

STARTER

- 1

Papadam Basket 
Linsen-Cracker serviert mit Mango-Ingwer Chutney

3.95
- 2

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

6.95
- 3

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

7.50
- 4

Samosas 
+CHAAT IT UP +2.0
Kartoffel-Teigtaschen serviert mit Minz-Koriander Chutney

7.95
- 5

Sweet Potato Tikki 
Drei Süßkartoffel-Puffer mit Rettich & Tamarinde Chutney

7.50
- 6

Momos 
Gegrillte vegetarische Teigtaschen in würzig-scharfer Sauce

8.50
- 7

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

8.95

- 8

Sharing Platter

25.95
- 8.1

VEGAN: Samosas / Chili Mushroom / Sweet Potato Tikki / Chutneys 

28.95
- 8.2

MIXED: Desi Chicken / Black Bean Gobi / Momos / Chutneys

28.95

SALATE

- 9

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

13.50
- 10

Sweet Mango 
Frischer Blattsalat, Gurken, Paprika, Mango & Cashews mit Sweet-Chili Dressing. Dazu wahlweise:
+ Veg Pakora 
+ Paneer Tikka 
+ Chicken Tikka

12.25
- 11

Indian Summer 
Bunt gemischter Salat mit Tomaten, Gurken, Paprika, eingelegten roten Zwiebeln, Minz-Koriander Caesar Dressing
Dazu wahlweise
+ Veg Pakora 
+ Paneer Tikka 
+ Chicken Tikka

12.25

PAV BURGER

MUMBAI STREET BURGER - SERVED WITH MASALA FRIES

- 12

Vada Pav 
Frittiertes Kartoffel-Bällchen mit Rettich, Minz-Koriander, Tamarinde & Rote Beete Chutney

13.95
- 13

Paneer Pav 
Paneer-Käse in Kichererbsenpanade mit karamellisierten Zwiebeln, Tamarinde & Spicy Garlic Chutney

14.50
- 14

Fried Chicken Pav
Hähnchenbrust in würziger Panade mit Rettich, eingelegten Zwiebeln, Makhani Sauce & Chili Pickle Mayo

14.95

Winter Starters

- 15

Tomato Rassam Soup 
Würzige Suppe aus Tomate, Tamarinde, Pfeffer und Curryblättern mit Brokkoli und Karotten
+ Chicken

6.95
- 16

Black Bean Gobi 
Blumenkohl & Paprika in würziger Black-Bean-Sauce abgerundet mit Chili, Knoblauch und Frühlingzwiebeln

7.95
- 17

Palak Patta Chaat 
Knusprig frittierte Spinatblätter getoppt mit Masala Kartotteln, Zwiebeln, Rote Beete-Joghurt & Chutneys

7.95
- 18

Grilled Sweet Corn 
Gerösteter Mais auf würzigem Maispüree mit Tomatensalsa & Koriander

7.50

SIGNATURES

SERVIERT MIT AROMATISCHEM BASMATI REIS

- 19

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

15.95
- 20

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

17.95
- 21

Coconut Tofu 
Tofu in cremigem Curry aus Kokos, Curryblättern & Tomaten

17.95
- 22

Chicken Tikka Tadka
Im Tandoori Ofen gegrillte Hühnchenbrust mit Ingwer, Koriander & roten Zwiebeln in einer cremig- tomatigen Sauce in der Pfanne verfeinert

17.95
- 23

Ginger Lime Prawns
Garnelen angebraten mit frischem Ingwer, Cherrytomaten, Kurkuma & Limettensaft

18.95
- 24

Malai Kofta **NEW**
Bällchen aus Paneer-Käse in cremiger Sauce aus Cashew, Tomaten & Kardamom

17.95

NAANWICH

BELEGTES NAAN-BROT SANDWICH
MIT VERSCHIEDENEN CHUTNEYS

- 25

Methi Mushroom 
Gebratene Champignons in Curry aus Kokosnuss, Tomaten & Bockshornklee

13.95
- 26

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

14.95
- 27

Chicken Tikka Masala
Cremig-tomatiges Curry mit gegrillter Hühnchenbrust & Paprika aus dem Tandoori Ofen

14.95

CURRY & CO.

SERVIERT MIT BASMATI-REIS

Pure Vegetarian

- 28

Yellow Dal 
Gelbes Linsen-Curry mit Ingwer & Kreuzkümmel

14.95
- 29

Chana Masala 
Kichererbsen in würzig-tomatigem Masala Curry

15.50
- 30

Dal Makhani 
Schwarze Linsen in cremigem Curry aus Tomaten, Ingwer & Zwiebeln

16.95
- 31

Aloo Gobi 
Würzige Kartoffeln und Blumenkohl angebraten mit Tomaten & Zwiebeln

15.95
- 32

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

16.95
- 33

Palak Paneer 
Paneer Käse in pikant gewürztem Spinat Curry

17.95
- 34

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

17.95

For the Meatlovers

- 35

Korma Chicken
Hähnchenbrust mit Karotten und Erbsen in milden Kokosnuss-Curry aus Kardamom und Cashewnüssen

17.95
- 36

Butter Chicken
24h marinierte Hähnchenbrust in cremig-tomatigen Curry

17.95
- 37

Homestyle Chicken
Hähnchenbrust in würzigem Curry aus Tomaten und verschiedene Paprika

17.95
- 38

Chicken Tikka Masala
Gegrillte Hähnchenbrust aus dem Tandoor Ofen in cremig-tomatigen Curry

17.95
- 39

Malabar Chicken Curry **NEW**
Hähnchenbrust in cremigem Kokos-Curry aus Südindien mit Zwiebeln & Curryblättern verfeinert

17.95
- 40

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

18.95
- 41

Lamb Nihari **NEW**
Zartes Lammfleisch geschmort in würzigem Curry aus Ingwer, Zwiebeln & Joghurt

19.95
- ### Biryani
- AROMATISCH GEWÜRTZE REISPFANNE SERVIERT MIT RAITA
- 42

Mixed Veg Biryani 
Aubergine, Brokkoli, Karotten und Erbsen

15.95
- 43

Chicken Biryani
Würzige Hähnchenbrust, Karotten & Paprika

17.95
- 44

Lamb Biryani
Geschmorte Lamm-Keule, Erbsen & Brokkoli

19.95

BEILAGEN

- 45

Roti 
Frisches Fladenbrot aus Weizenkeimmehl

3.50
- 46

Naan 
Frisches Fladenbrot aus Weizenmehl

3.50
- 46.1

Butter

3.50
- 46.2

Garlic

3.75
- 46.3

Cheese

3.95
- 46.4

Chili Cheese Naan **NEW**

4.50
- 47

Reis

3.50
- 47.1

Plain Basmati 

3.50
- 47.2

Pulao 
Mit Röstzwiebeln angebratener Reis

4.50
- 48

Kachumber Salad 
Salat aus Gurken, Tomaten, roten Zwiebeln & Koriander

6.25
- 49

Jeera Veg 
Gewürztes Beilagengemüse

6.50
- 50

Bombay Potatoes 
Pikant angebratene Kartoffeln mit Erbsen & Cherrytomaten

6.50
- 51

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

5.95

DIPS

- 52

Raita

2.95
- 52.1

Joghurt 

3.95
- 52.2

Gurken-Minz Joghurt 

Alle 2.25
- 53

Hausgemachte Chutneys

Alle 2.25
- 53.1

Minz-Koriander 
- 53.2

Spicy Garlic 
- 53.3

Mango-Ingwer 
- 53.4

Green Chili 
- 53.5

Tamarinde 

DESSERT

- 54

Mango Cream mit Kokos-Eis 
Mango Creme serviert mit Kokosnuss-Eis

6.95
- 55

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

7.95
- 56

Chili Chocolate Fondant 
Warmes Schokoladentörtchen mit Chilipulver & Pistazien-Eis

7.50
- 57

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

7.50
- 58

Kulfi on a Stick 
Indisches Eis am Stiel

ALLE 3.95
- 58.1

Milch 
- 58.2

Mango 
- 58.3

Pistazie 

STARTER

- | | | |
|--|---|------|
| 1 | Papadam Basket  | 3.95 |
| Lentil crackers served with mango-ginger chutney | | |
| 2 | Papri Chaat  | 6.95 |
| 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  +CHAAT IT UP +2.0 | 7.95 |
| 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 |
| Grilled veggie dumplings tossed in sweet & spicy sauce | | |
| 7 | Desi Chicken | 8.95 |
| Spicy masala breaded chicken breast with pickled red onion & spicy garlic chutney | | |

- | | | |
|-----|--|-------|
| 8 | Sharing Platter | |
| 8.1 | VEGAN: Samosas / Chili Mushroom / Sweet Potato Tikki / Chutneys  | 25.95 |
| 8.2 | MIXED: Desi Chicken / Black Bean Gobi / Momos / Chutneys | 28.95 |

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 |
| Fresh leaf salad, cucumber, bell pepper, mango & cashews with sweet chili dressing. Choose topping: | | |
| | + Veg Pakora  | 13.95 |
| | + Paneer Tikka  | 14.95 |
| | + Chicken Tikka | 14.95 |
| 11 | Indian Summer  | 12.25 |
| 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

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|--|---|-------|
| 12 | Vada Pav  | 13.95 |
| Deep-fried potato ball with radish, mint-coriander, tamarind & beetroot chutney | | |
| 13 | Paneer Pav  | 14.50 |
| Paneer cheese in a chickpea coating with caramelized onions, tamarind & spicy garlic chutney | | |
| 14 | Fried Chicken Pav | 14.95 |
| 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 |
| Cauliflower and bell peppers in a spicy black bean sauce, rounded off with chili, garlic and spring onions | | |
| 17 | Palak Patta Chaat  | 7.95 |
| Crispy fried spinach leaves topped with masala potatoes, onions, beetroot yoghurt and chutneys | | |
| 18 | Grilled Sweet Corn  | 7.50 |
| Roasted sweetcorn on spicy corn puree with tomato salsa and coriander | | |

SIGNATURES

SERVED WITH AROMATIC BASMATI RICE

- | | | |
|---|---|-------|
| 19 | Achari Subz  | 15.95 |
| Potatoes, eggplant, and okra sautéed in a tomato based, sweet and sour sauce | | |
| 20 | Holy Paneer  | 17.95 |
| 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 |
| 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 |
| Prawns sautéed with fresh ginger, cherry tomatoes, turmeric and lime juice | | |
| 24 | Malai Kofta NEW | 17.95 |
| Balls of paneer cheese in a creamy sauce made with cashew, tomatoes and cardamom | | |

NAANWICH

TOPPED NAAN BREAD SANDWICH WITH VARIETY CHUTNEYS

- | | | |
|---|---|-------|
| 25 | Methi Mushroom  | 13.95 |
| Fried mushrooms in a curry made with coconut, tomatoes and fenugreek | | |
| 26 | Kadhai Paneer  | 14.95 |
| Pieces of paneer cheese, bell peppers and red onions in a tomato based masala curry | | |
| 27 | Chicken Tikka Masala | 14.95 |
| Creamy tomato based curry with grilled chicken breast and bell peppers from the tandoori oven | | |

CURRY & CO.

SERVED WITH BASMATI RICE

Pure Vegetarian

- | | | |
|---|--|-------|
| 28 | Yellow Dal  | 14.95 |
| Yellow lentil curry tempered with ginger & cumin | | |
| 29 | Chana Masala  | 15.50 |
| Chickpeas in onion-tomato masala curry | | |
| 30 | Dal Makhani  | 16.95 |
| Black lentils simmered in creamy curry made from tomatoes, ginger & onions | | |
| 31 | Aloo Gobi  | 15.95 |
| Aromatic cauliflower and potatoes tossed with onion, tomatoes & spices | | |
| 32 | Korma Veg  | 16.95 |
| Broccoli, bell pepper, carrots and peas in mild coconut curry refined with cardamom & cashews | | |
| 33 | Palak Paneer  | 17.95 |
| Paneer cheese in well seasoned spinach curry | | |
| 34 | Kadhai Paneer  | 17.95 |
| Paneer cheese, bell pepper & red onion in masala curry made from tomatoes | | |

For the Meatlovers

- | | | |
|--|--|-------|
| 35 | Korma Chicken | 17.95 |
| Chicken breast, carrots und peas in mild coconut curry refined with cardamom & cashews | | |
| 36 | Butter Chicken | 17.95 |
| 24h marinated chicken breast in creamy tomato curry | | |
| 37 | Homestyle Chicken | 17.95 |
| Chicken breast simmered in a curry made from tomatoes, ginger & bell pepper | | |
| 38 | Chicken Tikka Masala | 17.95 |
| Creamy tomato masala curry with grilled chicken breast out of the Tandoori oven | | |
| 39 | Malabar Chicken Curry NEW | 17.95 |
| Chicken breast in a creamy coconut curry from South India refined with onions and curry leaves | | |
| 40 | Goan Prawns | 18.95 |
| Prawns & sautéed onions in curry made from tomatoes, tamarind & coconut milk | | |
| 41 | Lamb Nihari NEW | 19.95 |
| 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 |
| Eggplant, broccoli, carrots & peas | | |
| 43 | Chicken Biryani | 17.95 |
| Chicken breast, carrots & bell pepper | | |
| 44 | Lamb Biryani | 19.95 |
| Braised lamb, peas & broccoli | | |

BEILAGEN

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

DIPS

- | | | |
|------|--|-----------|
| 52 | Raita | |
| 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 |
| Mango cream served with coconut ice cream | | |
| 55 | Carrot Halwa  NEW | 7.95 |
| Warm dessert made from grated carrots, milk, cardamom and roasted nuts, served with vanilla ice cream | | |
| 56 | Chili Chocolate Fondant  | 7.50 |
| Hot chocolate fondant, chili powder & pistachio ice cream | | |
| 57 | Chai Cheese Cake  | 7.50 |
| Cheese cake / chai-berry compote & sweet fennel | | |
| 58 | Kulfi On A Stick  | each 3.95 |
| Indian popsicle ice cream | | |
| 58.1 | Milk  | |
| 58.2 | Mango  | |
| 58.3 | Pistachio  | |

