

## STARTERS

### PAPAD BASKET V

Basket of mixed papad and chutneys.

### MEDHU VADA V (V)

Fried savoury snack made of lentils, chilli and onion with coconut chutney and sambar.

### CRISPY CHILLI MUSHROOMS V

Stir fried mushrooms with peppers in our sweet chilli sauce.

### 5€ CHICKEN 65 (V)

Small boneless pieces of fried chicken, marinated in ginger, lemon and a variety of other spices.

### 7€ IDLI (V)

Fluffy rice patties served with coconut chutney, podi and sambar.

### 7,5€ SAMOSA CHICKPEA CHAAT (V)

Crispy samosa covered in sev, honey yoghurt, coriander, tamarind chutney and pomegranate.

### 8€ GOL GAPPA (V)

Bite-sized chaat consisting of five hollow, crispy puffed balls filled with potato, chickpeas, onions, spices and tamarind and mint flavoured water. Ideally eaten on Indian street corners.

7€

### OKRA FRIES (V)

Okra, fried in gram flour, ginger and other spices. Served with chutneys.

8€

7,5€

7,5€



## STARTERS

## DOSAS

*Region: South India*

*Savoury crepe of fermented lentil and rice batter with fillings, served with lentils and chutney.*

### CLASSIC MASALA

13,5€

Filled with our classic potato masala, served with sambar.

Add Mysore for € 1,5 extra.

### CHILLI CHEESE DOSA

16€

Crispy dosa filled with cheese, green chillies, red onion and coriander, served with dal lentils.

### TANDOORI CHICKEN DOSA

17€

Crispy dosa with chicken, capsicum, onions, coriander, and green chilli, served with dal lentils

Add cheese for € 1,5 extra.

## DOSAS

*Savoury crepe of fermented lentil and rice batter with fillings, served with lentils and chutney.*

## SALADS

### CHICKEN TIKKA SALAD

13,5€

Mixed leaf salad with carrots, cucumber, onions, chicken tikka and homemade dressing, served with chutney and garlic naan.

### ACHARI PANEER SALAD

13,5€

Mixed leaf salad with carrots, cucumber, onions, paneer tikka and homemade dressing, served with chutney and garlic naan.

## SALADS

## BIRYANI

### CHICKEN BIRYANI 17€

Fragrant aged basmati rice with garam masala, chicken, saffron and raita.

### LAMB BIRYANI 19€

Fragrant aged basmati rice with aromatic spices, lamb and raita.

### VEG BIRYANI 14€

Fragrant basmati rice cooked with spicy and succulent peaces of vegetables, served with raita.



## BIRYANI

## TANDOOR



**CHICKEN TIKKA**    
Marinated chicken skewers roasted in a tandoor oven. Served with mint chutney.

15€ **MALAI TIKKA** 15€

Creamy chicken skewers that melt in the mouth, served with mint chutney.

**ACHARI PANEER TIKKA**   14,5€

Grilled paneer cheese, marinated in pickling spices. Served with mint chutney.

**TANDOORI GOBI**   14€

Spicy cauliflower florets, marinated and roasted in a mixture of yogurt and aromatic Indian spices.

**SALMON TIKKA** 22€

Grilled Salmon, marinated in pickeling spices. Served with mint chutney.

## TANDOOR

## CURRY

Served with Basmati Rice.

### VEG KORMA

A medley of vegetables in a mild coconut-based curry.

13,5€

### CHANNA MASALA

Flavorful curry of chickpeas in spicy onion tomato based thick gravy.

13,5€

### PALAK PANEER

Paneer cooked with spinach seasoned with ginger, garlic and Garam Masala

14€

### CHETTINAD CHICKEN

Classic Chettinad chicken curry, cooked in an authentic peppery sauce.

15€

### MASALA BAINGAN

A dry eggplant curry cooked in a spice mix.

13,5€

### BUTTER CHICKEN

Boneless chicken thighs in a hearty sauce of masala, tomato and ginger.

15€

### KONJU CURRY

Marinated prawn curry with a touch of coconut, ginger and mustard seeds.

18€

### TELANGANA LAMB

Slow-cooked diced lamb with aromatic spices.

19€

### ALLEPPEY FISH CURRY

Sea bass in a light curry of coconut milk, mustard and ginger.

17,5€

### CHOLE BHATURE WITH MANGO PICKLE

Spiced tangy chickpea curry served with a soft and fluffy fried bread and our home-made mango pickle. Another street food favourite.

13,5€

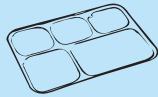


# CURRY

## THALIS

### VEGAN THALI

Veggie Korma, Masala Aloo, Sambar, chutney, salad, rice, Idli, papad.



18,5€

### CHICKEN THALI

Choose between Chettinadd Chicken or Butter Chicken. With Dal, chutney, Veggie Korma, Channa Masala, Naan, rice, papad, dessert.

19,5€

### VEG THALI

Channa Masala, Veggie Korma, Palak Paneer, Dal, chutney, Naan, rice, papad, dessert.

18,5€

### LAMB OR FISH THALI

Choose between Telangana-Lamm or Alleppey-Fisch. With Dal, Veggie Korma, Channa Masala, chutney, Naan, rice, papad, dessert.

21,5€

## DESSERTS

### GULAB JAMUN

Milk solid balls soaked in sugar syrup.



5,5€

### CHOCOLATE SAMOSA

Two pockets of dough filled with warm chocolate filling and served with ice cream

7€

### PISTACHIO KULFI FALOODA

Pistachio ice cream in a glass with rose syrup, mango, vermicelli, pistachios and basil seeds.

7,5€

### MANGO KULFI FALOODA

Mango ice cream in a glass with rose syrup, mango, vermicelli, pistachios and basil seeds.

7,5€

## SIDES

### DAL MAKHANI

Black lentils in a creamy, buttery sauce.

6,5€

### BASMATI RICE

3€

### PULAO RICE

Bowl of fragrant, spiced rice.

4€

### CAULIFLOWER RICE

Bowl of warm, shredded cauliflower.

4,5€

### CUCUMBER RAITA

Our classic cooling yoghurt dish with cucumber.

4€

## NAAN AND ROTI

### PLAIN NAAN

Plain Indian flatbread.

3,5€

### BUTTER NAAN

Indian flatbread with butter.

3,5€

### GARLIC NAAN

Indian flatbread with garlic.

4€

### CHEESE NAAN

Indian flatbread with cheese.

4,5€

### CHEESE GARLIC NAAN

Indian flatbread with cheese and garlic.

4,5€

### TANDOOR ROTI

Whole grain flatbread.

3,5€

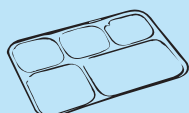
### MALABAR PAROTTA

Two pieces of layered flatbread.

3€



## THALIS



## DESSERTS



## SIDES

## NAAN AND ROTI

For allergens information please check here:

