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Soups

- | | | | | | |
|---|--|------|---|---|------|
| 1 | Madras Rasam¹
red lentil soup after delicious Southern Indian taste | 4,80 | 5 | Garam Shorba <i>hot</i>
sour-hot soup with grilled lamb or fresh vegetables of your choice | 5,70 |
| 2 | Vegetarian Soup
mixed vegetable soup, seasoned lightly | 4,90 | 7 | Macao Wan Tan
aromatic and creamy soup with 11 different herbs and spices, garnished with golden fried wontons ^(15a) , filled with chopped chicken or vegetables | 5,60 |
| 3 | Tomato Soup
tomato soup made from fresh tomatoes, garnished with cream ⁽²¹⁾ | 5,10 | | | |
| 4 | Mulligatawney Soup
typically Indian curry soup with chicken (a chicken soup garnished lightly) | 5,10 | | | |

Salads

- | | | | | | |
|----|--|------|-----|--|------|
| 15 | Paneer Salad
large mixed green salad with cheese ⁽²¹⁾ | 6,90 | 017 | Bombay Scampi
green salad with fried scampi ⁽¹⁶⁾ , onions, peppers and tomatoes, lightly seasoned | 8,70 |
| 16 | Hara Bhara Salad <i>large</i>
large green salad with dressing ⁽²⁸⁾ | 5,70 | 18 | Raita
yoghurt ⁽²¹⁾ with chopped cucumber & tomatoes | 4,80 |
| 17 | Punjabi Raita
Yoghurt ⁽²¹⁾ with boiled potatoes and special Indian spices | 5,00 | 19 | Chicken salad
fine salad with chicken and cabbage strips | 7,80 |
| | | | 21 | Side salad ⁽²⁸⁾
small mixed salad | 1,50 |

Pakorras

Pakorras are dipped in chick pea dough and fried afterwards.

- | | | | | | |
|----|---|------|----|---|-------|
| 26 | Ghobi Pakora cauliflower | 5,70 | 33 | Chicken Wings | 7,10 |
| 27 | Onion Bhaji onions strips | 5,90 | | marinated chicken wings, grilled in genuine Indian clay oven | |
| 28 | Baingan Pakora eggplant | 5,90 | 34 | Vegetarian Starter Platter ⁽²¹⁾ | 9,00 |
| 29 | Khumbi Pakora mushrooms | 5,90 | | an assortment of aforementioned vegetarian starters | |
| 30 | Chicken Pakora breaded ^(15a) chicken fillet | 6,30 | 35 | Mixed Starter Platter ⁽²¹⁾ | 12,90 |
| 31 | Scampi Pakora
seasoned king prawns ⁽¹⁶⁾ | 8,10 | | an assortment of vegetarian Pakoras and Chicken Pakora ^(15a) | |
| 32 | Paneer Pakora
homemade fresh cream cheese ⁽²¹⁾ | 5,80 | | | |

Side Dishes

- | | | | | | |
|----|---|------|----|---|------|
| 40 | Pappadam
crispy bread ^(15a) made from chick pea flour & black pepper | 0,90 | 46 | Garlic Naan
flat wheat bread ^(15a,21) with Indian garlic paste baked crispy in the tandoor | 3,50 |
| 41 | Basmati Rice
Indian fragrant rice | 2,50 | 48 | Roti
flat whole grain bread ^(15b) baked crispy in the tandoor | 2,90 |
| 42 | Mix Pickles ⁽²¹⁾
pickled hot Indian vegetables | 1,80 | 49 | Butter Naan
flat wheat bread ^(15a,21) with Indian butter ⁽²¹⁾ and two kinds of sesame ⁽²⁵⁾ | 3,50 |
| 43 | Mango Chutney
pickled mango in sweet-sour sauce | 1,80 | 50 | Cheese Naan
flat wheat bread ^(15a,21) filled with fresh cream cheese ⁽²¹⁾ baked in the tandoor | 4,50 |
| 44 | Bhatura
fried wheat bread ^(15a,21) | 3,50 | 51 | Chips | 4,10 |
| 45 | Naan
flat wheat bread ^(15a,21) baked crispy in the tandoor | 3,60 | | | |

Starters

55	Poh Pia homemade spring rolls (15a), filled with exotically seasoned vegetables	5,90	57	Wan Tan crispy dumplings (15a), filled with vegetables and selected Asian herbs	6,10
56	Satte Gai marinated chicken fillet skewer, coated with our secret mixture of spices	6,80	58	Aloo Tikka potatoes with fresh basil, coriander and green peppers, infolded crisply (15a)	6,20

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	14,50	71	Sabji Jhalfrezi <i>medium hot</i> mixed vegetables in seasoned curry sauce and fresh tomatoes	13,50
60	Dal Makhni mixed lentils fried in butter (21), with onions, ginger & tomatoes	12,20	72	Shahi Baingan eggplant filled with grated cheese (21), carrots, cauliflower and nuts (22a,d) in special tomato cream sauce (21)	13,70
61	Sabji mixed fresh vegetables with cream cheese (21) in curry sauce	12,70	73	Punjabi Mirch green peppers filled with potatoes and mixed vegetables in a mild special sauce with nuts (22a,d) and raisins (28)	13,70
62	Aloo Gobhi fresh cauliflower and potatoes with ginger, garlic and tomatoes cooked after special Northern Indian taste	13,30	77	Paneer Chili fried homemade Indian cream cheese (21) with peppers, ginger and garlic, in piquant soy (20) chilli sauce	15,50
63	Palak Paneer homemade fresh cream cheese (21) with spinach fried in different spices	13,00	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	14,10
65	Channa Masala chickpeas with fresh tomatoes in special spices	12,30	80	Tofu Special juicy, fried tofu (20) in a red Thai curry sauce with fresh Thai vegetables, garnished with lime leaves	14,10
66	Matter Paneer homemade fresh cream cheese (21) with green peas in special mild sauce	13,70	81	Phuket Masala fried tofu (20) in a green Malayan curry sauce with broccoli and Far Eastern vegetables	13,90
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)	13,70	82	Vegetable Taipei mixed fresh vegetables in a creamy peanut sauce (19), seasoned with exotic curry sauce	14,10
68	Shahi Paneer homemade cream cheese (21) with cashew nuts (22d) and raisins (28) in butter tomato cream sauce (21)	14,30	83	Paneer Mango homemade fresh cream cheese (21) in a mango sauce with far eastern spices	14,90
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)	14,10	84	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)	15,50
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	15,50	84A	Paneer Amma Spezial homemade fresh cream cheese with fresh fruit in a curry cream sauce with cashews, almonds and raisins	16,50
070	Paneer Kadai fried cream cheese (21) with garlic, onions, peppers, fresh ginger and Indian spices	15,90			

All dishes are served with basmati rice.

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	Vegetable Biryani stewed basmati rice, fried with fresh vegetables, nuts (22a,d), raisins (28) and balanced spices	13,80	89	Scampi Biryani fried king prawns (16), stewed with basmati rice, vegetables, Oriental spices, nuts (22a,d) and raisins (28)	18,20
86	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	14,10	90	Rice Peking fried duck, stewed with basmati rice, onions, peppers, soybean sprouts (20), fresh vegetables and Oriental spices	15,60
87	Mutton Biryani tender pieces of lamb, stewed with basmati rice and fresh vegetables, garnished with nuts (22a,d) and raisins (28)	15,40	91	Amma Singapore Special basmati rice with stewed scampi (16), lamb, chicken and vegetables in a special Far Eastern mixture of spices	17,50

Noodles

95	Noodles Pulau noodles fried with spring onions, peppers, soybean sprouts (20), carrots, fresh ginger & coriander, seasoned with light soy sauce (20)	11,70	98	Bami Goreng noodles with chicken fillet, shrimps (16), soybean sprouts (20), peppers and crunchy vegetables, completed with a special curry sauce	15,00
96	Noodles Yangon <i>slightly hot</i> noodles with chicken breast fillet, soybean sprouts (20), crunchy vegetables, ginger, peppers & fresh coriander, seasoned with sweet-sour sauce	13,60	99	Laksa Asam <i>fiery hot</i> noodles with king prawns (16), seasoned with Cilantro, 3 kinds of chilli and crunchy vegetables	15,60
97	Noodles Amma Special noodles with tender lamb, soybean sprouts (20), carrots, ginger, peppers, fresh vegetables & coriander	14,20			

Tandoori / Grill Specialities from a genuine Indian clay oven

105	Chicken Tandoori¹ grilled chicken with bone, marinated in a exotic mixture of different spices	16,90	111	Mutton Tikka tender pieces of lamb, grilled with ginger, peppers, onions and fresh tomatoes in a special mixture of spices	18,90
106	Chicken Tikka¹ grilled pieces of boneless chicken fillet in a special yoghurt cream sauce (21) fried with peppers, onions, ginger & fresh tomatoes	18,50	112	Amma Mixed Grill grilled chicken, lamb, homemade cream cheese (21) and scampi (16) with onions, peppers, fresh tomatoes and ginger, served with bread (15aa)	19,50
107	Chicken Seekh Kebab chopped chicken fillet, grilled with peppers, onions and tomatoes in a well-balanced mixture of spices	18,90	113	Fish Tikka redfish fillet (18) marinated in fine spices and herbs, grilled with fresh peppers & tomatoes	18,90
109	Paneer Tikka Masala homemade, fresh, grilled cream cheese (21), marinated in special yoghurt cream sauce (21) with peppers, onions, fresh tomatoes & ginger	19,10	114	Scampi Tandoori grilled king prawns (16) marinated in special yoghurt cream sauce (21) with peppers, onions, fresh tomatoes & ginger	20,10
110	Batak Tikka pieces of duck, grilled with peppers, tomatoes & ginger in a well-balanced mixture of spices	19,90	132	Malai Tikka Grilled chicken fillet pieces in a cashew cream cheese sauce(21,22d) with bell peppers, onions, garlic and ginger	18,10

All dishes are served with basmati rice.

Chicken

120	Chicken Curry chicken fillet in curry sauce after delicious Indian taste	13,70	130	Chicken Jhalfrezi <i>medium hot</i> chicken fillet with fresh tomatoes, onions, peppers, ginger and baked (15a) cauliflower, well-seasoned after Northern Indian taste	15,40
121	Chicken Sabji chicken fillet with mixed vegetables in a special mild sauce	14,10	131	Chicken Chili <i>hot</i> chicken fillet with peppers, onions, ginger and garlic in piquant soy chilli sauce (20)	16,40
122	Chicken Jakhni chicken, marinated in a ginger garlic paste for 12 hours, in a yoghurt tomato cream sauce (21) with almonds (22a)	14,50	133	Chicken Badami grilled pieces of chicken fillet in a cashew cream cheese sauce (21,22d) with rice and salad	15,90
123	Chicken Himalaya chicken fillet fried with peppers and fresh cream cheese (21) in a special cream sauce (21)	14,80	134	Children's Menu <i>until age 12</i> lightly seasoned chicken or vegetables in mild cream sauce (21) with rice	10,40
124	Butter Chicken¹ juicy pieces of tandoori chicken, grilled with delicious spices, in a butter tomato cream sauce (21)	15,20	135	Chicken Mango juicy pieces of chicken breast fillet in a mango sauce with Far Eastern spices & almonds (22a)	14,50
125	Chicken "Saagwala" chicken fillet in spinach with fresh ginger and garlic after delicious Indian taste	14,40	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	14,40
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)	15,40	137	Sumba Chicken chicken breast in a piquant peanut cashew sauce (19,22d) on crunchy vegetables	15,50
127	Chicken Banglora <i>medium hot</i> chicken fillet with pineapple, peppers, fresh ginger and garlic with exotic spices	15,40	138	Chicken Singapore fried chicken fillet with peppers, bamboo and fresh broccoli in a special green sauce with Oriental spices & fresh coriander	15,00
128	Chicken Madras <i>hot</i> chicken fillet with coconut flakes in a special mixture of spices after delicious Southern Indian taste	15,10	139	Chicken Ratschaburi fried chicken breast fillet, slowly cooked with exotic vegetables, coconut cream, green Thai curry sauce, seasoned with lime leaves and Thai basil	15,40
129	Chicken Vindaloo <i>hot</i> chicken fillet with potatoes, ginger, peppers & fresh tomatoes after Southern Indian taste	15,00	140	Chicken Amma Spezial tender pieces of chicken fillet with fresh fruit in a curry cream sauce (21) with cashew nuts (22d), almonds (22a) and raisins(28)	18,10

All dishes are served with basmati rice.

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Lamb

145	Lamb Curry lamb in a curry sauce cooked after delicious Indian taste	15,70	152	Sukha Banglor <i>medium hot</i> lamb with pineapple, peppers, fresh ginger & garlic with mixed with exotic spices	17,00
146	Lamb Sabji tender lamb cooked with mixed vegetables in special Indian spices	16,00	153	Lamb Madras <i>hot</i> lamb with coconut flakes in a special mixture of spices after delicious Southern Indian taste	16,90
147	Lamb Jakhni marinated lamb prepared after special Indian taste in a yoghurt sauce (21) with almonds (22)	16,40	154	Lamb Vindaloo <i>hot</i> lamb with potatoes, peppers, tomatoes & onions in a piquant curry sauce cooked after Southern Indian taste	16,00
148	Mutton Josh lamb in a well-balanced spicy mixture of onions, garlic, ginger and peppers in a red curry sauce	16,30	155	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	16,40
149	Lamb Kadai <i>medium hot</i> marinated lamb, fried with garlic, onions, peppers, fresh ginger and spices	16,80	156	Lamb Mango juicy lamb in a mango sauce with Malayan spices, lime leaves and almonds (22)	16,40
150	Lamb "Saagwala" lamb in spinach, fried with onions, fresh ginger and garlic	16,40			
151	Lamb Korma tender lamb in a mild cream sauce (21) of spices, grated cream cheese (21), cashew nuts (22), raisins (28) & almonds (22)	17,00			

All dishes are served with basmati rice.

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

All dishes are served with basmati rice.

Thalis (for one)

175 Punjabi Thali an assortment of three delicious chicken, lamb and vegetable dishes (Sabji Masala ⁽²¹⁾ , Chicken Madras and Lamb Curry)	19,50	176 Amma Thali an assortment of three delicious vegetarian dishes (Palak Aloo, Matter Paneer ⁽²¹⁾ and Malai Kofta ^(21,22a,d,28))	18,30
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All dishes are served with basmati rice & three delicious sauces.

Fish ⁽¹⁸⁾

180 Fish Curry redfish fillet in a red curry sauce after delicious Northern Indian taste	14,40	186 Fish Bukum <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	14,50
181 Fish Madras <i>medium hot</i> redfish fillet with coconut flakes in a special mixture of spices after delicious Southern Indian taste	14,90	187 Kan Penggang fried redfish fillet in a piquant peanut cashew sauce ^(19,22d) with a pleasant herbal aroma	15,90
182 Fish Punjabi <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	16,80	188 Fish Mango redfish fillet in a mango sauce with Far Eastern spices, lime leaves & almonds ^(22a)	15,80

All dishes are served with basmati rice.

Prawns ⁽¹⁶⁾

190 Bali Scampi <i>slightly hot</i> king prawns with fresh vegetables in red Thai curry sauce, cooked in coconut milk and garnished with fresh coriander	17,90	183 Scampi Masala king prawns with ginger, garlic and mixed spices, fried in fine Indian herbs	18,90
191 Scampi Mamilla king prawns prepared after a special Amma taste with delicious spices & almonds ^(22a) in a mild yoghurt sauce ⁽²¹⁾	19,20	184 Scampi Curry king prawns in curry sauce prepared in delicious Indian style	18,00
192 Prawns Lolotai crispy king prawns, with fresh vegetables, marinated in special spices, served in a dark honey sauce	19,40	185 Scampi Madras <i>medium hot</i> king prawns with coconut flakes in a special mixture of spices after delicious Southern Indian taste	19,40

All dishes are served with basmati rice.

Dessert

195 Exotic Fruit Cream Salad garnished with seven year old Indian rum (Old Monk ¹)	4,60	291 Kulfi Ice ⁽²¹⁾	6,40
196 Gulab Jamun <i>2 balls</i> honey balls ^(15a) , slightly fried, marinated in honey rose water	5,70	292 Coconut Ice Cream ⁽²¹⁾	6,40
197 Banana Honey Dream fried banana in honey	6,50	293 Mango Ice Cream ⁽²¹⁾	6,40
		295 Lychee Ice Cream ⁽²¹⁾	6,40
		296 Vanilla Nut Ice Cream ^(21,22)	6,40

Platters

„Amma“ Platter

- **Aperitif** / Martini (28)
- **Soup** / red lentil soup¹ 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	for two	43,10
201	for three	54,10
202	for four	66,10

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

203	for two	44,00
204	for three	55,00
205	for four	66,20

*Our recommendation
for everyone who
like it spicy*

„Punjabi“ Platter

- **Aperitif** / sparkling mango wine (28)
- **Soup** / red lentil soup¹
- **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	for two	45,00
207	for three	56,30
208	for four	66,20

„Bombay“ Platter

- **Aperitif** / sparkling pineapple coconut wine (28)
- **Soup** / aromatic cream soup (21) with 11 different herbs, garnished with wontons (15a)
- **Paneer Amma** / homemade fresh cream cheese (21) with fresh fruits in curry cream sauce (21) with cashew nuts (22d), almonds (22a) and raisins (28)
- **Duck Masala** / duck with ginger, garlic, peppers, onions, fresh tomatoes and mixed herbs in curry cream sauce (21)
- **Bali Scampi** / king prawns (16) with fresh vegetables in red Thai curry sauce, cooked in coconut milk and garnished with fresh coriander
- served with basmati rice, fresh salad, Mix Pickles (28), bread (15a) and three sauces
- **Dessert**

209	for two	46,40
210	for three	60,00
211	for four	71,40

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 ^{1,2}		2,55 4,00
Coca-Cola Zero ^{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
Malztrunk ^{1 (15c)}	btl. 0,33 l	3,40
Schweppes Bitter Lemon ^{3,5}	0,2 l	3,20
Schweppes Ginger Ale ¹	0,2 l	3,20
Schweppes Tonic Water ³	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	2,90	4,20
Orange Juice Spritzer	2,90	4,20
Cherry Nectar Spritzer	2,90	4,20
Banana Nectar Spritzer	2,30	3,20
Mango Nectar Spritzer	3,00	4,30
Guava Nectar Spritzer	3,00	4,30
Lychee Nectar Spritzer	3,00	4,30
Pineapple & Coconut Nectar Spritzer	3,00	4,30

Juices & Nectars

	0,2 l	0,4 l
Apple Juice	3,00	4,50
Orange Juice	3,00	4,50
Cherry Nectar	3,00	4,50
Banana Nectar	3,20	4,50
Mango Nectar	3,20	4,50
Guava Nectar	3,20	4,50
Passion Fruit Nectar	3,20	4,50
Pineapple Nectar	3,20	4,50
Pineapple & Coconut Nectar	3,20	4,50
Lychee Nectar	3,20	4,50
KiBa	3,20	4,50
Cherry / Banana Nectar		

Indian Soft Drinks

	0,25 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 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 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 ⁽²¹⁾	3,10
White Coffee ⁽²¹⁾	3,70
Chocolate ⁽²¹⁾ with or without foamed milk or whipped cream	3,70
Latte Macchiato ⁽²¹⁾	3,70
Espresso Macchiato ⁽²¹⁾	2,70

Beer ^(15a,c)

- draught -

	<i>0,3 l</i>	<i>0,5 l</i>
Carlsberg	3,40	4,20
Lübzer Pils	3,40	4,20
Duckstein Dunkel	3,40	4,20
Sona Indian beer	3,20	4,00

- bottled beer -

Erdinger Hefeweizen light	<i>bottle 0,50 l</i>	4,10
Erdinger Hefeweizen dark	<i>bottle 0,50 l</i>	4,10
Erdinger Kristallweizen	<i>bottle 0,50 l</i>	4,10
Erdinger Alkoholfrei non-alcoholic	<i>bottle 0,50 l</i>	4,10
Yogi / Cobra Indian beer	<i>bottle 0,33 l</i>	3,50
King Fisher Indian beer	<i>bottle 0,33 l</i>	3,60
Lübzer non-alcoholic	<i>bottle 0,33 l</i>	3,40
Beck's / Lübzer Lemon⁶	<i>bottle 0,33 l</i>	3,50
Beck's	<i>bottle 0,33 l</i>	3,50
Corona⁵ Mexican beer	<i>bottle 0,33 l</i>	4,00

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>	21,20
Sparkling Mango Wine	<i>0,10 l</i>	3,40
Sparkling Guava Wine	<i>0,10 l</i>	3,40
Sparkling Pineapple Coconut Wine	<i>0,10 l</i>	3,40
Sparkling Lychee Wine	<i>0,10 l</i>	3,40

Whisky

	<i>2 cl</i>	<i>4 cl</i>
Jim Beam	4,50	6,70
Ballantines¹	4,50	6,70
Johnnie Walker¹ Red Label	4,50	6,70
Johnnie Walker¹ Black Label	4,80	8,40
Jack Daniel's	4,80	7,40
Tullamore Dew¹	4,80	7,40
Jameson¹	4,80	7,40
Chivas Regal¹	5,00	9,20

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>	3,50
Sherry Sandeman ⁽²⁸⁾ dry, medium or secco	<i>5 cl</i>	3,00
Aperol¹ Spritz⁽²⁸⁾	<i>0,2 l</i>	5,50

Digestif

Baileys¹ ⁽²¹⁾	<i>2 cl</i>	3,50
Averna¹ on ice & lemon	<i>2 cl</i>	3,50
Ramazotti¹ on ice & lemon	<i>2 cl</i>	3,50
Fernet Branca	<i>2 cl</i>	3,50
Grappa	<i>2 cl</i>	3,50
Amaretto¹ ^(22a)	<i>2 cl</i>	3,30
Jägermeister	<i>2 cl</i>	3,30
Mango-Schnaps clear, homemade	<i>2 cl</i>	3,10

Spirits

Old Monk¹ 7 years old Indian rum	<i>2 cl</i>	4,20
Hennessy¹	<i>2 cl</i>	4,90
Vecchia Romagna¹	<i>2 cl</i>	3,80
Asbach Uralt	<i>2 cl</i>	4,30
Remy Martin V.S.O.P⁶	<i>2 cl</i>	4,50
Osborne Veterano¹	<i>2 cl</i>	4,40
Gordon's Dry Gin	<i>2 cl</i>	3,70
Sambuca	<i>2 cl</i>	3,80
Tequila Silver	<i>2 cl</i>	4,00
Tequila Gold¹	<i>2 cl</i>	4,00
Vodka Absolut	<i>2 cl</i>	4,00
Vodka Smirnoff	<i>2 cl</i>	4,00
Wodka Gorbatschow	<i>2 cl</i>	4,00

Allergen mark-up (red number in parentheses) after Food Information Regulation:

15) gluten-containing cereal (a=wheat, b=rye, c=barley, d=oats, e=speil, 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 ⁽²⁸⁾ by the Glass

		0,2 l	0,5 l
<i>Italy:</i>	Bardolino D.O.C., Villa Rocca dry, light and bright	5,50	11,00
<i>Spain:</i>	Tempranillo, Clos de Tori Bas dry, velvety berry aromas, long lasting	5,50	11,00
<i>France:</i>	Cabernet Sauvignon V.D.P., Pays d'Oc dry, strong and full-bodied	5,50	11,00
<i>Chile:</i>	Merlot, Vina Marquez, Curico Valley dry, full-bodied and smooth	5,50	11,00

White Wine ⁽²⁸⁾ by the Glass

		0,2 l	0,5 l
<i>Italy:</i>	Chardonnay del Vineto, I.G.T., Villa Rocca balanced fruit and acid, full-bodied	5,50	11,00
<i>Spain:</i>	Rioja, can Chales dry, lively, aromatic and mild acid	5,50	11,00
<i>Germany:</i>	Riesling Trocken, Mosel Q.B.A sprightly and exciting	5,50	11,00
<i>Italy:</i>	Bardolino Chiaretto, D.O.C. (Rosé) dry, balanced fruit and acid and full bouquet	5,50	11,00
	Wine Spritzer	5,50	

Wine ⁽²⁸⁾ by the Bottle - red

<i>Spain:</i>	Herminia Crianza Roja D.O. animating fruit, wood and vanilla flavours	bottle 0,75 l	29,40
<i>Chile:</i>	Viu Manet Merlot, Chile fragrance of dark berries, long lasting	bottle 0,75 l	31,40
<i>India:</i>	Indian Red Wine dry, subtle flavour, recommended for meat dishes	bottle 0,75 l	29,00

Wine ⁽²⁸⁾ by the Bottle - white

<i>France:</i>	Entre Deux Meres A.O.C fresh, well-balanced white wine with discreet acidity	bottle 0,75 l	26,40
<i>Spain:</i>	Herminia blanco D.O. Rioja lively and fresh with ripe fruit flavours	bottle 0,75 l	26,40
<i>India:</i>	Indian White Wine dry and soft, recommended with meat & fish dishes	bottle 0,75 l	28,90

Wine ⁽²⁸⁾ by the Bottle - rosé

<i>France:</i>	QEF rosé Mediterrane, Dom. Quiet Syrah grape, dry, complex fruit flavours	bottle 0,75 l	24,40
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