

„The Taste of India“ - Indische Spezialitäten

“Gemüse Pakoras & Paneer”

Gemüse & Paneer im Kichererbsenbackteig | Mango-Chutney |
Koriander-Joghurt-Dip
*Vegetables with Chickpea batter
Mango-chutney | coriander-yoghurt-dip*

€ 14,50

“Dal Suppe”

Gelbe Linsensuppe | frischer Ingwer | Papadam
Yellow lentil soup | fresh ginger | Papadam

€ 8,50

“Aloo Ghobi”

Blumenkohl-Kartoffel-Curry | Basmatireis | Naan-Brot
Cauliflower-potato-curry | basmati rice | naan-bread

€ 17,50

“Bombay Fisch Curry”

Gedünstetes Kabeljaufilet mit Garam Masala | Indische Polenta
Stewed cod fillet flavoured with garam masala | polenta Indian style

€ 24,50

“Chicken Tandoori”

Hähnchenbrustfilet | Honig-Curry-Sauce
Basmatireis | Naan-Brot
Chicken breast | honey-curry-sauce | basmati rice | naan-bread

€ 21,50

“Saag Gosht”

Lammcurry mit Spinat | Koriander | Ingwer
Basmatireis mit Erbsen
Lamb curry with spinach | coriander | ginger | basmati rice with peas

€ 22,50

“Mango Malai”

Vanilleeis | Mangomark | Rosinen | geröstete Pistazien
Vanilla ice-cream | mango pulp | raisins | roasted pistachio

€ 9,00