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Soups

1	Madras Rasam	4,50	5	Garam Shorba	5,90
	red lentil soup in delicious South Indian style			sour-hot soup with grilled lamb or fresh vegetables - according to your choicel	
2	Vegetarian Soup	4,50	6	Macao Wan Tan ^(15a)	5,60
	mixed vegetable soup, lightly spiced			aromatic and creamy soup consisting of 11 different herbs and spices, garnished with golden baked wan tans ^(15a) , filled with chopped chicken or vegetables	
3	Tomato Soup	4,90			
	tomato soup made from fresh tomatoes, garnished with cream ^{10 (21)}				
4	Mulligatawney Soup	5,50			
	typical Indian, lightly garnished curry soup with chicken				

Salads

15	Hara Bhara Salad <i>small</i>	3,50 5,50	18	Raita ⁽²¹⁾	2,70
	green salad with tomatoes, peppers, cucumbers and oranges, garnished with homemade Singaporean dressing ⁽²⁸⁾			yoghurt with chopped cucumber and tomatoes	
16	Bombay Scampi	8,50	19	Chicken Salad	7,20
	green salad with fried scampi ⁽¹⁶⁾ , onions, peppers and tomatoes, lightly seasoned			fine salad with chicken and cabbage strips	
17	Punjabi Raita ⁽²¹⁾	2,50	20	Amma Vegetable Salad	7,20
	yoghurt with boiled potatoes and special Indian spices			salad with vegetables	

Pakorras

The pakoras are dipped in chickpea flour batter & deep fried.

25	Samosas <i>piquant</i>	4,90	32	Paneer Pakora	5,50
	2 filled dumplings ^(15a) with potatoes, green peas, raisins ⁽²⁸⁾ & almonds ^(22a)			homemade fresh cream cheese ⁽²¹⁾	
26	Ghobi Pakora cauliflower	4,70	33	Chicken Wings	6,50
				marinated chicken wings, grilled in the original Indian clay oven	
27	Onion Bhaji onion rings	4,70	34	Vegetarian starter platter ⁽²¹⁾	8,90
				a compilation of the above vegetarian starters	
28	Baingan Pakora eggplant	4,70	35	Mixed starter platter ^(15a, 21)	10,50
				a compilation of the above Pakoras and Chicken Pakora	
29	Khumbi Pakora mushrooms	4,70			
30	Chicken Pakora breaded chicken fillet ^(15a)	5,50			
31	Scampi Pakora spiced king prawns ⁽¹⁶⁾	7,50			

Side Dishes

40	Papadam	1,00	46	Garlic Naan ^(15a, 21)	3,50
	crispy bread made from ground chickpea flour and black pepper			flatbread made from wheat flour with a garlic paste, baked in the tandoor	
41	Basmati Rice Indian fragrant rice	2,50	48	Roti ^(15b)	2,50
				flatbread made from wholemeal flour, in the tandoor crispy baked	
42	Mixed Pickles ⁽²⁸⁾	1,50	49	Butter Naan ^(15a, 21)	3,90
	pickled spicy indian vegetables			flatbread made from wheat flour, with Indian butter ⁽²¹⁾ and baked with 2 different kinds of sesame ⁽²⁵⁾	
43	Mango Chutney	1,50	50	Cheese Naan ^(15a, 21)	3,90
	pickled mango fruit in a sweet and sour sauce			flatbread made from wheat flour with home-made fresh grated cream cheese ⁽²¹⁾ baked in the tandoor	
44	Bhatura ^(15a, 21)	2,50	51	French fries	2,50
	deep fried bread made from the finest white flour				
45	Naan ^(15a, 21)	2,90			
	wheat flour flatbread, in the tandoor crispy baked				

Starters

55	Poh Pia ^(15a) homemade spring rolls filled with exotic spiced vegetables	4,90	57	Wan Tan crispy dumplings ^(15a) , filled with vegetables and selected Asian herbs	4,50
56	Saté Gai marinated chicken fillet skewer, coated with our secret spice blend	6,50	58	Aloo Tikki ^(15a) potatoes with fresh basil, coriander and green peppers, crispy coated	5,50

Vegetarian

60	Dal Makhni Various lentils fried in butter ⁽²¹⁾ , with onions, ginger and tomatoes	10,50	72	Shahi Baingan stuffed aubergines with grated cheese ⁽²¹⁾ , carrots, cauliflower and nuts ^(22a,d) in special tomato cream sauce ⁽²¹⁾	11,90
61	Sabji various fresh vegetables with cream cheese ⁽²¹⁾ in curry sauce	10,90	73	Punjabi Mirch green peppers stuffed with potatoes and various vegetables in a gentle special sauce with nuts ^(22a,d) and raisins ⁽²⁸⁾	11,60
62	Aloo Gobhi fresh cauliflower and potatoes with ginger, garlic and tomatoes, cooked in a special North Indian way	10,90	77	Paneer Chili grilled homemade Indian cream cheese ⁽²¹⁾ with peppers, onions, ginger and garlic in spicy soy chilli sauce ⁽²⁰⁾	12,90
63	Palak Paneer homemade fresh cream cheese ⁽²¹⁾ with spinach fried in various spices	10,90	79	Vegetable Amma fresh vegetables in a dreamy sauce made from cashew nuts ^(22d) , almonds ^(22a) , coconut cream and grated cream cheese ⁽²¹⁾ , seasoned with lime leaves and and Thai basil	11,90
65	Pindi Channa chickpeas with fresh tomatoes in special spices	10,50	80	Tofu Special juicy, fried tofu ⁽²⁰⁾ in a red Thai curry sauce with fresh Thai vegetables, garnished with lime leaves	11,50
66	Matter Paneer homemade fresh cream cheese ⁽²¹⁾ with green peas in special mild sauce	11,50	81	Phuket Masala deep-fried tofu ⁽²⁰⁾ in a Malaysian green curry sauce with broccoli and Far Eastern vegetables	11,70
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	82	Vegetable Taipei various fresh vegetables in a creamy peanut sauce ⁽¹⁹⁾ , seasoned with exotic curry sauce	11,60
68	Shahi Paneer homemade cream cheese ⁽²¹⁾ with cashew nuts ^(22d) and raisins ⁽²⁸⁾ in butter-tomato cream sauce ⁽²¹⁾	11,90	83	Paneer Amma Spezial homemade fresh cream cheese ⁽²¹⁾ with fresh fruit in a curry cream sauce ⁽²¹⁾ with cashew nuts ^(22d) , almonds ^(22a) and raisins ⁽²⁸⁾	12,50
69	Malai Kofta rolls of potatoes, cream cheese ⁽²¹⁾ & various vegetables with almonds ^(22a) , raisins ⁽²⁸⁾ and cashew nuts ^(22d) cooked in a special cheese-cream sauce ⁽²¹⁾	11,60	84	Paneer Korma homemade fresh cream cheese ⁽²¹⁾ in a mild cream sauce ⁽²¹⁾ of spices, grated cream cheese ⁽²¹⁾ , cashew nuts ^(22d) , almonds ^(22a) and raisins ⁽²⁸⁾	13,50
70	Paneer Jhalfrezi <i>medium hot</i> homemade fresh cream cheese ⁽²¹⁾ in spiced curry sauce with fried cauliflower, peppers, ginger, garlic and fresh tomatoes	12,50	884	Paneer Mango homemade fresh cream cheese ⁽²¹⁾ in a mango sauce with far eastern spices	13,60
71	Sabji Jhalfrezi various vegetables in spiced curry sauce and fresh tomatoes	11,50			

All dishes are served with basmati rice and salad.

Biryanis

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| <p>85 Vegetable Biryani 10,90
steamed basmati rice, fried with fresh vegetables, nuts ^(22a,d), raisins ⁽²⁸⁾ and balanced spices</p> <p>86 Chicken Biryani 11,50
tender pieces of chicken fillet, prepared with steamed basmati rice, onions, peppers, sultanas ⁽²⁸⁾, nuts ^(22d) and almonds ^(22a) in a special Biryani spice mixture</p> <p>87 Mutton Biryani 13,90
tender pieces of lamb, steamed with basmati rice and fresh vegetables, garnished with nuts ^(22a,d) and raisins ⁽²⁸⁾</p> | <p>89 Scampi Biryani 15,90
fried large prawns ⁽¹⁶⁾, steamed with basmati rice, vegetables, oriental spices, nuts ^(22a,d) and raisins ⁽²⁸⁾</p> <p>90 Rice Peking 13,50
roasted duck, steamed with basmati rice, onions, peppers, soy bean sprouts ⁽²⁰⁾, fresh vegetables and oriental spices</p> <p>91 Amma Singapore Biryani 14,90
basmati rice with steamed scampi ⁽¹⁶⁾, lamb, chicken and vegetables in a special Far Eastern spice mixture</p> |
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Noodles ^(15a)

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| <p>95 Noodles Pulau 9,90
noodles fried with spring onions, peppers, soy bean sprouts ⁽²⁰⁾, carrots, fresh ginger and coriander, seasoned with light soy sauce ⁽²⁰⁾</p> <p>96 Noodles Yangon <i>slightly hot</i> 10,90
noodles with chicken breast fillet, soy bean sprouts ⁽²⁰⁾, crunchy vegetables, ginger, paprika and fresh coriander, seasoned with sweet and sour sauce</p> | <p>97 Noodles Amma Spezial 12,90
noodles with tender lamb, soy bean sprouts ⁽²⁰⁾, carrots, ginger, paprika, fresh vegetables and coriander</p> <p>98 Bami Goreng 11,90
Noodles with chicken fillet, shrimps ⁽¹⁶⁾, soy bean sprouts ⁽²⁰⁾, peppers and crunchy vegetables</p> <p>99 Laksa Asam <i>fiery hot</i> 14,90
noodles with king prawns ⁽¹⁶⁾, rounded off with coriander, 3 types of chilli and crunchy vegetables</p> |
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Tandoori / Grilled Specialities

from original Indian clay oven

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| <p>105 Chicken Tandoori 13,50
grilled chicken with bone, marinated in an exotic mixture of different spices</p> <p>106 Chicken Tikka 14,90
grilled boneless chicken fillets fried in a special yoghurt sauce ⁽²¹⁾ with peppers, onions, ginger and fresh tomatoes</p> <p>107 Chicken Seekh Kebab 14,90
chopped chicken fillet grilled with peppers, onions and tomatoes in a well balanced spice mixture</p> <p>109 Paneer Tikka Masala 15,50
homemade fresh grilled cream cheese ⁽²¹⁾, marinated in special yoghurt cream sauce ⁽²¹⁾ with peppers, onions, fresh tomatoes & ginger</p> <p>110 Batak Tikka 15,60
pieces of duck meat grilled with peppers, tomatoes and ginger in a well-balanced mixture of spices.</p> | <p>111 Mutton Tikka 15,90
tender pieces of lamb grilled with ginger, peppers, onions and fresh tomatoes in a special spice mixture</p> <p>112 Amma Mixed Grill 15,90
grilled chicken, lamb, homemade cream cheese ⁽²¹⁾ and scampi ⁽¹⁶⁾ with onions, peppers, fresh tomatoes and ginger, served with bread ^(15a)</p> <p>113 Fish Tikka 14,50
redfish fillets ⁽¹⁸⁾ marinated in fine spices and herbs, grilled with fresh peppers and tomatoes</p> <p>114 Scampi Tandoori 16,50
grilled king prawns ⁽¹⁶⁾ marinated in special yoghurt cream sauce ⁽²¹⁾ with peppers, onions, fresh tomatoes and ginger</p> |
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All dishes are served with basmati rice and salad.

Chicken Dishes

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| <p>120 Chicken Curry 10,90
chicken fillet in curry sauce prepared in a delicious Indian style</p> <p>121 Chicken Sabji 11,90
chicken fillet with various vegetables in a special mild sauce</p> <p>122 Chicken Jakhni 11,80
chicken, marinated in a ginger-garlic paste for 12 hours, grilled, in a yoghurt-tomato cream sauce ⁽²¹⁾ with almonds ^(22a)</p> <p>123 Chicken Himalaya 12,50
chicken fillet fried with peppers and fresh cream cheese ⁽²¹⁾ in a special cream sauce ⁽²¹⁾</p> <p>124 Butter Chicken 12,90
chicken fillet fried with paprika and fresh cream cheese ⁽²¹⁾ in a special cream sauce ⁽²¹⁾</p> <p>125 Chicken Saagwala 12,90
chicken fillet in spinach with fresh ginger and garlic in delicious Indian style</p> <p>126 Chicken Korma 12,90
chicken fillet pieces in a mild cream sauce ⁽²¹⁾ of spices, grated cream cheese ⁽²¹⁾, almonds ^(22a), raisins ⁽²⁸⁾ & cashew nuts ^(22d)</p> <p>127 Chicken Banglora <i>medium hot</i> 12,80
chicken fillet with pineapple, paprika, fresh ginger and garlic with exotic spices</p> <p>128 Chicken Madras <i>hot</i> 12,90
Chicken fillet with coconut flakes in a special spice mixture in delicious South Indian style</p> <p>129 Chicken Vindaloo <i>hot</i> 12,80
chicken fillet with potatoes, ginger, paprika and fresh tomatoes in a special South Indian style</p> <p>130 Chicken Jhalfrezi <i>medium hot</i> 12,90
chicken fillet with fresh tomatoes, onions, peppers, ginger and baked cauliflower ^(15a), nicely spiced in special North Indian style</p> | <p>131 Chicken Chili <i>scharf</i> 12,90
chicken fillet with peppers, onions, ginger and garlic in spicy soy chilli sauce ⁽²⁰⁾</p> <p>132 Malai Tikka 13,90
grilled chicken fillet pieces in a cashew cream cheese sauce ^(21,22d) with peppers, onions, garlic and ginger</p> <p>133 Chicken Badami 12,90
grilled chicken fillet pieces in a cashew cream cheese sauce ^(21,22d) with rice and salad ⁽²⁸⁾</p> <p>134 Child's plate <i>children till 12 years</i> 7,90
lightly spiced chicken or vegetables in mild cream sauce ⁽²¹⁾ with rice</p> <p>135 Chicken Mango 11,90
juicy chicken breast fillets in a mango sauce with Far Eastern spices and almonds ^(22a)</p> <p>136 Chicken Bali 12,90
juicy chicken breast fillets with fresh vegetables in a red Thai curry sauce, cooked in coconut milk, refined with fresh coriander</p> <p>137 Sumba Chicken 12,80
chicken breast fillet in a piquant peanut-chashew sauce ^(19,22d) on crunchy vegetables</p> <p>138 Chicken Singapore 12,80
fried chicken fillet with peppers, bamboo and fresh broccoli in a special green sauce with oriental spices and fresh coriander</p> <p>139 Chicken Ratschaburi 12,90
chicken breast fillet, slow cooked with exotic vegetables, coconut cream, green Thai curry sauce, flavoured with lime leaves and Thai basil.</p> <p>140 Chicken Amma Special 14,90
tender pieces of chicken fillet with fresh fruit in a curry cream sauce ⁽²¹⁾ with cashew nuts ^(22d), almonds ^(22a) and raisins ⁽²⁸⁾</p> |
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All dishes are served with basmati rice and salad.

Lamb Dishes

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| <p>145 Lamb Curry 13,50
lamb in a curry sauce prepared in a delicious Indian style</p> <p>146 Lamb Sabji 14,90
tender pieces of lamb cooked with various vegetables cooked in special Indian spices</p> <p>147 Lamb Jakhni 14,90
marinated pieces of lamb prepared in a special Indian way in a yoghurt sauce ⁽²¹⁾ with almonds ^(22a)</p> <p>148 Mutton Josh 15,50
pieces of lamb in a well-balanced spicy mixture of onions, garlic, ginger and peppers in a red curry sauce</p> <p>149 Lamb Kadai <i>medium hot</i> 15,90
marinated pieces of lamb, fried with garlic, onions, peppers, fresh ginger and spices</p> <p>150 Lamb Saagwala 14,90
lamb in spinach, with onions, fresh ginger and garlic</p> <p>151 Lamb Korma 15,90
tender pieces of lamb in a mild cream sauce ⁽²¹⁾ from spices, grated cream cheese ⁽²¹⁾, cashews, raisins and Almonds ^(21,22a,d,28)</p> | <p>152 Sukha Banglor <i>medium hot</i> 15,50
pieces of lamb with pineapple, peppers, fresh ginger and garlic mixed with exotic spices</p> <p>153 Lamb Madras <i>hot</i> 15,80
pieces of lamb with grated coconut in a special spice mixture in the delicious South Indian style</p> <p>154 Lamb Vindaloo <i>hot</i> 15,90
lamb pieces cooked with potatoes, peppers, tomatoes and onions in a spicy curry sauce South Indian style</p> <p>155 Lamb Chili <i>fiery hot</i> 15,90
finest New Zealand lamb with peppers, onions, ginger and garlic in spicy soy chilli sauce ⁽²⁰⁾</p> <p>156 Lamb Mango 15,90
juicy pieces of lamb in a mango sauce with Malaysian spices, lime leaves and almonds ^(22a)</p> <p>157 Lamb Amma Special 16,50
tender pieces of lamb with fresh fruit in a curry cream sauce ⁽²¹⁾ with cashew nuts ^(22d), almonds ^(22a) and raisins ⁽²⁸⁾</p> |
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Duck specialities

from original Indian clay oven

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| <p>160 Duck Makhni 13,90
pieces of duck meat, marinated for 12 hours with delicious spices, in a butter-tomato cream sauce ⁽²¹⁾ with almonds ^(22a)</p> <p>161 Duck Masala 15,50
pieces of duck meat with ginger, garlic, paprika, onions, fresh tomatoes and various herbs in curry cream sauce ⁽²¹⁾</p> <p>162 Batak Madras <i>medium hot</i> 15,80
grilled duck with grated coconut in a special spice mixture, delicious South Indian style</p> <p>163 Batak Sabji 15,90
pieces of duck meat with various fresh vegetables with ginger, garlic and tomatoes, prepared in a special North Indian style</p> <p>165 Duck Peking 15,90
marinated duck breast fillet with various vegetables in a creamy peanut sauce ⁽¹⁹⁾, spiced with red curry</p> <p>166 Duck Taipei <i>medium hot</i> 15,90
tender pieces of duck breast fillet fried with peppers and onions, rounded off in a soy-szechuan sauce ⁽²⁰⁾</p> | <p>167 Duck Kambodscha <i>slightly hot</i> 16,50
duck breast fillet marinated in Singapore spices, served in a dark honey sauce with fresh vegetables</p> <p>168 Duck Ratschaburi <i>slightly hot</i> 16,50
tender duck fillet with fresh fruit in a curry cream sauce ⁽²¹⁾ with cashew nuts ^(22d), almonds ^(22a) and raisins ⁽²⁸⁾</p> <p>169 Duck Amma Special 16,90
tender duck fillet with fresh fruit in a curry cream sauce ⁽²¹⁾ with cashew nuts ^(22d), almonds ^(22a) and raisins ⁽²⁸⁾</p> <p>170 Tai Po Duck <i>slightly hot</i> 16,80
Juicy roasted duck breast fillet pieces in a curry sauce with coconut cream and fresh Thai vegetables, garnished with lime leaves</p> <p>171 Duck Amma 16,80
tender crispy duck fillet in a dreamy sauce of cashew nuts ^(22d), almonds ^(22a), coconut cream and grated cream cheese ⁽²¹⁾, seasoned with lime leaves and fresh basil</p> |
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All dishes are served with basmati rice and salad.

Thalis

(for one person)

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| 175 Punjabi Thali 16,90
a compilation of three delicious chicken, lamb and vegetable dishes (Sabji Masala ⁽²¹⁾ , Chicken Madras & Lamb Curry) | 176 Amma Thali 16,50
a compilation of three delicious vegetarian dishes (Palak Aloo, Matter Paneer ⁽²¹⁾ and Malai Kofta ^(21,22a,d,28)) |
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Fish

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| 180 Fish Curry 12,90
redfish fillet ⁽¹⁸⁾ in a red curry sauce in a delicious North Indian style | 186 Fish Bukum <i>slightly hot</i> 13,50
redfish fillets ⁽¹⁸⁾ with ginger, garlic, peppers, onions, fresh tomatoes and various herbs in curry cream sauce ⁽²¹⁾ |
| 181 Fish Madras <i>medium hot</i> 13,90
redfish fillet ⁽¹⁸⁾ with grated coconut in a special spice mixture in delicious South Indian style | 187 Kan Penggang 13,80
grilled fillet of redfish ⁽¹⁸⁾ in a spicy peanut-cashew-nut sauce ^(19,22d) with a pleasant herbaceous aroma |
| 182 Fish Punjabi <i>medium hot</i> 14,50
redfish fillet ⁽¹⁸⁾ seasoned with a mixture of well-balanced exotic spices with peppers, onions and tomatoes, prepared in an old North Indian style | 188 Fish Mango 13,90
redfish fillet ⁽¹⁸⁾ in a mango sauce with spices, lime leaves and almonds ^(22a) |

Scampi

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| 190 Bali Scampi <i>slightly hot</i> 15,50
king prawns ⁽¹⁶⁾ with fresh vegetables in red Thai curry sauce, cooked in coconut milk and garnished with fresh coriander | 193 Scampi Amma Spezial 16,90
king prawns ⁽¹⁶⁾ with fresh fruit in a curry cream sauce ⁽²¹⁾ with cashew nuts ^(22d) , almonds ^(22a) and raisins ⁽²⁸⁾ |
| 191 Scampi Amma 16,50
king prawns ⁽¹⁶⁾ prepared according to a special Amma style in a dreamy sauce made from cashew nuts ^(22d) , almonds ^(22a) , coconut cream and grated cream cheese ⁽²¹⁾ , seasoned with lime leaves and fresh basil | 183 Scampi Masala 15,90
king prawns ⁽¹⁶⁾ with ginger, garlic, peppers, onions, fresh tomatoes and various herbs in curry cream sauce ⁽²¹⁾ |
| 192 Prawns Lolotai 15,90
crispy king prawns ⁽¹⁶⁾ , with fresh vegetables, marinated in special spices, served in a dark honey sauce | 184 Scampi Dahiwal 15,50
king prawns ⁽¹⁶⁾ prepared according to a special Indian style with delicious spices and almonds ⁽²²⁾ in a yoghurt sauce ⁽²¹⁾ |
| | 185 Scampi Madras <i>medium hot</i> 15,50
king prawns ⁽¹⁶⁾ with grated coconut in a special spice mixture in a delicious South Indian style |

Dessert

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| 195 Exotic Fruit Cream Salad 4,50
topped with seven year old Indian rum (Old Monk '1) | 291 Kulfi Ice ⁽²¹⁾ 4,90
Saffron-pistachio-almond flavour ^(22a,g) |
| 196 Gulab Jamun ^(15a) <i>2 balls</i> 4,50
Honey balls, lightly deep-fried, in honey-rose water | 292 Coconut ice cream ⁽²¹⁾ 4,90 |
| | 293 Mango ice cream ⁽²¹⁾ 4,90 |
| 197 Banana Honey Dream 4,50
banana baked in Honig | 295 Lychee ice cream ⁽²¹⁾ 4,90 |
| | 296 Vanilla nut ice cream ^(21, 22) 4,90
vanilla ice cream with roasted cashew nuts ^(22d) in honey |

All dishes are served with basmati rice and salad.

PLATES

„Amma“ Plate

- **Aperitiv** Martini ⁽²⁸⁾
- **Soup** South Indian style red lentil soup
- **Shahi Baingan** aubergine with cheese ⁽²¹⁾ in tomato sauce
- **Khumbi Paneer Masala** mushrooms with cheese ⁽²¹⁾ in cream sauce ⁽²¹⁾
- **Palak Paneer** spinach with cream cheese ⁽²¹⁾
- **Side Dishes** basmati rice, fresh salad ⁽²⁸⁾, mango chutney, mixed pickles ⁽²⁸⁾ and three different sauces
- **Dessert**

200	for 2 persons	39,90
201	for 3 persons	47,80
202	for 4 persons	59,90

„Shahi“ Plate

- **Aperitiv** guava sparkling wine ⁽²⁸⁾
- **Onion Bhaji** onion rings
- **Lamb Shahi Korma** lamb in a creamy cheese sauce ⁽²¹⁾
- **Butter Chicken** grilled chicken pieces in a butter-tomato cream sauce ⁽²¹⁾
- **Sabji Masala** fresh vegetables with chopped nuts ^(22a,d) and sultanas ⁽²⁸⁾ in cheese sauce ⁽²¹⁾
- **Side Dishes** basmati rice, fresh salad ⁽²⁸⁾, mixed pickles ⁽²⁸⁾, bread ^(15a) and three different sauces
- **Dessert**

203	for 2 persons	44,90
204	for 3 persons	52,90
205	for 4 persons	66,90

„Punjabi“ Plate

- **Aperitiv** mango sparkling wine ⁽²⁸⁾
- **Soup** Indian lightly garnished curry soup with chicken meat
- **Lamb Madras** South Indian style lamb with grated coconut
- **Paneer Jhalfrezi** *medium hot* homemade cream cheese ⁽²¹⁾ fried with cauliflower, peppers, ginger, tomatoes
- **Chicken Tikka** chicken fillet pieces grilled with peppers, onions and tomatoes in a yoghurt cream sauce ⁽²¹⁾
- **Side Dishes** basmati rice, fresh salad ⁽²⁸⁾, mixed pickles ⁽²⁸⁾, chutney and bread ^(15a)
- **Dessert**

*Recommended for all those
who like it a little spicy!*

206	for 2 persons	42,50
207	for 3 persons	53,90
208	for 4 persons	66,90

„Bombay“ Plate

- **Aperitiv** pineapple coconut sparkling wine ⁽²⁸⁾
- **Soup** aromatic cream soup ⁽²¹⁾ made from 11 herbs, garnished with wan tans ^(15a)
- **Paneer Amma Spezial** homemade fresh cream cheese ⁽²¹⁾ with fresh fruit in a curry cream sauce ⁽²¹⁾ with cashew nuts ^(22d), almonds ^(22a) and raisins ⁽²⁸⁾
- **Duck Masala** pieces of duck meat with ginger, garlic, peppers, onions, fresh tomatoes and various 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
- **Side Dishes** basmati rice, fresh salad ⁽²⁸⁾, mixed pickles ⁽²⁸⁾, bread ^(15a) and three different sauces
- **Dessert**

209	for 2 persons	42,90
210	for 3 persons	55,50
211	for 4 persons	68,90

Softdrinks

Spreequell Classic	btl. 0,25 l	2,90
Spreequell Classic	btl. 0,75 l	5,30
Spreequell Naturell	btl. 0,25 l	2,90
Spreequell Naturell	btl. 0,75 l	5,30
Water silent/medium	0,4 l	3,50
	0,2 l	0,4 l
Coca-Cola ^{1, 2, 4}		3,00 4,00
Coca-Cola light ^{1, 2, 4, 6, 7}		3,00 4,00
Fanta ^{1, 3, 4, 9}		3,00 4,00
Sprite ⁴		3,00 4,00
Spezi ^{1, 2, 3, 4, 9}		3,00 4,00
Fassbrause ^{1, (15a)}		3,00 4,00
Malztrunk ^{1, (15a)} malt drink	btl. 0,33 l	3,00
Schweppes Bitter Lemon ^{3, 4, 9}	btl. 0,2 l	3,50
Schweppes Ginger Ale ^{1, 4}	btl. 0,2 l	3,50
Schweppes Tonic Water ^{4, 8}	btl. 0,2 l	3,50
Red Bull ^{1, 2, 11}	tin 0,25 l	3,90

Juice spritzers

Apple spritzer	0,4 l	4,00
Orange juice spritzer	0,4 l	4,00
Cherry nectar spritzer	0,4 l	4,00
Banana nectar spritzer	0,4 l	4,00
Mango nectar spritzer	0,4 l	4,00
Guava nectar spritzer	0,4 l	4,00
Lychee nectar spritzer	0,4 l	4,00
Pineapple-coconut nectar spritzer	0,4 l	4,00

Juices and nectars

	0,2 l	0,4 l
Apple Juice	3,00	4,00
Orange Juice	3,00	4,00
Cherry Nectar	3,00	4,00
Banana Nectar	3,00	4,00
Mango Nectar	3,00	4,00
Guava Nectar	3,00	4,00
Passion Fruit Nectar	3,00	4,00
Pineapple Nectar	3,00	4,00
Pineapple-Coconut-Nectar	3,00	4,00
Lychee Nectar	3,00	4,00
KiBa cherry / banana nectar	3,00	4,00

Indian soft drinks

	0,2 l	0,4 l
Lassi salty ⁽²¹⁾ with natural yoghurt	3,00	4,50
Lassi sweet ⁽²¹⁾ with natural yoghurt	3,00	4,50
Mango-Lassi ⁽²¹⁾ with natural yoghurt	3,00	4,50
Mango-Shake ⁽²¹⁾ with natural yoghurt	3,00	4,50
Bananea-Lassi ⁽²¹⁾ with natural yoghurt	3,00	4,50

Hot Beverages

Original Indian Tea ⁽²¹⁾ (Yogi Tea)	glass	2,50
Peppermint tea	glass	2,50
Green tea	glass	2,50
Assam tea	glass	2,50
Chamomile tea	glass	2,50
Earl Grey tea	glass	2,50
Darjeeling tea	glass	2,50
Fruit tea	glass	2,50
Orange tea	glass	2,50
Fennel tea	glass	2,50
Jasmine tea	glass	2,50
Nettle tea	glass	2,50
Rosehip tea	glass	2,50
Fresh mint tea	glass	2,90
Fresh ginger tea	glass	2,90
Coffee ²	cup	2,50
Espresso ²	cup	2,10
Double espresso ²	cup	3,60
Cappuccino ^{(21), 2}	cup	3,10
Milk Coffee ^{(21), 2}	cup	3,50
Hot chocolate ⁽²¹⁾ with or without whipped cream ¹⁴ /milk foam ⁽²¹⁾	cup	3,90
Latte Macchiato ^{(21), 2}	glass	3,50
Espresso Macchiato ^{(21), 2}	cup	2,10
Cereal Coffee ^(15c)	cup	2,50
Cereal Latte ^(15c, 21)	cup	3,50

Sparkling Wine ⁽²⁸⁾

Prosecco del Veneto	0,1 l	3,90
Brut, bottle fermentation dry, fine bubbly and tangy	btl. 0,75 l	19,00
Mango sparkling wine	0,1 l	3,90
Guava sparkling wine	0,1 l	3,90
Pineapple Coconut Sparkling Wine	0,1 l	3,90
Lychee sparkling wine	0,1 l	3,90

Beer ^(15a,c)

- on tap -

	0,3 l	0,5 l
Carlsberg	3,50	4,50
Lübzer	3,50	4,50
Duckstein	3,50	4,50
Indisches Bier	3,50	4,50

- bottled beer -

Erdinger Hefeweizen hell	Fl. 0,50 l	4,50
Erdinger Hefeweizen dunkel	Fl. 0,50 l	4,50
Erdinger Kristallweizen	Fl. 0,50 l	4,50
Erdinger alkoholfrei	Fl. 0,50 l	4,50
Cobra Indian beer	Fl. 0,33 l	3,50
King Fisher Indian beer	Fl. 0,33 l	3,50
Lübzer Lemon ^{4, 6, 7}	Fl. 0,33 l	3,50
Lübzer non-alcoholic	Fl. 0,33 l	3,50
Beck's	Fl. 0,33 l	3,50
Krombacher	Fl. 0,33 l	3,90

Whisky

Jim Beam ^(15 b, c)	4 cl	6,10
Ballantines ^{1, (15)}	4 cl	6,10
Johnnie Walker Red Label ^{1, (15)}	4 cl	6,10
Johnnie Walker Black Label ^{1, (15)}	4 cl	6,80
Jack Daniel's ⁽¹⁵⁾	4 cl	6,80
Tullamore Dew ^{1, (15)}	4 cl	6,80
Chivas Regal ^{1, (15)}	4 cl	7,90

All whiskies with shot extra
e.g. with Coke ^{1, 2, 4}, soda, etc. + €1.00

Aperitif

Martini ⁽²⁸⁾	5 cl	3,90
dry, bianco or rosso		
Pernod ¹	4 cl	3,90
Sherry Sandeman ⁽²⁸⁾	5 cl	3,50
dry, medium or secco		
Campari Soda ¹	4 cl	5,90
Aperol Spritz ^{1, 8, (28)}	4 cl	5,90

Digestif

Averna ¹ on ice and lemon	2 cl	2,90
Ramazzotti on ice and lemon	2 cl	2,90
Cynar ¹ on ice and lemon	2 cl	2,50
Fernet Branca	2 cl	2,90
Fernet Menta ¹	2 cl	2,90
Grappa di Chardonnay ⁽²⁸⁾	2 cl	2,90
Grappa di Moscato ⁽²⁸⁾ soft	2 cl	2,90
Amaretto ^{1 (22a)}	2 cl	2,70
Jägermeister	2 cl	2,70
Mango-Schnaps Clear	2 cl	2,50
Mango-, Lychee-, Kokos¹- or Guavaschnaps	2 cl	2,50

Spirits

Baileys ^{1 (21)}	2 cl	2,90
Sambuca	2 cl	2,70
Old Monk ¹	2 cl	3,10
Vecchia Romagna ⁽²⁸⁾	2 cl	2,70
Remy Martin V.S.O.P. ⁽²⁸⁾	2 cl	3,40
Osborne Veterano ^{1 (28)}	2 cl	3,30
Gordon's Dry Gin	2 cl	2,60
Tequila Silver	2 cl	2,90
Tequila Gold ¹	2 cl	2,90
Absolut Vodka ⁽¹⁵⁾	2 cl	2,90
Smirnoff Vodka ⁽¹⁵⁾	2 cl	2,90
Wodka Gorbatschow ⁽¹⁵⁾	2 cl	2,90
Asbach Uralt ⁽²⁸⁾	2 cl	3,20
Bombay Gin	2 cl	3,10
Hennessy Cognac ⁽²⁸⁾	2 cl	3,80

Open red wines (28)

		0,2 l	0,5 l
<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, persistent	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 soft	4,90	9,90
	Red wine spritzer	4,90	8,90

Open white wines (28)

		0,2 l	0,5 l
<i>Italy:</i>	Chardonnay del Vineto, I.G.T., Villa Rocca balanced fruit-acid ratio, full-bodied	4,80	9,50
<i>Spain:</i>	Rioja, can Chales dry, lively, aromatic and mild acidity	4,80	9,50
<i>Germany:</i>	Riesling Mosel Q.B.A dry, sparkling and exciting	4,80	9,50
<i>Italy:</i>	Bardolino Chiaretto, D.O.C. (Rosé) dry, balanced fruit-acid ratio and full bouquet	4,80	9,50
	White wine spritzer	4,90	9,90

Bottled wines - red (28)

<i>Spain:</i>	Herminia Crianza Rioja D.O. animating fruit, wood and vanilla aromas	btl. 0,75 l	24,90
<i>Chile:</i>	Viu Manet Merlot, Chile scent of dark berries, persistent	btl. 0,75 l	25,90
<i>India:</i>	Indian Red Wine dry, discreet taste, recommended with meat dishes	btl. 0,75 l	21,50

Bottled wines - white (28)

<i>Spain:</i>	Herminia blanco D.O. Rioja Lively and fresh with ripe fruit aromas	btl. 0,75 l	19,90
<i>India:</i>	Indian White Wine dry and soft, recommended with meat and fish dishes	btl. 0,75 l	21,40

Flaschenweine - rosé (28)

<i>France:</i>	QEF rosé Mediterrane, Dom. Quiet Syrah grape, dry, complex fruit aromas	btl. 0,75 l	19,90
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Allergen labelling (red numbers in brackets) according to the Food Information Regulation:

(15) Cereals containing gluten (a=wheat, b=rye, c=barley, d=oat, e=spelt, f=camut), (16) crustaceans, (17) eggs, (18) fish, (19) peanuts, (20) soy, (21) milk, (22) NUTS (a=almond, b=hazelnut, c=walnut, d=cashew nut, e=pekan, f=Brazil nut, g=Pistazien, h=macadamia nut, i=Queensland nut), (23) Celery, (24) mustard, (25) sesame seeds, (26) lupine, (27) molluscs, (28) Sulphur dioxide and sulphites

Additives:

1 with colouringf · 2 caffeinated · 3 with antioxidant · 4 acidifier · 5 with preservative · 6 with sweetener
7 contains a source of phenylalanine · 8 quinine · 9 stabilisers · 10 foamed with nitrogen oxydul · 11 taurin
12 contains sulphites · 13 geschwärtzt · 14 flavour enhancer

All prices in Euro incl. VAT and service. · Errors and misprints excepted.



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