

STARTER

- 1

Avocado Puchka 

Knusprige Bällchen mit würziger Avocado & Chutneys

7.95
- 2

Veg Pakora 

Krosse Gemüse-Bällchen aus Blumenkohl, Kartoffeln & Auberginen serviert mit Mango-Ingwer Chutney

7.50
- 3

Samosas  1

Kartoffel-Teigtaschen serviert mit Minz-Koriander Chutney

7.95
- 4

Sweet Potato Tikki 

Drei Süßkartoffel-Puffer mit Rettich & Tamarinde Chutney

7.50
- 5

Gobi Sweet & Sour  5,9

Panierter Blumenkohl geschwenkt in süß-saurer Marinade

8.50
- 6

Momos  1

Vegetarische Teigtaschen geschwenkt in würzig-scharfer Sauce

8.50
- 7

Masala Wings 1,2,3,5

Chicken Wings angebraten mit Honig, Ingwer, Chili & Frühlingszwiebeln

8.95
- 8

Desi Chicken 2,7

Würzige Hähnchenbrust in Masala-Panade, serviert mit eingelegten roten Zwiebeln & Spicy Garlic Chutney

9.50

CHAATS

EIN BUNTER MIX AUS CRUNCH, FRISCHE, WÜRZE, SÜSS & SAUER – TYPISCH INDISCHES STREETFOOD

- 9

Papri Chaat  1,2

Weizenchips belegt mit Kichererbsen, Joghurt, Granatapfelkernen, Kartoffeln, Tamarinde, Minz-Koriander & Rote-Beete Chutney

6.95
- 10

Palak Patta Chaat  1,2

Knusprig frittierte Spinatblätter getoppt mit Masala Kartoffeln, Zwiebeln, Rote Beete-Joghurt & Chutneys

7.95
- 11

Samosa Chaat  12

Kartoffel-Teigtaschen belegt mit Joghurt, Kichererbsen Masala, Granatapfel, Minz-Koriander, Mango-Ingwer & Tamarinde Chutney

10.50

SALATE

- 12

Chickpea Fresh 

Knackiger Kichererbsensalat mit Blattsalat, Gurken, Cherrytomaten, Koriander & Granatapfelkernen mit Tamarinde Vinaigrette

13.50
- 13

Sweet Mango  4

Frischer Blattsalat, Gurken, Paprika, Mango & Cashews, mit Sweet-Chili Dressing.
Dazu wahlweise:
• **VEG PAKORA** 
• **PANEER TIKKA**  2
• **CHICKEN TIKKA** 2

13.95
14.95
14.95
- 14

Indian Caesar Salad  2,7

Bunt gemischter Salat mit Tomaten, Gurken, Paprika, eingelegten roten Zwiebeln, Minz-Koriander Caesar Dressing
Dazu wahlweise
• **VEG PAKORA** 
• **PANEER TIKKA** 
• **CHICKEN TIKKA**

12.25
13.95
14.95
14.95

PAV BUNS

MUMBAI STREET BURGER – SERVIERT MIT MASALA FRIES

- 15

Vada Pav  1,2

Burger mit würzig frittiertem Kartoffel-Patty belegt mit Rettich, Minz-Koriander, Tamarinde & Rote Beete Chutney

13.95
- 16

Fried Chicken Pav 1,2,7

Burger mit Hähnchenbrust in würziger Panade belegt mit Rettich, eingelegten Zwiebeln, Butter Chicken Sauce & Chili Pickle Mayo

15.95

NAANWICH

BELEGTES NAAN SANDWICH, GETOPPT MIT CHUTNEYS & KACHUMBER SALAT

- 17

Methi Mushroom  1

Champignons in Curry aus Kokosnuss, Tomaten & Bockshornklee

13.95
- 18

Kadhai Paneer  1,2,4

Paneer-Käse-Stücke, Paprika & rote Zwiebeln in Masala Curry

14.95
- 19

Chicken Tikka Masala 1,2,4

Cremig-tomatiges Curry mit gegrillter Hühnchenbrust & Paprika

14.95

DOSAS

KNUSPRIGE SÜDINDISCHE REIS-LINSEN-CREPES

- 20

Masala Dosa 

Gefüllt mit würzigem Kartoffel-Masala

13.50
- 21

Mysore Masala Dosa 

Gefüllt mit Chili Knoblauch-Paste & würzigem Kartoffel-Masala
• **CHICKEN PEPPER FRY** 7
Gehacktes Hähnchen, geschwenkt in einer Paste aus Curryblättern, Pfeffer & aromatischen Gewürzen

13.95
+ 4.50
- SERVIERT MIT KARTOFFEL MASALA, COCONUT CHUTNEY, TOMATO CHUTNEY, CURRY LEAF CHUTNEY & SAMBAR (WÜRZIGER LINSENEINTOPF)

SUMMER PLATES

SERVIERT MIT LEMON RICE, ROTKOHL-KAROTTEN SALAT, TOMATEN-ZWIEBEL SALAT, GREEN RAITA & KRÄUTERN

- 22

Achari Subz 

Kartoffeln, Aubergine & Okraschoten angebraten in tomatiger, süß-säuerlicher Sauce

16.50
- 23

Holy Paneer  2,4

Im Tandoori Ofen gegrillter Paneer-Käse, Paprika & rote Zwiebeln angebraten mit Ingwer & Spinat

17.95
- 24

Coconut Tofu  5

Tofu in cremigem Curry aus Kokos, Curryblättern & Tomaten

17.95
- 25

Chicken Tikka Tadka 2,4

Gegrillte Hühnchenbrust mit Ingwer, Koriander & Zwiebeln in einer cremig-tomatigen Masala Sauce

17.95
- 26

Ginger Lime Prawns 2,8

Garnelen angebraten mit frischem Ingwer, Cherrytomaten, Kurkuma & Limettensaft

18.95

CURRY & CO.

Pure Vegetarian

- 27

Yellow Dal 

Gelbes Linsen-Curry mit Ingwer & Kreuzkümmel

14.95
- 28

Chana Masala  5

Kichererbsen in würzig-tomatigem Masala Curry

15.50
- 29

Dal Makhani  2

Schwarze Linsen in cremigem Curry aus Tomaten, Ingwer & Zwiebeln

16.95
- 30

Aloo Gobi 

Würzige Kartoffeln und Blumenkohl angebraten mit Tomaten & Zwiebeln

15.95
- 31

Korma Veg  2,4

Brokkoli, Paprika, Karotten, Erbsen & Kartoffeln in mildem Kokosnuss-Curry aus Kardamom und Cashewnüssen

16.95
- 32

Palak Paneer  2

Paneer Käse in pikant gewürztem Spinat Curry

17.95
- 33

Kadhai Paneer  1,2,4

Paneer Käse, Paprika & Zwiebeln in tomatigem Masala Curry

17.95
- 34

Malai Kofta 1,2

Bällchen aus Paneer-Käse in cremiger Sauce aus Cashew, Tomaten & Kardamom

17.95

For the Meatlovers

- 35

Butter Chicken 2,4

24h marinierte Hähnchenbrust in cremig-tomatigen Curry

18.50
- 36

Homestyle Chicken

Hähnchenbrust in würzigem Curry aus Tomaten & Paprika

17.95
- 37

Chicken Tikka Masala 2,4

Gegrillte Hähnchenbrust in würzig-tomatigem Masala Curry

18.50
- 38

Malabar Chicken 7

Hähnchenbrust in cremigem Kokos-Curry aus Südindien mit Zwiebeln & Curryblättern verfeinert

17.95
- 39

Goan Prawns 6

Garnelen und geschmorte Zwiebeln in Curry aus Tomaten, Tamarinde & Kokosnussmilch

18.95
- 40

Lamb Rogan Josh

Zartes Lammfleisch geschmort in würzigem Curry aus Tomaten, Zwiebeln & Kardamom

19.95

BIRYANI

AROMATISCH GEWÜRZTE REISPFANNE SERVIERT MIT RAITA

- 41

Mixed Veg Biryani  1,2

Aubergine, Kartoffeln, Brokkoli, Karotten und Erbsen

15.95
- 42

Chicken Biryani 1,2

Würzige Hähnchenbrust, Karotten & Paprika

18.50
- 43

Lamb Biryani 1,2

Geschmorte Lamm-Keule, Erbsen & Brokkoli

19.95

BEILAGEN

- 44

Roti  1

Frisches Fladenbrot aus Weizenkeimmehl

3.50
- 45

Naan  1,2

Frisches Fladenbrot aus Weizenmehl

3.50
- 45.1

Butter

3.75
- 45.2

Garlic

3.95
- 45.3

Cheese

4.25
- 45.4

Chili Cheese Naan

4.50
- 46

Reis
- 46.1

Plain Basmati 

3.50
- 46.2

Pulao  1,2

Mit Röstzwiebeln angebratener Reis

4.50
- 47

Kachumber Salad 

Salat aus Gurken, Tomaten, roten Zwiebeln & Koriander

6.25
- 48

Jeera Veg  2

Gewürztes Beilagengemüse

6.50
- 49

Bombay Potatoes  2

Pikant angebratene Kartoffeln mit Erbsen & Cherrytomaten

6.50
- 50

Masala Fries  2

Pommes mit hausgemachter Gewürzmischung serviert mit Chili Pickle Mayo **AUCH VEGAN ERHÄLTlich**

5.95

DIPS

- 51

Raita 2
- 51.1

Joghurt 

2.95
- 51.2

Gurken-Minz Joghurt 

3.95
- 52

Hausgemachte Chutneys

Alle 2.25
- 52.1

Minz-Koriander 
- 52.2

Spicy Garlic 
- 52.3

Mango-Ingwer 
- 52.4

Green Chili 
- 52.5

Tamarinde 

DESSERT

- 53

Mango Cream & Kokos-Eis  2

Mango Creme serviert mit Kokosnuss-Eis

6.95
- 54

Carrot Halwa  2,4

Warme Süßspeise aus geriebenen Karotten, Milch, Kardamom und gerösteten Nüssen serviert mit Vanille-Eis

7.95
- 55

Chili Chocolate Fondant  1,3

Warmes Schokoladentörtchen mit Chilipulver & Pistazien-Eis

7.50
- 56

Chai Cheese Cake  1,2,3

Käsekuchen serviert mit rotem Chai-Beeren-Kompott & süßem Fenchel

7.50
- 57

Kulfi on a Stick  2

Indisches Eis am Stiel

ALLE 3.95
- 57.1

Milch 
- 57.2

Mango 
- 57.3

Pistazie 

STARTER

- | | | |
|--|---|------|
| 1 | Avocado Puchka 🌱 | 7.95 |
| Crispy balls with spiced avocado & chutneys | | |
| 2 | Veg Pakora 🌱 | 7.50 |
| Vegetarian dumplings stir-tossed in a rich, spicy sauce | | |
| 3 | Samosas 🌱 ¹ | 7.95 |
| Potato-filled pastries served with mint-coriander chutney | | |
| 4 | Sweet Potato Tikki 🌱 | 7.50 |
| Three sweet potato patties with radish & tamarind chutney | | |
| 5 | Gobi Sweet & Sour 🌱 ^{5,9} | 8.50 |
| Battered cauliflower tossed in a sweet & sour marinade | | |
| 6 | Momos 🌱 ¹ | 8.50 |
| Vegetarian dumplings tossed in a rich, spicy sauce | | |
| 7 | Masala Wings ^{1,2,3,5} | 8.95 |
| Chicken wings pan-fried with honey, ginger, chili & spring onions | | |
| 8 | Desi Chicken ^{2,7} | 9.50 |
| Aromatic masala breaded chicken breast with pickled red onion & spicy garlic chutney | | |

CHAATS

A COLORFUL MIX OF CRUNCH, FRESHNESS, SPICE,
SWEET & SOUR – TYPICAL INDIAN STREET FOOD

- | | | |
|--|---|-------|
| 9 | Papri Chaat 🌱 ^{1,2} | 6.95 |
| Wheat crisps topped with chickpeas, yogurt, pomegranate seeds, potatoes, tamarind, mint-coriander & beetroot chutney | | |
| 10 | Palak Patta Chaat 🌱 ^{1,2} | 7.95 |
| Crispy fried spinach leaves topped with masala potatoes, onions, beetroot yogurt & chutneys | | |
| 11 | Samosa Chaat 🌱 ^{1,2} | 10.50 |
| Potato pastries topped with yogurt, chickpea masala, pomegranate, mint-coriander, mango-ginger & tamarind chutney | | |

SALADS

- | | | |
|---|---|-------|
| 12 | Chickpea Fresh 🌱 | 13.50 |
| Crisp chickpea salad with mixed greens, cucumber, cherry tomatoes, coriander & pomegranate seeds with tamarind vinaigrette | | |
| 13 | Sweet Mango 🌱 ⁴ | 12.25 |
| Fresh mixed greens, cucumber, bell pepper, mango & cashews, with sweet chili dressing.
With your choice of | | |
| • VEG PAKORA 🌱 | | 13.95 |
| • PANEER TIKKA 🌱 ² | | 14.95 |
| • CHICKEN TIKKA ² | | 14.95 |
| 14 | Indian Caesar Salad 🌱 ^{2,7} | 12.25 |
| Mixed salad with tomatoes, cucumbers, bell peppers, pickled red onions, and mint-coriander Caesar dressing
With your choice of | | |
| • VEG PAKORA 🌱 | | 13.95 |
| • PANEER TIKKA 🌱 | | 14.95 |
| • CHICKEN TIKKA | | 14.95 |

PAV BUNS

MUMBAI STREET BURGER – SERVED WITH MASALA FRIES

- | | | |
|---|---|-------|
| 15 | Vada Pav 🌱 ^{1,2} | 13.95 |
| Deep-fried potato ball with radish, mint-coriander, tamarind & beetroot chutney | | |
| 16 | Fried Chicken Pav ^{1,2,7} | 15.95 |
| Burger with spiced breaded chicken breast, topped with radish, pickled onions, butter chicken sauce & chili pickle mayo | | |

NAANWICH

NAAN SANDWICH,
TOPPED WITH CHUTNEYS & KACHUMBER SALAD

- | | | |
|--|--|-------|
| 17 | Methi Mushroom 🌱 ¹ | 13.95 |
| Mushrooms in a coconut, tomato & fenugreek curry | | |
| 18 | Kadhai Paneer 🌱 ^{1,2,4} | 14.95 |
| Paneer cheese pieces, bell peppers & red onions in masala curry | | |
| 19 | Chicken Tikka Masala ^{1,2,4} | 14.95 |
| Creamy tomato-based curry with grilled chicken breast & bell peppers | | |

DOSAS

CRISPY SOUTH INDIAN RICE & LENTIL CREPES

- | | | |
|---|-----------------------------|--------|
| 20 | Masala Dosa 🌱 | 13.50 |
| Filled with spicy potato masala | | |
| 21 | Mysore Masala Dosa 🌱 | 13.95 |
| Filled with chili-garlic paste & spicy potato masala | | |
| • CHICKEN PEPPER FRY ⁷ | | + 4.50 |
| Chopped chicken tossed in a paste of curry leaves, pepper & aromatic spices | | |

SERVED WITH POTATO MASALA, COCONUT CHUTNEY, TOMATO CHUTNEY,
CURRY LEAF CHUTNEY & SAMBAR (SPICY LENTIL STEW)

SUMMER PLATES

SERVED WITH LEMON RICE, RED CABBAGE & CARROT SALAD,
TOMATO & ONION SALAD, GREEN RAITA & HERBS

- | | | |
|---|---|-------|
| 22 | Achari Subz 🌱 | 16.50 |
| Potatoes, eggplant & okra sautéed in a tangy-sweet tomato sauce | | |
| 23 | Holy Paneer 🌱 ^{2,4} | 17.95 |
| Paneer cheese, bell peppers & red onions grilled in the tandoor and sautéed with ginger & spinach | | |
| 24 | Coconut Tofu 🌱 ⁵ | 17.95 |
| Tofu in a creamy curry made with coconut, curry leaves & tomatoes | | |
| 25 | Chicken Tikka Tadka ^{2,4} | 17.95 |
| Grilled chicken breast with ginger, coriander & onions in a creamy tomato masala sauce | | |
| 26 | Ginger Lime Prawns ^{2,8} | 18.95 |
| Prawns sautéed with fresh ginger, cherry tomatoes, turmeric & lime juice | | |

CURRY & CO.

Pure Vegetarian

- | | | |
|--|---|-------|
| 27 | Yellow Dal 🌱 | 14.95 |
| Yellow lentil curry with ginger & cumin | | |
| 28 | Chana Masala 🌱 ⁵ | 15.50 |
| Chickpeas in a spicy tomato masala curry | | |
| 29 | Dal Makhani 🌱 ² | 16.95 |
| Black lentils in a creamy curry made with tomatoes, ginger & onions | | |
| 30 | Aloo Gobi 🌱 | 15.95 |
| Spicy potatoes and sautéed cauliflower with tomatoes & onions | | |
| 31 | Korma Veg 🌱 ^{2,4} | 16.95 |
| Broccoli, bell peppers, carrots, peas & potatoes in a mild coconut curry with cardamom and cashews | | |
| 32 | Palak Paneer 🌱 ² | 17.95 |
| Paneer cheese in a spiced creamy spinach curry | | |
| 33 | Kadhai Paneer 🌱 ^{1,2,4} | 17.95 |
| Paneer cheese, bell peppers & onions in a tomato-based masala curry | | |
| 34 | Malai Kofta ^{1,2} | 17.95 |
| Paneer cheese dumplings in a creamy sauce made from cashews, tomatoes & cardamom | | |

For the Meatlovers

- | | | |
|--|--|-------|
| 35 | Butter Chicken ^{2,4} | 18.50 |
| Chicken breast marinated for 24 hours in a creamy tomato curry | | |
| 36 | Homestyle Chicken | 17.95 |
| Chicken breast in a spicy curry made from tomatoes & bell peppers | | |
| 37 | Chicken Tikka Masala ^{2,4} | 18.50 |
| Grilled chicken breast in a spicy tomato-based masala curry | | |
| 38 | Malabar Chicken ⁷ | 17.95 |
| Chicken breast in a creamy South Indian coconut curry refined with onions & curry leaves | | |
| 39 | Goan Prawns ⁶ | 18.95 |
| Prawns and braised onions in a curry made from tomatoes, tamarind & coconut milk | | |
| 40 | Lamb Rogan Josh | 19.95 |
| Tender lamb braised in a spicy curry made from tomatoes, onions & cardamom | | |

BIRYANI

AROMATICALLY SPICED RICE DISH SERVED WITH RAITA

- | | | |
|--|---|-------|
| 41 | Mixed Veg Biryani 🌱 ^{1,2} | 15.95 |
| Aubergine, potatoes, broccoli, carrots, and peas | | |
| 42 | Chicken Biryani ^{1,2} | 18.50 |
| Chicken breast, carrots & bell pepper | | |
| 43 | Lamb Biryani ^{1,2} | 19.95 |
| Braised lamb, peas & broccoli | | |

SIDES

- | | | |
|---|---------------------------------------|------|
| 44 | Roti 🌱 ¹ | 3.50 |
| Fresh flat bread made from wholemeal flour | | |
| 45 | Naan 🌱 ^{1,2} | 3.50 |
| Fresh flatbread made from wheat flour | | |
| 45.1 | Butter | 3.75 |
| 45.2 | Garlic | 3.95 |
| 45.3 | Cheese | 4.25 |
| 45.4 | Chili Cheese Naan | 4.50 |
| 46 | Rice | |
| 46.1 | Plain Basmati 🌱 | 3.50 |
| 46.2 | Pulao 🌱 ^{1,2} | 4.50 |
| Rice sautéed with fried onions | | |
| 47 | Kachumber Salad 🌱 | 6.25 |
| Salad of cucumber, tomato, red onion & coriander | | |
| 48 | Jeera Veg 🌱 ² | 6.50 |
| Spiced vegetable side dish | | |
| 49 | Bombay Potatoes 🌱 ² | 6.50 |
| Potatoes, cherry tomatoes & peas sautéed with cumin and turmeric | | |
| 50 | Masala Fries 🌱 ² | 5.95 |
| Fries with a homemade spice blend served with chili pickle mayo
ALSO AVAILABLE VEGAN | | |

DIPS

- | | | |
|------|-------------------------------|----------|
| 51 | Raita ² | |
| 51.1 | Yogurt 🌱 | 2.95 |
| 51.2 | Cucumber Mint Yogurt 🌱 | 3.95 |
| 52 | Homemade Chutneys | All 2.25 |
| 52.1 | Mint Coriander 🌱 | |
| 52.2 | Spicy Garlic 🌱 | |
| 52.3 | Mango Ingwer 🌱 | |
| 52.4 | Green Chili 🌱 | |
| 52.5 | Tamarind 🌱 | |

DESSERT

- | | | |
|--|---|----------|
| 53 | Mango Cream & Coconut Ice Cream 🌱 ² | 6.95 |
| Mango cream served with coconut ice cream | | |
| 54 | Carrot Halwa 🌱 ^{2,4} | 7.95 |
| Warm dessert made from grated carrots, milk, cardamom, and roasted nuts; served with vanilla ice cream | | |
| 55 | Chili Chocolate Fondant 🌱 ^{1,3} | 7.50 |
| Warm chocolate cake with chili powder & Pistachio Ice Cream | | |
| 56 | Chai Cheese Cake 🌱 ^{1,2,3} | 7.50 |
| Cheesecake served with chai cream, berry compote & sweet fennel | | |
| 57 | Kulfi on a Stick 🌱 ² | All 3.95 |
| Indian ice popsicle | | |
| 57.1 | Milk 🌱 | |
| 57.2 | Mango 🌱 | |
| 57.3 | Pistachio 🌱 | |