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## 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 (20)	<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 (21,22d) with rice and salad (28)	<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 (21) with almonds (22a)	<b>11,50</b>	<b>134 Children's Menu <i>until age 12</i></b> lightly seasoned chicken or vegetables in mild cream sauce (21) with rice	<b>7,40</b>
<b>123 Chicken Himalaya</b> chicken fillet fried with peppers and fresh cream cheese (21) in a special cream sauce (21)	<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 (22a)	<b>11,50</b>
<b>124 Murgh Makhni</b> juicy pieces of tandoori chicken, grilled with delicious spices, in a butter tomato cream sauce (21)	<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 (19,22d) on crunchy vegetables	<b>12,50</b>
<b>126 Chicken Korma</b> pieces of chicken fillet in a mild cream sauce (21) of spices, grated cream cheese (21), almonds (22a), raisins (28) and cashew nuts (22d)	<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 (21) with cashew nuts (22d), almonds (22a) and raisins (28)	<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 (15a), 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>
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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 <b>4,40</b>	0,5 l <b>9,10</b>
<i>Spain:</i>	<b>Tempranillo, Clos de Tori Bas</b> dry, velvety berry aromas, long lasting	<b>4,50</b>	<b>9,50</b>
<i>France:</i>	<b>Cabernet Sauvignon V.D.P., Pays d'Oc</b> dry, strong and full-bodied	<b>4,40</b>	<b>9,10</b>
<i>Chile:</i>	<b>Merlot, Vina Marquez, Curico Valley</b> dry, full-bodied and smooth	<b>4,50</b>	<b>9,50</b>
	<b>Red Wine Spritzer</b>	<b>4,50</b>	<b>8,50</b>

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

## 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	<b>25,40</b>
<i>Chile:</i>	<b>Viu Manet Merlot, Chile</b> fragrance of dark berries, long lasting	bottle 0,75 l	<b>27,40</b>
<i>India:</i>	<b>Indian Red Wine</b> dry, subtle flavour, recommended for meat dishes	bottle 0,75 l	<b>25,00</b>

## 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	<b>22,40</b>
<i>Spain:</i>	<b>Herminia blanco D.O. Rioja</b> lively and fresh with ripe fruit flavours	bottle 0,75 l	<b>22,40</b>
<i>India:</i>	<b>Indian White Wine</b> dry and soft, recommended with meat and fish dishes	bottle 0,75 l	<b>24,90</b>

## 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	<b>20,40</b>
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### 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

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