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## Soups

1	<b>Madras Rasam</b> red lentil soup after delicious Southern Indian taste	4,30	5	<b>Garam Shorba <i>hot</i></b> sour-hot soup with grilled lamb or fresh vegetables of your choice	4,70
2	<b>Vegetarian Soup</b> mixed vegetable soup, seasoned lightly	4,40	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	4,60
3	<b>Tomato Soup</b> tomato soup made from fresh tomatoes, garnished with cream (21)	4,60			
4	<b>Mulligatawney Soup</b> typically Indian curry soup with chicken (a chicken soup garnished lightly)	4,60			

## Salads

15	<b>Hara Bhara Salad <i>small</i></b> small green salad with dressing (28)	4,50	18	<b>Raita</b> yoghurt (21) with chopped cucumber & tomatoes	3,80
16	<b>Hara Bhara Salad <i>large</i></b> large green salad with dressing (28)	5,70	19	<b>Chicken salad</b> fine salad with chicken and cabbage strips	6,80
17	<b>Punjabi Raita</b> yoghurt (21) with boiled potatoes and special Indian spices	4,00			

## Pakorras

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

26	<b>Ghobi Pakora</b> cauliflower	4,70	33	<b>Chicken Wings</b> marinated chicken wings, grilled in genuine Indian clay oven	5,90
27	<b>Onion Bhaji</b> onions strips	4,90	34	<b>Vegetarian Starter Platter (21)</b> an assortment of aforementioned vegetarian starters	8,10
28	<b>Baingan Pakora</b> eggplant	4,90	35	<b>Mixed Starter Platter (21)</b> an assortment of vegetarian Pakoras and Chicken Pakora (15a)	11,20
29	<b>Khumbi Pakora</b> mushrooms	4,90			
30	<b>Chicken Pakora</b> breaded (15a) chicken fillet	5,30			
31	<b>Scampi Pakora</b> seasoned king prawns (16)	7,10			
32	<b>Paneer Pakora</b> homemade fresh cream cheese (21)	4,80			

## Side Dishes

40	<b>Pappadam</b> crispy bread (15a) made from chick pea flour & black pepper	0,90	46	<b>Garlic Naan</b> flat wheat bread (15a,21) with Indian garlic paste baked crispy in the tandoor	3,50
41	<b>Basmati Rice</b> Indian fragrant rice	2,20	48	<b>Roti</b> flat whole grain bread (15b) baked crispy in the tandoor	2,90
42	<b>Mix Pickles (21)</b> 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)	3,50
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	4,50
44	<b>Bhatura</b> fried wheat bread (15a,21)	3,50	51	<b>Chips</b>	4,10
45	<b>Naan</b> flat wheat bread (15a,21) baked crispy in the tandoor	3,60			

## Starters

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

## 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	13,00	71	<b>Sabji Jhalfrezi</b> mixed vegetables in seasoned curry sauce and fresh tomatoes	12,00
60	<b>Dal Makhni</b> mixed lentils fried in butter (21), with onions, ginger & tomatoes	10,70	72	<b>Shahi Baingan</b> eggplant filled with grated cheese (21), carrots, cauliflower and nuts (22a,d) in special tomato cream sauce (21)	12,20
61	<b>Sabji</b> mixed fresh vegetables with cream cheese (21) in curry sauce	11,20	73	<b>Punjabi Mirch</b> green peppers filled with potatoes and mixed vegetables in a mild special sauce with nuts (22a,d) and raisins (28)	12,20
62	<b>Aloo Gobhi</b> fresh cauliflower and potatoes with ginger, garlic and tomatoes cooked after special Northern Indian taste	11,90	77	<b>Paneer Chili</b> grilled homemade Indian cream cheese (21) with peppers, ginger and garlic, in piquant soy (20) chilli sauce	14,00
63	<b>Palak Paneer</b> homemade fresh cream cheese (21) with spinach fried in different spices	11,50	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	12,60
65	<b>Pindi Channa</b> chickpeas with fresh tomatoes in special spices	10,90	80	<b>Tofu Special</b> juicy, fried tofu (20) in a red Thai curry sauce with fresh Thai vegetables, garnished with lime leaves	12,60
66	<b>Matter Paneer</b> homemade fresh cream cheese (21) with green peas in special mild sauce	12,20	81	<b>Phuket Masala</b> fried tofu (20) in a green Malayan curry sauce with broccoli and Far Eastern vegetables	12,40
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)	12,20	82	<b>Vegetable Taipei</b> mixed fresh vegetables in a creamy peanut sauce (19), seasoned with exotic curry sauce	12,50
68	<b>Shahi Paneer</b> homemade cream cheese (21) with cashew nuts (22d) and raisins (28) in butter tomato cream sauce (21)	12,90	83	<b>Paneer Mango</b> homemade fresh cream cheese (21) in a mango sauce with far eastern spices	13,40
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)	12,60	84	<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)	14,00
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	14,00			

All dishes are served with basmati rice and salad.

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

85	<b>Vegetable Biryani</b> stewed basmati rice, fried with fresh vegetables, nuts (22a,d), raisins (28) and balanced spices	11,80	89	<b>Scampi Biryani</b> fried king prawns (16), stewed with basmati rice, vegetables, Oriental spices, nuts (22a,d) and raisins (28)	16,20
86	<b>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	12,10	90	<b>Rice Peking</b> fried duck, stewed with basmati rice, onions, peppers, soybean sprouts (20), fresh vegetables and Oriental spices	13,60
87	<b>Mutton Biryani</b> tender pieces of lamb, stewed with basmati rice and fresh vegetables, garnished with nuts (22a,d) and raisins (28)	13,40	91	<b>Amma Singapore Special</b> basmati rice with stewed scampi (16), lamb, chicken and vegetables in a special Far Eastern mixture of spices	15,5

## Noodles

95	<b>Noodles Pulau</b> noodles fried with spring onions, peppers, soybean sprouts (20), carrots, fresh ginger & coriander, seasoned with light soy sauce (20)	9,70	98	<b>Bami Goreng</b> noodles with chicken fillet, shrimps (16), soybean sprouts (20), peppers and crunchy vegetables, completed with a special curry sauce	13,00
96	<b>Noodles Yangon</b> <i>slightly hot</i> noodles with chicken breast fillet, soybean sprouts (20), crunchy vegetables, ginger, peppers & fresh coriander, seasoned with sweet-sour sauce	11,60	99	<b>Laksa Asam</b> <i>fiery hot</i> noodles with king prawns (16), seasoned with Cilantro, 3 kinds of chilli and crunchy vegetables	13,60
97	<b>Noodles Amma Special</b> noodles with tender lamb, soybean sprouts (20), carrots, ginger, peppers, fresh vegetables & coriander	12,20			

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

105	<b>Chicken Tandoori</b> grilled chicken with bone, marinated in a exotic mixture of different spices	14,90	111	<b>Mutton Tikka</b> tender pieces of lamb, grilled with ginger, peppers, onions and fresh tomatoes in a special mixture of spices	16,90
106	<b>Chicken Tikka</b> grilled pieces of boneless chicken fillet in a special yoghurt cream sauce (21) fried with peppers, onions, ginger & fresh tomatoes	16,50	112	<b>Amma Mixed Grill</b> grilled chicken, lamb, homemade cream cheese (21) and scampi (16) with onions, peppers, fresh tomatoes and ginger, served with bread (15aa)	17,50
107	<b>Chicken Seekh Kebab</b> chopped chicken fillet, grilled with peppers, onions and tomatoes in a well-balanced mixture of spices	16,90	113	<b>Fish Tikka</b> redfish fillet (18) marinated in fine spices and herbs, grilled with fresh peppers & tomatoes	16,90
109	<b>Paneer Tikka Masala</b> homemade, fresh, grilled cream cheese (21), marinated in special yoghurt cream sauce (21) with peppers, onions, fresh tomatoes & ginger	17,10	114	<b>Scampi Tandoori</b> grilled king prawns (16) marinated in special yoghurt cream sauce (21) with peppers, onions, fresh tomatoes & ginger	18,10
110	<b>Batak Tikka</b> pieces of duck, grilled with peppers, tomatoes & ginger in a well-balanced mixture of spices	17,90	132	<b>Malai Tikka</b> Grilled chicken fillet pieces in a cashew cream cheese sauce(21,22d) with bell peppers, onions, garlic and ginger	16,10

All dishes are served with basmati rice and salad.

## Chicken

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

All dishes are served with basmati rice and salad.

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## Lamb

145	<b>Lamb Curry</b> lamb in a curry sauce cooked after delicious Indian taste	<b>13,70</b>	152	<b>Sukha Banglor</b> <i>medium hot</i> lamb with pineapple, peppers, fresh ginger & garlic with mixed with exotic spices	<b>15,00</b>
146	<b>Lamb Sabji</b> tender lamb cooked with mixed vegetables in special Indian spices	<b>14,00</b>	153	<b>Lamb Madras</b> <i>hot</i> lamb with coconut flakes in a special mixture of spices after delicious Southern Indian taste	<b>14,90</b>
147	<b>Lamb Jakhni</b> marinated lamb prepared after special Indian taste in a yoghurt sauce (21) with almonds (22)	<b>14,40</b>	154	<b>Lamb Vindaloo</b> <i>hot</i> lamb with potatoes, peppers, tomatoes & onions in a piquant curry sauce cooked after Southern Indian taste	<b>14,00</b>
148	<b>Mutton Josh</b> lamb in a well-balanced spicy mixture of onions, garlic, ginger and peppers in a red curry sauce	<b>14,30</b>	155	<b>Lamb Chili</b> <i>fiery hot</i> finest lamb from New Zealand, slowly cooked with exotic vegetables, seasoned with chilli, in our special Amma mixture of spices	<b>14,40</b>
149	<b>Lamb Kadai</b> <i>medium hot</i> marinated lamb, fried with garlic, onions, peppers, fresh ginger and spices	<b>14,80</b>	156	<b>Lamb Mango</b> juicy lamb in a mango sauce with Malayan spices, lime leaves and almonds (22)	<b>14,40</b>
150	<b>Lamb "Saagwala"</b> lamb in spinach, fried with onions, fresh ginger and garlic	<b>14,40</b>			
151	<b>Lamb Korma</b> tender lamb in a mild cream sauce (21) of spices, grated cream cheese (21), cashew nuts (22), raisins (28) & almonds (22)	<b>15,00</b>			

All dishes are served with basmati rice and salad.

## Duck Specialities from a genuine Indian clay oven

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

All dishes are served with basmati rice and salad.

## Thalis (for one)

175 <b>Punjabi Thali</b> an assortment of three delicious chicken, lamb and vegetable dishes (Sabji Masala <b>(21)</b> , Chicken Madras and Lamb Curry)	<b>17,60</b>	176 <b>Amma Thali</b> an assortment of three delicious vegetarian dishes (Palak Aloo, Matter Paneer <b>(21)</b> and Malai Kofta <b>(21,22a,d,28)</b> )	<b>17,30</b>
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All dishes are served with basmati rice, salad & three delicious sauces.

## Maschli - Fish <sup>(18)</sup>

180 <b>Fish Curry</b> redfish fillet in a red curry sauce after delicious Northern Indian taste	<b>12,40</b>	186 <b>Fish Bukum</b> <i>slightly hot</i> pieces of redfish fillet with fresh vegetables in red Thai curry sauce, cooked in coconut milk and garnished with fresh coriander	<b>12,50</b>
181 <b>Fish Madras</b> <i>medium hot</i> redfish fillet with coconut flakes in a special mixture of spices after delicious Southern Indian taste	<b>12,90</b>	187 <b>Kan Penggang</b> fried redfish fillet in a piquant peanut cashew sauce <b>(19,22d)</b> with a pleasant herbal aroma	<b>13,90</b>
182 <b>Fish Punjabi</b> <i>medium hot</i> redfish fillet seasoned with a mixture of well-balanced exotic spices with peppers, onions & tomatoes cooked after an old Northern Indian taste	<b>14,80</b>	188 <b>Fish Mango</b> redfish fillet in a mango sauce with Far Eastern spices, lime leaves & almonds <b>(22a)</b>	<b>13,80</b>

All dishes are served with basmati rice and salad.

## Prawns <sup>(16)</sup>

190 <b>Bali Scampi</b> <i>slightly hot</i> king prawns with fresh vegetables in red Thai curry sauce, cooked in coconut milk and garnished with fresh coriander	<b>15,90</b>	183 <b>Scampi Masala</b> king prawns with ginger, garlic and mixed spices, fried in fine Indian herbs	<b>16,90</b>
191 <b>Scampi Mamilla</b> king prawns prepared after a special Amma taste with delicious spices & almonds <b>(22a)</b> in a mild yoghurt sauce <b>(21)</b>	<b>17,20</b>	184 <b>Scampi Curry</b> king prawns in curry sauce prepared in delicious Indian style	<b>16,00</b>
192 <b>Prawns Lolotai</b> crispy king prawns, with fresh vegetables, marinated in special spices, served in a dark honey sauce	<b>17,40</b>	185 <b>Scampi Madras</b> <i>medium hot</i> king prawns with coconut flakes in a special mixture of spices after delicious Southern Indian taste	<b>17,40</b>

All dishes are served with basmati rice and salad.

## Dessert

195 <b>Exotic Fruit Cream Salad</b> garnished with seven year old Indian rum (Old Monk <sup>1</sup> )	<b>4,60</b>	291 <b>Kulfi Ice</b> <b>(21)</b>	<b>6,40</b>
196 <b>Gulab Jamun</b> <i>2 balls</i> honey balls <b>(15a)</b> , slightly fried, marinated in honey rose water	<b>5,70</b>	292 <b>Coconut Ice Cream</b> <b>(21)</b>	<b>6,40</b>
		293 <b>Mango Ice Cream</b> <b>(21)</b>	<b>6,40</b>
		295 <b>Lychee Ice Cream</b> <b>(21)</b>	<b>6,40</b>
		296 <b>Vanilla Nut Ice Cream</b> <b>(21,22)</b>	<b>6,40</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 in cream sauce (21)
- **Palak Paneer** / spinach with cream cheese (21)
- served with basmati rice, fresh salad, Mango Chutney, Mix Pickles (28) and three sauces
- **Dessert**

200	<b>for two</b>	<b>39,10</b>
201	<b>for three</b>	<b>50,10</b>
202	<b>for four</b>	<b>62,10</b>

## „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 (28) in cheese sauce (21)
- served with basmati rice, fresh salad, Mix Pickles (28), bread (15a) and three sauces
- **Dessert**

203	<b>for two</b>	<b>40,00</b>
204	<b>for three</b>	<b>51,00</b>
205	<b>for four</b>	<b>62,20</b>

*Our recommendation  
for everyone who  
like it spicy*

## „Punjabi“ Platter

- **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, Mix Pickles (28), Chutney and bread (15a)
- **Dessert**

206	<b>for two</b>	<b>41,00</b>
207	<b>for three</b>	<b>52,30</b>
208	<b>for four</b>	<b>62,20</b>

## „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, Mix Pickles (28), bread (15a) and three sauces
- **Dessert**

209	<b>for two</b>	<b>42,40</b>
210	<b>for three</b>	<b>54,00</b>
211	<b>for four</b>	<b>67,40</b>



## Soft drinks

Spreequell Classic	0,25 l	2,60
Spreequell Classic	0,75 l	5,80
Spreequell Naturell	0,25 l	2,60
Spreequell Naturell	0,75 l	5,80
	0,2 l	0,4 l
Coca-Cola <sup>1,2</sup>		2,55 4,00
Coca-Cola light <sup>1,2,6,13</sup>		2,55 4,00
Fanta <sup>1,5</sup>		2,55 4,00
Sprite		2,55 4,00
Spezi <sup>1,2,5</sup>		2,55 4,00
Malztrunk <sup>1 (15c)</sup>	Fl. 0,33 l	3,40
Schweppes Bitter Lemon <sup>3,5</sup>	Fl. 0,2 l	3,20
Schweppes Ginger Ale <sup>1</sup>	Fl. 0,2 l	3,20
Schweppes Tonic Water <sup>3</sup>	Fl. 0,2 l	3,20

## 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 & Coconut Nectar Spritzer	2,90	4,20

## Juices & 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	2,90	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 & Coconut Nectar	3,10	4,40
Lychee Nectar	3,10	4,40
KiBa	3,10	4,40
Cherry / Banana Nectar		

## Indian Soft Drinks

	0,25 l	0,4 l
Lassi salty <sup>(21)</sup> with natural yoghurt	2,85	4,20
Lassi sweet <sup>(21)</sup> with natural yoghurt	2,85	4,20
Mango Lassi <sup>(21)</sup> with natural yoghurt	2,85	4,20
Mango Shake <sup>(21)</sup> with fresh milk	2,85	4,20
Banana Lassi <sup>(21)</sup> with natural yoghurt	2,85	4,20

## Hot Beverages

Glass of Indian Tea <sup>(21)</sup> (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 Jasmine Tea	2,70
Glass of Nettle Tea	2,70
Glass of Rosehips Tea	2,70
Glass of fresh Mint Tea	3,10
Glass of fresh Ginger Tea	3,10
Cup of Coffee	2,70
Espresso	2,55
Cappuccino <sup>(21)</sup>	3,10
White Coffee <sup>(21)</sup>	3,70
Chocolate <sup>(21)</sup> with or without foamed milk or whipped cream	3,70
Latte Macchiato <sup>(21)</sup>	3,70
Espresso Macchiato <sup>(21)</sup>	2,70
Cup of Grain Coffee <sup>(15d)</sup>	2,70
White Grain Coffee <sup>(15d,21)</sup>	3,70

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

- draught -

	<i>0,3 l</i>	<i>0,5 l</i>
<b>Carlsberg</b>	<b>3,20</b>	<b>4,00</b>
<b>Lübzer Pils</b>	<b>3,20</b>	<b>4,00</b>
<b>Duckstein Dunkel</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	<i>bottle 0,50 l</i>	<b>3,90</b>
<b>Erdinger Hefeweizen</b> dark	<i>bottle 0,50 l</i>	<b>3,90</b>
<b>Erdinger Kristallweizen</b>	<i>bottle 0,50 l</i>	<b>3,90</b>
<b>Erdinger Alkoholfrei</b> non-alcoholic	<i>bottle 0,50 l</i>	<b>3,90</b>
<b>Cobra</b> Indian beer	<i>bottle 0,33 l</i>	<b>3,30</b>
<b>King Fisher</b> Indian beer	<i>bottle 0,33 l</i>	<b>3,40</b>
<b>Lübzer</b> non-alcoholic	<i>bottle 0,33 l</i>	<b>3,20</b>
<b>Beck's / Lübzer Lemon<sup>6</sup></b>	<i>bottle 0,33 l</i>	<b>3,30</b>
<b>Beck's</b>	<i>bottle 0,33 l</i>	<b>3,30</b>
<b>Corona<sup>5</sup></b> Mexican beer	<i>bottle 0,33 l</i>	<b>3,80</b>

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

<b>Prosecco</b>	<i>0,10 l</i>	<b>3,40</b>
<b>Brut, Classique, Loire</b> Bottle fermentation, dry, finely beaded and crisp	<i>bottle 0,75 l</i>	<b>21,20</b>
<b>Sparkling Mango Wine</b>	<i>0,10 l</i>	<b>3,40</b>
<b>Sparkling Guava Wine</b>	<i>0,10 l</i>	<b>3,40</b>
<b>Sparkling Pineapple Coconut Wine</b>	<i>0,10 l</i>	<b>3,40</b>
<b>Sparkling Lychee Wine</b>	<i>0,10 l</i>	<b>3,40</b>

## Whisky

	<i>2 cl</i>	<i>4 cl</i>
<b>Jim Beam</b>	<b>4,00</b>	<b>6,20</b>
<b>Ballantines<sup>1</sup></b>	<b>4,00</b>	<b>6,20</b>
<b>Johnnie Walker<sup>1</sup> Red Label</b>	<b>4,00</b>	<b>6,20</b>
<b>Johnnie Walker<sup>1</sup> Black Label</b>	<b>4,30</b>	<b>7,90</b>
<b>Jack Daniel's</b>	<b>4,30</b>	<b>6,90</b>
<b>Tullamore Dew<sup>1</sup></b>	<b>4,30</b>	<b>6,90</b>
<b>Jameson<sup>1</sup></b>	<b>4,30</b>	<b>6,90</b>
<b>Chivas Regal<sup>1</sup></b>	<b>4,50</b>	<b>8,70</b>

All Whiskys with extra shot

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

## Aperitif

<b>Martini <sup>(28)</sup></b> dry, bianco or rosso	<i>5 cl</i>	<b>3,50</b>
<b>Pernod<sup>1</sup></b>	<i>4 cl</i>	<b>3,50</b>
<b>Sherry Sandeman <sup>(28)</sup></b> dry, medium or secco	<i>5 cl</i>	<b>3,00</b>
<b>Aperol<sup>1</sup> Spritz<sup>(28)</sup></b>	<i>0,2 l</i>	<b>5,50</b>

## Digestif

<b>Baileys<sup>1</sup> <sup>(21)</sup></b>	<i>2 cl</i>	<b>3,50</b>
<b>Averna<sup>1</sup></b> on ice & lemon	<i>2 cl</i>	<b>3,50</b>
<b>Ramazotti<sup>1</sup></b> on ice & lemon	<i>2 cl</i>	<b>3,50</b>
<b>Cynar<sup>1</sup></b> on ice & lemon	<i>2 cl</i>	<b>3,10</b>
<b>Fernet Branca</b>	<i>2 cl</i>	<b>3,50</b>
<b>Grappa di Chardonnay</b>	<i>2 cl</i>	<b>3,50</b>
<b>Grappa di Moscato</b> smooth	<i>2 cl</i>	<b>3,50</b>
<b>Amaretto<sup>1</sup> <sup>(22a)</sup></b>	<i>2 cl</i>	<b>3,30</b>
<b>Jägermeister</b>	<i>2 cl</i>	<b>3,30</b>
<b>Mango-Schnaps</b> clear, homemade	<i>2 cl</i>	<b>3,10</b>

## Spirits

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

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

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

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

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

		0,2 l	0,5 l
<i>Italy:</i>	<b>Chardonnay del Vineto, I.G.T., Villa Rocca</b> balanced fruit and acid, full-bodied	4,80	9,50
<i>Spain:</i>	<b>Rioja, can Chales</b> dry, lively, aromatic and mild acid	4,80	9,50
<i>Germany:</i>	<b>Riesling Trocken, Mosel Q.B.A</b> sprightly and exciting	5,00	9,70
<i>France:</i>	<b>Bordeaux, Entre Deux Mers, A.O.C.</b> dry, fresh and fruity	4,90	9,60
<i>Italy:</i>	<b>Bardolino Chiaretto, D.O.C. (Rosé)</b> dry, balanced fruit and acid and full bouquet	4,70	9,20
	<b>Wine Spritzer</b>	4,70	

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

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

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

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

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

<i>France:</i>	<b>QEF rosé Mediterrane, Dom. Quiot</b> Syrah grape, dry, complex fruit flavours	bottle 0,75 l	22,40
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1) dye, 2) caffeine, 3) quinine, 5) antioxidant, 6) sweetener