

# Lunch Menu

## Soups & Salads

With Baby Naan \*4 or Baby Garlic Naan \*4 - Fresh baked Tandoori bread

### Soups

901. Dal Soup\* Yellow lentil soup 9, 90
902. Tomato Soup<sup>1,4</sup> house specialty Creamy tomato soup, croûtons 10, 50
903. Chicken Mint Soup Chicken soup, fresh mint 10, 50

### Salads

905. Vegan Salad\* 11, 90  
Crunchy romaine, cucumber, tomatoes, corn, carrots, bell pepper, peanuts, shallots, chickpeas, chaat masala, mango chutney
906. Paneer Tikka Salad 12, 90  
Crunchy romaine, cucumber, tomatoes, corn, carrots, croûtons, paneer tikka (tandoor grilled Indian cheese)
907. Chicken Tikka Salad 12, 90  
Crunchy romaine, cucumber, tomatoes, corn, carrots, roasted onion, chicken tikka (tandoor grilled chicken chunks), coriander chutney
908. Salmon Salad 13, 90  
Crunchy romaine, cucumber, tomatoes, corn, bell pepper, shallots, salmon filet
909. King Prawn Salad 13, 90  
Crunchy romaine, cucumber, tomatoes, corn, bell pepper, fried mushrooms, king prawns

Dressing of your choice: Yogurt dressing, Balsamic olive oil dressing\*

\*vegan

1. contain milk product

4. contain gluten

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# Lunch Menu

All dishes including Basmati Rice

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## Vegetarian, Vegan\*

<b>911. Subji*</b>		<b>11, 90</b>
North Indian style mixed vegetables curry		
<b>912. Baingan ka Salan*<sup>3</sup></b>	<b>house specialty</b>	<b>12, 50</b>
Baby aubergine in a peanut, sesame and coconut gravy		
<b>913. Dal Sag*</b>		<b>12, 50</b>
Indian lentils with garlic and fresh baby spinach - <b>spicy</b>		
<b>914. Subji Ghassi*</b>	<b>house specialty</b>	<b>12, 50</b>
South Indian style mixed vegetables with coconut, chillies, black pepper, cumin, fenugreek, cloves, mustard seeds and fresh curry leaves - <b>spicy</b>		
<b>915. Bhindi Masala*</b>		<b>12, 90</b>
Fresh okra cooked with onions, herbs, tomatoes and spices		
<b>916. Palak Paneer<sup>1</sup></b>	Home churned cottage cheese and baby spinach stew	<b>12, 50</b>
<b>917. Paneer Tikka Masala<sup>1, 2</sup></b>	<b>house specialty</b>	<b>12, 90</b>
Tandoor roasted cottage cheese ( <b>paneer tikka</b> ) in a rich red, creamy, lightly spiced, tomato-based sauce - <b>Masala</b>		

## Chicken

<b>919. Chicken Vegetable Curry</b>	Chicken curry with fresh vegetables	<b>12, 50</b>
<b>920. Chicken Spinach Curry<sup>1</sup></b>	Chicken curry with baby spinach	<b>12, 50</b>
<b>921. Murgh Malai<sup>1, 2</sup></b>		<b>12, 90</b>
Tender chicken pieces cooked in urns on <b>Tandoor</b> , dipped in a <b>mild</b> cashew and cream sauce		
<b>922. Chicken Tikka Masala<sup>1, 2</sup></b>		<b>12, 90</b>
Tandoor roasted chicken chunks ( <b>chicken tikka</b> ) in a rich red, creamy, lightly spiced, tomato-based sauce – <b>Masala</b>		

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

**923. Butter Chicken** <sup>1, 2</sup> **12, 90**  
Chicken tikka from the tandoor simmered in a creamy tomato butter sauce

### **Lamb**

**925. Lamb Vegetable Curry** Lamb curry with fresh vegetables **13, 50**

**926. Gosht Dhansak** Lamb curry with yellow lentils **13, 50**

**927. Lamb Korma** <sup>1, 2</sup> **13, 50**  
Lamb pieces braised in a creamy lightly spiced cashew nut korma gravy

**928. Lamb Bhuna** **13, 50**  
Lamb pieces in a **spicy** sauce, sautéed with tomatoes, onion and capsicum

### **Fish, King Prawns**

**930. Fish Vegetable Curry** **house specialty** **13, 50**  
Fish curry with sea bass and fresh summer vegetables

**931. Kadhai Prawn** <sup>1</sup> **13, 50**  
King prawns tossed with onions, tomatoes and bell peppers; finished with crushed red chilli and coriander seeds - **spicy**

**932. King Prawn Korma** <sup>1, 2</sup> **13, 50**  
King prawns braised in a creamy lightly spiced cashew nut korma gravy

### **The Specials** **All dishes served with supplementary curry sauce**

**934. Chicken Biryani** Tender pieces of chicken in saffron rice **14, 00**

**935. Gosht Biryani** Tender pieces of lamb in saffron rice **14, 50**

**936. Tandoori Chicken Tikka, Vegetables** Chicken pieces and vegetables, marinated with yoghurt and Tandoori masala, glazed in clay oven **15, 90**

**937. Maharaja Mix-Grill** **18, 00**  
Mixed-grill: Chicken tikka, lamb chops and vegetables from the Tandoor

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## Accompaniments, Breads

<b>71. Pappadum*</b> Lentil dough, sun dried and baked	4, 50
<b>72. Chutneys (Dips):</b> Mango* or yoghurt-mint or coriander or tamarind* chutney or pickles*	2, 90
<b>73. Vegetable Raita or Pineapple Raita</b> Chilled whipped yoghurt with tomatoes and cucumber or with pineapple	6, 90
<b>81. Naan*</b> Leavened bread of very fine flour baked in Tandoor	4, 50
<b>82. Butter Naan</b>	4, 70
<b>83. Garlic Naan*</b>	4, 90
<b>84. Paneer Naan</b> Fresh baked bread stuffed with cottage cheese	5, 90
<b>86. Keema Naan</b> house specialty	5, 90
Naan stuffed with homemade minced lamb	
<b>87. Tandoori Roti</b> Leavened whole wheat flour bread baked in Tandoor	4, 70

## Dessert

<b>91. Kulfi</b> Indian ice cream from fresh milk, blanched almonds, cashews, pistachio and mango	9, 50
<b>92. Exotic Fruits with Mango Ice Cream</b>	9, 50
<b>93. Gulab Jamun</b> classic and contemporary Milk balls (cardamom infused) in sugar syrup, pistachios and coconut top	9, 50
<b>94. Mixed Dessert Platter</b> for 2 Persons Kulfi, Exotic Fruits and Mango Ice Cream, Gulab Jamun	19, 00
<b>95. Gajar Ka Halwa</b> Home made carrot halwa with milk, coconut, cardamon, almonds and raisins	9, 50

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**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 choice 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 Friday from 11.30am 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.**

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