



STARTER

- 1 **Papadam Basket**  3.95
Linsen-Cracker serviert mit Mango-Ingwer Chutney
- 2 **Papri Chaat**  1,2 6.95
Weizenchips belegt mit Kichererbsen, Joghurt, Granatapfelkernen, Kartoffeln, Tamarinde, Minz-Koriander & Rote-Beete Chutney
- 3 **Veg Pakora**  7.50
Krosse Gemüse-Bällchen aus Blumenkohl, Kartoffeln & Auberginen serviert mit Mango-Ingwer Chutney
- 4 **Samosas**  1 **+ CHAAT IT UP** +2.0 7.95
Kartoffel-Teigtaschen serviert mit Minz-Koriander Chutney
- 5 **Sweet Potato Tikki**  7.50
Drei Süßkartoffel-Puffer mit Rettich & Tamarinde Chutney
- 6 **Momos**  1 8.50
Gegrillte vegetarische Teigtaschen in würzig-scharfer Sauce
- 7 **Desi Chicken**  2,7 9.50
Würzige Hähnchenbrust in Masala-Panade serviert mit eingelegten roten Zwiebeln & Spicy Garlic Chutney

- 8 **Sharing Platter** 25.95
- 8.1 **VEGAN:** Samosas / Chili Mushroom / Sweet Potato Tikki / Chutneys  5
- 8.2 **MIXED:** Desi Chicken / Black Bean Gobi / Momos / Chutneys  1,2,7

SALATE

- 9 **Chickpea Fresh**  13.50
Knackiger Kichererbsensalat mit Blattsalat, Gurken, Cherrytomaten, Koriander & Granatapfelkernen mit Tamarinde Vinaigrette
- 10 **Sweet Mango**  4 12.25
Frischer Blattsalat, Gurken, Paprika, Mango & Cashews mit Sweet-Chili Dressing. Dazu wahlweise:
+ **Veg Pakora**  13.95
+ **Paneer Tikka**  2 14.95
+ **Chicken Tikka**  2 14.95
- 11 **Indian Summer**  2,7 12.25
Bunt gemischter Salat mit Tomaten, Gurken, Paprika, eingelegten roten Zwiebeln, Minz-Koriander Caesar Dressing
Dazu wahlweise
+ **Veg Pakora**  13.95
+ **Paneer Tikka**  14.95
+ **Chicken Tikka**  14.95

PAV BURGER

MUMBAI STREET BURGER - SERVED WITH MASALA FRIES

- 12 **Vada Pav**  1,2 13.95
Frittiertes Kartoffel-Bällchen mit Rettich, Minz-Koriander, Tamarinde & Rote Beete Chutney
- 13 **Paneer Pav**  1,2 14.50
Paneer-Käse in Kichererbsenpanade mit karamellisierten Zwiebeln, Tamarinde & Spicy Garlic Chutney
- 14 **Fried Chicken Pav**  1,2,7 14.95
Hähnchenbrust in würziger Panade mit Rettich, eingelegten Zwiebeln, Makhani Sauce & Chili Pickle Mayo

Winter Starters

- 15 **Tomato Rassam Soup**  6.95
Würzige Suppe aus Tomate, Tamarinde, Pfeffer und Curryblättern mit Brokkoli und Karotten
+ **Chicken** + 1.50
- 16 **Black Bean Gobi**  1,5 7.95
Blumenkohl & Paprika in würziger Black-Bean-Sauce abgerundet mit Chili, Knoblauch und Frühlingszwiebeln
- 17 **Palak Patta Chaat**  1,2 7.95
Knusprig frittierte Spinatblätter getoppt mit Masala Kartotteln, Zwiebeln, Rote Beete-Joghurt & Chutneys
- 18 **Masala Wings**  1,2,3,5 8.95
Chicken Wings angebraten mit Honig, Ingwer, Chili & Frühlingszwiebeln

SIGNATURES

SERVIERT MIT SPINAT REIS, ROTKOHL, TOMATEN-ZWIEBEL SALAT, MASALA RAITA & KRÄUTERN

- 19 **Achari Subz**  15.95
Kartoffeln, Aubergine & Okraschoten angebraten in tomatiger, süß-säuerlicher Sauce
- 20 **Holy Paneer**  2,4 17.95
Im Tandoori Ofen gegrillter Paneer-Käse, Paprika & rote Zwiebeln angebraten mit Ingwer & Spinat
- 21 **Coconut Tofu**  17.95
Tofu in cremigem Curry aus Kokos, Curryblättern & Tomaten
- 22 **Chicken Tikka Tadka**  2,4 17.95
Im Tandoori Ofen gegrillte Hähnchenbrust mit Ingwer, Koriander & roten Zwiebeln in einer cremig-tomatigen Sauce in der Pfanne verfeinert
- 23 **Ginger Lime Prawns**  6 18.95
Garnelen angebraten mit frischem Ingwer, Cherrytomaten, Kurkuma & Limettensaft

NAANWICH


BELEGTES NAAN-BROT SANDWICH MIT VERSCHIEDENEN CHUTNEYS

- 24 **Methi Mushroom**  1 13.95
Gebratene Champignons in Curry aus Kokosnuss, Tomaten & Bockshornklee
- 25 **Kadhai Paneer**  1,2,4 14.95
Paneer-Käse-Stücke, Paprika & rote Zwiebeln in tomatigem Masala Curry
- 26 **Chicken Tikka Masala**  1,2,4 14.95
Cremig-tomatiges Curry mit gegrillter Hähnchenbrust & Paprika aus dem Tandoori Ofen


CURRY & CO.

SERVIERT MIT BASMATI-REIS

Pure Vegetarian

- 27 **Yellow Dal**  14.95
Gelbes Linsen-Curry mit Ingwer & Kreuzkümmel
- 28 **Chana Masala**  5 15.50
Kichererbsen in würzig-tomatigem Masala Curry
- 29 **Dal Makhani**  2 16.95
Schwarze Linsen in cremigem Curry aus Tomaten, Ingwer & Zwiebeln
- 30 **Aloo Gobi**  15.95
Würzige Kartoffeln und Blumenkohl angebraten mit Tomaten & Zwiebeln
- 31 **Korma Veg**  2,4 16.95
Brokkoli, Paprika, Karotten, Erbsen & Kartoffeln in mildem Kokosnuss-Curry aus Kardamom und Cashewnüssen
- 32 **Palak Paneer**  2 17.95
Paneer Käse in pikant gewürztem Spinat Curry
- 33 **Kadhai Paneer**  1,2,4 17.95
Paneer Käse, Paprika & Zwiebeln in tomatigem Masala Curry
- 34 **Malai Kofta**  2,4 17.95
Bällchen aus Paneer-Käse in cremiger Sauce aus Cashew, Tomaten & Kardamom

For the Meatlovers










- 35 **Korma Chicken**  2,4 17.95
Hähnchenbrust mit Karotten und Erbsen in milden Kokosnuss-Curry aus Kardamom und Cashewnüssen
- 36 **Butter Chicken**  2,4 17.95
24h marinierte Hähnchenbrust in cremig-tomatigen Curry
- 37 **Homestyle Chicken** 17.95
Hähnchenbrust in würzigem Curry aus Tomaten & Paprika
- 38 **Chicken Tikka Masala**  2,4 17.95
Gegrillte Hähnchenbrust aus dem Tandoori Ofen in cremig-tomatigen Curry
- 39 **Malabar Chicken Curry**  7 17.95
Hähnchenbrust in cremigem Kokos-Curry aus Südindien mit Zwiebeln & Curryblättern verfeinert
- 40 **Goan Prawns**  6 18.95
Garnelen und geschmorte Zwiebeln in Curry aus Tomaten, Tamarinde & Kokosnussmilch
- 41 **Lamb Nihari**  2 19.95
Zartes Lammfleisch geschmort in würzigem Curry aus Ingwer, Zwiebeln & Joghurt

Biryani

AROMATISCH GEWÜRZTE REISPFANNE SERVIERT MIT RAITA

- 42 **Mixed Veg Biryani**  1,2 15.95
Aubergine, Brokkoli, Karotten und Erbsen
- 43 **Chicken Biryani**  1,2 17.95
Würzige Hähnchenbrust, Karotten & Paprika
- 44 **Lamb Biryani**  1,2 19.95
Geschmorte Lamm-Keule, Erbsen & Brokkoli

BEILAGEN

- 45 **Roti**  1 3.50
Frisches Fladenbrot aus Weizenkeimmehl
- 46 **Naan**  1,2 3.50
Frisches Fladenbrot aus Weizenmehl
- 46.1 **Butter** 3.50
- 46.2 **Garlic** 3.75
- 46.3 **Cheese** 3.95
- 46.4 **Chili Cheese Naan**  4.50
- 47 **Reis**
- 47.1 **Plain Basmati**  3.50
- 47.2 **Pulao**  1,2 4.50
Mit Röstzwiebeln angebratener Reis
- 48 **Kachumber Salad**  6.25
Salat aus Gurken, Tomaten, roten Zwiebeln & Koriander
- 49 **Jeera Veg**  2 6.50
Gewürztes Beilagengemüse
- 50 **Bombay Potatoes**  2 6.50
Pikant angebratene Kartoffeln mit Erbsen & Cherrytomaten
- 51 **Masala Fries**  2 **AUCH VEGAN ERHÄLTICH** 2 5.95
Pommes mit hausgemachter Gewürzmischung serviert mit Chili Pickle Mayo

DIPS

- 52 **Raita**  2
- 52.1 **Joghurt**  2.95
- 52.2 **Gurken-Minz Joghurt**  3.95
- 53 **Hausgemachte Chutneys** Alle 2.25
- 53.1 **Minz-Koriander**  2
- 53.2 **Spicy Garlic**  2
- 53.3 **Mango-Ingwer**  2
- 53.4 **Green Chili**  2
- 53.5 **Tamarinde**  2

DESSERT

- 54 **Mango Cream mit Kokos-Eis**  2 6.95
Mango Creme serviert mit Kokosnuss-Eis
- 55 **Carrot Halwa**  2,4 7.95
Warme Süßspeise aus geriebenen Karotten, Milch, Kardamom und gerösteten Nüssen serviert mit Vanille-Eis
- 56 **Chili Chocolate Fondant**  1,3 7.50
Warmes Schokoladentörtchen mit Chilipulver & Pistazien-Eis
- 57 **Chai Cheese Cake**  1,2,3 7.50
Käsekuchen serviert mit rotem Chai-Beeren-Kompott & süßem Fenchel
- 58 **Kulfi on a Stick**  2 ALLE 3.95
Indisches Eis am Stiel
- 58.1 **Milch**  2
- 58.2 **Mango**  2
- 58.3 **Pistazie**  2

STARTER

- 1 **Papadam Basket** 3.95
Lentil crackers served with mango-ginger chutney
- 2 **Papri Chaat** 6.95 1,2
Crunchy chips topped with chickpeas, potatoes, yoghurt, pomegranate seeds, mint-coriander & beetroot chutney
- 3 **Veg Pakora** 7.50
Crispy vegetable mix of cauliflower, potatoes & eggplant with mango-ginger chutney
- 4 **Samosas** 7.95 1 **+CHAAT IT UP** +2.0
Two pastry triangles filled with potatoes served with mint-coriander chutney
- 5 **Sweet Potato Tikki** 7.50
Three sweet potato patties served with radish & tamarind chutney
- 6 **Momos** 8.50 1
Grilled veggie dumplings tossed in sweet & spicy sauce
- 7 **Desi Chicken** 9.50 2,7
Spicy masala breaded chicken breast with pickled red onion & spicy garlic chutney

- 8 **Sharing Platter** 25.95
8.1 **VEGAN:** Samosas / Chili Mushroom / Sweet Potato Tikki / Chutneys 5
8.2 **MIXED:** Desi Chicken / Black Bean Gobi / Momos / Chutneys 1,2,7

SALATE

- 9 **Chickpea Fresh** 13.50
Crisp chickpea salad with fresh leaves, cucumber, cherry tomatoes, coriander & pomegranate seeds with tamarind vinaigrette
- 10 **Sweet Mango** 12.25 4
Fresh leaf salad, cucumber, bell pepper, mango & cashews with sweet chili dressing. Choose topping:
+ **Veg Pakora** 13.95
+ **Paneer Tikka** 14.95 2
+ **Chicken Tikka** 14.95 2
- 11 **Indian Summer** 12.25 2,7
Mixed salad with cherry tomatoes, cucumber, bell pepper, pickled onions with mint coriander caesar dressing. Choose topping:
+ **Veg Pakora** 13.95
+ **Paneer Tikka** 14.95
+ **Chicken Tikka** 14.95

PAV BURGER

MUMBAI STREET BURGER - SERVED WITH MASALA FRIES

- 12 **Vada Pav** 13.95 1,2
Deep-fried potato ball with radish, mint-coriander, tamarind & beetroot chutney
- 13 **Paneer Pav** 14.50 1,2
Paneer cheese in a chickpea coating with caramelized onions, tamarind & spicy garlic chutney
- 14 **Fried Chicken Pav** 14.95 1,2,7
Chicken breast in a spicy coating with radish, pickled onions, makhani sauce & chili pickle mayo

Winter Starters

- 15 **Tomato Rassam Soup** 6.95
Spicy soup made with tomatoes, tamarind, pepper and curry leaves with broccoli and carrots
+ **Chicken** +1.50
- 16 **Black Bean Gobi** 7.95 1,5
Cauliflower and bell peppers in a spicy black bean sauce, rounded off with chili, garlic and spring onions
- 17 **Palak Patta Chaat** 7.95 1,2
Crispy fried spinach leaves topped with masala potatoes, onions, beetroot yoghurt and chutneys
- 18 **Masala Wings** 8.95 1,2,3,5
Chicken wings fried with honey, ginger, chili and spring onions

SIGNATURES

SERVED WITH SPINACH RICE, RED CABBAGE, TOMATO AND ONION SALAD, MASALA RAITA & HERBS

- 19 **Achari Subz** 15.95
Potatoes, eggplant, and okra sautéed in a tomato based, sweet and sour sauce
- 20 **Holy Paneer** 17.95 2,4
Paneer cheese grilled in a tandoori oven, bell peppers and red onions sautéed with ginger and spinach
- 21 **Coconut Tofu** 17.95
Tofu in a creamy curry made with coconut, curry leaves and tomatoes
- 22 **Chicken Tikka Tadka** 17.95 2,4
Chicken breast grilled in a tandoori oven with ginger, coriander and red onions in a creamy tomato based sauce, pan-fried
- 23 **Ginger Lime Prawns** 18.95 6
Prawns sautéed with fresh ginger, cherry tomatoes, turmeric and lime juice

NAANWICH

TOPPED NAAN BREAD SANDWICH WITH VARIETY CHUTNEYS

- 24 **Methi Mushroom** 13.95 1
Fried mushrooms in a curry made with coconut, tomatoes and fenugreek
- 25 **Kadhai Paneer** 14.95 1,2,4
Pieces of paneer cheese, bell peppers and red onions in a tomato based masala curry
- 26 **Chicken Tikka Masala** 14.95 1,2,4
Creamy tomato based curry with grilled chicken breast and bell peppers from the tandoori oven

CURRY & CO.

SERVED WITH BASMATI RICE

Pure Vegetarian

- 27 **Yellow Dal** 14.95
Yellow lentil curry tempered with ginger & cumin
- 28 **Chana Masala** 15.50 5
Chickpeas in onion-tomato masala curry
- 29 **Dal Makhani** 16.95 2
Black lentils simmered in creamy curry made from tomatoes, ginger & onions
- 30 **Aloo Gobi** 15.95
Aromatic cauliflower and potatoes tossed with onion, tomatoes & spices
- 31 **Korma Veg** 16.95 2,4
Broccoli, bell pepper, carrots and peas in mild coconut curry refined with cardamom & cashews
- 32 **Palak Paneer** 17.95 2
Paneer cheese in well seasoned spinach curry
- 33 **Kadhai Paneer** 17.95 1,2,4
Paneer cheese, peppers & onions in a tomato masala curry
- 34 **Malai Kofta** 17.95 2,4 **NEW**
Balls of paneer cheese in a creamy sauce made with cashew, tomatoes and cardamom

For the Meatlovers

- 35 **Korma Chicken** 17.95 2,4
Chicken breast, carrots and peas in mild coconut curry refined with cardamom & cashews
- 36 **Butter Chicken** 17.95 2,4
24h marinated chicken breast in creamy tomato curry
- 37 **Homestyle Chicken** 17.95
Chicken breast in a spicy curry made with tomatoes and bell peppers
- 38 **Chicken Tikka Masala** 17.95 2,4
Creamy tomato masala curry with grilled chicken breast out of the Tandoori oven
- 39 **Malabar Chicken Curry** 17.95 7 **NEW**
Chicken breast in a creamy coconut curry from South India refined with onions and curry leaves
- 40 **Goan Prawns** 18.95 6
Prawns & sautéed onions in curry made from tomatoes, tamarind & coconut milk
- 41 **Lamb Nihari** 19.95 2 **NEW**
Tender lamb braised in a spicy curry of ginger, onions & yoghurt
- Biryani**
- AROMATICALLY SPICED RICE PAN SERVED WITH RAITA
- 42 **Mixed Veg Biryani** 15.95 1,2
Eggplant, broccoli, carrots & peas
- 43 **Chicken Biryani** 17.95 1,2
Chicken breast, carrots & bell pepper
- 44 **Lamb Biryani** 19.95 1,2
Braised lamb, peas & broccoli

BEILAGEN

- 45 **Roti** 3.50 1
Fresh flat bread made from wholemeal flour
- 46 **Naan** 3.50 1,2
Fresh flat bread made from wheat flour
- 46.1 **Butter** 3.50
46.2 **Garlic** 3.75
46.3 **Cheese** 3.95
46.4 **Chili Cheese Naan** 4.50 **NEW**
- 47 **Rice**
47.1 **Plain Basmati** 3.50
47.2 **Pulao** 4.50 1,2
Rice sautéed with roasted onions
- 48 **Kachumber Salad** 6.25
Salad from cucumber, tomatoes, red onions & coriander
- 49 **Jeera Veg** 6.50 2
Seasoned vegetables
- 50 **Bombay Potatoes** 6.50 2
Potatoes, cherry tomatoes & peas sautéed with cumin and turmeric
- 51 **Masala Fries** 5.95 **ALSO AVAILABLE AS VEGAN** 2
Fries refined with homemade spice blend & served with chili pickle mayo

DIPS

- 52 **Raita** 2.95 2
52.1 **Yoghurt** 2.95
52.2 **Cucumber Mint Yoghurt** 3.95
- 53 **Homemade Chutneys** each 2.25
53.1 **Mint Coriander**
53.2 **Spicy Garlic**
53.3 **Mango Ginger**
53.4 **Green Chili**
53.5 **Tamarind**

DESSERT

- 54 **Mango Cream & Coconut Ice Cream** 6.95 2
Mango cream served with coconut ice cream
- 55 **Carrot Halwa** 7.95 **NEW** 2,4
Warm dessert made from grated carrots, milk, cardamom and roasted nuts, served with vanilla ice cream
- 56 **Chili Chocolate Fondant** 7.50 1,3
Hot chocolate fondant, chili powder & pistachio ice cream
- 57 **Chai Cheese Cake** 7.50 1,2,3
Cheese cake / chai-berry compote & sweet fennel
- 58 **Kulfi On A Stick** 3.95 2 each
Indian popsicle ice cream
- 58.1 **Milk**
58.2 **Mango**
58.3 **Pistachio**