

starters

samosa ^{vg}	vegan baked pastry with savory filling	9
pakoda ^{vg}	crispy vegan vegetable snacks made of chickpea flour	8.5
onion bhaji ^{vg}	crispy vegan onion snacks made of chickpea flour	8.5
aloo chaat ^v	north indian style potato salad	7.5
chicken chaat	north indian style chicken salad	9.5
sheekh kabab	minced lamb meat made on skewers in tandoor	9.5
veg masala special ^{v/vg}	a selection of our vegetarian starters	17.5
masala special	a selection of our veg. & non-veg. starters	20.5

soup – shorba

tamatar shorba ^v	tomato soup with indian herbs & spices	8.5
dal shorba ^{vg}	lentil soup with indian herbs & spices	8.5
mangomint shorba ^v	mango-mint soup	9.5

vg vegan
v vegetarian

all prices in chf / incl. vat

mains

chicken

butter chicken

traditional creamy butter chicken

28.5

chicken tikka masala

a creation by indians in the uk
grilled chicken pieces in an orange & red curry sauce

28.5

chicken curry

traditional chicken curry

28.5

chicken kadai

juicy chicken pieces prepared in a kadai, indian wok
with capsicum & onions

27.5

chicken saag

chicken spinach curry

26.5

chicken korma

mild & creamy chicken curry. mughlai speciality

26.5

chicken methi malai

creamy chicken curry prepared with fenugreek leaves

27

chicken vindaloo

spicy goan chicken curry

28

chicken biryani

the name biryani is derived from an ancient persian word for rice
mughlai rice speciality with chicken

28.5

lamb

lamb curry

traditional lamb curry

29

lamb kadai

juicy lamb pieces prepared in a kadai, indian wok with capsicum & onions

29

lamb saag

lamb spinach curry

29.5

dal lamb

lamb pieces mixed with lentil in a curry sauce

29

lamb roganjosh

kashmiri lamb speciality

28.5

lamb vindaloo

spicy goan lamb curry

28.5

lamb korma

mild and creamy lamb curry. mughlai speciality

29

kheema matar

minced lamb with green peas

28

lamb biryani

the name biryani is derived from an ancient persian word for rice mughlai rice speciality with lamb

32.5

grill - tandoori

chicken tikka boneless chicken leg pieces prepared in tandoor	29.5
chicken tandoori entire baby chicken prepared in tandoor	31.5
lamb tikka lamb pieces prepared in tandoor	33
masala tandoor mix a selection of our non-vegetarian tandoor specialities	35.5
prawn tandoori tiger prawns prepared in tandoor	35
fish tandoori fish filet pieces prepared in tandoor	29.5
paneer tikka v home made cottage cheese prepared in tandoor	28.5

seafood

goan fish curry goan fish curry with coconut oil	27
fish masala fish curry with capsicum & onions	27
bengali fish curry bengali fish curry with mustard seed oil	27
prawn curry tiger prawn curry	32
prawn biryani the name biryani is derived from an ancient persian word for rice mughlai rice speciality with tiger prawns	35.5

vegetables

baingan ka bharta ^{vg} minced eggplant speciality originally from punjab	22.5
aloo baingan ^{vg} potato & eggplant curry	22
aloo palak ^{vg} north Indian speciality with potatoes & spinach	23
aloo gobi ^{vg} potato & cauliflower curry	22.5
aloo matar ^{vg} potato & green peas curry	21
aloo jeera ^{vg} potato speciality with cumin seeds	19
chole masala ^{vg} chickpea curry	19.5
bhindi masala ^{vg} okra speciality made with Indian spices	23.5
dal tadka ^{vg} yellow lentil curry	18.5
dal makhani ^v three types of lentils in curry sauce	20.5
matar paneer ^v home made cottage cheese & green peas curry	21.5
paneer makhani ^v the vegetarian version of the famous butter chicken made with home made cottage cheese	22.5

palak paneer v	home made cottage cheese & spinach curry	23
paneer tikka masala v	the vegetarian version of the famous chicken tikka masala made with home made cottage cheese	23.5
navraten korma v	creamy mughlai vegetable speciality with nine ingredients with home made cottage cheese	22
sabzi biryani v	the name biryani is derived from an ancient persian word for rice mughlai rice speciality with vegetables	21.5
malai kofta v	mughlai speciality. vegetable dumpling balls in a creamy sauce	23

vg vegan
v vegetarian

sides

saada chawal ^{vg}		
plain basmati rice		4
zafrani chawal ^{vg}		
saffron basmati rice		6.5
onion chawal ^{vg}		
onion basmati rice		5.5
matar chawal ^v		
basmati rice with green peas		5.5
naan ^v		
freshly baked flatbread made of wheat flour		4.5
garlic naan ^v		
freshly baked garlic flatbread made of wheat flour		5.5
cheese naan ^v		
freshly baked cheese flatbread made of wheat flour		6
tandoori roti ^{v/vg}		
flatbread prepared in tandoor made of whole wheat flour		4
lachha paratha ^v		
multi layered flatbread made of whole wheat flour		6
raita ^v		
homemade yoghurt with cucumber & indian spices		3.5
papadam ^{vg}		
roasted, sun-dried lentil cracker		2
indian salad ^{vg}		
slices of tomatoes, onions, green chillies, cucumber & lemon		5

dessert

gulab jamun v

bengali dessert

home made sweet dumpling balls in rosewater syrup

7.5

mango- or pista kulfi v

home made indian ice cream either with mango or pistachio

7.5

mango firni v

home made mango mousse

7.5

vg

v

vegan

vegetarian