

## Soups / Shorba

- 1. Mullitagawany** € 2,90  
*Lentilsoup (South-Indian-Style)*
- 2. Tomatoe Ka Shorba** € 2,90  
*Tomatosoup*
- 3. Kaddu Shorba** € 2,90  
*Pumpkinsoup*
- 4. Yakhni** € 2,90  
*Chickensoup*

## Nan bread / Sides

- 75. Nan** € 1,90  
*flat bread made from wheat flour and baked in the Tandoor*
- 76. Roti / Chapati** € 2,20  
*flat bread made from wholemeal and baked in the Tandoor*
- 18. Garlic Nan** € 2,50  
*Nan bread with a taste of garlic*
- 19. Pratha Plain** € 2,50  
*Nan bread sautéed in butter*
- 77. Potatoes** € 3,50  
*deep-fried potatoe-slices made in Bombay-Style*
- 78. Basmati-Rice** € 2,40  
*extra portion*
- 79. Raita** € 2,90  
*Yogurt in natural base with cucumber, tomatoes and spices*
- 80. Raita Mint** € 2,10  
*Yogurt in natural base with mint and spices*
- 81. Aatchar (mixed pickles)** € 1,90  
*pickled vegetables and fruits with chili (Indian-Style)*
- 20. Chilli-Sauce (sweet)** € 1,90
- 82. Mango-Chutney** € 1,90  
*Mango boiled with sugar and spices*
- 83. Pappadam (2 Stück)** € 1,90  
*crispy lentilwaffle*

# Salads

- 5. Mixed salad (small)** € 2,90  
*iceberg lettuce, cucumber, tomato, mixed pepper  
prepared with a yoghurt-dip*
- 6. Mixed salad (large)** € 4,50  
*iceberg lettuce, cucumber, tomato, mixed pepper  
prepared with a yoghurt-dip*
- 7. Tomatosalad** € 3,50  
*(Indian-Style)*
- 8. Cucumbersalad** € 3,20  
*(Indian-Style)*
- 9. Large mixed salad with chicken-pieces** € 8,90  
*iceberg lettuce, cucumber, tomato, mixed pepper  
prepared with a yoghurt-dip*
- 10. Large mixed salad with spicy fried prawns** € 9,90  
*iceberg lettuce, cucumber, tomato, mixed pepper  
prepared with a yoghurt-dip*

# Starters / Lukne

- 11. Samosa** € 3,90  
*deep-fried samosa stuffed with vegetables*
- 12. Onion Bhaji** € 3,90  
*deep-fried onion rings crumbed with a spiced chickpea-dough*
- 13. Sabji Pakora** € 3,90  
*deep-fried vegetables crumbed with a spiced chickpea-dough*
- 14. Aloo Pratha** € 3,90  
*Nan bread stuffed with spiced potatoes and sautéed with butter*
- 15. Murgh Pakora** € 4,90  
*deep-fried chicken-pieces crumbed with a spiced chickpea-dough*
- 17. Keema Nan** € 4,90  
*Nan bread stuffed with spicy minced lamb*

# *Tandoori specialties*

*Tandoor – a traditional loam stove  
which lends a unique aroma to the meat and the bread*

*To all Tandoor dishes we serve vegetables sautéed in butter  
and Basmati rice or Nan bread*

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| <b>21. Murgh Tikka</b><br><i>chicken pieces, marinated for 24 hours roasted on a spit</i>  | <b>€11,90</b> |
| <b>22. Sangur Tikka</b><br><i>delicate pork, marinated with hot spices in Bombay style<br/>roasted on a spit</i>                                 | <b>€11,90</b> |
| <b>23. Lamb Tikka</b><br><i>lamb loin, marinated for 24 hours roasted on a spit</i>  | <b>€14,90</b> |
| <b>24. Beef Tikka</b><br><i>Roastbeef pieces, marinated for 24 hours roasted on a spit</i>   | <b>€13,90</b> |
| <b>25. Tandoori Prawns</b><br><i>King Prawns, marinated on chef's suggestion with<br/>garlic, lemonjuice and indian spices roasted on a spit</i> | <b>€19,50</b> |
| <b>26. Tandoori Sangum ( mixed grill)</b><br><i>a combination of Murgh-, Sangur-, Lamb- and Beef Tikka</i>                                       | <b>€14,90</b> |
| <b>27. Tandoori Sangum ( for two persons)</b><br><i>a combination of Murgh-, Sangur-, Lamb- and Beef Tikka</i>                                   | <b>€27,90</b> |

# Chicken / Murgh

*all dishes served with basmati rice*

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| <b>31. Channa Murgh</b><br><i>fried chicken pieces with chickpeas served in an aromatic sauce</i>  | <b>€ 10,50</b> |
| <b>32. Chicken Dansek</b><br><i>fried chicken pieces in an exotic combination<br/>from spices, lentils, pineapple and cream</i>  | <b>€ 10,50</b> |
| <b>33. Chicken Vindaloo (deviled)</b><br><i>chicken pieces with potatoes simmered in a hot sauce</i>   | <b>€ 10,50</b> |
| <b>34. Karahi Murgh (a little hot)</b><br><i>chicken pieces fried with onions, fresh tomatoes, ginger and spices</i>   | <b>€11,50</b>  |
| <b>35. Palak Murgh</b><br><i>fried chicken pieces with tomatoes and spinach<br/>simmered with aromatic mixed herbs</i>   | <b>€ 10,90</b> |
| <b>36. Chicken Jalfrazi</b><br><i>fried chicken pieces with onions, garlic, mixed pepper and carrots<br/>served in a curry sauce</i>   | <b>€10,90</b>  |
| <b>37. Chicken Chilli Masala (deviled)</b><br><i>chicken pieces fried with ginger and garlic<br/>served in a chilli sauce</i>  | <b>€11,50</b>  |
| <b>38. Tandoori Chicken Masala</b><br><i>chicken pieces grilled in the loam stove,<br/>seasoned with a middle eastern special sauce</i>  | <b>€11,90</b>  |
| <b>39. Chicken Korma</b><br><i>(a dish from the royal Mongul kitchen)<br/>chicken pieces prepared in a mild sauce with spices, yoghurt and cream<br/>served with almonds, coconut rasps and ceshew cores</i> | <b>€11,90</b>  |
| <b>40. Murgh Makhani (Butterchicken)</b><br><i>chicken pieces served in a mild butter-cream-tomato-sauce</i>   | <b>€11,90</b>  |

# Lamb / Gosht

*all dishes served with basmati rice*

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| <b>41. Lamb Vindaloo (deviled)</b><br><i>fried lamb with potatoes simmered in piquant sauce</i>  | <b>€ 11,90</b> |
| <b>42. Mutton Dansek</b><br><i>fried lamb pieces prepared in an exotic combination from spices, lentils, pineapple and cream</i>   | <b>€ 11,90</b> |
| <b>43. Roghan Josh</b><br><i>fried lamb pieces prepared in a tasty combination from onions, garlic, mixed pepper and carrots served in a curry sauce</i>   | <b>€ 11,90</b> |
| <b>44. Palak Gosht</b><br><i>fried lamb pieces with spinach, onions, tomatoes, ginger and garlic simmered with aromatic mixed herbs</i>  | <b>€ 11,90</b> |
| <b>45. Shahi Kebab</b><br><i>fried minced lamb with green peas, tomatoes, onions, shallots and ginger rounded with Indian spices</i>   | <b>€ 11,90</b> |
| <b>46. Karahi Gosht (a little hot)</b><br><i>lamb pieces with ginger, tomatoes, chili, herbs and grounded spices prepared in the Karahi</i>  | <b>€ 12,50</b> |
| <b>47. Mutton Korma</b><br><i>(a dish from the royal Mongul kitchen)<br/>lamb pieces prepared in a mild sauce with spices, yoghurt and cream served with almonds, coconut rasps and ceshew cores</i> | <b>€12,90</b>  |
| <b>48. Tandoori Tikka Masala</b><br><i>lamb salmon grilled in the loam stove, seasoned with a middle eastern special sauce</i>   | <b>€14,90</b>  |
| <b>49. Butter Lamb (mild)</b><br><i>lamb pieces served in a mild butter-cream-tomato-sauce</i>   | <b>€12,90</b>  |

# Pork / Sangur

*all dishes served with basmati rice*

- 227. Sangur Tikka Masala (hot)** €10,90  
*pork pieces grilled in the loam stove,  
seasoned with a middle eastern special sauce*
- 228. Sangur Mango Curry** €10,90  
*pork pieces served in a mango-curry-sauce*
- 229. Sangur Biryani** € 10,50  
*fried pork with basmati rice, middle eastern spices,  
ceshew cores, almonds, raisins and rose-water*
- 237. Sangur Channa Masala** € 10,50  
*fried pork pieces with chickpeas served in an aromatic sauce*
- 238. Sangur Dansek** € 10,50  
*fried pork pieces in an exotic combination  
from spices, lentils, pineapple and cream*
- 239. Sangur Vindaloo (deviled)** € 10,90  
*fried pork pieces with potatoes, simmered in a hot sauce*
- 240. SangurPalak** € 10,90  
*fried pork pieces with spinach, onions, tomatoes, ginger  
and garlic simmered with aromatic herbs*
- 241. Sangur Jalffrazie** € 10,90  
*fried pork pieces with onions, garlic, mixed pepper and carrots  
served in a curry sauce*

# Vegetarian / Sabji Bahji

*all dishes served with basmati rice*

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| <b>50. Dal Makhani</b><br><i>different types of lentils with onions, ginger, garlic and spices<br/>fried with butter</i>                             | <b>€ 8,90</b> |
| <b>51. Channa Masala</b><br><i>chickpeas with potatoes seasoned with a mixture of Channa-Masala,<br/>cumins, garlic, onions, ginger and tomatoes</i> | <b>€ 8,90</b> |
| <b>52. Bhindi (Okra)</b><br><i>okra fried with onions, tomatoes, ginger, and spices</i>  | <b>€ 8,90</b> |
| <b>53. Mushroom Bahji</b><br><i>fresh mushrooms stewed into butter with green peas,<br/>onions, tomatoes and indian spices</i>                       | <b>€ 8,90</b> |
| <b>54. Mixed Vegetables</b><br><i>different fresh vegetables in a tasty curry sauce</i>  | <b>€ 9,50</b> |
| <b>55. Matter Paneer</b><br><i>home-made fresh cream cheese fried with green peas,<br/>onions, tomatoes and indian spices</i>                        | <b>€ 9,90</b> |
| <b>56. Palak Paneer</b><br><i>home-made fresh cream cheese fried with spinach,<br/>onions, garlic, ginger and spices</i>                             | <b>€ 9,90</b> |
| <b>57. Malai Kofta (mild)</b><br><i>little balls from potatoes and lentils with nuts<br/>prepared in a curry sauce</i>                               | <b>€ 9,90</b> |
| <b>58. Navratan Korma (mild)</b><br><i>different vegetables prepared in a mild Korma sauce<br/>from yoghurt, spices, nuts and cream</i>              | <b>€ 9,90</b> |

# Rice / Biryani

*rice together with the corresponding ingredients are simmered in a Wok.*

*We recommend natural yogurt.*

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| <b>67. Vegetable Biryani</b><br><i>fried vegetables with basmati rice, fine spices,<br/>cashew cores, almonds, raisins and rose-water</i>                     | <b>€ 9,50</b>  |
| <b>68. Chicken Biryani</b><br><i>fried chicken pieces with basmati rice, fine spices,<br/>cashew cores, almonds, raisins and rose-water</i>                   | <b>€10,50</b>  |
| <b>69. Lamb Biryani</b><br><i>stewed soft lamb pieces with basmati rice and middle eastern<br/>mixed herbs, cashew cores, almonds, raisins and rose-water</i> | <b>€11,90</b>  |
| <b>70. Prawn Biryani</b><br><i>fried prawns with basmati rice and middle eastern mixed herbs,<br/>cashew cores, almonds, raisins and rose-water</i>           | <b>€ 15,90</b> |
| <b>71. Mixed Biryani</b><br><i>a combination from vegetables, chicken and lamb</i>  | <b>€ 12,90</b> |
| <b>229. Sangur Biryani</b><br><i>fried pork with basmati rice, middle eastern spices,<br/>cashew cores, almonds, raisins and rose-water</i>                   | <b>€10,50</b>  |

# Children dishes

*only for children*

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| <b>72. Mixed vegetables with rice</b>       | <b>€ 4,90</b> |
| <b>73. Chicken breast with french fries</b> | <b>€ 4,90</b> |
| <b>74. French fries</b>                     | <b>€ 2,50</b> |



# Fish / Maschi

*all dishes served with basmati rice*

- 59. Fish Stew** € 10,50  
*Coalfish pieces of sirloin with potatoes, green peas, mixed peppers and garlic served in a tasty curry sauce*
- 60. Palak Maschi** €10,90  
*Rose-fish fillet with spinach, fresh onions, ginger and garlic simmered with aromatic mixed herbs*
- 61. Maschi Masala** €10,50  
*Coalfish pieces of sirloin fried with garlic and spices served in a special curry sauce*
- 62. Fish Molee** €10,90  
*Cod fillet simmered in coconut milk with different spices (garlic, peppercorns, curry leaf, cloves, and buck horn clover leaves)*
- 63. Dahi Maschi** €10,90  
*Cod fillet simmered in a mild yoghurt curry sauce with mixed herbs from Grama-Masala, green Kardamon and curcuma*
- 64. Fish in mustard sauce** €10,90  
*Rose-fish pieces of sirloin simmered in a light curry mustard sauce with different spices and mustard grains*
- 65. Jhinga Palak** €15,90  
*Prawns simmered with fresh onions, ginger, garlic, spinach and aromatic mixed herbs*
- 66. Prawn Curry Masala (hot)** €17,90  
*Prawns according to a Madras way, inserted in a lemon sauce, fried with exquisite spices and served in a light tomato sauce*
- 25. Tandoori Garnelen** €19,50  
*King Prawns marinaded à la maison in garlic, lemon juice and Indian spices, grilled in the loam stove (Tandoor)*
- 25a. Jhinga Shahi** €18,90  
*Prawns on chef's suggestion*