



4x in Berlin

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Soups

- | | | |
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| <p>1 Madras Rasam
red lentil soup after delicious Southern Indian taste</p> <p>2 Vegetarian Soup
mixed vegetable soup, seasoned lightly</p> <p>3 Tomato Soup
tomato soup made from fresh tomatoes, garnished with cream ⁽²¹⁾</p> | <p>3,20</p> <p>3,30</p> <p>3,50</p> | <p>4 Mulligatawney Soup 3,50
typically Indian lightly garnished curry soup with chicken</p> <p>5 Garam Shorba <i>hot</i> 3,60
sour-hot soup with grilled lamb or fresh vegetables of your choice</p> <p>6 Mushroom cream soup 3,50
a delicate mushroom soup with fresh mushrooms, indian herbs, garnished with cream¹⁴ ⁽²¹⁾</p> |
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Salads

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| <p>11 Bombay Scampi 6,70
green salad with roasted prawns ⁽¹⁶⁾, onions, peppers and tomatoes, seasoned lightly</p> <p>12 Hara Bhara Salad <i>big</i> 4,70
green salad with tomatoes, peppers, cucumber and orange with homemade Singapore dressing ⁽²⁸⁾</p> <p>13 Hara Bhara Salad <i>small</i> 3,50
green salad with tomatoes, peppers, cucumber and orange with homemade Singapore dressing ⁽²⁸⁾</p> | <p>14 Raita 3,30
yoghurt ⁽²¹⁾ with chopped cucumber and tomatoes</p> <p>15 Amma Shahi Salad 5,50
exotic salad with fruit</p> <p>16 Chicken Salad 6,40
green mixed salad with grilled chicken breast fillet</p> |
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Pakorras

Pakorras are dipped in chick pea dough and fried afterwards.

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| <p>21 Samosas <i>piquant</i> 3,80
2 dough bags ⁽¹⁵⁾ filled with potatoes, green peas, raisins ⁽²⁸⁾ and almonds ^(22a)</p> <p>22 Ghobi Pakora cauliflower 3,70</p> <p>23 Onion Bhaji onions strips 3,90</p> <p>24 Baingan Pakora eggplant 3,90</p> <p>25 Khumbi Pakora mushrooms 3,90</p> <p>26 Chicken Pakora breaded ^(15a) chicken fillet 4,30</p> <p>27 Scampi Pakora seasoned king prawns ⁽¹⁶⁾ 6,10</p> | <p>28 Paneer Pakora 4,00
homemade fresh cream cheese ⁽²¹⁾</p> <p>29 Chicken Wings 5,10
marinated chicken wings, grilled in genuine Indian clay oven</p> <p>30 Vegetarian Starter Platter 7,30
an assortment of aforementioned vegetarian starters</p> <p>300 Mixed Starter Platter 10,20
an assortment of vegetarian Pakoras ⁽²¹⁾ and Chicken Pakora ^(15a)</p> |
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Side Dishes

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| <p>140 Bhatura 2,50
fried wheat bread ^(15a,21)</p> <p>141 Naan 2,60
flat wheat bread ^(15a,21) baked crispy in the tandoor</p> <p>142 Cheese Naan 3,00
flat wheat bread ^(15a,21) filled with fresh cream cheese ⁽²¹⁾ baked in the tandoor</p> <p>143 Garlic Naan 2,80
flat wheat bread ^(15a,21) with Indian garlic paste baked crispy in the tandoor</p> <p>149 Butter Naan 2,70
flat wheat bread ^(15a,21) with Indian butter ⁽²¹⁾ and two kinds of sesame ⁽²⁵⁾</p> | <p>139 Roti <i>vegan</i> 2,50
flat whole grain bread ^(15b) baked crispy in the tandoor</p> <p>144 Pappadam 0,70
crispy bread ^(15a) made from chick pea flour and black pepper</p> <p>145 Basmati Rice 2,20
Indian fragrant rice</p> <p>146 Mix Pickles ⁽²⁸⁾ 1,80
pickled hot Indian vegetables</p> <p>147 Mango Chutney 1,80
pickled mango in sweet-sour sauce</p> <p>148 Chips 2,60</p> |
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Vegetarian

Some dishes can be prepared vegan on request.

31	Dal Makhni mixed lentils fried in butter (21), with onions, ginger and tomatoes	8,50	44	Shahi Baingan eggplant filled with grated cheese (21), carrots, cauliflower & nuts (22a,d) in a special tomato cream sauce (21)	10,50
32	Sabji mixed fresh vegetables with cream cheese (21) in curry sauce	9,20	45	Vegetable Jhalfrezi fresh vegetables with cauliflower, onions, ginger and tomatoes in yoghurt cream sauce (21)	10,20
33	Sabji Masala mixed fresh vegetables with cashew nuts (22d) and raisins (28) in cream cheese sauce (21)	9,80	46	Tinda Masala Indian pears with ginger, garlic and fresh tomatoes in a piquant curry sauce in north Indian style	10,20
34	Aloo Gobhi fresh cauliflower and potatoes with ginger, garlic and tomatoes cooked after special Northern Indian taste	10,10	47	Vishnu Thali an assortment of two vegetarian dishes (Palak Aloo and Pindi Channa)	11,90
35	Palak Paneer homemade fresh cream cheese (21) with spinach fried in different spices	9,90	48	Paneer Makhni homemade Indian cream cheese (21) with with cashew nuts (22d) and saffron in a delicate butter tomato cream sauce (21)	11,90
36	Palak Aloo fried potatoes and spinach with ginger and onions after special Northern Indian taste	9,40	49	Paneer Chili grilled homemade Indian cream cheese (21) with peppers, ginger and garlic, in piquant soy chilli sauce (20)	12,50
37	Pindi Channa chickpeas with fresh tomatoes in special spices	9,00	50	Paneer Kadai hot homemade cream cheese (21) roasted with onions, pepper, garlic, fresh ginger and and spices	11,90
38	Matter Paneer homemade fresh cream cheese (21) with green peas in special mild sauce	10,20	56	Tofu Madras saffiger, gebratener Tofu(20) mit Kokosraspeln in einer speziellen Gewürzmischung nach köstlicher südindischer Art	11,50
39	Khumbi Paneer Masala fresh mushrooms with homemade cream cheese (21), green peas, raisins (28), almonds (22a) and cashew nuts (22d) in cream sauce (21)	10,50	57	Tofu Special juicy, fried tofu(20) in a red Thai curry sauce with fresh Thai vegetables, garnished with lime leaves	11,10
40	Shahi Paneer homemade cream cheese (21) with cashew nuts (22d) and raisins (28) in butter tomato cream sauce (21)	11,20	58	Phuket Masala fried tofu(20) in a green Malaysian curry sauce with broccoli and far eastern vegetables	10,90
41	Malai Kofta potato balls, cream cheese (21) and mixed vegetables with almonds (22a), raisins (28) and cashew nuts (22d) cooked in special cheese cream sauce (21)	10,90	59	Paneer Korma homemade fresh cream cheese (21) in a mild cream sauce made of spices, grated cream cheese (21), almonds (22a), raisins (28) and cashew nuts (22d)	12,50
42	Paneer Jhalfrezi medium hot homemade fresh cream cheese (21) in seasoned curry sauce with fried cauliflower, peppers, ginger, garlic and fresh tomatoes	11,50	60	Tofu Bali juicy fried tofu(20) with fresh vegetables in a red Thai curry sauce, cooked in coconut milk, refined with fresh coriander	12,10
43	Soya Korma soy (20) in a mild spiced cream cheese sauce (21) with cashew nuts (22d), almonds (22a) and raisins (28)	10,00			

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

Biryanis

51	Sofiani Biryani stewed basmati rice, fried with fresh vegetables, nuts (22a,d), raisins (28) and balanced spices	9,70	54	Amma Biryani basmati rice with tender pieces of lamb and chicken, vegetables, onions, pepper, raisins (28) and almonds (22a) in a special mixture of Biryani spices	12,40
52	Chicken Biryani 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	10,60	55	Scampi Biryani fried king prawns (16), stewed with basmati rice, vegetables, Oriental spices, nuts (22a) and raisins (28)	14,70
53	Mutton Biryani tender pieces of lamb, stewed with basmati rice and fresh vegetables, garnished with nuts (22a,d) and raisins (28)	11,70			

Tandoori / Grill Specialities

from a genuine Indian clay oven

<p>61 Chicken Tandoori grilled chicken with bone, marinated in a exotic mixture of different spices</p> <p>62 Chicken Tikka grilled pieces of boneless chicken fillet in a special yoghurt cream sauce ⁽²¹⁾ fried with peppers, onions, ginger and fresh tomatoes</p> <p>63 Chicken Seekh Kebab chopped chicken fillet, grilled with peppers, onions and tomatoes in a well-balanced mixture of spices</p> <p>64 Reshmi Kebab minced chicken fillet with special spices and herbs cooked with cashew nuts ⁽²⁸⁾ and fresh coriander</p> <p>65 Paneer Tikka Masala homemade, fresh, grilled cream cheese, marinated in special yoghurt cream sauce ⁽²¹⁾ with peppers, onions, fresh tomatoes and ginger</p> <p>66 Batak Tikka pieces of duck, grilled with peppers, tomatoes and ginger in a well-balanced mixture of spices</p>	<p>12,90</p> <p>14,20</p> <p>14,90</p> <p>14,90</p> <p>14,90</p> <p>15,40</p>	<p>67 Mutton Tikka tender pieces of lamb, grilled with ginger, peppers, onions and fresh tomatoes in a special mixture of spices</p> <p>68 Amma Mixed Grill grilled chicken, lamb, homemade cream cheese ⁽²¹⁾ and scampi ⁽¹⁶⁾ with onions, peppers, fresh tomatoes and ginger, served with bread ^(15a)</p> <p>69 Fish Tikka redfish fillet ⁽¹⁸⁾ marinated in fine spices and herbs, grilled with fresh peppers and tomatoes</p> <p>70 Scampi Tandoori grilled king prawns ⁽¹⁶⁾ marinated in special yoghurt cream sauce ⁽²¹⁾ with peppers, onions, fresh tomatoes and ginger</p> <p>83 Malai Tikka grilled chicken fillet pieces in a cashew cream cheese sauce ^(21,22d) with peppers, onions, garlic and ginger</p>	<p>14,20</p> <p>15,50</p> <p>14,90</p> <p>15,90</p> <p>14,10</p>
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All dishes are served with basmati rice and salad ⁽²⁸⁾.

Duck Specialities

from a genuine Indian clay oven

<p>150 Batak Makhni pieces of duck, marinated in delicious spices for 12 hours, in a butter tomato cream sauce ⁽²¹⁾ with almonds ⁽²²⁾</p> <p>151 Batak Masala pieces of duck with ginger, garlic, peppers, onions, fresh tomatoes and mixed herbs in curry cream sauce ⁽²¹⁾</p> <p>152 Batak Madras <i>medium hot</i> duck with coconut flakes in a special mixture of spices after delicious Southern Indian taste</p> <p>153 Batak Sabji duck with mixed fresh vegetables with ginger, garlic and tomatoes cooked after special Northern Indian taste</p>	<p>13,40</p> <p>14,00</p> <p>14,90</p> <p>15,00</p>	<p>154 Batak Dahiwala pieces of duck, marinated for 12 hours in a ginger garlic paste and pepper in yoghurt cream sauce ⁽²¹⁾ with almonds ⁽²²⁾</p> <p>155 Batak Korma grilled pieces of duck breast fillet in a mild cream sauce ⁽²¹⁾ from spices, cream cheese ⁽²¹⁾ cashew nuts ⁽²²⁾, almonds ⁽²²⁾ and raisins ⁽²⁸⁾</p> <p>156 Duck Mango tender pieces of duck breast fillet in a mango sauce with far eastern spices & almonds ^(22a)</p>	<p>15,70</p> <p>16,30</p> <p>16,40</p>
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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

Chicken

71 Chicken Curry chicken fillet in curry sauce after delicious Indian taste	10,50	80 Chicken Vindaloo <i>hot</i> chicken fillet with potatoes, ginger, peppers and fresh tomatoes after Southern Indian taste	12,30
72 Chicken Sabji chicken fillet with mixed vegetables in a special mild sauce	10,80	81 Chicken Jhalfrezi <i>medium hot</i> chicken fillet with fresh tomatoes, onions, peppers, ginger and baked cauliflower (15a), well-seasoned after Northern Indian taste	12,40
73 Chicken Jakhni chicken, marinated in a ginger garlic paste for 12 hours, grilled, in a yoghurt tomato cream sauce (21) with almonds (22a)	11,20	82 Chicken Chili <i>hot</i> chicken fillet with peppers, onions, ginger and garlic in piquant soy chilli sauce (20)	12,60
74 Chicken Himalaya chicken fillet fried with peppers and fresh cream cheese (21) in a special cream sauce (21)	11,70	84 Chicken Badami grilled pieces of chicken fillet in a cashew cream cheese sauce (21,22d) with rice and salad (28)	13,20
75 Murgh Makhni juicy pieces of tandoori chicken, grilled with delicious spices, in a butter tomato cream sauce (21)	12,00	85 Children's Menu <i>until age 12</i> lightly seasoned chicken or vegetables in mild cream sauce (21) with rice	7,60
76 Chicken Saagwala chicken fillet in spinach with fresh ginger and garlic after delicious Indian taste	11,70	86 Chicken Mango juicy pieces of chicken breast fillet in a mango sauce with Far Eastern spices and almonds (22a)	11,30
77 Chicken Korma pieces of chicken fillet in a mild cream sauce (21) of spices, grated cream cheese (21), almonds (22a), raisins (28) and cashew nuts (22d)	12,30	87 Chicken Bali juicy pieces of chicken breast fillet with fresh vegetables in a red Thai curry sauce, cooked in coconut milk, seasoned with fresh coriander	11,90
78 Chicken Banglori <i>medium hot</i> chicken fillet with pineapple, peppers, fresh ginger and garlic with exotic spices	12,00	88 Chicken Kashmiri chicken breast fillet with fresh fruits in curry cream sauce (21) with cashew nuts (22d), almonds (22a) and raisins (28)	13,90
79 Chicken Madras <i>hot</i> chicken fillet with coconut flakes in a special mixture of spices after delicious Southern Indian taste	12,20		

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

Lamb

91 Lamb Curry lamb in a curry sauce cooked after delicious Indian taste	11,60	98 Sukha Banglor <i>medium hot</i> lamb with pineapple, peppers, fresh ginger and garlic with mixed with exotic spices	12,90
92 Lamb Sabji tender lamb cooked with mixed vegetables in special Indian spices	11,70	99 Lamb Madras <i>hot</i> lamb with coconut flakes in a special mixture of spices after delicious Southern Indian taste	13,20
93 Lamb Jakhni marinated lamb prepared after special Indian taste in a yoghurt sauce (21) with almonds (22a)	12,20	100 Lamb Vindaloo <i>hot</i> lamb with potatoes, peppers, tomatoes and onions in a piquant curry sauce cooked after Southern Indian taste	13,50
94 Mutton Josh lamb in a well-balanced spicy mixture of onions, garlic, ginger and peppers in a red curry sauce	12,30	89 Lamb Chili <i>fiery hot</i> finest lamb from New Zealand, slowly cooked with exotic vegetables, seasoned with chili, in our special Amma mixture of spices	13,20
95 Lamb Kadai <i>medium hot</i> marinated lamb, fried with garlic, onions, peppers, fresh ginger and spices	12,80	90 Lamb Amma Special juicy lamb with fresh fruits in curry cream sauce (21) with cashew nuts (22d), almonds (22a) and raisins (28)	14,60
96 Lamb Saagwala lamb in spinach, fried with onions, fresh ginger and garlic	12,20		
97 Lamb Korma tender lamb in a mild cream sauce (21) of spices, grated cream cheese (21), cashew nuts (22d), raisins (28) and almonds (22a)	12,60		

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

Thalis (for one)

101 Punjabi Thali an assortment of three delicious chicken, lamb and vegetable dishes (Sabji Masala ⁽²¹⁾ , Chicken Madras and Lamb Curry)	16,20	102 Amma Thali an assortment of three delicious vegetarian dishes (Palak Aloo, Matter Paneer ⁽²¹⁾ and Malai Kofta ^(21,22a,d,28))	15,80
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All dishes are served with basmati rice, salad ⁽²⁸⁾ and three delicious sauces.

Fish - Prawns

111 Fish Curry redfish fillet ⁽¹⁸⁾ in a red curry sauce after delicious Northern Indian taste	11,60	114 Scampi Masala king prawns ⁽¹⁶⁾ with ginger, garlic and mixed spices, fried in fine Indian herbs	14,70
112 Fish Madras <i>medium hot</i> redfish fillet ⁽¹⁸⁾ with coconut flakes in a special mixture of spices after delicious Southern Indian taste	13,00	115 Scampi Dahiwala king prawns ⁽¹⁶⁾ prepared after a special Indian taste with delicious spices and almonds ^(22a) in a yoghurt sauce ⁽²¹⁾	15,00
113 Fish Punjabi <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	13,30	116 Scampi Madras <i>medium hot</i> king prawns ⁽¹⁶⁾ with coconut flakes in a special mixture of spices after delicious Southern Indian taste	15,40
109 Scampi Bali <i>medium hot</i> king prawns ⁽¹⁶⁾ with fresh vegetables in red Thai curry sauce, cooked in coconut milk and garnished with fresh coriander	14,40	1117 Scampi Curry king prawns ⁽¹⁶⁾ in curry sauce, prepared after a special Indian taste	14,30
110 Scampi Korma king prawns ⁽¹⁶⁾ in a mild cream sauce of spices, grated cream cheese ⁽²¹⁾ , almonds ^(22a) , raisins ⁽²⁸⁾ and cashew nuts ^(22d)	14,90		

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

Dessert

131 Exotic Fruit Cream Salad garnished with seven year old Indian rum (Old Monk ¹)	3,40	134 Kulfi Ice ⁽²¹⁾	5,20
132 Gulab Jamun <i>2 balls</i> honey balls ^(15a) , slightly fried, marinated in honey rose water	4,50	135 Coconut Ice Cream ⁽²¹⁾	5,20
133 Banana Honey Dream roasted banana in honey	4,80	136 Mango Ice Cream ⁽²¹⁾	5,20
		137 Lychee Ice Cream ⁽²¹⁾	5,20
		138 Vanilla Nut Ice Cream ^(21,22c)	5,20

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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**

120	for two	35,60
121	for three	46,60
122	for four	58,60

„Shahi“ Platter

- **Aperitif** / sparkling guava wine (28)
- **Onion Bhaji** / onion 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**

117	for two	36,50
118	for three	47,50
119	for four	58,70

„Punjabi“ Platter

*Our recommendation
for everyone who
like it spicy*

- **Aperitif** / sparkling mango wine (28)
- **Soup** / red lentil soup
- **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**

123	for two	37,50
124	for three	48,80
125	for four	58,70

„Bombay“ Platter

- **Aperitif** / sparkling pineapple coconut wine (28)
- **Soup** / aromatic cream soup (21) with 11 different herbs, garnished with wontons (15a)
- **Paneer Amma Special** / 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**

126	for two	38,00
127	for three	50,00
128	for four	62,00

Soft Drinks

Spreequell Classic sparkling mineral water	0,25 l	2,60
Spreequell Classic sparkling mineral water	0,75 l	5,80
Spreequell Naturell mineral water	0,25 l	2,60
Spreequell Naturell mineral water	0,75 l	5,80
	0,2 l	0,4 l
Coca-Cola ^{1,2}		2,55 3,80
Coca-Cola light ^{1,2,6,13}		2,55 3,80
Fanta ^{1,5}		2,55 3,80
Sprite		2,55 3,80
Spezi ^{1,2,5}		2,55 3,80
Malztrunk ^{1(15c)}	btl. 0,33 l	3,40
Schweppes Bitter Lemon ^{3,5}	btl. 0,2 l	3,20
Schweppes Ginger Ale ¹	btl. 0,2 l	3,20
Schweppes Tonic Water ³	btl. 0,2 l	3,20

Juicy Spritzers

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

Juices and Nectars

	0,2 l	0,4 l
Apple Juice	2,80	4,30
Orange Juice	2,80	4,30
Cherry Nectar	2,80	4,30
Banana Nectar	3,00	4,30
Mango Nectar	3,00	4,30
Guava Nectar	3,00	4,30
Passion Fruit Nectar	3,00	4,30
Pineapple Nectar	3,00	4,30
Pineapple and Coconut Nectar	3,00	4,30
Lychee Nectar	3,00	4,30
KiBa Cherry / Banana Nectar	3,00	4,30

Indian Soft Drinks

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

Hot Beverages

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

Beer ^(15a,c)

- draught -

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

- bottled beer -

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

Sparkling Wine ⁽²⁸⁾

Prosecco	<i>0,10 l</i>	3,40
Brut, Classique, Loire Bottle fermentation, dry, finely beaded and crisp	<i>bottle 0,75 l</i>	19,70
Sparkling Mango Wine	<i>0,10 l</i>	3,60
Sparkling Guava Wine	<i>0,10 l</i>	3,60
Sparkling Pineapple Coconut Wine	<i>0,10 l</i>	3,60
Sparkling Lychee Wine	<i>0,10 l</i>	3,60

Whisky

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

All Whiskys with extra shot

e.g. Cola^{1,2}, Soda, etc. + 1,50€

Aperitif

Martini ⁽²⁸⁾ dry, bianco or rosso	<i>5 cl</i>	3,20
Pernod ¹	<i>4 cl</i>	3,20
Sherry Sandeman ⁽²⁸⁾ dry, medium or secco	<i>5 cl</i>	2,70
Aperol ¹ Spritz ⁽²⁸⁾	<i>0,2 l</i>	5,50

Digestif

Baileys ¹ ⁽²¹⁾	<i>2 cl</i>	3,40
Averna ¹ on ice and lemon	<i>2 cl</i>	3,40
Ramazotti ¹ on ice and lemon	<i>2 cl</i>	3,40
Cynar ¹ on ice and lemon	<i>2 cl</i>	3,00
Fernet Branca	<i>2 cl</i>	3,40
Grappa di Chardonnay	<i>2 cl</i>	3,40
Grappa di Moscato smooth	<i>2 cl</i>	3,40
Amaretto ¹ ^(22a)	<i>2 cl</i>	3,20
Jägermeister	<i>2 cl</i>	3,20
Mango-Schnaps clear	<i>2 cl</i>	3,00
Mango-Lychee-Cocos ¹	<i>2 cl</i>	3,00

Spirits

Old Monk ¹ 7 years old Indian rum	<i>2 cl</i>	3,60
Hennessy ¹	<i>2 cl</i>	4,10
Vecchia Romagna ¹	<i>2 cl</i>	3,20
Remy Martin V.S.O.P. ⁶	<i>2 cl</i>	3,90
Osborne Veterano ¹	<i>2 cl</i>	3,80
Gordon's Dry Gin	<i>2 cl</i>	3,10
Sambuca	<i>2 cl</i>	3,20
Tequila Silver	<i>2 cl</i>	3,40
Tequila Gold ¹	<i>2 cl</i>	3,40
Vodka Absolut	<i>2 cl</i>	3,40
Vodka Smirnoff	<i>2 cl</i>	3,40
Wodka Gorbatschow	<i>2 cl</i>	3,20
Asbach Uralt	<i>2 cl</i>	3,50

Red Wine ⁽²⁸⁾ by the Glass

<i>Italy:</i>	Bardolino D.O.C., Villa Rocca dry, light and bright	0,2 l 4,20	0,5 l 8,70
<i>Spain:</i>	Tempranillo, Clos de Tori Bas dry, velvety berry aromas, long lasting	4,30	8,90
<i>France:</i>	Cabernet Sauvignon V.D.P., Pays d'Oc dry, strong and full-bodied	4,20	8,70
<i>Chile:</i>	Merlot, Vina Marquez, Curico Valley dry, full-bodied and smooth	4,30	8,90
	Red Wine Spritzer	4,10	

White Wine ⁽²⁸⁾ by the Glass

<i>Italy:</i>	Chardonnay del Vineto, I.G.T., Villa Rocca balanced fruit and acid, full-bodied	0,2 l 4,20	0,5 l 8,70
<i>Spain:</i>	Rioja, can Chales dry, lively, aromatic and mild acid	4,20	8,80
<i>Germany:</i>	Riesling Trocken, Mosel Q.B.A sprightly and exciting	4,20	8,70
<i>France:</i>	Bordeaux, Entre Deux Mers, A.O.C. dry, fresh and fruity		9,00
<i>Italy:</i>	Bardolino Chiaretto, D.O.C. (Rosé) dry, balanced fruit and acid and full bouquet	4,10	8,50
	White Wine Spritzer	4,10	

Wine by the Bottle ⁽²⁸⁾ - red

<i>Spain:</i>	Herminia Crianza Roja D.O. animating fruit, wood and vanilla flavours	bottle 0,75 l	24,40
<i>Chile:</i>	Viu Manet Merlot, Chile fragrance of dark berries, long lasting	bottle 0,75 l	26,40
<i>India:</i>	Indian Red Wine dry, subtle flavour, recommended for meat dishes	bottle 0,75 l	24,00

Wine by the Bottle ⁽²⁸⁾ - white

<i>France:</i>	Entre Deux Meres A.O.C fresh, well-balanced white wine with discreet acidity	bottle 0,75 l	21,40
<i>Spain:</i>	Herminia blanco D.O. Rioja lively and fresh with ripe fruit flavours	bottle 0,75 l	21,40
<i>India:</i>	Indian White Wine dry and soft, recommended with meat and fish dishes	bottle 0,75 l	23,90

Wine by the Bottle ⁽²⁸⁾ - rosé

<i>France:</i>	QEF rosé Mediterrane, Dom. Quiot Syrah grape, dry, complex fruit flavours	bottle 0,75 l	19,40
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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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