



4x in Berlin

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Soups

1	Madras Rasam	4,30
	red lentil soup after delicious Southern Indian taste	
2	Vegetarian Soup	4,40
	mixed vegetable soup, seasoned lightly	
3	Tomato Soup	4,60
	tomato soup made from fresh tomatoes, garnished with cream (21)	
4	Mulligatawny Soup	4,60
	typically Indian lightly garnished curry soup with chicken	

5	Garam Shorba <i>hot</i>	4,70
	sour-hot soup with grilled lamb or fresh vegetables of your choice	
7	Macao Wan Tan	4,60
	aromatic and creamy soup with 11 different herbs and spices, garnished with golden fried wontons (15a), filled with chopped chicken or vegetables	

Salads

15	Hara Bhara Salad	5,70
	green salad with tomatoes, peppers, cucumber and orange with homemade Singapore dressing (28)	
16	Bombay Scampi	8,00
	green salad with roasted prawns (16), onions, peppers and tomatoes, seasoned lightly	
17	Punjabi Raita	4,00
	yoghurt (21) with boiled potatoes and special Indian spices	

18	Raita	4,30
	yoghurt (21) with chopped cucumber and tomatoes	
19	Chicken Salad	6,80
	fine salad with chicken and cabbage strips	
20	Amma Shahi Salad	7,50
	exotic salad with fruit	

Pakoras

Pakoras are dipped in chick pea dough and fried afterwards.

25	Samosas <i>piquant</i>	5,10
	2 dough bags (15a) filled with potatoes, green peas, raisins (28) and almonds (22)	
26	Ghobi Pakora cauliflower	4,70
27	Onion Bhaji onions strips	4,90
28	Baingan Pakora eggplant	4,90
29	Khumbi Pakora mushrooms	4,90
30	Chicken Pakora breaded (15a) chicken fillet	5,30
31	Scampi Pakora seasoned king prawns (16)	7,10

32	Paneer Pakora	4,80
	homemade fresh cream cheese (21)	
33	Chicken Wings	5,90
	marinated chicken wings, grilled in genuine Indian clay oven	
34	Vegetarian Starter Platter	8,10
	an assortment of aforementioned vegetarian starters	
35	Mixed Starter Platter	11,20
	an assortment of vegetarian Pakoras and Chicken Pakora (15a)	

Side Dishes

40	Pappadom	0,90
	crispy bread (15a) made from chick pea flour and black pepper	
41	Basmati Rice	2,20
	Indian fragrant rice	
42	Mix Pickles (28)	1,80
	pickled hot Indian vegetables	
43	Mango Chutney	1,80
	pickled mango in sweet-sour sauce	
44	Bhatura	3,50
	fried wheat bread (15a,21)	
45	Naan	3,60
	flat wheat bread (15a,21) baked crispy in the tandoor	

46	Garlic Naan	3,80
	flat wheat bread (15a,21) with Indian garlic paste baked crispy in the tandoor	
48	Roti	3,50
	flat whole grain bread (15a) baked crispy in the tandoor	
49	Butter Naan	3,70
	flat wheat bread (15a,21) with Indian butter (21) and two kinds of sesame (25)	
50	Cheese Naan	4,60
	flat wheat bread (15a,21) filled with fresh cream cheese (21) baked in the tandoor	
51	Chips	3,80

Starters

55 Poh Pia	homemade spring rolls (15a), filled vegetables seasoned exotically	4,90	57 Wan Tan	crispy dumplings (15a), filled with vegetables and selected Asian herbs	5,10
56 Satte Gai	marinated chicken fillet skewers, coated with our secret mixture of spices	5,80	58 Aloa Tikke	potatoes with fresh basil, coriander and green peppers, infolded crispy (15a)	5,20

Vegetarian

Some dishes can be prepared vegan on request.

59 Tofu Madras	juicy, fried tofu (20) with coconut flakes in a special mixture of spices delicious South Indian style	12,70	72 Shahi Baingan	eggplant filled with grated cheese (21), carrots, cauliflower and nuts (22a,d) in a special tomato cream sauce (21)	11,90
60 Dal Makhni	mixed lentils fried in butter (21), with onions, ginger and tomatoes	10,40	73 Punjabi Mirch	green peppers filled with potatoes and mixed vegetables in a mild special sauce with nuts (22) and raisins (28)	11,90
61 Sabji	mixed fresh vegetables with cream cheese (21) in curry sauce	10,90	77 Paneer Chili	grilled homemade Indian cream cheese (21) with peppers, onions, ginger and garlic in piquant soy chilli sauce (20)	13,70
62 Aloo Gobhi	fresh cauliflower and potatoes with ginger, garlic and tomatoes cooked after special Northern Indian taste	11,60	79 Vegetable Amma	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	12,30
63 Palak Paneer	homemade fresh cream cheese (21) with spinach in fried in different spices	11,20	80 Tofu Special	juicy, fried tofu (20) in a red Thai curry sauce with fresh Thai vegetables, garnished with lime leaves	12,30
65 Pindi Channa	chickpeas with fresh tomatoes in special spices	10,60	81 Phuket Masala	fried tofu (20) in a green Malayan curry sauce with broccoli and Far Eastern vegetables	12,10
66 Matter Paneer	homemade fresh cream cheese (21) with green peas in special mild sauce	11,90	82 Vegetable Taipei	mixed fresh vegetables in a creamy peanut sauce (19), seasoned with exotic curry sauce	12,20
67 Khumbi Paneer Masala	fresh mushrooms with homemade cream cheese (21), green peas, raisins (28), almonds (22a) and cashew nuts (22d) in cream sauce (21)	11,90	83 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)	13,90
68 Shahi Paneer	homemade cream cheese (21) with cashew nuts (22d) and raisins (28) in butter tomato cream sauce (21)	12,60	84 Paneer Mango	homemade fresh cream cheese (21) in a mango sauce with far eastern spices	13,10
69 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)	12,30	844 Paneer Korma	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)	13,70
70 Paneer Jhalfrezi <i>medium hot</i>	homemade fresh cream cheese (21) in seasoned curry sauce with fried cauliflower, peppers, ginger, garlic and fresh tomatoes	13,20			
71 Sabji Jhalfrezi	mixed vegetables in seasoned curry sauce and fresh tomatoes	11,70			

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) celiac, (24) mustard, (25) sesame seeds, (27) molluscs, (28) sulphur dioxide and sulphite

Biryans

85	Vegetable Biryani	11,60	89	Scampi Biryani	16,20
	stewed basmati rice, fried with fresh vegetables, nuts (22a,d), raisins (28) and balanced spices			fried king prawns (16), stewed with basmati rice, vegetables, Oriental spices, nuts (22a,d) and raisins (28)	
86	Chicken Biryani	11,90	90	Rice Peking	13,60
	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			fried duck, stewed with basmati rice, onions, peppers, soybean sprouts (20), fresh vegetables and Oriental spices	
87	Mutton Biryani	13,20	91	Amma Singapore Special	15,50
	tender pieces of lamb, stewed with basmati rice and fresh vegetables, garnished with nuts (22a,d) and raisins (28)			basmati rice with stewed scampi (16), lamb, chicken and vegetables in a special Far Eastern mixture of spices	

Noodles

95	Noodles Pulau	9,70	97	Noodles Amma Special	12,20
	noodles fried with spring onions, peppers, soybean sprouts (20), carrots, fresh ginger and coriander, seasoned with light soy sauce (20)			noodles with tender lamb, soybean sprouts (20), carrots, ginger, peppers, fresh vegetables and coriander	
96	Noodles Yangon <i>slightly hot</i>	11,60	98	Bami Goreng	13,00
	noodles with chicken breast fillet, soybean sprouts (20), crunchy vegetables, ginger, peppers and fresh coriander, seasoned with sweet-sour sauce			noodles with chicken fillet, shrimps (16), soybean sprouts (20), peppers and crunchy vegetables	

99	Laksa Asam <i>fiery hot</i>	13,60
	noodles with king prawns (16), seasoned with coriander, 3 kinds of chilli and crunchy vegetables	

Tandoori / Grill Specialities

from a genuine Indian clay oven

105	Chicken Tandoori	14,40	111	Mutton Tikka	16,40
	grilled chicken with bone, marinated in a exotic mixture of different spices			tender pieces of lamb, grilled with ginger, peppers, onions and fresh tomatoes in a special mixture of spices	
106	Chicken Tikka	16,00	112	Amma Mixed Grill	17,00
	grilled pieces of boneless chicken fillet in a special yoghurt cream sauce (21) fried with peppers, onions, ginger and fresh tomatoes			grilled chicken, lamb, homemade cream cheese (21) and scampi (16) with onions, peppers, fresh tomatoes and ginger, served with bread (15a)	
107	Chicken Seekh Kebab	16,40	113	Fish Tikka	16,40
	chopped chicken fillet, grilled with peppers, onions and tomatoes in a well-balanced mixture of spices			redfish fillet (18) marinated in fine spices and herbs, grilled with fresh peppers and tomatoes	
109	Paneer Tikka Masala	16,60	114	Scampi Tandoori	17,60
	homemade, fresh, grilled cream cheese, marinated in special yoghurt cream sauce (21) with peppers, onions, fresh tomatoes and ginger			grilled king prawns (16) marinated in special yoghurt cream sauce (21) with peppers, onions, fresh tomatoes and ginger	
110	Batak Tikka	17,40	132	Malai Tikka	16,10
	pieces of duck, grilled with peppers, tomatoes and ginger in a well-balanced mixture of spices			Grilled chicken fillet pieces in a cashew cream cheese sauce (21,22d) with bell peppers, onions, garlic and ginger	

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

Chicken

120 Chicken Curry chicken fillet in curry sauce after delicious Indian taste	12,20	131 Chicken Chili <i>hot</i> chicken fillet with peppers, onions, ginger and garlic in piquant soy chilli sauce (20)	14,90
121 Chicken Sabji chicken fillet with mixed vegetables in a special mild sauce	12,60	133 Chicken Badami grilled pieces of chicken fillet in a cashew cream cheese sauce (21,22d) with rice and salad (28)	14,40
122 Chicken Jakhni chicken, marinated in a ginger garlic paste for 12 hours, grilled, in a yoghurt tomato cream sauce (21) with almonds (22a)	13,00	134 Children's Menu <i>until age 12</i> lightly seasoned chicken or vegetables in mild cream sauce (21) with rice	8,90
123 Chicken Himalaya chicken fillet fried with peppers and fresh cream cheese (21) in a special cream sauce (21)	13,30	135 Chicken Mango juicy pieces of chicken breast fillet in a mango sauce with Far Eastern spices and almonds (22a)	13,00
124 Murgh Makhni juicy pieces of tandoori chicken, grilled with delicious spices, in a butter tomato cream sauce (21)	13,70	136 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	12,90
125 Chicken "Saagwala" chicken fillet in spinach with fresh ginger and garlic after delicious Indian taste	12,90	137 Sumba Chicken chicken breast in a piquant peanut cashew sauce (19,22d) on crunchy vegetables	14,00
126 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)	13,90	138 Chicken Singapore fried chicken fillet with peppers, bamboo and fresh broccoli in a special green sauce with Oriental spices and fresh coriander	13,50
127 Chicken Banglori <i>medium hot</i> chicken fillet with pineapple, peppers, fresh ginger and garlic with exotic spices	13,90	139 Chicken Ratschaburi grilled chicken breast fillet, slowly cooked with exotic vegetables, coconut cream, green Thai curry sauce, seasoned with lime leaves and Thai basil	13,90
128 Chicken Madras <i>hot</i> chicken fillet with coconut flakes in a special mixture of spices after delicious Southern Indian taste	13,60	140 Chicken Amma Special juicy pieces of chicken breast fillet with fresh fruits in curry cream sauce (21) with cashew nuts (22d), almonds (22a) and raisins (28)	16,60
129 Chicken Vindaloo <i>hot</i> chicken fillet with potatoes, ginger, peppers and fresh tomatoes after Southern Indian taste	13,50		
130 Chicken Jhalfrezi <i>medium hot</i> chicken fillet with fresh tomatoes, onions, peppers, ginger and baked cauliflower (15a), well-seasoned after Northern Indian taste	13,90		

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

Lamb

145 Lamb Curry lamb in a curry sauce cooked after delicious Indian taste	13,40	152 Sukha Banglor <i>medium hot</i> lamb with pineapple, peppers, fresh ginger and garlic with mixed with exotic spices	14,70
146 Lamb Sabji tender lamb cooked with mixed vegetables in special Indian spices	13,70	153 Lamb Madras <i>hot</i> lamb with coconut flakes in a special mixture of spices after delicious Southern Indian taste	14,60
147 Lamb Jakhni marinated lamb prepared after special Indian taste in a yoghurt sauce (21) with almonds (22a)	14,10	154 Lamb Vindaloo <i>hot</i> lamb with potatoes, peppers, tomatoes and onions in a piquant curry sauce cooked after Southern Indian taste	13,70
148 Mutton Josh lamb in a well-balanced spicy mixture of onions, garlic, ginger and peppers in a red curry sauce	14,00	155 Lamb Chili <i>fiery hot</i> finest lamb from New Zealand, slowly cooked with peppers, onions, ginger and garlic in piquant soy chilli sauce (20)	14,10
149 Lamb Kadai <i>medium hot</i> marinated lamb, fried with garlic, onions, peppers, fresh ginger and spices	14,50	156 Lamb Mango juicy lamb in a mango sauce with Malayan spices, lime leaves and almonds (22a)	14,10
150 Lamb "Saagwala" lamb in spinach, fried with onions, fresh ginger and garlic	14,10	157 Lamb Amma Special juicy lamb with fresh fruits in curry cream sauce (21) with cashew nuts (22d), almonds (22a) and raisins (28)	16,30
151 Lamb Korma tender lamb in a mild cream sauce (21) of spices, grated cream cheese (21), cashew nuts (22d), raisins (28) and almonds (22a)	14,70		

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

Duck Specialities from a genuine Indian clay oven

160 Batak Makhni duck, marinated in delicious spices for 12 hours, in a butter tomato cream sauce (21) with almonds (22a)	15,40	167 Duck Kambodscha <i>slightly hot</i> duck breast fillet marinated in Singaporean spices, served in a dark honey sauce with fresh vegetables	16,90
161 Batak Masala duck with ginger, garlic, peppers, onions, fresh tomatoes and mixed herbs in curry cream sauce (21)	15,80	168 Duck Ratschaburi <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	17,50
162 Batak Madras <i>medium hot</i> duck with coconut flakes in a special mixture of spices after delicious Southern Indian taste	16,80	169 Duck Amma Special juicy duck breast fillet with fresh fruits in curry cream sauce with cashew nuts (22d), almonds (22a) and raisins (28)	18,90
163 Batak Sabji duck with mixed fresh vegetables with ginger, garlic and tomatoes cooked after special Northern Indian taste	16,90	170 Tai Po Duck <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	17,90
165 Duck Peking marinated pieces of duck breast fillet with mixed vegetables in a creamy peanut sauce (19,21), seasoned with red curry	16,20	171 Duck Amma 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	18,20
166 Duck Taipei <i>medium hot</i> tender pieces of duck breast fillet fried with peppers and onions, in a soy Szechuan sauce (20)	16,60	172 Duck Mango tender pieces of duck breast fillet in a mango sauce with far eastern spices & almonds (22a)	17,90

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

Thalis (for one)

175 Punjabi Thali

an assortment of three delicious chicken, lamb and vegetable dishes
(Sabji Masala (21), Chicken Madras and Lamb Curry)

17,80

176 Amma Thali

an assortment of three delicious vegetarian dishes
(Palak Aloo, Matter Paneer (21) and Malai Kofta (21,22a,d,28))

17,30

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

Fish

180 Fish Curry

redfish fillet (18) in a red curry sauce after delicious Northern Indian taste

181 Fish Madras medium hot

redfish fillet (18) with coconut flakes in a special mixture of spices after delicious Southern Indian taste

182 Fish Punjabi medium hot

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

186 Fish Bukum slightly hot

pieces of redfish fillet (18) with fresh vegetables in red Thai curry sauce, cooked in coconut milk and garnished with fresh coriander

13,40

13,80

187 Kan Penggang

fried redfish (18) fillet in a piquant peanut cashew sauce (19,22) with a pleasant herbal aroma

14,80

14,50

188 Fish Mango

redfish fillet (18) in a mango sauce with Far Eastern spices, lime leaves and almonds (22a)

13,50

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

Prawns

190 Scampi Bali slightly hot

king prawns (16) with fresh vegetables in red Thai curry sauce, cooked in coconut milk and garnished with fresh coriander

191 Scampi Amma

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

192 Prawns Lolotai

crispy king prawns (16), with fresh vegetables, marinated in special spices, served in a dark honey sauce

193 Scampi Amma Special

king prawns (16) with fresh fruits in curry cream sauce (21) with cashew nuts (22d), almonds (22a) and raisins (28)

15,10

183 Scampi Masala

king prawns (16) with ginger, garlic, peppers, onions, fresh tomatoes and mixed herbs in curry cream sauce (21)

16,10

17,70

184 Scampi Dahiwala

king prawns (16) prepared after a special Indian taste with delicious spices, peppers and almonds (22a) in a yoghurt sauce (21)

16,40

16,70

185 Scampi Madras medium hot

king prawns (16) with coconut flakes in a special mixture of spices after delicious Southern Indian taste

16,70

18,10

194 Scampi Curry

king prawns in curry sauce prepared in delicious Indian style

16,00

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

Dessert

195 Exotic Fruit Cream Salad

garnished with seven year old Indian rum (Old Monk1)

196 Gulab Jamun 2 balls

honey balls (15a), slightly fried, marinated in honey rose water

197 Banana Honey Dream

roasted banana in honey

4,60

291 Kulfi Ice (21)

6,40

5,70

292 Coconut Ice Cream (21)

6,40

6,00

293 Mango Ice Cream (21)

6,40

295 Lychee Ice Cream (21)

6,40

296 Vanilla Nut Ice Cream (21,22d)

6,40

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	39,10
201	for three	50,10
202	for four	62,10

„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	40,00
204	for three	51,00
205	for four	62,20

„Punjabi“ Platter

- 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	41,00
207	for three	52,30
208	for four	62,20

„Bombay“ Platter

- Aperitif / sparkling pineapple coconut wine(28)

- **Soup** / aromatic cream soup (21) with 11different 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	42,40
210	for three	54,00
211	for four	67,40

Our recommendation
for everyone who
like it spicy

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
Water still/medium	0,4 l	3,80
	0,2 l	0,4 l
Coca-Cola ^{1,2}	2,55	4,00
Coca-Cola light ^{1,2,6,13}	2,55	4,00
Fanta ^{1,5}	2,55	4,00
Sprite	2,55	4,00
Spezi ^{1,2,5}	2,55	4,00
Fassbrause ¹	2,60	4,00
Malztrunk ¹	bottle 0,33 l	3,40
Schweppes Bitter Lemon ^{3,5}	bottle 0,2 l	3,20
Schweppes Ginger Ale ¹	bottle 0,2 l	3,20
Schweppes Tonic Water ³	bottle 0,2 l	3,20
Red Bull ^{1,2,7}	can 0,25 l	3,80

Juicy Spritzers

	0,2 l	0,4 l
Apple Juice Spritzer	2,80	4,10
Orange Juice Spritzer	2,80	4,10
Cherry Nectar Spritzer	2,80	4,10
Banana Nectar Spritzer	2,20	3,10
Mango Nectar Spritzer	2,90	4,20
Guava Nectar Spritzer	2,90	4,20
Lychee Nectar Spritzer	2,90	4,20
Pineapple and Coconut Nectar Spritzer	2,90	4,20

Juices and Nectars

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

Indian Soft Drinks

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

Hot Beverages

Glass of original Indian Tea ⁽²¹⁾ (Yogi Tea)	2,55
Glass of Peppermint Tea	2,70
Glass of Green Tea	2,70
Glass of Assam Tea	2,70
Glass of Camomile Tea	2,70
Glass of Earl Grey Tea	2,70
Glass of Darjeeling Tea	2,70
Glass of Fruit Tea	2,70
Glass of Orange Tea	2,70
Glass of Fennel Tea	2,70
Glass of Jasmin Tea	2,70
Glass of Burner blades Tea	2,70
Glass of Rosehips Tea	2,70
Glass of fresh Peppermint Tea	3,10
Glass of fresh Ginger Tea	3,10
Cup of Coffee	2,70
Espresso	2,55
Double Espresso	4,20
Cappuccino ⁽²¹⁾	3,10
White Coffee ⁽²¹⁾	3,70
Hot Chocolate ⁽²¹⁾	3,70
with or without milk foam or cream	
Latte Macchiato ⁽²¹⁾	3,70
Espresso Macchiato ⁽²¹⁾	2,70
Cup of Grain Coffee ^(15d)	2,70
White Grain Coffee ^(15d,21)	3,70

Sparkling Wine (28)

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

Beer (15a,d)

- draught -

Carlsberg	<small>0,30 l</small>	0,50 l
Lübzer	<small>0,30 l</small>	0,50 l
Duckstein Pils	<small>0,30 l</small>	0,50 l
Sona Indian beer	<small>0,30 l</small>	0,50 l

- bottled beer -

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

Whisky

	<small>2 cl</small>	<small>4 cl</small>
Jim Beam	4,00	6,20
Ballantines ¹	4,00	6,20
Johnnie Walker ¹ Red Label	4,00	6,20
Johnnie Walker ¹ Black Label	4,30	7,90
Jack Daniel's	4,30	6,90
Tullamore Dew ¹	4,30	6,90
Jameson ¹	4,30	6,90
Chivas Regal ¹	5,00	8,70

All Whiskys with extra shot

e.g. Cola^{1,2}, Soda, etc. + 1,50€

Aperitif

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

Digestif

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

Spirits

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

Red Wine ⁽²⁸⁾ by the Glass

		<i>0,2 l</i>	<i>0,5 l</i>
<i>Italy:</i>	Bardolino D.O.C., Villa Rocca dry, light and bright	4,80	9,50
<i>Spain:</i>	Tempranillo, Clos de Tori Bas dry, velvety berry aromas, long lasting	4,90	9,90
<i>France:</i>	Cabernet Sauvignon V.D.P., Pays d'Oc dry, strong and full-bodied	4,80	9,50
<i>Chile:</i>	Merlot, Vina Marquez, Curico Valley dry, full-bodied and smooth	4,90	9,90
	Red Wine Spritzer	4,90	8,90

White Wine ⁽²⁸⁾ by the Glass

		<i>0,2 l</i>	<i>0,5 l</i>
<i>Italy:</i>	Chardonnay del Veneto, I.G.T., Villa Rocca balanced fruit and acid, full-bodied	4,80	9,50
<i>Spain:</i>	Rioja, can Chales dry, lively, aromatic and mild acid	4,80	9,50
<i>Germany:</i>	Riesling Trocken, Mosel Q.B.A sprightly and exciting	4,80	9,50
<i>France:</i>	Bordeaux, Entre Deux Mers, A.O.C. dry, fresh and fruity	4,90	9,60
<i>Italy:</i>	Bardolino Chiaretto, D.O.C. (Rosé) dry, balanced fruit and acid and full bouquet	4,70	9,20
	White Wine Spritzer	4,90	8,90

Wine by the Bottle ⁽²⁸⁾ - red

<i>Spain:</i>	Herminia Crianza Roja D.O. animating fruit, wood and vanilla flavours	<i>bottle 0,75 l</i>	27,40
<i>Chile:</i>	Viu Manet Merlot, Chile fragrance of dark berries, long lasting	<i>bottle 0,75 l</i>	29,40
<i>India:</i>	Indian Red Wine dry, subtle flavour, recommended for meat dishes	<i>bottle 0,75 l</i>	27,00

Wine by the Bottle ⁽²⁸⁾ - white

<i>France:</i>	Entre Deux Meres A.O.C fresh, well-balanced white wine with discreet acidity	<i>bottle 0,75 l</i>	24,40
<i>Spain:</i>	Herminia blanco D.O. Rioja lively and fresh with ripe fruit flavours	<i>bottle 0,75 l</i>	24,40
<i>India:</i>	Indian White Wine dry and soft, recommended with meat and fish dishes	<i>bottle 0,75 l</i>	26,90

Wine by the Bottle ⁽²⁸⁾ - rosé

<i>France:</i>	QEF rosé Mediterrane, Dom. Quiot Syrah grape, dry, complex fruit flavours	<i>bottle 0,75 l</i>	22,40
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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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