



KAMASUTRA

mit Liebe gekocht

The tastes of modern India

A restaurant that mixes the contemporary and the traditional in both its cuisine and décor. Chef Gurpreet Singh and his team create their dishes with panache and verve, using only the finest and freshest ingredients.

“Hands down the best Indian restaurant in town”

Der Gote

Starters vegan* and vegetarian

- 1. Sev Batata Puri***
Wheat crisps topped with potato, gram flour straws and chutneys
- 2. Onion Bhaji*** Crispy onion balls
- 3. Mumbai Style Batata Vada*³** Crispy potato balls
- 4. Samosa*** 2 pcs. Baked pies stuffed with spicy potato and green peas
- 5. Paneer Tikka** **house specialty**
Cottage cheese marinated in yoghurt with tandoori spices, broiled in Tandoor
- 6. Tandoori Soya Chaap^{1,4}** **house specialty**
Hand rolled Soya Chaaps, marinated and grilled in clay oven
- 7. Samosa Chaat**
Mashed samosa, chick peas curry, yoghurt, sweet & spicy chutneys
- 8. Mixed Veggi Platter** **for 2 Persons**
Onion Bhaji, Batata Vada³ and Paneer Tikka

Starters non-vegetarian

- 9. Tandoori Lamb Chops 3 pcs.** **house specialty**
Marinated lamb chops, glazed in clay oven
- 10. Chicken Tikka** **our Legendary**
Chicken chunks marinated in yoghurt with tandoori spices, broiled in Tandoor
- 11. Chicken Malai Tikka** Chicken breast marinated in yoghurt with cream-cheese, white pepper and ground cardamom, broiled in Tandoor
- 13. Grilled Salmon** 2 hand filleted Salmon filets, marinated and grilled
- 14. Malabar Pepper Prawns⁴ / Scallops⁴**
King prawns or / Scallops, pan fried in butter with freshly ground Malabar black pepper and soya sauce
- 16. Mixed Tandoori Platter** **for 2 Persons**
Tandoor grilled lamb chops, chicken tikka, chicken malai tikka and paneer tikka

contain 1 milk product. 3 peanut. 4 gluten

Main Courses

All main dishes are served with saffron infused fine basmati rice*.

20. Tandoori Ratan

Tandoor grilled lamb chops, chicken tikka, chicken malai tikka, king prawns, paneer tikka and vegetables served on a sizzler with curry sauce

21. 24 Carat Gold Tandoori Jumbo Prawns **The Best of the Best**

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**

Slowly cooked in a sealed earthen pot with cashew paste, brown onion, yoghurt and spices (cooking time approx. 45 min.)

23. Murgh Lababdar*^{1,2} **house specialty**

Tandoor roasted chicken chunks (chicken tikka) in a spicy tomato butter sauce, sautéed with tomatoes, shallots and bell peppers

24. Butter Chicken^{1,2}

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

25. Murgh ki Curry* **our all-time best Chicken Curry**

Chicken cooked in a traditional north Indian curry with ginger, garlic, garam masala, cumin, bay leaf, clove, cardamom and cinnamon

Also available with 2,00€ surcharge

26. Chicken Curry with baby spinach¹ or

27. Chicken Curry with fresh vegetables or

28. Chicken Curry with yellow lentils

29. Kori Ghassi** **house specialty**

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*^{1,2}

Tandoor roasted chicken chunks (chicken tikka) in a rich red, creamy, lightly spiced, tomato-based sauce - **Masala**

31. Murgh Malai

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* **house specialty** Bergisches-Land Goat
Bengal style slow cooked goat curry with potato

33. Nalli Nihari* **house specialty**
Slow cooked lamb shank in a thick spicy curry

34. Lamb Jalfrezi**
Lamb pieces cooked gently with shallots, tomatoes, finished with fresh capsicums and green chillies

35. Lamb Curry* **our all-time best Lamb Curry**
Lamb pieces cooked in a traditional north Indian curry with ginger, garlic, garam masala, cumin, bay leaf, clove, cardamom and cinnamon

Also available with 2,00€ surcharge

36. Lamb Curry with baby spinach¹ or

37. Lamb Curry with fresh vegetables or

38. Lamb Curry with chick peas

39. Gosht ka Korma¹
Lamb pieces braised in a creamy lightly spiced cashew nut korma gravy

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

46. Bengal Fish Curry*
Bengal style salmon filet in mustard and coriander spice blend (*sarso dhania masala*) with potatoes

47. Sea Food Do-Pyaaza* **house specialty**
Stir fried king prawn, scallop, squid and sea bass with tangy onion and tomato (Do-Pyaaza) sauce

48. Malabar Prawns Curry*
Malabar style tiger prawn curry with coconut, red chilli and fresh curry leaves

** medium spicy dish ** chilli spicy dish 1 contain milk product. 4. contain gluten*

Vegan* and Vegetarian

51. Baingan ka Salan** 3

house specialty

Baby aubergine in a peanut, sesame and coconut gravy

52. Punjabi Chole**

North Indian style spiced chick peas

53. Palak Paneer

Home churned cottage cheese and baby spinach stew

54. Paneer Tikka Masala* 2

house specialty

Tandoor roasted cottage cheese (paneer tikka) in a rich red, creamy, lightly spiced, tomato-based sauce - *Masala*

55. Soya Chaap Lababdar* 2,4

house specialty

Tandoor roasted soya chaaps in a spicy tomato butter sauce, sautéed with tomatoes, shallots and bell peppers

56. Subz Kofta Bahar 1,2

house specialty

Vegetable balls, dipped in a medium spicy creamy tomato-butter gravy

57. Bhindi Masala*

Fresh okra cooked with onions, herbs, tomatoes and spices

58. Subzi Jalfrezi**

Baby corn, cauliflower, carrot, snow pea, bean, bell pepper, button mushroom and tomato, stir fry with curry sauce

59. Subzi Ghassi***

South Indian style mixed vegetables with coconut, chillies, black pepper, cumin, fenugreek, cloves, mustard seeds and fresh curry leaves

Biriyani*

Biriyani is specially cooked Basmati Rice, fried with spices and flavoured with Saffron and Mace served with *Pyaz ka Salan*³ (Hyderabad style curry sauce).

61. Murgh Biriyani

Tender pieces of chicken in saffron rice

62. Gosht Biriyani

Tender pieces of lamb in saffron rice

63. Jhinga Biriyani

Spiced king prawns in saffron rice

64. Subzi Biriyani*

Mixed seasonal vegetables in saffron rice

65. Soya Chaap Biriyani⁴

vegetarian

Tandoori soya chaaps in saffron rice

Side Dishes

- 71. Pappadum*** Lentil dough, sun dried and baked
- 72. Chutneys (Dips):** Mango* or yoghurt-mint or coriander or tamarind* chutney or pickles*
- 73. Vegetable Raita** oder **Pineapple Raita**
Chilled whipped yoghurt with tomatoes and cucumber or with pineapple
- 74. Kachumber Salad***
Tomatoes, cucumber, onions, paprika, carrot, lemon juice
- 75. Dal Tarka*** Tempered yellow lentils
- 76. Dal Makhani¹** **house specialty**
Black lentils and kidney beans, slow cooked
- 77. Jeera Aloo*** Tempered potatoes with cumin seeds
- 78. Bhindi Tilwali*** Fresh okra sautéed with onions and sesame seeds
- 79. Sautéed Vegetables*** Mixed vegetables, light spiced and sautéed
- 80. Fluffy Basmati Rice*** **extra portion**

Naan and Roti⁴ **fresh baked bread**

- 81. Naan*** Leavened bread of very fine flour baked in Tandoor
- 82. Butter-Naan**
- 83. Knoblauch-Naan***
- 84. Paneer Naan** Fresh baked bread stuffed with cottage cheese
- 85. Peshwari Naan** Baked dough of refined flour stuffed with egg, almonds and raisins
- 86. Keema Naan** **house specialty**
Naan stuffed with homemade minced lamb
- 87. Tandoori Roti***
Leavened whole wheat flour bread baked in Tandoor
- 88. Aloo Paratha**
Buttered whole wheat flour bread stuffed with spicy potatoes

When bread is ordered as a starter, we recommend:

- 72. Chutneys (Dips):** Mango* or yoghurt-mint or coriander or tamarind* chutney or pickles*

**vegan contain 1 milk product. 4 gluten*

Dessert

91. Kulfi

home made

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

92. Exotic Fruits and Mango Ice Cream

93. Gulab Jamun

classic and contemporary

Milk balls (cardamom infused) in sugar syrup, pistachios and coconut top

94. Mixed Dessert Platter

for 2 Persons

Kulfi, Exotic Fruits and Mango Ice Cream, Gulab Jamun

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

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