



*4x in Berlin*

*Feuerbachstraße 31  
12163 Berlin - Steglitz*

*Tel.: 030 - 23 88 67 11*

*Kirchhainer Damm 1  
12309 Berlin - Lichtenrade*

*Tel.: 030 - 55 46 23 43*

*Tempelhofer Damm 214  
12099 Berlin - Tempelhof*

*Tel.: 030 - 75 44 33 66*

*Brandenburgische Straße 22  
10707 Berlin - Wilmersdorf*

*Tel.: 030 - 88 70 27 59*

**[www.amma-berlin.de](http://www.amma-berlin.de)**

[info@amma-berlin.de](mailto:info@amma-berlin.de)

## Soups

1	<b>Madras Rasam</b> red lentil soup after delicious Southern Indian taste	3,30	5	<b>Garam Shorba</b> <i>hot</i> sour-hot soup with grilled lamb or fresh vegetables of your choice	3,70
2	<b>Vegetarian Soup</b> mixed vegetable soup, seasoned lightly	3,40	7	<b>Macao Wan Tan</b> aromatic and creamy soup with 11 different herbs and spices, garnished with golden fried wontons (15a), filled with chopped chicken or vegetables	3,60
3	<b>Tomato Soup</b> tomato soup made from fresh tomatoes, garnished with cream (21)	3,60			
4	<b>Mulligatawney Soup</b> typically Indian lightly garnished curry soup with chicken	3,60			

## Salads

15	<b>Hara Bhara Salad</b> green salad with tomatoes, peppers, cucumber and orange with homemade Singapore dressing (28)	4,70	18	<b>Raita</b> yoghurt (21) with chopped cucumber and tomatoes	3,30
16	<b>Bombay Scampi</b> green salad with roasted prawns (16), onions, peppers and tomatoes, seasoned lightly	7,00	19	<b>Chicken Salad</b> fine salad with chicken and cabbage strips	5,80
17	<b>Punjabi Raita</b> yoghurt (21) with boiled potatoes and special Indian spices	3,00	20	<b>Amma Shahi Salad</b> exotic salad with fruit	6,50

## Pakorras

**Pakorras are dipped in chick pea dough and fried afterwards.**

25	<b>Samosas</b> <i>piquant</i> 2 dough bags (15a) filled with potatoes, green peas, raisins (28) and almonds (22)	4,10	32	<b>Paneer Pakora</b> homemade fresh cream cheese (21)	3,80
26	<b>Ghobi Pakora</b> cauliflower	3,70	33	<b>Chicken Wings</b> marinated chicken wings, grilled in genuine Indian clay oven	4,90
27	<b>Onion Bhaji</b> onions strips	3,90	34	<b>Vegetarian Starter Platter</b> an assortment of aforementioned vegetarian starters	7,10
28	<b>Baingan Pakora</b> eggplant	3,90	35	<b>Mixed Starter Platter</b> an assortment of vegetarian Pakoras and Chicken Pakora (15a)	10,20
29	<b>Khumbi Pakora</b> mushrooms	3,90			
30	<b>Chicken Pakora</b> breaded (15a) chicken fillet	4,30			
31	<b>Scampi Pakora</b> seasoned king prawns (16)	6,10			

## Side Dishes

40	<b>Pappadam</b> crispy bread (15a) made from chick pea flour and black pepper	0,90	46	<b>Garlic Naan</b> flat wheat bread (15a,21) with Indian garlic paste baked crispy in the tandoor	2,80
41	<b>Basmati Rice</b> Indian fragrant rice	2,20	48	<b>Roti</b> flat whole grain bread (15a) baked crispy in the tandoor	2,50
42	<b>Mix Pickles</b> (28) pickled hot Indian vegetables	1,80	49	<b>Butter Naan</b> flat wheat bread (15a,21) with Indian butter (21) and two kinds of sesame (25)	2,70
43	<b>Mango Chutney</b> pickled mango in sweet-sour sauce	1,80	50	<b>Cheese Naan</b> flat wheat bread (15a,21) filled with fresh cream cheese (21) baked in the tandoor	3,60
44	<b>Bhatura</b> fried wheat bread (15a,21)	2,50	51	<b>Chips</b>	2,80
45	<b>Naan</b> flat wheat bread (15a,21) baked crispy in the tandoor	2,60			

## Starters

55	<b>Poh Pia</b> homemade spring rolls (15a), filled vegetables seasoned exotically	3,90	57	<b>Wan Tan</b> crispy dumplings (15a), filled with vegetables and selected Asian herbs	4,10
56	<b>Satte Gai</b> marinated chicken fillet skewers, coated with our secret mixture of spices	4,80	58	<b>Aloa Tikke</b> potatoes with fresh basil, coriander and green peppers, infolded crisply (15a)	4,20

## Vegetarian

Some dishes can be prepared vegan on request.

59	<b>Tofu Madras</b> juicy, fried tofu (20) with coconut flakes in a special mixture of spices delicious South Indian style	11,50	72	<b>Shahi Baingan</b> eggplant filled with grated cheese (21), carrots, cauliflower and nuts (22a,d) in a special tomato cream sauce (21)	10,70
60	<b>Dal Makhni</b> mixed lentils fried in butter (21), with onions, ginger and tomatoes	9,20	73	<b>Punjabi Mirch</b> green peppers filled with potatoes and mixed vegetables in a mild special sauce with nuts (22) and raisins (28)	10,70
61	<b>Sabji</b> mixed fresh vegetables with cream cheese (21) in curry sauce	9,70	77	<b>Paneer Chili</b> grilled homemade Indian cream cheese (21) with peppers, onions, ginger and garlic in piquant soy chilli sauce (20)	12,50
62	<b>Aloo Gobhi</b> fresh cauliflower and potatoes with ginger, garlic and tomatoes cooked after special Northern Indian taste	10,40	79	<b>Vegetable Amma</b> fresh vegetables in a heavenly sauce of cashew nuts (22d), almonds (22a), coconut cream and grated cream cheese (21), seasoned with lime leaves and Thai basil	11,10
63	<b>Palak Paneer</b> homemade fresh cream cheese (21) with spinach in fried in different spices	10,00	80	<b>Tofu Special</b> juicy, fried tofu (20) in a red Thai curry sauce with fresh Thai vegetables, garnished with lime leaves	11,10
65	<b>Pindi Channa</b> chickpeas with fresh tomatoes in special spices	9,40	81	<b>Phuket Masala</b> fried tofu (20) in a green Malayan curry sauce with broccoli and Far Eastern vegetables	10,90
66	<b>Matter Paneer</b> homemade fresh cream cheese (21) with green peas in special mild sauce	10,70	82	<b>Vegetable Taipei</b> mixed fresh vegetables in a creamy peanut sauce (19), seasoned with exotic curry sauce	11,00
67	<b>Khumbi Paneer Masala</b> fresh mushrooms with homemade cream cheese (21), green peas, raisins (28), almonds (22a) and cashew nuts (22d) in cream sauce (21)	10,70	83	<b>Paneer Amma Special</b> homemade fresh cream cheese (21) with fresh fruits in curry cream sauce (21) with cashew nuts (22d), almonds (22a) and raisins (28)	12,70
68	<b>Shahi Paneer</b> homemade cream cheese (21) with cashew nuts (22d) and raisins (28) in butter tomato cream sauce (21)	11,40	84	<b>Paneer Mango</b> homemade fresh cream cheese (21) in a mango sauce with far eastern spices	11,90
69	<b>Malai Kofta</b> potato balls, cream cheese (21) and mixed vegetables with almonds (22a), raisins (28) and cashew nuts (22d) cooked in special cheese cream sauce (21)	11,10	844	<b>Paneer Korma</b> homemade fresh cream cheese (21) in a mild cream sauce made with spices, grated cream cheese (21), almonds (22a), raisins (28) and cashew nuts (22d)	12,50
70	<b>Paneer Jhalfrezi</b> <i>medium hot</i> homemade fresh cream cheese (21) in seasoned curry sauce with fried cauliflower, peppers, ginger, garlic and fresh tomatoes	12,00			
71	<b>Sabji Jhalfrezi</b> mixed vegetables in seasoned curry sauce and fresh tomatoes	10,50			

All dishes are served with basmati rice and salad (28).

Allergen mark-up (red number in parentheses) after Food Information Regulation:

15) gluten-containing cereal (a=wheat, b=rye, c=barley, d=oats, e=spelt, f=kamut), (16) crustaceans, (17) eggs, (18) fish, (21) milk, (22) nuts (a=almond, b=hazelnut, c=walnut, d=cashew, e=pecan, f=Brazil nut, g=pistachio, h=macadamia, i=Queensland nut), (23) celeriac, (24) mustard, (25) sesame seeds, (27) molluscs, (28) sulphur dioxide and sulphite

## Biryanis

<b>85 Vegetable Biryani</b> stewed basmati rice, fried with fresh vegetables, nuts (22a,d), raisins (28) and balanced spices	<b>10,10</b>	<b>89 Scampi Biryani</b> fried king prawns (16), stewed with basmati rice, vegetables, Oriental spices, nuts (22a,d) and raisins (28)	<b>14,70</b>
<b>86 Chicken Biryani</b> tender pieces of chicken fillet, made with stewed basmati rice, onions, peppers, raisins (28), nuts (22d) and almonds (22a) in a special mixture of Biryani spices	<b>10,40</b>	<b>90 Rice Peking</b> fried duck, stewed with basmati rice, onions, peppers, soybean sprouts (20), fresh vegetables and Oriental spices	<b>12,10</b>
<b>87 Mutton Biryani</b> tender pieces of lamb, stewed with basmati rice and fresh vegetables, garnished with nuts (22a,d) and raisins (28)	<b>11,70</b>	<b>91 Amma Singapore Special</b> basmati rice with stewed scampi (16), lamb, chicken and vegetables in a special Far Eastern mixture of spices	<b>14,00</b>

## Noodles (15a)

<b>95 Noodles Pulau</b> noodles fried with spring onions, peppers, soybean sprouts (20), carrots, fresh ginger and coriander, seasoned with light soy sauce (20)	<b>8,20</b>	<b>97 Noodles Amma Special</b> noodles with tender lamb, soybean sprouts (20), carrots, ginger, peppers, fresh vegetables and coriander	<b>10,70</b>
<b>96 Noodles Yangon</b> <i>slightly hot</i> noodles with chicken breast fillet, soybean sprouts (20), crunchy vegetables, ginger, peppers and fresh coriander, seasoned with sweet-sour sauce	<b>10,10</b>	<b>98 Bami Goreng</b> noodles with chicken fillet, shrimps (16), soybean sprouts (20), peppers and crunchy vegetables	<b>11,50</b>
		<b>99 Laksa Asam</b> <i>fiery hot</i> noodles with king prawns (16), seasoned with coriander, 3 kinds of chilli and crunchy vegetables	<b>12,10</b>

## Tandoori / Grill Specialities from a genuine Indian clay oven

<b>105 Chicken Tandoori</b> grilled chicken with bone, marinated in a exotic mixture of different spices	<b>12,90</b>	<b>111 Mutton Tikka</b> tender pieces of lamb, grilled with ginger, peppers, onions and fresh tomatoes in a special mixture of spices	<b>14,90</b>
<b>106 Chicken Tikka</b> grilled pieces of boneless chicken fillet in a special yoghurt cream sauce (21) fried with peppers, onions, ginger and fresh tomatoes	<b>14,50</b>	<b>112 Amma Mixed Grill</b> grilled chicken, lamb, homemade cream cheese (21) and scampi (16) with onions, peppers, fresh tomatoes and ginger, served with bread (15a)	<b>15,50</b>
<b>107 Chicken Seekh Kebab</b> chopped chicken fillet, grilled with peppers, onions and tomatoes in a well-balanced mixture of spices	<b>14,90</b>	<b>113 Fish Tikka</b> redfish fillet (18) marinated in fine spices and herbs, grilled with fresh peppers and tomatoes	<b>14,90</b>
<b>109 Paneer Tikka Masala</b> homemade, fresh, grilled cream cheese, marinated in special yoghurt cream sauce (21) with peppers, onions, fresh tomatoes and ginger	<b>15,10</b>	<b>114 Scampi Tandoori</b> grilled king prawns (16) marinated in special yoghurt cream sauce (21) with peppers, onions, fresh tomatoes and ginger	<b>16,10</b>
<b>110 Batak Tikka</b> pieces of duck, grilled with peppers, tomatoes and ginger in a well-balanced mixture of spices	<b>15,90</b>	<b>132 Malai Tikka</b> Grilled chicken fillet pieces in a cashew cream cheese sauce(21,22d) with bell peppers, onions, garlic and ginger	<b>14,60</b>

All dishes are served with basmati rice and salad (28).

## Chicken

<b>120 Chicken Curry</b> chicken fillet with curry sauce after delicious Indian taste	<b>10,70</b>	<b>131 Chicken Chili <i>hot</i></b> chicken fillet with peppers, onions, ginger and garlic in piquant soy chilli sauce <b>(20)</b>	<b>13,40</b>
<b>121 Chicken Sabji</b> chicken fillet with mixed vegetables in a special mild sauce	<b>11,10</b>	<b>133 Chicken Badami</b> grilled pieces of chicken fillet in a cashew cream cheese sauce <b>(21,22d)</b> with rice and salad <b>(28)</b>	<b>12,90</b>
<b>122 Chicken Jakhni</b> chicken, marinated in a ginger garlic paste for 12 hours, grilled, in a yoghurt tomato cream sauce <b>(21)</b> with almonds <b>(22a)</b>	<b>11,50</b>	<b>134 Children's Menu <i>until age 12</i></b> lightly seasoned chicken or vegetables in mild cream sauce <b>(21)</b> with rice	<b>7,40</b>
<b>123 Chicken Himalaya</b> chicken fillet fried with peppers and fresh cream cheese <b>(21)</b> in a special cream sauce <b>(21)</b>	<b>11,80</b>	<b>135 Chicken Mango</b> juicy pieces of chicken breast fillet in a mango sauce with Far Eastern spices and almonds <b>(22a)</b>	<b>11,50</b>
<b>124 Murgh Makhni</b> juicy pieces of tandoori chicken, grilled with delicious spices, in a butter tomato cream sauce <b>(21)</b>	<b>12,20</b>	<b>136 Chicken Bali</b> juicy pieces of chicken breast fillet with fresh vegetables in a red Thai curry sauce, cooked in coconut milk, seasoned with fresh coriander	<b>11,40</b>
<b>125 Chicken "Saagwala"</b> chicken fillet in spinach with fresh ginger and garlic after delicious Indian taste	<b>11,40</b>	<b>137 Sumba Chicken</b> chicken breast in a piquant peanut cashew sauce <b>(19,22d)</b> on crunchy vegetables	<b>12,50</b>
<b>126 Chicken Korma</b> pieces of chicken fillet in a mild cream sauce <b>(21)</b> of spices, grated cream cheese <b>(21)</b> , almonds <b>(22a)</b> , raisins <b>(28)</b> and cashew nuts <b>(22d)</b>	<b>12,40</b>	<b>138 Chicken Singapore</b> fried chicken fillet with peppers, bamboo and fresh broccoli in a special green sauce with Oriental spices and fresh coriander	<b>12,00</b>
<b>127 Chicken Banglori <i>medium hot</i></b> chicken fillet with pineapple, peppers, fresh ginger and garlic with exotic spices	<b>12,40</b>	<b>139 Chicken Ratschaburi</b> grilled chicken breast fillet, slowly cooked with exotic vegetables, coconut cream, green Thai curry sauce, seasoned with lime leaves and Thai basil	<b>12,40</b>
<b>128 Chicken Madras <i>hot</i></b> chicken fillet with coconut flakes in a special mixture of spices after delicious Southern Indian taste	<b>12,10</b>	<b>140 Chicken Amma Special</b> juicy pieces of chicken breast fillet with fresh fruits in curry cream sauce <b>(21)</b> with cashew nuts <b>(22d)</b> , almonds <b>(22a)</b> and raisins <b>(28)</b>	<b>15,10</b>
<b>129 Chicken Vindaloo <i>hot</i></b> chicken fillet with potatoes, ginger, peppers and fresh tomatoes after Southern Indian taste	<b>12,00</b>		
<b>130 Chicken Jhalfrezi <i>medium hot</i></b> chicken fillet with fresh tomatoes, onions, peppers, ginger and baked cauliflower <b>(15a)</b> , well-seasoned after Northern Indian taste	<b>12,40</b>		

All dishes are served with basmati rice and salad **(28)**.

## Lamb

<b>145 Lamb Curry</b> lamb in a curry sauce cooked after delicious Indian taste	<b>11,90</b>	<b>152 Sukha Banglor</b> <i>medium hot</i> lamb with pineapple, peppers, fresh ginger and garlic with mixed with exotic spices	<b>13,20</b>
<b>146 Lamb Sabji</b> tender lamb cooked with mixed vegetables in special Indian spices	<b>12,20</b>	<b>153 Lamb Madras</b> <i>hot</i> lamb with coconut flakes in a special mixture of spices after delicious Southern Indian taste	<b>13,10</b>
<b>147 Lamb Jakhni</b> marinated lamb prepared after special Indian taste in a yoghurt sauce (21) with almonds (22a)	<b>12,60</b>	<b>154 Lamb Vindaloo</b> <i>hot</i> lamb with potatoes, peppers, tomatoes and onions in a piquant curry sauce cooked after Southern Indian taste	<b>12,20</b>
<b>148 Mutton Josh</b> lamb in a well-balanced spicy mixture of onions, garlic, ginger and peppers in a red curry sauce	<b>12,50</b>	<b>155 Lamb Chili</b> <i>fiery hot</i> finest lamb from New Zealand, slowly cooked with peppers, onions, ginger and garlic in piquant soy chilli sauce (20)	<b>12,60</b>
<b>149 Lamb Kadai</b> <i>medium hot</i> marinated lamb, fried with garlic, onions, peppers, fresh ginger and spices	<b>13,00</b>	<b>156 Lamb Mango</b> juicy lamb in a mango sauce with Malayan spices, lime leaves and almonds (22a)	<b>12,60</b>
<b>150 Lamb "Saagwala"</b> lamb in spinach, fried with onions, fresh ginger and garlic	<b>12,60</b>	<b>157 Lamb Amma Special</b> juicy lamb with fresh fruits in curry cream sauce (21) with cashew nuts (22d), almonds (22a) and raisins (28)	<b>14,80</b>
<b>151 Lamb Korma</b> tender lamb in a mild cream sauce (21) of spices, grated cream cheese (21), cashew nuts (22d), raisins (28) and almonds (22a)	<b>13,20</b>		

All dishes are served with basmati rice and salad (28).

## Duck Specialities from a genuine Indian clay oven

<b>160 Batak Makhni</b> duck, marinated in delicious spices for 12 hours, in a butter tomato cream sauce (21) with almonds (22a)	<b>13,90</b>	<b>167 Duck Kambodscha</b> <i>slightly hot</i> duck breast fillet marinated in Singaporean spices, served in a dark honey sauce with fresh vegetables	<b>15,40</b>
<b>161 Batak Masala</b> duck with ginger, garlic, peppers, onions, fresh tomatoes and mixed herbs in curry cream sauce (21)	<b>14,30</b>	<b>168 Duck Ratschaburi</b> <i>slightly hot</i> crispy duck breast fillet, slowly cooked with exotic vegetables, coconut cream, green Thai curry sauce, seasoned with lime leaves and Thai basil	<b>16,00</b>
<b>162 Batak Madras</b> <i>medium hot</i> duck with coconut flakes in a special mixture of spices after delicious Southern Indian taste	<b>15,30</b>	<b>169 Duck Amma Special</b> juicy duck breast fillet with fresh fruits in curry cream sauce with cashew nuts (22d), almonds (22a) and raisins (28)	<b>17,40</b>
<b>163 Batak Sabji</b> duck with mixed fresh vegetables with ginger, garlic and tomatoes cooked after special Northern Indian taste	<b>15,40</b>	<b>170 Tai Po Duck</b> <i>slightly hot</i> juicy pieces of fried duck breast fillet in a curry sauce with coconut cream and fresh Thai vegetables, garnished with lime leaves	<b>16,40</b>
<b>165 Duck Peking</b> marinated pieces of duck breast fillet with mixed vegetables in a creamy peanut sauce (19,21), seasoned with red curry	<b>14,70</b>	<b>171 Duck Amma</b> tender crispy duck fillet in a heavenly sauce of cashew nuts (22d), almonds (22a), coconut cream and grated cream cheese (21), seasoned with lime leaves and fresh basil	<b>16,70</b>
<b>166 Duck Taipei</b> <i>medium hot</i> tender pieces of duck breast fillet fried with peppers and onions, in a soy Szechuan sauce (20)	<b>15,10</b>	<b>172 Duck Mango</b> tender pieces of duck breast fillet in a mango sauce with far eastern spices & almonds (22a)	<b>16,40</b>

All dishes are served with basmati rice and salad (28).

## Thalis (for one)

<b>175 Punjabi Thali</b> an assortment of three delicious chicken, lamb and vegetable dishes (Sabji Masala (21), Chicken Madras and Lamb Curry)	<b>16,60</b>	<b>176 Amma Thali</b> an assortment of three delicious vegetarian dishes (Palak Aloo, Matter Paneer (21) and Malai Kofta (21,22a,d,28))	<b>16,10</b>
--	--------------	--	--------------

All dishes are served with basmati rice, salad (28) and three delicious sauces.

## Fish

<b>180 Fish Curry</b> redfish fillet (18) in a red curry sauce after delicious Northern Indian taste	<b>12,10</b>	<b>186 Fish Bukum</b> <i>slightly hot</i> pieces of redfish fillet (18) with fresh vegetables in red Thai curry sauce, cooked in coconut milk and garnished with fresh coriander	<b>12,20</b>
<b>181 Fish Madras</b> <i>medium hot</i> redfish fillet (18) with coconut flakes in a special mixture of spices after delicious Southern Indian taste	<b>12,60</b>	<b>187 Kan Penggang</b> fried redfish (18) fillet in a piquant peanut cashew sauce (19,22) with a pleasant herbal aroma	<b>13,60</b>
<b>182 Fish Punjabi</b> <i>medium hot</i> redfish fillet (18) seasoned with a mixture of well-balanced exotic spices with peppers, onions and tomatoes cooked after an old Northern Indian taste	<b>13,30</b>	<b>188 Fish Mango</b> redfish fillet (18) in a mango sauce with Far Eastern spices, lime leaves and almonds (22a)	<b>12,30</b>

All dishes are served with basmati rice and salad (28).

## Prawns

<b>190 Scampi Bali</b> <i>slightly hot</i> king prawns (16) with fresh vegetables in red Thai curry sauce, cooked in coconut milk and garnished with fresh coriander	<b>13,60</b>	<b>183 Scampi Masala</b> king prawns (16) with ginger, garlic, peppers, onions, fresh tomatoes and mixed herbs in curry cream sauce (21)	<b>14,60</b>
<b>191 Scampi Amma</b> king prawns (16) prepared after a special Amma taste in fine sauce from cashew nuts (22d), almonds (22a), coconut cream and grated cream cheese (21), garnished with lime leaves and fresh basil	<b>16,20</b>	<b>184 Scampi Dahiwal</b> king prawns (16) prepared after a special Indian taste with delicious spices, peppers and almonds (22a) in a yoghurt sauce (21)	<b>14,90</b>
<b>192 Prawns Lolotai</b> crispy king prawns (16), with fresh vegetables, marinated in special spices, served in a dark honey sauce	<b>15,20</b>	<b>185 Scampi Madras</b> <i>medium hot</i> king prawns (16) with coconut flakes in a special mixture of spices after delicious Southern Indian taste	<b>15,20</b>
<b>193 Scampi Amma Special</b> king prawns (16) with fresh fruits in curry cream sauce (21) with cashew nuts (22d), almonds (22a) and raisins (28)	<b>16,60</b>	<b>194 Scampi Curry</b> king prawns in curry sauce prepared in delicious Indian style	<b>14,50</b>

All dishes are served with basmati rice and salad (28).

## Dessert

<b>195 Exotic Fruit Cream Salad</b> garnished with seven year old Indian rum (Old Monk1)	<b>3,40</b>	<b>291 Kulfi Ice</b> (21)	<b>5,20</b>
<b>196 Gulab Jamun</b> <i>2 balls</i> honey balls (15a), slightly fried, marinated in honey rose water	<b>4,50</b>	<b>292 Coconut Ice Cream</b> (21)	<b>5,20</b>
<b>197 Banana Honey Dream</b> roasted banana in honey	<b>4,80</b>	<b>293 Mango Ice Cream</b> (21)	<b>5,20</b>
		<b>295 Lychee Ice Cream</b> (21)	<b>5,20</b>
		<b>296 Vanilla Nut Ice Cream</b> (21,22d)	<b>5,20</b>

# Platters

## „Amma“ Platter

- **Aperitif** / Martini (28)
- **Soup** / red lentil soup after Southern Indian taste
- **Pindi Channa** / chickpeas in a special sauce with tomatoes
- **Shahi Baingan** / eggplant with cheese (21) in tomato sauce
- **Khumbi Paneer Masala** / mushrooms with cheese (21) in cream sauce (21)
- **Palak Paneer** / spinach with cream cheese (21)
- served with basmati rice, fresh salad (28), Mango Chutney, Mix Pickles (28) and three sauces
- **Dessert**

200	for two	36,10
201	for three	47,10
202	for four	59,10

## „Shahi“ Platter

- **Aperitif** / sparkling guava wine(28)
- **Onion Bhaji** / onions strips
- **Lamb Shahi Korma** / lamb in a cheese cream sauce (21)
- **Butter Chicken** / grilled pieces of chicken in a butter tomato cream sauce (21)
- **Sabji Masala** / fresh vegetables with chopped nuts (22a,d) and raisins (22) in cheese sauce (21)
- served with basmati rice, fresh salad (28), Mix Pickles (28), bread (15a) and three sauces
- **Dessert**

203	for two	37,00
204	for three	48,00
205	for four	59,20

## „Punjabi“ Platter

*Our recommendation  
for everyone who  
like it spicy*

- **Aperitif** / sparkling mango wine(28)
- **Soup** / Indian lightly garnished curry soup with chicken
- **Lamb Madras** / lamb with coconut flakes after Southern Indian taste
- **Paneer Jhalfrezi** / homemade cream cheese (21) with cauliflower, peppers, ginger, tomatoes, fried - medium hot -
- **Chicken Tikka** / pieces of grilled chicken fillet with peppers, onions and tomatoes in a yoghurt cream sauce (21)
- served with basmati rice, fresh salad (28), Mix Pickles (28), Chutney and bread (15a)
- **Dessert**

206	for two	38,00
207	for three	49,30
208	for four	59,20

## „Bombay“ Platter

- **Aperitif** / sparkling pineapple coconut wine(28)
- **Soup** / aromatic cream soup (21) with 11 different herbs, garnished with wontons (15a)
- **Paneer Amma** / homemade fresh cream cheese (21) with fresh fruits in curry cream sauce (21) with cashew nuts (22d), almonds (22a) and raisins (28)
- **Duck Masala** / duck with ginger, garlic, peppers, onions, fresh tomatoes and mixed herbs in curry cream sauce (21)
- **Bali Scampi** / king prawns (16) with fresh vegetables in red Thai curry sauce, cooked in coconut milk and garnished with fresh coriander
- served with basmati rice, fresh salad (28), Mix Pickles (28), bread (15a) and three sauces
- **Dessert**

209	for two	39,40
210	for three	51,00
211	for four	64,40

## Soft Drinks

<b>Spreequell Classic</b> sparkling mineral water	0,25 l	2,60
<b>Spreequell Classic</b> sparkling mineral water	0,75 l	5,80
<b>Spreequell Naturell</b> mineral water	0,25 l	2,60
<b>Spreequell Naturell</b> mineral water	0,75 l	5,80
<b>Water still/medium</b>	0,4 l	3,80
	0,2 l	0,4 l
<b>Coca-Cola</b> <sup>1,2</sup>	2,55	4,00
<b>Coca-Cola light</b> <sup>1,2,6,13</sup>	2,55	4,00
<b>Fanta</b> <sup>1,5</sup>	2,55	4,00
<b>Sprite</b>	2,55	4,00
<b>Spezi</b> <sup>1,2,5</sup>	2,55	4,00
<b>Fassbrause</b> <sup>1</sup>	2,60	4,00
<b>Malztrunk</b> <sup>1</sup>	bottle 0,33 l	3,40
<b>Schweppes Bitter Lemon</b> <sup>3,5</sup>	bottle 0,2 l	3,20
<b>Schweppes Ginger Ale</b> <sup>1</sup>	bottle 0,2 l	3,20
<b>Schweppes Tonic Water</b> <sup>3</sup>	bottle 0,2 l	3,20
<b>Red Bull</b> <sup>1,2,7</sup>	can 0,25 l	3,80

## Juicy Spritzers

	0,2 l	0,4 l
<b>Apple Juice Spritzer</b>	2,60	3,90
<b>Orange Juice Spritzer</b>	2,60	3,90
<b>Cherry Nectar Spritzer</b>	2,60	3,90
<b>Banana Nectar Spritzer</b>	2,00	2,90
<b>Mango Nectar Spritzer</b>	2,70	4,00
<b>Guava Nectar Spritzer</b>	2,70	4,00
<b>Lychee Nectar Spritzer</b>	2,70	4,00
<b>Pineapple and Coconut Nectar Spritzer</b>	2,70	4,00

## Juices and Nectars

	0,2 l	0,4 l
<b>Apple Juice</b>	2,90	4,40
<b>Orange Juice</b>	2,90	4,40
<b>Cherry Nectar</b>	2,90	4,40
<b>Banana Nectar</b>	3,10	4,40
<b>Mango Nectar</b>	3,10	4,40
<b>Guava Nectar</b>	3,10	4,40
<b>Passion Fruit Nectar</b>	3,10	4,40
<b>Pineapple Nectar</b>	3,10	4,40
<b>Pineapple and Coconut Nectar</b>	3,10	4,40
<b>Lychee Nectar</b>	3,10	4,40
<b>KiBa</b> Cherry / Banana Nectar	3,10	4,40

## Indian Soft Drinks

	0,2 l	0,4 l
<b>Lassi salty</b> <sup>(21)</sup> with natural yoghurt	2,85	4,20
<b>Lassi sweet</b> <sup>(21)</sup> with natural yoghurt	2,85	4,20
<b>Mango Lassi</b> <sup>(21)</sup> with natural yoghurt	2,85	4,20
<b>Mango Shake</b> <sup>(21)</sup> with fresh milk	2,85	4,20
<b>Banana Lassi</b> <sup>(21)</sup> with natural yoghurt	2,85	4,20

## Hot Beverages

<b>Glass of original Indian Tea</b> <sup>(21)</sup> (Yogi Tea)	2,35
<b>Glass of Peppermint Tea</b>	2,50
<b>Glass of Green Tea</b>	2,50
<b>Glass of Assam Tea</b>	2,50
<b>Glass of Camomile Tea</b>	2,50
<b>Glass of Earl Grey Tea</b>	2,50
<b>Glass of Darjeeling Tea</b>	2,50
<b>Glass of Fruit Tea</b>	2,50
<b>Glass of Orange Tea</b>	2,50
<b>Glass of Fennel Tea</b>	2,50
<b>Glass of Jasmin Tea</b>	2,50
<b>Glass of Burner blades Tea</b>	2,50
<b>Glass of Rosehips Tea</b>	2,50
<b>Glass of fresh Peppermint Tea</b>	2,90
<b>Glass of fresh Ginger Tea</b>	2,90
<b>Cup of Coffee</b>	2,50
<b>Espresso</b>	2,35
<b>Double Espresso</b>	4,00
<b>Cappuccino</b> <sup>(21)</sup>	2,90
<b>White Coffee</b> <sup>(21)</sup>	3,50
<b>Hot Chocolate</b> <sup>(21)</sup> with or without milk foam or cream	3,50
<b>Latte Macchiato</b> <sup>(21)</sup>	3,50
<b>Espresso Macchiato</b> <sup>(21)</sup>	2,50
<b>Cup of Grain Coffee</b> <sup>(15d)</sup>	2,50
<b>White Grain Coffee</b> <sup>(15d,21)</sup>	3,50

## Sparkling Wine <sup>(28)</sup>

<b>Prosecco</b>	0,10 l	<b>3,50</b>
<b>Brut, Classique, Loire</b> Bottle fermentation, dry, finely beaded and crisp	bottle 0,75 l	<b>21,30</b>
<b>Sparkling Mango Wine</b>	0,10 l	<b>3,50</b>
<b>Sparkling Guava Wine</b>	0,10 l	<b>3,50</b>
<b>Sparkling Pineapple Coconut Wine</b>	0,10 l	<b>3,50</b>
<b>Sparkling Lychee Wine</b>	0,10 l	<b>3,50</b>

## Beer <sup>(15a,d)</sup>

- draught -

	0,30 l	0,50 l
<b>Carlsberg</b>	<b>3,10</b>	<b>3,90</b>
<b>Lübzer</b>	<b>3,10</b>	<b>3,90</b>
<b>Duckstein Pils</b>	<b>3,20</b>	<b>4,00</b>
<b>Sona</b> Indian beer	<b>3,00</b>	<b>3,80</b>

- bottled beer -

<b>Erdinger Hefeweizen</b> light	bottle 0,50 l	<b>3,90</b>
<b>Erdinger Hefeweizen</b> dark	bottle 0,50 l	<b>3,90</b>
<b>Erdinger Kristallweizen</b>	bottle 0,50 l	<b>3,90</b>
<b>Erdinger</b> non-alcoholic	bottle 0,50 l	<b>3,90</b>
<b>Cobra</b> Indian beer	bottle 0,33 l	<b>3,30</b>
<b>King Fisher</b> indisches Bier	bottle 0,33 l	<b>3,40</b>
<b>Beck's / Lübzer Lemon</b> <sup>6</sup>	bottle 0,33 l	<b>3,30</b>
<b>Lübzer</b> non-alcoholic	bottle 0,33 l	<b>3,20</b>
<b>Beck's</b>	bottle 0,33 l	<b>3,30</b>
<b>Corona</b> <sup>5</sup> Mexican beer	bottle 0,33 l	<b>3,80</b>

## Whisky

	2 cl	4 cl
<b>Jim Beam</b>	<b>3,50</b>	<b>5,70</b>
<b>Ballantines</b> <sup>1</sup>	<b>3,50</b>	<b>5,70</b>
<b>Johnnie Walker</b> <sup>1</sup> Red Label	<b>3,50</b>	<b>5,70</b>
<b>Johnnie Walker</b> <sup>1</sup> Black Label	<b>3,80</b>	<b>7,40</b>
<b>Jack Daniel's</b>	<b>3,80</b>	<b>6,40</b>
<b>Tullamore Dew</b> <sup>1</sup>	<b>3,80</b>	<b>6,40</b>
<b>Jameson</b> <sup>1</sup>	<b>3,80</b>	<b>6,40</b>
<b>Chivas Regal</b> <sup>1</sup>	<b>4,50</b>	<b>8,20</b>

All Whiskys with extra shot

e.g. Cola<sup>1,2</sup>, Soda, etc. + 1,50€

## Aperitif

<b>Martini</b> <sup>(28)</sup> dry, bianco or rosso	5 cl	<b>3,50</b>
<b>Pernod</b> <sup>1</sup>	4 cl	<b>3,50</b>
<b>Sherry Sandeman</b> <sup>(28)</sup> dry, medium or secco	5 cl	<b>3,00</b>
<b>Aperol Spritz</b> <sup>(28)</sup>		<b>5,50</b>

## Digestif

<b>Averna</b> <sup>1</sup> on ice and lemon	2 cl	<b>3,50</b>
<b>Ramazotti</b> <sup>1</sup> on ice and lemon	2 cl	<b>3,50</b>
<b>Cynar</b> <sup>1</sup> on ice and lemon	2 cl	<b>3,10</b>
<b>Fernet Branca</b>	2 cl	<b>3,50</b>
<b>Fernet Menta</b>	2 cl	<b>3,50</b>
<b>Grappa di Chardonnay</b>	2 cl	<b>3,50</b>
<b>Grappa di Moscato</b> smooth	2 cl	<b>3,50</b>
<b>Amaretto</b> <sup>1</sup> <sup>(22a)</sup>	2 cl	<b>3,30</b>
<b>Jägermeister</b>	2 cl	<b>3,30</b>
<b>Mango Schnaps</b> homemade, clear	2 cl	<b>3,10</b>
<b>Guava Schnaps</b>	2 cl	<b>3,10</b>

## Spirits

<b>Baileys</b> <sup>1</sup> <sup>(21)</sup>	2 cl	<b>3,50</b>
<b>Sambuca</b>	2 cl	<b>3,30</b>
<b>Old Monk</b> <sup>1</sup> 7 years old Indian rum	2 cl	<b>3,70</b>
<b>Vecchia Romagna</b> <sup>1</sup>	2 cl	<b>3,30</b>
<b>Remy Martin V.S.O.P.</b> <sup>6</sup>	2 cl	<b>4,00</b>
<b>Osborne Veterano</b> <sup>1</sup>	2 cl	<b>3,90</b>
<b>Gordon's Dry Gin</b>	2 cl	<b>3,20</b>
<b>Tequila Silver</b>	2 cl	<b>3,50</b>
<b>Tequila Gold</b> <sup>1</sup>	2 cl	<b>3,50</b>
<b>Vodka Absolut</b>	2 cl	<b>3,50</b>
<b>Vodka Smirnoff</b>	2 cl	<b>3,50</b>
<b>Wodka Gorbatschow</b>	2 cl	<b>3,50</b>
<b>Asbach Uralt</b>	2 cl	<b>3,80</b>
<b>Bombay Gin</b>	2 cl	<b>3,70</b>
<b>Hennessy Cognac</b>	2 cl	<b>4,40</b>

## Red Wine <sup>(28)</sup> by the Glass

<i>Italy:</i>	<b>Bardolino D.O.C., Villa Rocca</b> dry, light and bright	0,2 l 4,40	0,5 l 9,10
<i>Spain:</i>	<b>Tempranillo, Clos de Tori Bas</b> dry, velvety berry aromas, long lasting	4,50	9,50
<i>France:</i>	<b>Cabernet Sauvignon V.D.P., Pays d'Oc</b> dry, strong and full-bodied	4,40	9,10
<i>Chile:</i>	<b>Merlot, Vina Marquez, Curico Valley</b> dry, full-bodied and smooth	4,50	9,50
	<b>Red Wine Spritzer</b>	4,50	8,50

## White Wine <sup>(28)</sup> by the Glass

<i>Italy:</i>	<b>Chardonnay del Vineto, I.G.T., Villa Rocca</b> balanced fruit and acid, full-bodied	0,2 l 4,40	0,5 l 9,10
<i>Spain:</i>	<b>Rioja, can Chales</b> dry, lively, aromatic and mild acid	4,40	9,10
<i>Germany:</i>	<b>Riesling Trocken, Mosel Q.B.A</b> sprightly and exciting	4,40	9,10
<i>France:</i>	<b>Bordeaux, Entre Deux Mers, A.O.C.</b> dry, fresh and fruity	4,50	9,20
<i>Italy:</i>	<b>Bardolino Chiaretto, D.O.C. (Rosé)</b> dry, balanced fruit and acid and full bouquet	4,30	8,80
	<b>White Wine Spritzer</b>	4,50	8,50

## Wine by the Bottle <sup>(28)</sup> - red

<i>Spain:</i>	<b>Herminia Crianza Roja D.O.</b> animating fruit, wood and vanilla flavours	bottle 0,75 l	25,40
<i>Chile:</i>	<b>Viu Manet Merlot, Chile</b> fragrance of dark berries, long lasting	bottle 0,75 l	27,40
<i>India:</i>	<b>Indian Red Wine</b> dry, subtle flavour, recommended for meat dishes	bottle 0,75 l	25,00

## Wine by the Bottle <sup>(28)</sup> - white

<i>France:</i>	<b>Entre Deux Meres A.O.C</b> fresh, well-balanced white wine with discreet acidity	bottle 0,75 l	22,40
<i>Spain:</i>	<b>Herminia blanco D.O. Rioja</b> lively and fresh with ripe fruit flavours	bottle 0,75 l	22,40
<i>India:</i>	<b>Indian White Wine</b> dry and soft, recommended with meat and fish dishes	bottle 0,75 l	24,90

## Wine by the Bottle <sup>(28)</sup> - rosé

<i>France:</i>	<b>QEF rosé Mediterrane, Dom. Quiot</b> Syrah grape, dry, complex fruit flavours	bottle 0,75 l	20,40
----------------	---	---------------	-------

### Allergen mark-up (red number in parentheses) after Food Information Regulation:

15) gluten-containing cereal (a=wheat, b=rye, c=barley, d=oats, e=spelt, f=kamut), (16) crustaceans, (17) eggs, (18) fish, (21) milk, (22) nuts (a=almond, b=hazelnut, c=walnut, d=cashew, e=pecan, f=Brazil nut, g=pistachio, h=macadamia, i=Queensland nut), (23) celeriac, (24) mustard, (25) sesame seeds, (27) molluscs, (28) sulphur dioxide and sulphite

1) dye, 2) caffeine, 3) quinine, 5) antioxidant, 6) sweetener

All prices in Euro including VAT! Errors and misprints reserved.