

starters

samosa ^{vg}	vegan baked pastry with savory filling	9
pakoda ^{vg}	crispy vegan vegetable snacks made of chickpea flour	9.5
onion bhaji ^{vg}	crispy vegan onion snacks made of chickpea flour	8.5
aloo chaat	north indian style potato salad	8.5
no chicken chaat	north indian style plant based chicken salad	11.5
masala special ^{v/vg}	a selection of our starters	25.5

some starters are served with chutneys (v/vg)

suppen – shorba

tamatar shorba	tomato soup with indian herbs & spices	9.5
dal shorba ^{vg}	lentil soup with indian herbs & spices	9.5
mangomint shorba	mango-mint soup	10.5

vg vegan
v/vg vegan upon request

all prices in chf / incl. vat

mains

no chicken

butter no chicken

traditional creamy plant based butter chicken

32.5

no chicken tikka masala

a creation by indians in the uk

grilled plant based chicken pieces in an orange & red curry sauce

32.5

no chicken korma

mild & creamy plant based chicken curry. mughlai speciality

30.5

no chicken methi malai

creamy plant based chicken curry prepared with fenugreek leaves

30.5

no chicken saag ^{v/vg}

plant based chicken spinach curry

31.5

no chicken curry ^{vg}

traditional plant based chicken curry

30.5

no chicken kadai ^{vg}

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

32.5

no chicken vindaloo ^{vg}

spicy goan plant based chicken curry

31.5

no chicken biryani ^{vg}

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

33.5

no chicken tikka ^{vg}

plant based chicken pieces prepared in tandoor

32.5

vg vegan
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chicken

butter chicken

traditional creamy butter chicken

33

chicken tikka masala

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

34

chicken saag

spinach chicken curry

34

chicken vindaloo

spicy goan chicken curry

32

chicken biryani

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

33

lamb

lamb curry

traditional lamb curry

32

lamb saag

spinach lamb curry

35

lamb vindaloo

spicy goan lamb curry

33

lamb biryani

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

34

vegetables

baingan ka bharta ^{vg} minced eggplant speciality originally from punjab	25.5
aloo baingan ^{vg} potato & eggplant curry	25.5
aloo palak ^{vg} north Indian speciality with potatoes & spinach	25.5
aloo gobi ^{vg} potato & cauliflower curry	26.5
aloo matar ^{vg} potato & green peas curry	26.5
aloo jeera ^{vg} potato speciality with cumin seeds	22
chole masala ^{vg} chickpea curry	25.5
bhindi masala ^{vg} okra speciality made with Indian spices	27.5
dal tadka ^{vg} yellow lentil curry	21
dal makhani three types of lentils in curry sauce	22

matar paneer	home made cottage cheese & green peas curry	26.5
paneer makhani	the vegetarian answer to the famous butter chicken. made with home made cottage cheese	25.5
palak paneer	home made cottage cheese & spinach curry	26.5
paneer tikka masala	the vegetarian version of the famous chicken tikka masala made with home made cottage cheese	26.5
paneer kadai	home made cottage cheese prepared in a kadai, indian wok	26.5
paneer tikka	home made cottage cheese prepared in tandoor	29.5
navraten korma	creamy mughlai vegetable speciality with nine ingredients with home made cottage cheese	26.5
sabzi biryani	the name biryani is derived from an ancient persian word for rice mughlai rice speciality with vegetables	28.5
malai kofta	mughlai speciality. vegetable dumpling balls in a creamy sauce	26.5

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v/vg vegan upon request

sides

saada chawal ^{vg} plain basmati rice	5
zafrani chawal ^{vg} saffron basmati rice	9.5
onion chawal ^{vg} onion basmati rice	5.5
matar chawal basmati rice with green peas	6.5
naan freshly baked flatbread made of wheat flour	5
garlic naan freshly baked garlic flatbread made of wheat flour	6.5
cheese naan freshly baked cheese flatbread made of wheat flour	6.5
tandoori roti ^{v/vg} flatbread prepared in tandoor made of whole wheat flour	5
lachha paratha multi layered flatbread made of whole wheat flour	6.5
raita homemade yoghurt with cucumber & indian spices	4.5
papadam ^{vg} roasted, sun-dried lentil cracker	4
indian salad ^{vg} slices of tomatoes, onions, green chillies, cucumber & lemon	5

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dessert

gulab jamun

bengali dessert

hausgemachte süsse bällchen im rosenwassersirup zubereitet

8.5

mango- or pista kulfi

home made indian ice cream either mango or pistachio flavored

8.5

mango firni v/vg

home made mango mousse

8.5

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