

STARTER

- 1 PAPADAM BASKET VG** 3.95
Linsen-Cracker serviert mit Mango-Ingwer Chutney
- 2 PAPRI CHAAT V 1,2** 6.95
Weizenchips belegt mit Kichererbsen, Kartoffeln, Joghurt, Granatapfelkernen, Tamarinde, Minz-Koriander & Rote-Beete Chutney
- 3 VEG PAKORA VG** 7.50
Krosse Gemüse-Bällchen aus Blumenkohl, Kartoffeln & Auberginen serviert mit Mango-Ingwer Chutney
- 4 SAMOSAS VG 1 + CHAAT IT UP +2.0** 7.95
Kartoffel-Teigtaschen serviert mit Minz-Koriander Chutney
- 5 SWEET POTATO TIKKI VG** 7.50
Drei Süßkartoffel-Puffer mit Rettich & Tamarinde Chutney
- 6 GOBI SWEET & SOUR VG 5,9** 8.50
Panierter Blumenkohl geschwenkt in süß-saurer Marinade
- 7 CHILI MUSHROOM VG 5** 8.50
Champignons, Paprika & Zwiebel in Tomaten-Chili Sauce
- 8 MOMOS V 1 NEW** 8.50
Gegrillte vegetarische Teigtaschen in würzig-scharfer Sauce
- 9 DESI CHICKEN 2,7** 8.95
Würzige Hähnchenbrust in Masala-Panade serviert mit eingelegten roten Zwiebeln & Spicy Garlic Chutney
- 10 MASALA WINGS 1,2,3,5** 8.95
Chicken Wings angebraten mit Honig, Ingwer, Chili & Frühlingszwiebeln

- 11 SHARING PLATTER**
- 11.1 **VEGAN:** Samosas / Chili Mushroom / Sweet Potato Tikki / Chutneys VG 25.95
- 11.2 **MIXED:** Desi Chicken / Gobi Sweet & Sour / Momos / Chutneys 1,2,4,5,9 28.95

SALATE

- 12 CHICKPEA FRESH VG** 13.50
Knackiger Kichererbsensalat mit Blattsalat, Gurken, Cherrytomaten, Koriander & Granatapfelkernen mit Tamarinde Vinaigrette
- 13 SWEET MANGO VG 4** 12.25
Frischer Blattsalat, Gurken, Paprika, Mango & Cashews mit Sweet-Chili Dressing. Dazu wahlweise:
+ **VEG PAKORA VG** 13.95
+ **PANEER TIKKA V 2** 14.95
+ **CHICKEN TIKKA 2** 14.95
- 14 INDIAN SUMMER V 2,7** 12.25
Bunt gemischter Salat mit Cherrytomaten, Gurken, Paprika, eingelegten roten Zwiebeln, Minz-Koriander Caesar Dressing. Dazu wahlweise
+ **VEG PAKORA V** 13.95
+ **PANEER TIKKA V** 14.95
+ **CHICKEN TIKKA** 14.95

SIGNATURES

SERVIERT MIT AROMATISCHEM BASMATI REIS

- 15 ACHARI SUBZ VG** 15.95
Kartoffeln, Aubergine & Okraschoten angebraten in tomatiger, süß-säuerlicher Sauce
- 16 HOLY PANEER V 2,4 NEW RECIPE** 17.95
Im Tandoori Ofen gegrillter Paneer-Käse, Paprika & rote Zwiebeln angebraten mit Ingwer & Spinat.
- 17 planted. CHICKEN PEPPER FRY VG** 17.95
Vegan Chicken, Brokkoli & Erbsen würzig angebraten in einer Paste aus Curryblättern, Pfeffer & Tomaten
- 18 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
- 19 GINGER LIME PRAWNS 6** 18.95
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** 13.95
Frittiertes Kartoffel-Bällchen mit Rettich, Minz-Koriander, Tamarinde & Rote Beete Chutney
- 21 PANEER PAV V 1,2** 14.50
Paneer-Käse in Kichererbsenpanade mit karamellisierten Zwiebeln, Tamarinde & Spicy Garlic Chutney
- 22 FRIED CHICKEN PAV 1,2,7 NEW** 14.95
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** 13.95
Gebratene Champignons in Curry aus Kokosnuss, Tomaten & Bockshornklee
- 24 KADHAI PANEER V 1,2,4** 14.95
Paneer-Käse-Stücke, Paprika & rote Zwiebeln in tomatigem Masala Curry
- 25 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

- 26 YELLOW DAL VG** 14.95
Gelbes Linsen-Curry mit Ingwer & Kreuzkümmel
- 27 CHANA MASALA VG 5** 15.50
Kichererbsen in würzig-tomatigem Masala Curry
- 28 DAL MAKHANI V 2** 16.95
Schwarze Linsen in cremigem Curry aus Tomaten, Ingwer & Zwiebeln
- 29 ALOO GOBI VG** 15.95
Würzige Kartoffeln und Blumenkohl angebraten mit Tomaten & Zwiebeln
- 30 ALOO BAINGAN VG** 15.95
Kartoffeln & Aubergine angebraten mit Tomaten-Zwiebel-Masala
- 31 KORMA VEG V 2,4** 16.95
Brokkoli, Paprika, Karotten, Erbsen & Kartoffeln in mildem Kokosnuss-Curry aus Kardamom und Cashewnüssen
- 32 PALAK PANEER V 2** 17.95
Paneer Käse in pikant gewürztem Spinat Curry
- 33 KADHAI PANEER V 1,2,4** 17.95
Paneer-Käse-Stücke, Paprika & rote Zwiebeln in tomatigem Masala Curry

For the Meatlovers

- 34 KORMA CHICKEN 2,4** 17.95
Hähnchenbrust mit Karotten und Erbsen in milden Kokosnuss-Curry aus Kardamom und Cashewnüssen
- 35 BUTTER CHICKEN 2,4** 17.95
24h marinierte Hähnchenbrust in cremig-tomatigen Curry
- 36 HOMESTYLE CHICKEN** 17.95
Hähnchenbrust in würzigem Curry aus Tomaten und verschiedene Paprika
- 37 CHICKEN TIKKA MASALA 2,4** 17.95
Gegrillte Hähnchenbrust aus dem Tandoori Ofen in cremig-tomatigen Curry

- 38 GOAN PRAWNS 6** 18.95
Garnelen und geschmorte Zwiebeln in Curry aus Tomaten, Tamarinde & Kokosnussmilch
- 39 LAMB BHUNA** 19.95
Zartes Lammfleisch geschmort in würzigem Curry aus Tomaten, Curryblättern & Kardamom

Biryani

AROMATISCH GEWÜRTZTE REISPFANNE SERVIERT MIT RAITA

- 40 MIXED VEG BIRYANI V 1,2** 15.95
Aubergine, Brokkoli, Karotten und Erbsen
- 41 CHICKEN BIRYANI 1,2** 17.95
Würzige Hähnchenbrust, Karotten & Paprika
- 42 LAMB BIRYANI 1,2** 19.95
Geschmorte Lamm-Keule, Erbsen & Brokkoli

BEILAGEN

- 43 ROTI VG 1** 3.50
Frisches Fladenbrot aus Weizenkeimmehl
- 44 NAAN V 1,2** 3.50
Frisches Fladenbrot aus Weizenmehl
- 44.1 **BUTTER** 3.50
44.2 **GARLIC** 3.75
44.3 **CHEESE** 3.95
44.4 **ONION PANEER** 4.50
- 45 REIS**
- 45.1 **PLAIN BASMATI VG** 3.50
45.2 **PULAO V 1,2** 4.50
Mit Röstzwiebeln angebratener Reis
- 46 KACHUMBER SALAD VG** 6.25
Salat aus Gurken, Tomaten, roten Zwiebeln & Koriander
- 47 JEERA VEG V 2** 6.50
Gewürztes Beilagengemüse
- 48 BOMBAY POTATOES VG 2** 6.50
Pikant angebratene Kartoffeln mit Erbsen & Cherrytomaten
- 49 MASALA FRIES V AUCH VEGAN ERHÄLTICH 2** 5.95
Pommes mit hausgemachter Gewürzmischung serviert mit Chili Pickle Mayo

DIPS

- 50 RAITA 2**
- 50.1 **JOGHURT V** 2.95
50.2 **GURKEN-MINZ JOGHURT V** 3.95
- 51 HAUSGEMACHTE CHUTNEYS** ALLE 2.25
- 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** 6.95
Mango Creme serviert mit Kokosnuss-Eis
- 53 DESI PANCAKE MIT PISTAZIEN EIS V 1,2,3,4** 7.25
Zwei warme Pfannkuchen mit einer Kardamom-Honig Sauce & Pistazien Eis
- 54 CHILI CHOCOLATE FONDANT V 1,3** 7.50
Warmes Schokoladentörtchen mit Chilipulver & Vanille Eis
- 55 CHAI CHEESE CAKE V 1,2,3** 7.50
Käsekuchen serviert mit rotem Chai-Beeren-Kompott & süßem Fenchel
- 56 KULFI ON A STICK V 2** ALLE 3.95
Indisches Eis am Stiel
- 56.1 **MILCH V**
56.2 **MANGO V**
56.3 **PISTAZIE V**

STARTER

- 1 PAPADAM BASKET VG** 3.95
Lentil crackers served with mango-ginger chutney
- 2 PAPRI CHAAT V 1,2** 6.95
Crunchy chips topped with chickpeas, potatoes, yoghurt, pomegranate seeds, mint-coriander & beetroot chutney
- 3 VEG PAKORA VG** 7.50
Crispy vegetable mix of cauliflower, potatoes & eggplant with mango-ginger chutney
- 4 SAMOSAS V 1** **+CHAAT IT UP +2.0** 7.95
Two pastry triangles filled with potatoes served with mint-coriander chutney
- 5 SWEET POTATO TIKKI VG** 7.50
Three sweet potato patties served with radish & tamarind chutney
- 6 GOBI SWEET & SOUR VG 5,9** 8.50
Battered cauliflower with a sweet & sour glaze
- 7 CHILI MUSHROOM VG 5** 8.50
Mushrooms, peppers & onions in tomato-chili sauce
- 8 MOMOS V 1 NEW** 8.50
Grilled veggie dumplings tossed in sweet & spicy sauce
- 9 DESI CHICKEN 2,7** 8.95
Spicy masala breaded chicken breast with pickled red onion & spicy garlic chutney
- 10 MASALA WINGS 1,2,3,5** 8.95
Chicken wings sautéed with honey, ginger & spring onions

- 11 SHARING PLATTER**
- 11.1 **VEGAN:** Samosas / Chili Mushroom / Sweet Potato Tikki / Chutneys VG 25.95
- 11.2 **MIXED:** Desi Chicken / Gobi Sweet & Sour / Momos / Chutneys 28.95

SALADS

- 12 CHICKPEA FRESH VG** 13.50
Crisp chickpea salad with fresh leaves, cucumber, cherry tomatoes, coriander & pomegranate seeds with tamarind vinaigrette
- 13 SWEET MANGO VG 4** 12.25
Fresh leaf salad, cucumber, bell pepper, mango & cashews with sweet chili dressing. Choose topping:
+ **VEG PAKORA VG** 13.95
+ **PANEER TIKKA V 2** 14.95
+ **CHICKEN TIKKA 2** 14.95
- 14 INDIAN SUMMER V 2,7** 12.25
Mixed salad with cherry tomatoes, cucumber, bell pepper, pickled onions with mint coriander caesar dressing. Coose topping:
+ **VEG PAKORA V** 13.95
+ **PANEER TIKKA V** 14.95
+ **CHICKEN TIKKA** 14.95

SIGNATURES

SERVED WITH AROMATIC BASMATI RICE

- 15 ACHARI SUBZ VG** 15.95
Potatoes, eggplant & okra tossed with pickling onion-tomato sauce
- 16 HOLY PANEER V 2,4 NEW RECIPE** 17.95
Tandoor grilled paneer cheese with bell peppers & red onions sautéed with ginger & spinach.
- 17 planted. CHICKEN PEPPER FRY VG** 17.95
Vegan Chicken & peas sautéed in a masala paste of curry leaves, black pepper & tomatoes
- 18 CHICKEN TIKKA TADKA 2,4** 17.95
Tandoori grilled chicken breast tossed with ginger, coriander & red onions in a creamy tomato sauce
- 19 GINGER LIME PRAWNS 6** 18.95
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** 13.95
Fried potato balls with radish, mint-coriander, tamarind & beetroot chutney
- 21 PANEER PAV V 1,2** 14.50
Paneer cheese coated in a crispy chickpea batter with caramelized onions, tamarind & spicy garlic chutney
- 22 FRIED CHICKEN PAV 1,2,7 NEW** 14.95
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** 13.95
Fried champignon in coconut curry, tomatoes & fenugreek
- 24 KADHAI PANEER V 1,2,4** 14.95
Paneer cheese, bell pepper & red onion in masala curry made from tomatoes
- 25 CHICKEN TIKKA MASALA 1,2,4** 14.95
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** 14.95
Yellow lentil curry tempered with ginger & cumin
- 27 CHANA MASALA VG 5** 15.50
Chickpeas in onion-tomato masala curry
- 28 DAL MAKHANI V 2** 16.95
Black lentils simmered in creamy curry made from tomatoes, ginger & onions
- 29 ALOO GOBI VG** 15.95
Aromatic cauliflower and potatoes tossed with onion, tomatoes & spices
- 30 ALOO BAINGAN VG** 15.95
Potatoes & eggplant seared with tomato onion masala
- 31 KORMA VEG V 2,4** 16.95
Broccoli, bell pepper, carrots and peas in mild coconut curry refined with cardamom & cashews
- 32 PALAK PANEER V 2** 17.95
Paneer cheese in well seasoned spinach curry
- 33 KADHAI PANEER V 1,2,4** 17.95
Paneer cheese, bell pepper & red onion in masala curry made from tomatoes

For the Meatlovers

- 34 KORMA CHICKEN 2,4** 17.95
Chicken breast, carrots und peas in mild coconut curry refined with cardamom & cashews
- 35 BUTTER CHICKEN 2,4** 17.95
24h marinated chicken breast in creamy tomato curry
- 36 HOMESTYLE CHICKEN** 17.95
Chicken breast simmered in a curry made from tomatoes, ginger & bell pepper
- 37 CHICKEN TIKKA MASALA 2,4** 17.95
Creamy tomato masala curry with grilled chicken breast out of the Tandoori oven

- 38 GOAN PRAWNS 6** 18.95
Prawns & sautéed onions in curry made from tomatoes, tamarind & coconut milk
- 39 LAMB BHUNA** 19.95
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** 15.95
Eggplant, broccoli, carrots & peas
- 41 CHICKEN BIRYANI 1,2** 17.95
Chicken breast, carrots & bell pepper
- 42 LAMB BIRYANI 1,2** 19.95
Braised lamb, peas & broccoli

SIDES

- 43 ROTI VG 1** 3.50
Fresh flat bread made from wholemeal flour
- 44 NAAN V 1,2** 3.50
Fresh flat bread made from wheat flour
- 44.1 **BUTTER** 3.50
44.2 **GARLIC** 3.75
44.3 **CHEESE** 3.95
44.4 **ONION PANEER** 4.50
- 45 RICE**
- 45.1 **PLAIN BASMATI VG** 3.50
45.2 **PULAO V 1,2** 4.50
Rice sautéed with roasted onions
- 46 KACHUMBER SALAD VG** 6.25
Salad from cucumber, tomatoes, red onions & coriander
- 47 JEERA VEG V 2** 6.50
Seasoned vegetables
- 48 BOMBAY POTATOES V 2** 6.50
Potatoes, cherry tomatoes & peas sautéed with cumin and turmeric
- 49 MASALA FRIES V ALSO AVAILABLE AS VEGAN 2** 5.95
Fries refined with homemade spice blend & served with chili pickle mayo

DIPS

- 50 RAITA 2**
- 50.1 **YOGHURT V** 2.95
50.2 **CUCUMBER MINT YOGHURT V** 3.95
- 51 HOMEMADE CHUTNEYS** each 2.25
- 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** 6.95
Mango cream served with coconut ice cream
- 53 DESI PANCAKE & PISTACHIO ICE CREAM V 1,2,3,4** 7.25
Two warm pancakes with cardamom-honey sauce & pistachio ice cream
- 54 CHILI CHOCOLATE FONDANT V 1,3** 7.50
Hot chocolate fondant, chili powder & vanilla ice cream
- 55 CHAI CHEESE CAKE V 1,2,3** 7.50
Cheese cake / chai-berry compote & sweet fennel
- 56 KULFI ON A STICK V 2** each 3.95
Indian popsicle ice cream
- 56.1 **MILK V**
56.2 **MANGO V**
56.3 **PISTACHIO V**