



Starters

Samosa (2 Pieces)	10
<i>Crispy pastry, potatoes, spices, mint yoghurt, tamarind chutney</i> <i>Knusprige Teigtaschen, Kartoffeln, Gewürzen, Minze-Joghurt, Tamarindenchutney</i>	
Momos	14
<i>Steamed Tibetan Dumplings</i> <i>Vegetarian/ Chicken/ Beef</i>	
Murgh Malai Kebab	16
<i>Succulent chicken breast , creamy marinade, saffron, garam masala</i> <i>Hühnchenstücke, Rahm-Yoghurtmarinade, Zafferan, Garammasala</i>	

Shakarkand Chaat	12
<i>Sweet potato, gram crisps, sweet-sour-chili</i> <i>Süsskartoffeln-Erbsebmehlbällchen, Süss-Sour-Chili</i>	

Bread/Rice/Raita

Basmati Rice	4
Jeera Rice	6
<i>Tempered Basmati rice, cumin</i> <i>gebratener Reis mit Kreuzkümmel</i>	
Garlic Naan	6
<i>Knoblauchbrot mit Weissmehl</i>	
Roti/Naan	4
<i>Classic Indian bread</i> <i>Indisches Brot Ruchmehl/ Weissmehl</i>	
Butter Naan/Butter Roti	5
<i>Classic Indian butter bread</i> <i>Klassisches indisches Butterbrot</i>	
Cucumber Raita	6
<i>Joghurt mit Gurken</i>	

Dessert

Rasmalai (2 Pieces)	12
<i>Homemade Paneer Delicacy</i> <i>Hausgemachte Paneer-Delicatesse</i>	
Mango Shrikhand	10
<i>Overnight hung yoghurt, mango pulp, sugar</i> <i>Über Nacht aufgehängter Joghurt, Mangomark, Zucker</i>	
Gulab Jamun	8
<i>Reduced milk dumplings, sweet syrup</i> <i>Milchknödeln, Zuckersirup</i>	

Main Dishes

Dal Makhni with Rice	28
<i>Over night cooked back lentils and kidney beans, tomato, spices, schwarze Linsen, rote Bohnen, Tomaten,Gewürze, Knoblauch & Ingwer</i>	
Paneer Butter Masala with Rice	30
<i>Fresh cheese cubes, tangy gravy, spices</i> <i>Frischkäse,Gewürze,Tomaten, Zwiebelnmasala</i>	
Palak Paneer with Rice	30
<i>Fresh cheese cubes, spinach masala, spices</i> <i>Frischkäse, Gewürze, Spinat curry</i>	
Kadhai Paneer with Rice	30
<i>Fresh Paneer, kadhai ,masala,onions,peppers</i> <i>Frischkäse,Wokgewürze, Zwiebeln, Peperoni</i>	
Malabari Veg Curry with Rice	30
<i>Mixed vegetables, Malabari masala, coconut milk, curry leaves</i> <i>Gemischte Gemüse, masala, kokosnussmilch, curryblätterm</i>	
Gobi Manchurian with Rice	30
<i>Crispy Cauliflower, spiced gravy, Scallions & coriander</i> <i>Blumenkohl, Gewürzsauce, Frühlingszwiebeln, koriander</i>	
Vegetable Biryani with Raita	32
<i>Reistopf, Gemüse, Joghurt</i>	
Chilli Chicken with Rice	34
<i>Chicken chunks, chilli, peppers, scallions, coriander</i> <i>Hühnchenstücke, Chilli, Peperoni, Frühlingszwiebeln, Koriander</i>	
Dum Ka Murgh with Rice	34
<i>Simmered chicken breast, rich saffron gravy</i> <i>Geschmorte Hühnchenbrust in mildem Cashew - Safran curry</i>	
Mangalorean Fish curry with Rice	34
<i>Fish fillet, coconut, curry leaves, tamarind, ginger, mustard</i> <i>Fischfilet, Kokosnuss, Curryblätter, Tamarinden, Senfkörner</i>	
Chicken Kolhapuri with Rice	32
<i>Chicken on bone, roasted spice masala, tamarind</i> <i>Pouletfleisch mit Knochen, Gewürzmasala, Tamarinden</i>	
Butter chicken with Rice	34
<i>Boneless tandoori chicken, tangy tomato gravy</i> <i>Tandoori Chicken, Tomaten- Honigcurry</i>	
Bhuna Gosht (Lamb) with Rice	34
<i>Slow roasted lamb on the bone, spiced masala</i> <i>Gescmortes Lammfleisch mit knochen, würziges Masala</i>	
Chicken Biryani with Raita	36
<i>Reistopf, Poulet, Joghurt</i>	
Lamb Biryani with Raita	38
<i>Reistopf, Lamm, Joghurt</i>	