

Menü

SOUPS

1. SABZI KA SHORBA G,E

Fresh vegetables. Indian soup

€3,90

3. MULLIGATAWNY LINSEN SHORBA

After south indian art. Red lentil soup with selected herbs and mild spices

€3,90

2. TAMATAR KA SHORBA

Tomato soups with the finest herbs and perfectly matched spices

€4,20

STARTS WITH DIP

4. FRISCHE VEGETARISCHE PAKORAS

Marinated seasonal vegetables hauled in a day
Made from chick-pea flour and fried

€4,90

5. PANEER PAKORAS

Homemade cottage cheese hulled
In a day of pea flour and fried eggs

€5,90

6. SAMOSA

2 pcs. Samosa with vegetable filling according to the type of house

€4,90

7. MURGH TIKKA

Marinated grilled chicken pieces with salad garnish

€5,90

8. CHICKEN SEEKH KEBAB

Kabab 2 pcs. With salad and mint sauce

€7,90

9. MIX PLATTE FÜR 2 PERSONEN

Paneer pakora, veg, pakora, samosa, murgh tikka

€15,90

SALATE

10. FRISCHER SALAT G,L

Mixed salad, house dressing

€4,50

12.AVOCADO SALAT

Cucumbers, tomatoes, avocado with house dressing

€6,90

11. INDISCHER SPEZIALSALAT

Mixed salad with Indian cheese and house dressing

€6,50

13. MANGO-TANDOORIHUHN SALAT

Grilled chicken pieces, mango with salad

€7,90

FRESH INDIAN DIPS

14. MINT JOGHURT CHUTNEY

Mint, Knoblauch, yogurt and Indian spices

€1,50

15. MANGO CHUTNEY

€1,50

16. CHILI GARLIC CHUTNEY

Chili, ginger, garlic, ind. spices

€1,50

17. PUNJABI ACHAAR

Mango, chili, karoten, indische gewurze in rapsol

€2,50

BEILAGEN

18. GEKOCHTER BASMATI REIS

€2,50

19. VEGETABLE PULAO

Cook basmati rice with vegetables

€3,00

20. PAPPADAMS,2 STK

Dunes crispy pita bread baked in the oven

€2,00

21. RAITA MASALA

Tomatoes, cucumbers, fresh yoghurt and Indian spices

€2,90

FLADENBROTE

22. PANJABI PANEER NAAN Woman's flatbread with ind. Kase filled	€3,20
23. NAAN Bread made from the finest wheat flour with butter refined	€2,20
24. GARLIC NAAN Refined flatbread with garlic	€2,50
25. ALLO NAAN Flatbread filled with potatoes	€3,20

BEEF DISHES

26. BEEF CURRY Beef in curry sauce and freshly made spices	€12,90
27. BEEF MADRAS Beef with tomatoes, cashews and ginger in hot sauce	€12,90
28. BEEF SDAI KORMA Beef with grated mandarin, cashew kernels and curry cream sauce	€14,90
29. BEEF VINDALOO Beef with potato in spicy curry sauce	€12,90
30. BEEF MANGO Beef in mango curry sauce	€12,90
31. BEEF PALAK Beef with spinach garlic curry sauce	€13,90

DESSERT

- 32. GULAB JAMUN 2 STK.** €3,50
Homemade exotic milk balls in sugar syrup
- 33. MANGO CREAM** €3,90
From mangoes with mandarin and pistachios

VEGETARIAN

- 34. DAL MAKHNI G,L VEGAN MOGTICH** €11,50
Rind lentils with a better
Rooting mix and melted butter
- 35. MIX SABZI G,L VEGAN MOGTICH** €11,50
Fresh vegetables in worm curry sauce
- 36. CHANNA MASALA G,L VEGAN MOGTICH ART** €11,50
Chickpeas with ginger and garlic to Punjabi
- 37. BEGEN BHAJI G,L VEGAN MOGTICH ART** €11,50
Brinjalal and garlic to Punjab
- 38. MALAI KOFTA G,L** €11,90
Homemade vegetable cheese-balks with almond tomato cream sauce
- 39. ZAFRANI GOBI G,H,L** €11,90
Cauliflower with potatoes, onion,
Ginger and garlic in curry sauce
- 40. PALAK PANEER G,H,L** €11,90
Huaagemachter Indian Huttenkase with leaf spinach,
Garlic and fresh seasoned spice
- 41. PANEER MAKHANI G,H,L,R** €11,90
Homemade Indian cream cheese in tomato cream sauce
- 42. TARKA DAL CHANNA G,L** €11,50
Yellow lentils with onion and garlic to Punjabi art

43. MATTER PANEER G,L VEGAN MOGTICH	€11,90
Peas with homemade cream cheese in curry sauce	
44. NAVRATAN KASHMIRI KORMA G,H,L	€11,50
Vegetables in curry-cream sauce with ripe mashed and cashew kernels	
45. BHINDI BHAJI G,L	€11,90
Okra mitzweibel and tomatoes in masala sauce	
46. ALOO PALAK	€11,90
Potato with leaf spinach, knoblauch and freshly painted spices	

BIRYANI(SERVIERT MIT RAITA MASALA)

47. SABZI BIRYANI A,G,E	€12,90
Basmati rice with vegetables, cashews and spices	
48. MURGH BIRYANI A,G,E	€12,90
Basmati rice with chicken, cashew nuts and sausages	
49. LAMM BIRYANI A,G,E	€14,70
Basmati rice fried with lamb meat and cashew nuts	
50. BEEF BIRYANI H,L	€13,90
Basmati rice with beeffleisch, mandein Cashews and spicy yogurt with garnishes	
51. JHINGA BIRYANI	€14,90
Prawns with roasted basmati rice, almond	
52. HYDERABADI CHICKEN BIRYANI	€14,90
Chicken thigh with roasted basmati rice, cashew kernels and refined with spices from kasmir verfeinert	

HUHNERFLEISUHGERICHTE

53. MURGH CURRY G Chicken with North Indian special curry sauce	€11,90
54. MURGH MANGO CURRY G Chicken with mango curry sauce	€11,90
55. MURGH TIKKA MASALA G Marinated chicken donut grilled in a special masala sauce	€12,90
56. MURGH PALAK G Chicken with spinach garlic curry sauce	€12,90
57. MURGH MALAI CURRY G,E Chicken with almond cream sauce	€12,90
58. CHILI CHECKEN G Chicken with peppers, onion, tomato and spicy special sauce	€12,90
59. BUTTER CHICKEN G Marinated chicken eats souce with tomato cream sauce	€12,90
60. CHICKEN CHITNADU G Chicken in coconut milk curry sauce	€11,90
61. TAWA CHICKEN KADHAI G Fried chicken with paprika, tomatoes and two in a spicy curry sauce	€12,90

LAMB MEAT

62. LAMB CURRY G

Lamb in curry sauce

€14,90

63. LAMB SHAI KORMA G,E

Lamb in almond cream sauc

€15,90

64. BHUNA GOSHT G

Roasted lamb with paprika, tomatoes and two in a spicy curry sauce

€15,90

65. LAMB DAL G,L

Amb with yellow lentils in curry sauce

€15,90

FISH DISHES

66. FISH CURRY G

Fish pieces with curry sauce

€14,90

67. JINGA MASALA CURRY G

Giant garlic with spicy curry sauce

€15,90