

Sharing Menues for minimum 2 persons

Menu 1 per person 240,-

Appetizer	Papadums & Chutneys	<i>Shared</i>
Main Course	Curries / Vegetarian & Vegan	<i>Choose 2x</i>
Sides	Pilao Rice + Nan + Raita	<i>Ad libitum</i>

Menu 2 per person 275,-

Appetizer	Papadums & Chutneys	<i>Shared</i>
Starter	Light Meals	<i>Choose 1x / Shared</i>
Main Course	Curries / Vegetarian & Vegan	<i>Choose 2x</i>
Sides	Pilao Rice + Nan + Raita	<i>Ad libitum</i>

Menu 3 per person 310,-

Appetizer	Papadums & Chutneys	<i>Shared</i>
Starter	Light Meals	<i>Choose 1x / Shared</i>
Main Course	Curries / Vegetarian & Vegan	<i>Choose 2x</i>
Sides	Pilao Rice + Nan + Raita	<i>Ad libitum</i>
After	Coffee / Tea / Mango Cream	<i>Choose 2x</i>

Single Menues per person 200,-

Chicken Menu

Main Course	Butter Chicken	<i>1x</i>
Sides	Pilao Rice + Nan + Raita	<i>Ad libitum</i>

Lamb Menu

Main Course	Lamb Spinach	<i>1x</i>
Sides	Pilao Rice + Nan + Raita	<i>Ad libitum</i>

Vegetarian Menu

Main Course	Aloo Gobi	<i>1x</i>
Sides	Pilao Rice + Nan + Raita	<i>Ad libitum</i>

Light Meals 80,-

Papadums & Chutneys | 🍷 *Vegan*
 Baked lentil crisps with different chutneys
 (may contain pits)

Tandoori Sheekh Kebab
 Charcoal-grilled minced lamb kebabs

King Prawns +25,-
 King prawns sautéed with lemon, ginger, garlic & tandoori spices

Tandoori Chicken | 🍷
 Chicken drumstick & thigh marinated in tandoori spices and baked in a tandoor oven

Grilled Paneer | 🍷 *Vegetarian*
 Diced paneer grilled with spiced oil & spices

Chopped Salad *Vegan*
 Exotic salad with seasonal vegetables & spicy dressing
Add • Chicken • Lamb • Lamb Kebab • Paneer +25,-

Rasam Soup | 🍷 *Vegan*
 South Indian lentil soup with tomatoes, tamarind, mustard seeds & curry leaves

Onion Bhaji *Vegan*
 Onion & chickpeas tempura

Vegetarian & Vegan without sides 150,-

Dal *Vegan*
 Seasonal lentils prepared with fried garlic

Mushrooms Fenugreek *Vegan*
 Seasonal mushrooms with fenugreek, garlic & fresh coriander

Spinach Bhaji | 🍷
 Whole-leafed spinach with fenugreek, fresh tomatoes & garlic

Aloo Gobi | 🍷 *Vegan*
 Spicy pan-fried potatoes with cauliflower

Aloo Methi *Vegan*
 Pan-fried potatoes with fenugreek, tomatoes, ginger & garlic

Curries without sides 160,-

Butter | 🍷🍷 *choose protein:*
 Tangy tomato curry with an Oriental nut mix & raisins

Korma | 🍷🍷
 Slow-cooked curry with yoghurt & an Oriental nut mix

Tikka Masala | 🍷🍷 • Chicken
 Curry with puréed nuts & ginger • Lamb

Spinach | 🍷 • Lamb Kebab
 Whole-leafed spinach in a thick curry with a touch of fenugreek • Paneer

Madras | 🍷🍷
 Classic spicy South Indian tomato-based curry

Jeera Masala | 🍷
 Spicy curry with cumin, ginger, garlic & fresh green chilli

Coconut Tamarind | 🍷🍷
 A spicy fusion of North & South Indian curry with crushed red chilli

Sides 30,-

Pilao Rice *Vegan*
 Steam-fried basmati rice

Nan / Garlic Nan | 🍷🍷 *Vegetarian*
 Traditional Indian leavened flatbread. Plain or with garlic

Paratha | 🍷 *Vegetarian*
 Unleavened wholemeal flatbread softened with almond butter

Raita | 🍷 *Vegetarian*
 Yoghurt dressing with shredded greens, potato & fresh herbs

Mango Chutney *Vegan*
 Homemade sweet mango chutney

Kids Meals up till age 12 110,-

Butter Chicken | 🍷🍷
 With Nan or Rice

Single Meals

175,-

Omelette Rolls | 🌱🥚

Spicy omelette, fresh salad & mango chutney wrapped in paratha bread

Biryanies | 🌱🍗

Seasoned rice dish with an Oriental nut mix & raisins

Platters | 🌱🍗

Served with basmati rice & a curry of our Chef's choice

choose protein:

- Chicken
- Lamb
- Lamb Kebab
- Paneer

Fried potatoes with renigreen, tomatoes, ginger & garlic

Mattar Paneer | 🌱

Sweet green peas & stir-fried diced paneer in a tangy tomato curry

+10,-

Okra

Fresh green okra with sundried mango powder & onions

Vegan

Bangan Burtha

Oven baked aubergines with onion, ginger & garlic

Vegan

Mixed Veg. | 🌱

Stir-fried seasonal vegetables in a spicy curry

Vegan

Channa Masala

Protein-rich chickpeas with black pepper & nigella seeds

Vegan

With Nan or Rice

Chicken Korma | 🌱🍗

With Nan or Rice

Dessert

50,-

Mango Cream | 🌱

Dessert made from sweet Indian Alphonso mangoes & cream

Vegetarian

Kulfi | 🌱🍗

Traditional Indian ice cream

Vegetarian