

## starters

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

some starters are served with chutneys (v/vg)

### suppen – shorba

<b>tamatar shorba</b>	tomato soup with indian herbs & spices	9.5
<b>dal shorba</b> <sup>vg</sup>	lentil soup with indian herbs & spices	9.5
<b>mangomint shorba</b>	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 32.5  
grilled plant based chicken pieces in an orange & red curry sauce

### **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 32.5  
with capsicum & onions

### **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 33.5  
mughlai rice speciality with plant based chicken

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## chicken

<b>chicken curry</b> traditional chicken curry	31
<b>butter chicken</b> traditional creamy butter chicken	33
<b>chicken tikka masala</b> a creation by indians in the uk grilled chicken pieces in an orange & red curry sauce sauce	34
<b>chicken saag</b> spinach chicken curry	34
<b>chicken vindaloo</b> spicy goan chicken curry	32
<b>chicken biryani</b> the name biryani is derived from an ancient persian word for rice. mughlai rice speciality with chicken	33

## lamb

<b>lamb curry</b> traditional lamb curry	32
<b>lamb saag</b> spinach lamb curry	35
<b>lamb vindaloo</b> spicy goan lamb curry	33
<b>lamb biryani</b> the name biryani is derived from an ancient persian word for rice. mughlai rice speciality with lamb	34

## vegetables

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

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

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## sides

<b>saada chawal</b> <sup>vg</sup> plain basmati rice	5
<b>zafrani chawal</b> <sup>vg</sup> saffron basmati rice	9.5
<b>onion chawal</b> <sup>vg</sup> onion basmati rice	5.5
<b>matar chawal</b> basmati rice with green peas	6.5
<b>naan</b> freshly baked flatbread made of wheat flour	5
<b>garlic naan</b> freshly baked garlic flatbread made of wheat flour	6.5
<b>cheese naan</b> freshly baked cheese flatbread made of wheat flour	6.5
<b>tandoori roti</b> <sup>v/vg</sup> flatbread prepared in tandoor made of whole wheat flour	5
<b>lachha paratha</b> multi layered flatbread made of whole wheat flour	6.5
<b>raita</b> homemade yoghurt with cucumber & indian spices	4.5
<b>papadam</b> <sup>vg</sup> roasted, sun-dried lentil cracker	4
<b>indian salad</b> <sup>vg</sup> 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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v/vg   vegan upon request