</b>		<b>6,50€</b>
Fresh okra sautéed with onions and sesame seeds		
<b>174. Fluffy Basmati Rice</b>	<b>extra portion</b>	<b>3,00€</b>

\* **vegan** 1 contain milk product 3 contain peanut

## Naan and Roti

fresh baked bread

<b>175. Naan</b>		<b>2,50€</b>
Leavened bread of very fine flour baked in Tandoor		
<b>176. Butter Naan</b>		<b>2,70€</b>
<b>177. Garlic Naan</b>		<b>2,90€</b>
<b>178. Paneer Naan</b>		<b>3,50€</b>
Fresh baked bread stuffed with cottage cheese		
<b>179. Peshwari Naan</b>		<b>3,50€</b>
Baked dough of refined flour stuffed with egg, almonds and raisins		
<b>180. Keema Naan</b>	<b>house specialty</b>	<b>3,50€</b>
Naan stuffed with homemade minced lamb		
<b>181. Tandoori Roti</b>		<b>2,50€</b>
Leavened whole wheat flour bread baked in Tandoor		
<b>182. Aloo Paratha</b>		<b>3,50€</b>
Buttered whole wheat flour bread stuffed with spicy potatoes		

## Soft Drinks

Including bottle

<b>183. Mango Lassi 250 ml</b>	Home made yoghurt drink with mango	<b>2,90€</b>
<b>184. Water Gerolsteiner Sparkling 1 l</b>		<b>2,20€</b>
<b>185. Water Gerolsteiner Natural 1 l</b>		<b>2,20€</b>
<b>186. Coca Cola/Light/Fanta/Sprite each 1 l</b>		<b>2,50€</b>
<b>190. Apple Spritzer Lift 1 l</b>		<b>2,50€</b>
<b>191. Mango Juice 1 l</b>	Rubicon Tetra Pak	<b>4,00€</b>

## Beers

Including bottle

<b>192. King Fisher 0,33 l</b>		<b>3,00€</b>
<b>193. Beck's 0,33 l</b>		<b>2,90€</b>
<b>194. Gaffel Kölsch 0,5 l</b>		<b>2,50€</b>
<b>195. Erdinger 0,5 l white beer</b>		<b>2,90€</b>
<b>196. Erdinger 0,5 l white beer alcohol-free</b>		<b>2,90€</b>

**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

**Take away**

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

Placing a 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.