

STARTER

- 1 PAPADAM BASKET VG** 4.0
Linsen-Cracker serviert mit Mango-Ingwer Chutney
- 2 PAPRI CHAAT V 1,2** 6.9
Weizenchips belegt mit Kichererbsen, Kartoffeln, Joghurt, Granatapfelkernen, Tamarinde, Minz-Koriander & Rote-Beete Chutney
- 3 VEG PAKORA VG** 7.5
Krosse Gemüse-Bällchen aus Blumenkohl, Kartoffeln & Auberginen serviert mit Mango-Ingwer Chutney
- 4 SAMOSAS VG 1 + CHAAT IT UP +2.0** 7.9
Kartoffel-Teigtaschen serviert mit Minz-Koriander Chutney
- 5 SWEET POTATO TIKKI VG** 7.5
Drei Süßkartoffel-Puffer mit Rettich & Tamarinde Chutney
- 6 GOBI SWEET & SOUR VG 5,9** 8.5
Panierter Blumenkohl geschwenkt in süß-saurer Marinade
- 7 CHILI MUSHROOM VG 5** 8.5
Champignons, Paprika & Zwiebel in Tomaten-Chili Sauce
- 8 MOMOS V 1 NEW** 8.5
Gegrillte vegetarische Teigtaschen in würzig-scharfer Sauce
- 9 DESI CHICKEN 2,7** 8.9
Würzige Hähnchenbrust in Masala-Panade serviert mit eingelegten roten Zwiebeln & Spicy Garlic Chutney
- 10 MASALA WINGS 1,2,3,5** 8.9
Chicken Wings angebraten mit Honig, Ingwer, Chili & Frühlingszwiebeln

- 11 SHARING PLATTER**
- 11.1 **VEGAN:** Samosas / Chili Mushroom / Sweet Potato Tikki / Chutneys VG 26
- 11.2 **MIXED:** Desi Chicken / Gobi Sweet & Sour / Momos / Chutneys 1,2,4,5,9 29

SALATE

- 12 CHICKPEA FRESH VG** 13.5
Knackiger Kichererbsensalat mit Blattsalat, Gurken, Cherrytomaten, Koriander & Granatapfelkernen mit Tamarinde Vinaigrette
- 13 SWEET MANGO VG 4** 12.2
Frischer Blattsalat, Gurken, Paprika, Mango & Cashews mit Sweet-Chili Dressing. Dazu wahlweise:
+ **VEG PAKORA VG** 13.9
+ **PANEER TIKKA V 2** 14.9
+ **CHICKEN TIKKA 2** 14.9
- 14 INDIAN SUMMER V 2,7** 12.2
Bunt gemischter Salat mit Cherrytomaten, Gurken, Paprika, eingelegten roten Zwiebeln, Minz-Koriander Caesar Dressing. Dazu wahlweise
+ **VEG PAKORA V** 13.9
+ **PANEER TIKKA V** 14.9
+ **CHICKEN TIKKA** 14.9

SIGNATURES

SERVIERT MIT AROMATISCHEM BASMATI REIS

- 15 ACHARI SUBZ VG** 15.9
Kartoffeln, Aubergine & Okraschoten angebraten in tomatiger, süß-säuerlicher Sauce
- 16 HOLY PANEER V 2,4 NEW RECIPE** 17.9
Im Tandoori Ofen gegrillter Paneer-Käse, Paprika & rote Zwiebeln angebraten mit Ingwer & Spinat.
- 17 planted. CHICKEN PEPPER FRY VG** 17.9
Vegan Chicken, Brokkoli & Erbsen würzig angebraten in einer Paste aus Curryblättern, Pfeffer & Tomaten
- 18 CHICKEN TIKKA TADKA 2,4** 17.9
Im Tandoori Ofen gegrillte Hähnchenbrust mit Ingwer, Koriander & roten Zwiebeln in einer cremig- tomatigen Sauce in der Pfanne verfeinert
- 19 GINGER LIME PRAWNS 6** 18.9
Garnelen angebraten mit frischem Ingwer, Cherrytomaten, Kurkuma & Limettensaft

STREETFOOD

Pav

ORIGINAL STYLE BURGER DIREKT VON DEN STRASSEN BOMBAYS - SERVIERT MIT MASALA FRIES

- 20 VADA PAV V 1,2** 13.9
Frittiertes Kartoffel-Bällchen mit Rettich, Minz-Koriander, Tamarinde & Rote Beete Chutney
- 21 PANEER PAV V 1,2** 14.5
Paneer-Käse in Kichererbsenpanade mit karamellisierten Zwiebeln, Tamarinde & Spicy Garlic Chutney
- 22 FRIED CHICKEN PAV 1,2,7 NEW** 14.9
Hähnchenbrust in würziger Panade mit Rettich, eingelegten Zwiebeln, Makhani Sauce & Chili Pickle Mayo

Naanwich

BELEGTES NAAN-BROT SANDWICH MIT VERSCHIEDENEN CHUTNEYS

- 23 METHI MUSHROOM VG 1** 13.9
Gebratene Champignons in Curry aus Kokosnuss, Tomaten & Bockshornklee
- 24 KADHAI PANEER V 1,2,4** 14.9
Paneer-Käse-Stücke, Paprika & rote Zwiebeln in tomatigem Masala Curry
- 25 CHICKEN TIKKA MASALA 1,2,4** 14.9
Cremig-tomatiges Curry mit gegrillter Hähnchenbrust & Paprika aus dem Tandoori Ofen

CURRY & CO.

SERVIERT MIT BASMATI-REIS

Pure Vegetarian

- 26 YELLOW DAL VG** 14.5
Gelbes Linsen-Curry mit Ingwer & Kreuzkümmel
- 27 CHANA MASALA VG 5** 15.5
Kichererbsen in würzig-tomatigem Masala Curry
- 28 DAL MAKHANI V 2** 16.9
Schwarze Linsen in cremigem Curry aus Tomaten, Ingwer & Zwiebeln
- 29 ALOO GOBI VG** 15.9
Würzige Kartoffeln und Blumenkohl angebraten mit Tomaten & Zwiebeln
- 30 ALOO BAINGAN VG** 15.9
Kartoffeln & Aubergine angebraten mit Tomaten-Zwiebel-Masala
- 31 KORMA VEG V 2,4** 16.9
Brokkoli, Paprika, Karotten, Erbsen & Kartoffeln in mildem Kokosnuss-Curry aus Kardamom und Cashewnüssen
- 32 PALAK PANEER V 2** 17.9
Paneer Käse in pikant gewürztem Spinat Curry
- 33 KADHAI PANEER V 1,2,4** 17.9
Paneer-Käse-Stücke, Paprika & rote Zwiebeln in tomatigem Masala Curry

For the Meatlovers

- 34 KORMA CHICKEN 2,4** 17.9
Hähnchenbrust mit Karotten und Erbsen in milden Kokosnuss-Curry aus Kardamom und Cashewnüssen
- 35 BUTTER CHICKEN 2,4** 17.9
24h marinierte Hähnchenbrust in cremig-tomatigen Curry
- 36 HOMESTYLE CHICKEN** 17.9
Hähnchenbrust in würzigem Curry aus Tomaten und verschiedene Paprika
- 37 CHICKEN TIKKA MASALA 2,4** 17.9
Gegrillte Hähnchenbrust aus dem Tandoori Ofen in cremig-tomatigen Curry

- 38 GOAN PRAWNS 6** 18.9
Garnelen und geschmorte Zwiebeln in Curry aus Tomaten, Tamarinde & Kokosnussmilch
- 39 LAMB BHUNA** 19.9
Zartes Lammfleisch geschmort in würzigem Curry aus Tomaten, Curryblättern & Kardamom

Biryani

AROMATISCH GEWÜRTZTE REISPFANNE SERVIERT MIT RAITA

- 40 MIXED VEG BIRYANI V 1,2** 15.9
Aubergine, Brokkoli, Karotten und Erbsen
- 41 CHICKEN BIRYANI 1,2** 17.5
Würzige Hähnchenbrust, Karotten & Paprika
- 42 LAMB BIRYANI 1,2** 19.9
Geschmorte Lamm-Keule, Erbsen & Brokkoli

BEILAGEN

- 43 ROTI VG 1** 3.5
Frisches Fladenbrot aus Weizenkeimmehl
- 44 NAAN V 1,2** 3.5
Frisches Fladenbrot aus Weizenmehl
- 44.1 **BUTTER** 3.5
- 44.2 **GARLIC** 3.7
- 44.3 **CHEESE** 3.9
- 44.4 **ONION PANEER** 4.5
- 45 REIS**
- 45.1 **PLAIN BASMATI VG** 3.5
- 45.2 **PULAO V 1,2** 4.5
Mit Röstzwiebeln angebratener Reis
- 46 KACHUMBER SALAD VG** 6.2
Salat aus Gurken, Tomaten, roten Zwiebeln & Koriander
- 47 JEERA VEG V 2** 6.5
Gewürztes Beilagengemüse
- 48 BOMBAY POTATOES VG 2** 6.5
Pikant angebratene Kartoffeln mit Erbsen & Cherrytomaten
- 49 MASALA FRIES V AUCH VEGAN ERHÄLTlich 2** 5.9
Pommes mit hausgemachter Gewürzmischung serviert mit Chili Pickle Mayo

DIPS

- 50 RAITA 2**
- 50.1 **JOGHURT V** 2.9
- 50.2 **GURKEN-MINZ JOGHURT V** 3.9
- 51 HAUSGEMACHTE CHUTNEYS** ALLE 2.2
- 51.1 **MINZ-KORIANDER VG**
- 51.2 **SPICY GARLIC VG**
- 51.3 **MANGO-INGWER VG**
- 51.4 **GREEN CHILI VG**
- 51.5 **TAMARINDE VG**

DESSERT

- 52 MANGO CREAM MIT KOKOS-EIS V 2** 6.9
Mango Creme serviert mit Kokosnuss-Eis
- 53 DESI PANCAKE MIT PISTAZIEN EIS V 1,2,3,4** 7.2
Zwei warme Pfannkuchen mit einer Kardamom-Honig Sauce & Pistazien Eis
- 54 CHILI CHOCOLATE FONDANT V 1,3** 7.5
Warmes Schokoladentörtchen mit Chilipulver & Vanille Eis
- 55 CHAI CHEESE CAKE V 1,2,3** 7.5
Käsekuchen serviert mit rotem Chai-Beeren-Kompott & süßem Fenchel
- 56 KULFI ON A STICK V 2** ALLE 3.9
Indisches Eis am Stiel
- 56.1 **MILCH V**
- 56.2 **MANGO V**
- 56.3 **PISTAZIE V**

STARTER

- 1 PAPADAM BASKET VG** 4.0
Lentil crackers served with mango-ginger chutney
- 2 PAPRI CHAAT V 1,2** 6.9
Crunchy chips topped with chickpeas, potatoes, yoghurt, pomegranate seeds, mint-coriander & beetroot chutney
- 3 VEG PAKORA VG** 7.5
Crispy vegetable mix of cauliflower, potatoes & eggplant with mango-ginger chutney
- 4 SAMOSAS V 1** **+CHAAT IT UP +2.0** 7.9
Two pastry triangles filled with potatoes served with mint-coriander chutney
- 5 SWEET POTATO TIKKI VG** 7.5
Three sweet potato patties served with radish & tamarind chutney
- 6 GOBI SWEET & SOUR VG 5,9** 8.5
Battered cauliflower with a sweet & sour glaze
- 7 CHILI MUSHROOM VG 5** 8.5
Mushrooms, peppers & onions in tomato-chili sauce
- 8 MOMOS V NEW** 8.5
Grilled veggie dumplings tossed in sweet & spicy sauce
- 9 DESI CHICKEN 2,7** 8.9
Spicy masala breaded chicken breast with pickled red onion & spicy garlic chutney
- 10 MASALA WINGS 1,2,3,5** 8.9
Chicken wings sautéed with honey, ginger & spring onions

- 11 SHARING PLATTER**
- 11.1 **VEGAN:** Samosas / Chili Mushroom / Sweet Potato Tikki / Chutneys VG 26
- 11.2 **MIXED:** Desi Chicken / Gobi Sweet & Sour / Momos / Chutneys 29

SALADS

- 12 CHICKPEA FRESH VG** 13.5
Crisp chickpea salad with fresh leaves, cucumber, cherry tomatoes, coriander & pomegranate seeds with tamarind vinaigrette
- 13 SWEET MANGO VG 4** 12.2
Fresh leaf salad, cucumber, bell pepper, mango & cashews with sweet chili dressing. Choose topping:
+ **VEG PAKORA VG** 13.9
+ **PANEER TIKKA V 2** 14.9
+ **CHICKEN TIKKA 2** 14.9
- 14 INDIAN SUMMER V 2,7** 12.2
Mixed salad with cherry tomatoes, cucumber, bell pepper, pickled onions with mint coriander caesar dressing. Coose topping:
+ **VEG PAKORA V** 13.9
+ **PANEER TIKKA V** 14.9
+ **CHICKEN TIKKA** 14.9

SIGNATURES

SERVED WITH AROMATIC BASMATI RICE

- 15 ACHARI SUBZ VG** 15.9
Potatoes, eggplant & okra tossed with pickling onion-tomato sauce
- 16 HOLY PANEER V 2,4 NEW RECIPE** 17.9
Tandoor grilled paneer cheese with bell peppers & red onions sautéed with ginger & spinach.
- 17 planted. CHICKEN PEPPER FRY VG** 17.9
Vegan Chicken & peas sautéed in a masala paste of curry leaves, black pepper & tomatoes
- 18 CHICKEN TIKKA TADKA 2,4** 17.9
Tandoori grilled chicken breast tossed with ginger, coriander & red onions in a creamy tomato sauce
- 19 GINGER LIME PRAWNS 6** 18.9
Prawns sautéed with fresh ginger, cherry tomatoes, turmeric & lime juice

STREETFOOD

Pav

- ORIGINAL STYLE BURGER STRAIGHT FROM THE STREETS OF MUMBAI - SERVED WITH MASALA FRIES
- 20 VADA PAV V 1,2** 13.9
Fried potato balls with radish, mint-coriander, tamarind & beetroot chutney
- 21 PANEER PAV V 1,2** 14.5
Paneer cheese coated in a crispy chickpea batter with caramelized onions, tamarind & spicy garlic chutney
- 22 FRIED CHICKEN PAV 1,2,7 NEW** 14.9
Masala breaded chicken breast with radish, pickled onions, makhani sauce & chili pickle mayo

Naanwich

A SANDWICH MADE OF NAAN BREAD WITH DIFFERENT CHUTNEYS

- 23 METHI MUSHROOM VG 1** 13.9
Fried champignon in coconut curry, tomatoes & fenugreek
- 24 KADHAI PANEER V 1,2,4** 14.9
Paneer cheese, bell pepper & red onion in masala curry made from tomatoes
- 25 CHICKEN TIKKA MASALA 1,2,4** 14.9
Creamy tomato curry with grilled chicken breast out of the Tandoori oven & bell pepper

CURRY & CO.

SERVERD WITH BASMATI RICE

Pure Vegetarian

- 26 YELLOW DAL VG** 14.5
Yellow lentil curry tempered with ginger & cumin
- 27 CHANA MASALA VG 5** 15.5
Chickpeas in onion-tomato masala curry
- 28 DAL MAKHANI V 2** 16.9
Black lentils simmered in creamy curry made from tomatoes, ginger & onions
- 29 ALOO GOBI VG** 15.9
Aromatic cauliflower and potatoes tossed with onion, tomatoes & spices
- 30 ALOO BAINGAN VG** 15.9
Potatoes & eggplant seared with tomato onion masala
- 31 KORMA VEG V 2,4** 16.9
Broccoli, bell pepper, carrots and peas in mild coconut curry refined with cardamom & cashews
- 32 PALAK PANEER V 2** 17.9
Paneer cheese in well seasoned spinach curry
- 33 KADHAI PANEER V 1,2,4** 17.9
Paneer cheese, bell pepper & red onion in masala curry made from tomatoes

For the Meatlovers

- 34 KORMA CHICKEN 2,4** 17.9
Chicken breast, carrots und peas in mild coconut curry refined with cardamom & cashews
- 35 BUTTER CHICKEN 2,4** 17.9
24h marinated chicken breast in creamy tomato curry
- 36 HOMESTYLE CHICKEN** 17.9
Chicken breast simmered in a curry made from tomatoes, ginger & bell pepper
- 37 CHICKEN TIKKA MASALA 2,4** 17.9
Creamy tomato masala curry with grilled chicken breast out of the Tandoori oven

- 38 GOAN PRAWNS 6** 18.9
Prawns & sautéed onions in curry made from tomatoes, tamarind & coconut milk
- 39 LAMB BHUNA** 19.9
Tender lamb braised in aromatic curry made of tomatoes, curry leaves & cardamom

Biryani

AROMATIC STIR FRIED RICE BOWL SERVED WITH RAITA

- 40 MIXED VEG BIRYANI V 1,2** 15.9
Eggplant, broccoli, carrots & peas
- 41 CHICKEN BIRYANI 1,2** 17.5
Chicken breast, carrots & bell pepper
- 42 LAMB BIRYANI 1,2** 19.9
Braised lamb, peas & broccoli

SIDES

- 43 ROTI VG 1** 3.5
Fresh flat bread made from wholemeal flour
- 44 NAAN V 1,2** 3.5
Fresh flat bread made from wheat flour
- 44.1 **BUTTER** 3.5
- 44.2 **GARLIC** 3.7
- 44.3 **CHEESE** 3.9
- 44.4 **ONION PANEER** 4.5
- 45 RICE**
- 45.1 **PLAIN BASMATI VG** 3.5
- 45.2 **PULAO V 1,2** 4.5
Rice sautéed with roasted onions
- 46 KACHUMBER SALAD VG** 6.2
Salad from cucumber, tomatoes, red onions & coriander
- 47 JEERA VEG V 2** 6.5
Seasoned vegetables
- 48 BOMBAY POTATOES V 2** 6.5
Potatoes, cherry tomatoes & peas sautéed with cumin and turmeric
- 49 MASALA FRIES V ALSO AVAILABLE AS VEGAN 2** 5.9
Fries refined with homemade spice blend & served with chili pickle mayo

DIPS

- 50 RAITA 2**
- 50.1 **YOGHURT V** 2.9
- 50.2 **CUCUMBER MINT YOGHURT V** 3.9
- 51 HOMEMADE CHUTNEYS** each 2.2
- 51.1 **MINT CORIANDER VG**
- 51.2 **SPICY GARLIC VG**
- 51.3 **MANGO GINGER VG**
- 51.4 **GREEN CHILI VG**
- 51.5 **TAMARIND VG**

DESSERTS

- 52 MANGO CREAM & COCONUT ICE CREAM V 2** 6.9
Mango cream served with coconut ice cream
- 53 DESI PANCAKE & PISTACHIO ICE CREAM V 1,2,3,4** 7.2
Two warm pancakes with cardamom-honey sauce & pistachio ice cream
- 54 CHILI CHOCOLATE FONDANT V 1,3** 7.5
Hot chocolate fondant, chili powder & vanilla ice cream
- 55 CHAI CHEESE CAKE V 1,2,3** 7.5
Cheese cake / chai-berry compote & sweet fennel
- 56 KULFI ON A STICK V 2** each 3.9
Indian popsicle ice cream
- 56.1 **MILK V**
- 56.2 **MANGO V**
- 56.3 **PISTACHIO V**

