



Mughlai

CHF

Nalli Gosht 38
*Lamb shank on the bone , chefs way
Lammhaxen, Chefsstyle*

Hyderabadi Biryani 32/36/38
*Vegetarian / Chicken / Lamb
Reistopf, Vegi /Poulet / Lamm*

Dum Ka Murgh 34
*Simmered chicken breast, rich saffron gravy
Geschmorte Hühnchenbrust in mildem
Cashew-Safrancurry*

Vegetarian/Raita

CHF

Malabari Vegetable Curry 30
*Mixed vegetables, Malabari masala, curry
leaves,
coconut milk
Gemischte Gemüse, masala, kokosnussmilch,
curryblättern*

Malai Kofta 32
*Paneer-Potatoes Dumplings, Fresh Spices,
Cashew,
Almonds, Poppy Seeds, Smooth Gravy
Paneer-Kartoffelknödel, frische Gewürze,
Cashewnüsse, Mandeln, Mohn, glatte Soße*

Paneer Butter Masala 30
/Palak Paneer
*Fresh cheese cubes, tangy gravy/spinach
masala,
spices
Frischkäse,Gewürze, Tomaten / Spinatcurry*

Kadhai Paneer 30
*Fresh cheese cubes, kadhai masala,
onions, peppers
Frischkäse,Wokgewürze, Zwiebeln,
Peperoni*

Cucumber Raita 6
*Cucumber raita
Joghurt mit Gurken*

Plain Yoghurt 4

Chatpata/Starters

CHF

Aloo Tikki Vatana 12
*Crsipy, Tangy & savoury, potato patties, white
peas
Kartoffeln-Weisserbsen Häppchen*

Shakarkand Chaat 12
*Sweet potato, gram crisps, sweet-sour-chili
Süsskartoffeln-Erbsebmehlbällchen, Süss-Sour-
Chili*

Samosa 10
*Crispy pastry, potatoes, spices, mint yoghurt,
tamarind chutney
Knusprige Teigtaschen, Kartoffeln, Gewürzen,
Minze-Joghurt, Tamarindenchutney*

Sprouts Garma Garam 10
*Steamed sprouts, red onions, chili, herbs, lime
dressing
lauwarme Sprossen, Zwiebeln, Chilli, Gewürze,
Limedressing*

Masala Papad 8
Crispy Fried Pappadums, Spicy Masala

Momos 14
*Steamed Tibetan dumplings meat / vegetarian
gedämpfte Teigtaschen, Fleisch /Vegi Fühlung*

North

CHF

Keema Mutter. Garlic Naan 32
*Spiced minced lamm, peas, baked soft bread
Hackfleisch von Lamm, Erbsen, Masala, Brot*

Punjabi Daal 28
*Over night cooked back lentils and kidney beans,
tomato, spices, g&g
Schwarzelinsen, rote Bohnen, Tomaten ,
Gewürzen,
Knoblauch & Ingwer*

Butter Chicken 34
*Boneless tandoori chicken, tangy tomato gravy
Tandoori Chicken,Tomaten-Honigcurry*

Pressure Cooker Wala Ghost 36
*Lamb curry on bone in pressure cooker,
spiced masala
Lammcurry in Dampfkochtopf, würziges
masala*

Bread/Rice

CHF

Roti/Naan 4
*Classic Indian bread
Indisches Brot Ruchmehl/ Weissmehl*

Butter Naan 5
*Classic Indian butter bread
Klassisches indisches Butterbrot*

Garlic Naan 6
Knoblauchbrot mit Weissmehl

Cheese Chilli Naan 6
Weissmehl Brot mit Käse

Rumali Roti 6
Taschentuch Brot

Jeera Rice 6
*Tempered Basmati rice, cumin
gebratener Reis mit Kreuzkümmel*

Basmati Rice 4

Kebab/Tawa/Starters

CHF

Tiger Prawn Peri Peri 22
*Tiger prawns, Goan tangy masala
Jumbo Garnelen, scharfes Goan Mariande*

Murgh Malai Kebab 16
*Succulent chicken breast, creamy marinade,
saffron, garam masala
Hühnchenstücke, Rahm-Joghurtmarinade,
Safran, Garammasala*

Sizzling Paneer Taka -Tak 14
*Paneer cubes, crunchy onions, tomatoes,
coriander, chunky chaat
Frischkäse, Zwiebeln-Tomaten, Koriander,
Chaat Masala*

Seekh Kebab 18
*Lamm Seekh kebab, chutney onions
Lammhackfleisch Spiese, Minzchutney,
Zwiebeln*

Sizzling Tandoori Tikka 18
*Tandoori chicken, onions, chutney
Hünchenstücke, Tandoori marinade, Zwiebeln,
Chutney*

Sizzling Lamb 20
*Tandoori Lamb, onions, chutney
Lammstücke,, Zwiebeln, Chutney*

North - East

CHF

Chilli Chicken 34
*Chicken chunks, chilli, peppers, scallions,
coriander
Hühnchenstücke, Chilli, Peperoni,
Frühlingszwiebeln,
Koriander*

Gobi Manchurian 30
*Crispy cauliflower, spiced gravy, scallions,
coriander
Blumenkohl, Gewürzsauce, Frühlingszwiebeln,
Koriander*

West/South

CHF

Manglorian Fish Curry 34
*Fish fillet, coconut, curry leaves, tamarind,
ginger, mustard
Fischfilet, Kokosnuss, Curryblätter,
Tamarinden, Senfkörner*

Chicken Kolhapuri 32
*Chicken on bone, roasted spice masala,
tamarind
Pouletfleisch mit Knochen, Gewürzmasala,
Tamarinden*

Dessert

CHF

Rasmalai 12
*Homemade Paneer Delicacy
Hausgemachte Paneer-Delicatesse*

Khurchan Kulfi 10
*Reduced milk parfait, cardamom, rose – kewra
essence
Milchparfait, Rosenessenz, Kardamom*

Mango Shrikhand 10
*Overnight hung yoghurt, mango pulp, sugar
Über Nacht aufgehängter Joghurt, Mangomark,
Zucker*

Gulab Jamun 8
*Reduced milk dumplings, sweet syrup
Milchknödeln, Zuckersirup*

Spirits			
	%	CL	CHF
Old Monk	42.8	4	10
Havanna	40	4	11
Tranqueray gin	43.1	4	12
Monkey 47	47	4	14
Bombay Sapphire	40	4	10
Amrut	40	4	16
Hibiki	43	4	16
Jack Daniels	40	4	10
Black Label	40	4	12
Absolute Vodka	40	4	10
Belvedere	40	4	14
Grey Goose	40	4	12
Grappa Tresolitre	44	2	16

Wine		
	dl	Bottle
SPARKLING		
Prosecco Montelliana DOCG <i>Valdobbiadene, Superiore, Italy</i>	8	52
Hugo <i>Prosecco, edelflower syrup, mint, Lime juice, soda</i>	-	12
Aperol Spritz <i>Aperol, Prosecco, Soda</i>	-	12
ROSÉ		
Rosalie Rosé <i>IGP, France</i>	7	49
WHITE		
Pinot Grigio <i>DOC, Veneto, Italy</i>	6	42
Verdejo, Beronia <i>Rueda DO, Spain</i>	7	49
Chardonnay Bourgogne <i>Laforêt, AOC, France</i>	-	52
Sauvignon Blanc. Lindenhof <i>Vin de Pays Suisse, Switzerland</i>	-	56
RED		
Malbec <i>Argentina</i>	7	49
Primitivo di Manduria <i>Primoduca" DOP, Italia</i>	8	56
Syrah Grand Métral <i>Valais, Switzerland</i>	-	59
Carmelo Rodero Crianza <i>Ribera del Duero, Spain</i>	-	78
Hacienda Monasterio <i>Ribera del Duero, Spain</i>	-	98

Cocktails	
	CHF
Ooh!Curry Gimlet <i>Bombay sapphire, fresh lime, kumquat, rose lime</i>	14
Ayurveda Smash <i>Absolut vodka, fresh lime, ginger-turmeric, honey, ginger ale</i>	14
Bombay Mule <i>Bombay sapphire, fresh Lime, Mint, cucumber, orange, ginger beer</i>	14
Hang Over in Goa <i>Old Monk Rum, Baileys, Chai, Cinnamon</i>	14
Rampur Sour <i>Indian whiskey, sugar syrup, lime juice</i>	14
Fresh Lime Soda (Virgin) <i>Fresh lime juice, soda water, mint, black salt, sugar syrup</i>	7
Love at Ooh! Curry (Virgin) <i>Orange, Ananas, Lime, Soda, Chaat Masala</i>	10
Masala Mohito (Virgin) <i>Lime, mint, masala, ginger ale</i>	10

Liquors			
	%	CL	CHF
Martini Bianco	15	4	8
Campari	15	4	8
Cynar	16.5	4	8
Appenzeller	29	4	9
Baileys	17	4	9
Yuzu Sake	10.5	4	9

Beer			
	%	CL	CHF
Kingfisher	4.8	0.33L	6
Baarer Beer <i>(Alcohol free)</i>	<0.5	0.33L	6
Baarer Beer on Tap	4.8	0.33L	5.5
Baarer Beer on Tap	4.8	0.5L	8
Panasché	-	0.3L	5.5
Panasché	-	0.5L	8
Wheat Beer/Weizen	5.4	0.5L	8



Homemade		
		CHF
Mango Lassi		7
<i>Yoghurt-Mango drink</i> <i>Joghurt-Mango Getränk</i>		
Ruhaafza Lassi		7
<i>Yoghurt-Rose drink</i> <i>Joghurt-Rose Getränk</i>		
Salted Chaaz		7
<i>Yoghurt, roasted cumin, black salt, rosekewra water</i> <i>Joghurt, geröstete Kreuzkümmel, Natursalz, Rosenessenz</i>		
Masala Chai		5
<i>Assam tea, spices, ginger, milk</i> <i>Assam Tee, Ingwer, Garam Masala, Milch</i>		
Homemade Ice Tea		7
<i>Fruit tea, green tea, citrus fruits, honey, ginger & mint</i>		

Tea pot/Coffee		
		CHF
Fresh Mint		6
Fresh Ginger-Lemon		6
Yogi Tea		6
Sirocco Green Tea		6
Sirocco Jasmine		6
Sirocco Black Tea		6
Coffee/Espresso		5

Softdrink/Juice		
	Litre	CHF
Mineral Water	0.5/1	6/10
ZH2O (Tap Water)	0.5/1	4/8
Apple Schorle	0.3	5
Cola/Zero	0.3	5
Orange/Pineapple	0.2	5
Tonic/Ginger Ale/Ginger Beer	0.2	5



OOH! CURRY

All prices are in CHF and including all taxes.