

GRILLED TANDOORI-STARTERS FROM THE OVEN

- | | |
|--|---|
| 1. MIXED KABAB € 7,50
Marinated chicken, lamb fillet and minced lamb. | 4. BOTI TIKKA € 7,50
A traditional Indian dish of lamb, soft and extra spicy taste. |
| 2. TANDOORI MURGH € 5,50
Famous marinated chicken | 5. JHINGA TIKKA € 9,00
An Indian feast dish, jumbo shrimp marinated with fresh herbs. |
| 3. MURGH TIKKA € 6,00
Pieces of chicken marinated in a fragrant herbal blend | 6. PANNEER TIKKA € 6,00
Homemade Indian cheese, marinated with special herbs. |

STARTERS FROM THE CURRY KITCHEN

- | | |
|---|---|
| 7. DAL SOUP € 4,50
A tasty lentil soup from northern India, mild flavor
 | 12. ONION BHAJI € 5,00
Deep fried onion balls with chickpeas flour and fresh herbs.  |
| 8. MULIGATWONY SOUP € 4,50
A curry soup, flavored with coconut, lemon and fresh herbs. A littlebit spicy.  | 13. MURGH CHAAT € 6,00
Small pieces of tender spiced chicken, sweet and sour taste |
| 9. MIXED SALAD € 3,50 | 14. ALLO CHAAT € 5,00
Specially seasoned fried potatoes  |
| 10. MEAT SAMOSA € 4,50
Dough Patties stuffed with minced meat and special spices | 15. BHUNA PRAWN ON PUREE € 8,00
Fine spicy prawns with soft Indian bread. |
| 11. VEGETABLE SAMOSA € 4,50
Pastry pasties filled with vegetables  | 16. JHINGA BHUNA PUREE € 9,00
Fine spicy jumbo shrimp with soft Indian bread |

THALIES

A traditional way of Indian meals.

17. MOUGET-E-KHAS MIXED TANDOORI KABAB

*

SOUP

*

SHAHI MURGH KURMA
GHOST TIKKA MASSALA
ALLO MATTAR / SAG BHAJI
SALAD / NAN ROTI
BASMATI SAFRAN RICE

*

MIXED ICE

*

coffee or tea

For 2 persons: € 61,00

18. AKBAR-E-KHAS TANDOORI MURGH

*

SOUP

*

SHAHI MURGH KURMA
BHUNA GHOST
ALLO MATTAR / RAITHA
BASMATI SAFRAN RICE
SALADE / NAN

*

COCONUT ICE

*

coffee or tea

For 2 persons: € 61,00

19. BEGUM-E-KHAS BHUNA PRAWN ON Puree

*

SOUP

*

MURGH TIKKA MASSALA
SAG GHOST
ALLO MATTAR / RAITHA
BASMATI SAFRAN RICE
SALAD / TANDOORI NAN

*

MANGO-PAPAYA ICE

*

coffee or tea

For 2 persons: € 61,00

GRILLED MAIN COURSES FROM THE TRADITIONAL TANDOORI (CLAY OVEN)

All Tandoori dishes are served with Basmati rice or Pillaw Tandoori Nan bread, fresh salad and a vegetable curry.

20. TANDOORI MURGH € 15,00

Succulent drumsticks, marinated in an herbal blend.

21. MURGH TIKKA € 17,00

The best pieces of chicken prepared with special spices, medium taste.

22. LAMB TIKKA € 18,00

A traditional Indian dish of soft lamb.

23. JHINGA TANDOORI € 19,50

Large prawns marinated in herbs, then grilled light

24. TANDOORI MIXED GRILL € 20,50

A combination of all mixed dishes Kabab For many lovers of grilled meat.

CURRIES

The art of combining different types of spices is common to Indian cuisine. The curries are classified in three flavors: mild (slightly sweet), medium and hot. All curries are served with a salad, basmati rice Pillaw or freshly baked bread, nan.

MURGH (chicken)

25. MURGH SHAHI KURMA(mild) € 15,50

A surprising specialty from northern India, grilled chicken pieces in a mild curry with ground nuts and coconut.

26. MURGH TIKKA MASSALA (mild) €15,50

Highly spiced pieces of chicken from the Tandoori oven with a special masala sauce

27. KASHMIRI MURGH (mild) € 15,50

A very mild curry prepared with fresh fruit, mango and lychees

28. MURGH MUSHROOM (medium) € 15,50

Marinated chicken bound in a sauce with mushrooms and fresh herbs

29. SAG MURGH (medium) € 15,75

Chicken breast baked with spinach and garlic

30. KARAI MURGH (medium) € 16,50

Chicken dish with tomatoes, peppers and fresh herbs, cooked and served in a special casserole

31. MURGH-JAL-FERIZE (spicy) € 15,50

For lovers of spicy food. Chicken breast with fresh chili, tomatoes and fresh herbs.

32. MURGH MADRAS (very spicy) € 15,50

Chicken with ginger, garlic and lemon

GHOST (lamb)

33. KASHMIRI LAMB (mild) € 17,50

Lamb with nuts and tropical fruits, fine taste

34. LAMB TIKKA MASSALA (mild) € 17,50

The Tandoori grilled lamb gently with a special masala sauce

35. SAG GHOST (medium) € 17,00

A special combination of lamb and spinach, with an aroma of garlic, ginger and fresh herbs, very popular in northern India.

36. KARAI GHOST (medium) € 17,50

Lamb with tomatoes, peppers and fresh herbs, cooked and served in a special casserole

37. GHOST-JAL-FERIZI (spicy) € 17,50

For lovers of spicy food. Lamb with fresh chilli, tomato and fresh herbs

38. GHOST MADRAS (very spicy) € 17,50

From a traditional dish from southern India, with ginger, garlic and lemon

39. GHOST TIKKA BHUNA (medium) €17,50

In a Tandoori soft grilled lamb, cooked with fresh herbs, a little drier than normal curry

40. GHOST VINDALO (very spicy) € 17,50

A specialty of the province Goanisi, lamb with garlic, ginger, black pepper and red.

FISH

41. **JHINGA MALAI** (mild) € 19,50
Soft spicy large shrimp marinated, grilled in the Tandoori oven, then cooked in a mild sauce with nuts, fruits and cream
42. **JHINGA MASSALA** (mild) € 19,50
Large marinated shrimp, grilled in the tandoori oven, then cooked in masala sauce
43. **PRAWN PALLAK** (medium) € 17,50
Fine spicy prawns with fresh spinach
44. **PRAWN PATIA** (medium) € 17,50
Spicy prawns with sweet and sour sauce
45. **PRAWN MADRAS** (very spicy) € 17,50
Prawns with ginger, garlic and lemon
46. **ZALM SHAHI** (mild) € 17,50
Marinated salmon with fresh herbs, nuts and tropical fruit
47. **ZALM BAHAR** (medium) € 17,50
Marinated salmon in a sauce with vegetables
48. **MAGUR BANGAAL** (medium) € 17,50
Popular marinated fish from East Bengal with fresh herbs tied in a sauce
49. **SHAGORANI MASSALA**(mild) € 17,50
Kabeljauwloin with eggplant, onion and fresh herbs cooked in a massala sauce

VEGETARIAN

50. **PANEER MAKHONI** (mild) €15,00
Homemade Indian cheese in a delicious mild spicy dish
51. **MOTAR PANEER** (medium) € 15,50
Homemade Indian cheese with peas and mushrooms
52. **PALLAK PANEER** (medium) € 16,00
A special combination of Indian cheese and fresh spinach, with an aroma of garlic and fresh herbs
53. **BHINDI BAGAN** (medium) € 15,50
Okra and eggplant baked with garlic, ginger and fresh coriander 
54. **DAL KOSORI** (medium) € 15,50
Lentils with coconut milk in a medium curry 
55. **NAVRA JAL-FERIZI** (spicy) € 15,50
A spicy dish of mixed vegetables and a variety of fresh herbs 
56. **VEGETARISCHE or VEGAN THALI** € 19,00
Even without meat, you can enjoy this Indian variation on the rice table, various dishes served in small portions
57. **TOK BAGUN** (medium) € 15,50
A curry with baked tomatoes and eggplant 

BIRYANIES

A court of safran basmati rice baked with meat, raisins, nuts and fresh herbs. It is not curry. It is served with a vegetable curry. The taste is sweet, mild and medium.

58. **MURGH BIRYANY** (chicken) € 16,50
59. **MURGH TIKKA BIRYANY** €17,00
chicken, grilled
60. **MIXED veg BIRYANY**  €16,00
61. **PRAWN BIRYANY** €18,00
62. **JHINGA BIRYANY** € 20,00
Large shrimps
63. **GHOST BIRYANY** € 18,50
Lamb
64. **GHOST TIKKA BIRYANY** € 18,50
Grilled lamb

CHEF'S SUGGESTIONS

65. **THALI ROYAL** (mild/medium) € 20,00
The Indian interpretation of the rice table. One surprise from our chef

66. **ROYAL TANDOORI MIXED GRILL** (medium) € 21,50
A complete introduction to the northern Indian Tandoori, grill cooking

67. **ROGAN JOSH** (medium) € 17,50
A specialty of Kashmir. Lamb, seasoned with fresh herbs, garlic and ginger cooked with fried tomato

68. **DAL GHOST** (medium) € 17,50
Lamb with yellow lentils and fresh herbs

SIDE DISHES

72. **NAN** € 2,50
Warm, airy, fresh bread from the Tandoori oven

73. **KEMA NAN** € 5,00
Fresh bread, filled with minced meat

74. **KHULCHA NAN** € 5,00
Fresh bread, stuffed with fresh vegetables

75. **PESWARI NAN** € 5,00
Fresh bread, stuffed with nuts and fruits

76. **RAITHA** € 2,50
A yogurt sauce with fresh herbs and spices, choice of a garnish of tomato, cucumber, onion and pineapple

77. **MIXED VEGETABLES BHAJI** € 7,00
Slightly spicy fried vegetable dish



69. **JHINGA BHUNA** (medium) € 19,50
An Indian feast dish. Large shrimp are marinated and grilled, then cooked with fresh herbs and tomato

70. **MURGH MARCO POLO** (mild) € 16,50
A combination of chicken from the Tandoori oven and a curry. The aroma of this dish owes cardamon, cinnamon, fruit, nuts

71. **GHOST MASSALA** (mild) € 17,50
Soft grilled marinated lamb in a masala sauce. A combination of Tandoori and curry

78. **BOMBAY ALLO** € 7,00
Spicy potatoes



79. **MUSHROOM BHAJI** € 7,00
Fresh mushrooms, slightly spicy



80. **SAG BHAJI** € 7,00
Spinach seasoned with garlic and onions



81. **DAL TARKA** € 7,00
Special red lentils with garlic, ginger and onion



82. **MANGO CHATNI SWEET** € 2,50

83. **LIME PICKLES** € 2,50

84. **PAPADAM SPECIAL** € 0,75

85. **BHINDI BHAJI** € 7,00
Fried Okra, fresh herbs

