



SUMMER MENU



PAO BHAJI 🌿

A street food favourite! Tomato based mixed vegetable curry, served with bread rolls.



8,5€

ALOO MASALA SANDWICH 🌿 14,5€

Ciabatta bread sandwich with potato masala, cooked with mustard seeds and curry leaves. Served with masala fries.

LAMB SANDWICH 🌿🌿

Ciabatta bread sandwich with slow cooked lamb meat. Served with masala fries.

CHICKEN TIKKA NAANWICH 🌿 15,5€

Naan sandwich with marinated chicken skewers, roasted in a tandoor oven, with mint chutney. Served with masala fries.

16,5€ GOBI TIKKA NAANWICH 🌿🌿 14,5€

Naan sandwich with spiced cauliflower florets, marinated and roasted in a mixture of yogurt and aromatic Indian spices, with mint chutney. Served with masala fries.

STARTERS

PAPAD BASKET V

Basket of mixed papad and chutneys.

5,4€

MEDHU VADA V

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

7,6€

CRISPY CHILLI MUSHROOMS V

Stir fried mushrooms with peppers in our sweet chilli sauce.

8,1€

CHICKEN 65

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

IDLI

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

SAMOSA CHICKPEA CHAAT

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

8,6€

GOL GAPPA

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.

7,6€

OKRA FRIES

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

8,6€

8,1€

8,1€



STARTERS

DOSAS

Region: South India

Savoury crepe of fermented lentil and rice batter with fillings. Served with lentils and chutney.

CLASSIC MASALA

Filled with our classic potato masala.
Served with sambar.

14,6€

Add Mysore for € 1,5 extra.

CHILLI CHEESE DOSA

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

17,3€

TANDOORI CHICKEN DOSA

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

18,4€

Add cheese for € 1,5 extra.

DOSAS

Savoury crepe of fermented lentil and rice batter with fillings.

SALADS

CHICKEN TIKKA SALAD

14,6€

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

ACHARI PANEER SALAD

14,6€

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

SALADS

BIRYANI

CHICKEN BIRYANI

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

18,4€

LAMB BIRYANI

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

20,5€

VEG BIRYANI

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

15,1€



TANDOOR

Served with Naan.



CHICKEN TIKKA

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

16,2€

MALAI TIKKA

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

16,2€

ACHARI PANEER TIKKA

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

15,7€

TANDOORI GOBI

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

15,1€

SALMON TIKKA

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

23,8€

BIRYANI

TANDOOR

CURRY

Served with *Basmati Rice*.

VEG KORMA

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

14,6€

CHANNA MASALA

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

14,6€

PALAK PANEER

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

15,1€

CHETTINAD CHICKEN

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

16,2€

MASALA BAINGAN

A dry eggplant curry cooked in a spice mix.

14,6€

BUTTER PANEER

Paneer in a hearty sauce of masala, tomato and ginger.

14,6€

BUTTER CHICKEN

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

16,2€

KONJU CURRY

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

19,4€

TELANGANA LAMB

Slow-cooked diced lamb with aromatic spices.

20,5€

ALLEPPEY FISH CURRY

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

18,9€

CHOLE BHATURE WITH MANGO PICKLE

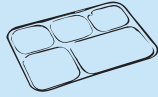
Spiced tangy chickpea curry served with a soft and fluffy fried bread and our home-made mango pickle. Another street food favourite.

14,6€



CURRY

THALIS



VEGAN THALI

Channa Masala, Veggie Korma, Masala Aloo, Sambar, Chutney, Salad, Rice, Idli, Papad.

20€

CHICKEN THALI

Choose between Chettinadd Chicken or Butter Chicken. With Dal, Chutney, Veggie Korma, Channa Masala, Naan, Rice, Papad, Dessert.

20€

VEG THALI

Channa Masala, Veggie Korma, Palak Paneer, Dal, Chutney, Naan, Rice, Papad, Dessert.

20€

LAMB OR FISH THALI

Choose between Telangana-Lamm or Alleppey-Fisch. With Dal, Veggie Korma, Channa Masala, Chutney, Naan, Rice, Papad, Dessert.

23,2€

DESSERTS



GULAB JAMUN

Milk solid balls soaked in sugar syrup.

5,9€

CHOCOLATE SAMOSA

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

7,6€

PISTACHIO KULFI FALOODA

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

8,1€

MANGO KULFI FALOODA

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

8,1€

SIDES

DAL MAKHANI

Black lentils in a creamy, buttery sauce.

7€

BASMATI RICE

3,2€

PULAO RICE

Bowl of fragrant, spiced rice.

4,3€

CAULIFLOWER RICE

Bowl of warm, shredded cauliflower.

4,9€

CUCUMBER RAITA

Our classic cooling yoghurt dish with cucumber.

4,3€

NAAN AND ROTI



PLAIN NAAN

Plain Indian flatbread.

3,8€

BUTTER NAAN

Indian flatbread with butter.

3,8€

GARLIC NAAN

Indian flatbread with garlic.

4,3€

CHEESE NAAN

Indian flatbread with cheese.

4,9€

CHEESE GARLIC NAAN

Indian flatbread with cheese and garlic.

4,9€

TANDOOR ROTI

Whole grain flatbread.

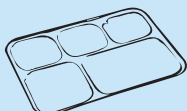
3,8€

MALABAR PAROTTA

Two pieces of layered flatbread.

3,2€

THALIS



DESSERTS

SIDES

NAAN AND ROTI

For allergens information please check here:

