

INDIEN VILLAGE RESTAURANT

SOUPS

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| 10. MULLIGATAWNY SHORBA (P) | 4,90 |
| Indian Lentil curried soup with a touch of Lemon. | |
| 11. PALAK SHORBA | 4,90 |
| Spinach soup with garlic | |
| 12. TAMATER SHORBA (G) | 4,90 |
| Tomato cream soup | |

STARTERS

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| 13. TAND. PANEER TIKKA (G) | 5,50 |
| Grilled Marinated Cheese | |
| 14. MAHI PAKORA (DP) | 5,90 |
| Fried fish marinated in gramflour | |
| 15. PIAZ PAKORA (P) | 4,50 |
| Deep fried onion rings | |
| 16. SAMOSA (VEG.) (AHP) | 5,90 |
| Stuffed vegetable spring triangle | |
| 17. VEGETARIAN KABAB (GH) | 5,90 |
| Vegetarian Chefs speciality | |
| 18. SABZI PAKORA (P) | 5,00 |
| Deep fried vegetables marinated in gramflour | |
| 19. MURG TIKKA (G) | 5,90 |
| Marinated chicken cubes grilled on charcoal | |
| 20. SEEKH KABAB | 6,50 |
| Minced meat rolls grilled on wood charcoal | |
| 21. PANEER PAKORA (GP) | 5,50 |
| Fried cottage cheese marinated in gramflour | |
| 22. VARIETY OF STARTERS (2 PERSON) (AH) | 16,50 |
| 23. SHAAMI KABAB | 6,50 |
| Well spiced lamb Patties | |
| 24. PAPADAM (P) | 1,00 |
| Very thin crispy bread out of Lentil dough | |

SALAD

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| 34. PIAZ SALAT | 2,50 |
| Onion Slices and green Chillies | |
| 35. RAITA (G) | 3,00 |
| Yoghurt with cucumber and tomatoes | |
| 37. PUNJABI SALAT | 6,00 |
| Spiced mixed salad | |
| 38. HAUS SALAT (EG) | 7,00 |
| Spicy House salad with peanuts and cheese | |

OUR RECOMMENDATION

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| 41. VEGETARIAN CREATION for (G) | |
| | 2 pers. / 56,00 |
| | 3 pers. / 84,00 |
| Spinach Soup | |
| A Variety of Vegetarian Chefs Culinary Creation with Pulav rice and Naan; Dessert | |
| 42. MEAT AND VEGETARIAN CREATION for (GH) | |
| | 2 Pers. / 62,00 |
| | 3 Pers. / 96,00 |
| Lentil Soup (P) | |
| A Variety of Meat and Vegetarian Chefs Culinary Creation with Pulav rice and Naan Dessert | |

TANDOOR

Traditional Indian Wood Charcoal Oven

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| 27. MURG SHASHLIK (G) | 16,50 |
| Marinated tender chicken pieces served on pulav rice | |
| 28. TANDOORI MIX (G) | 18,90 |
| Marinated variety of meats grilled, served on pulav rice | |
| 29. LAMM CHOP (G) | 19,90 |
| Grilled lamb cutlets served on pulav rice | |
| 30. TANDOORI PLATER FOR 2 PERSON (AGP) | 66,00 |
| Indian lentil soup followed by delicious grilled meat served with pulav rice and raita; Followed by dessert | |

BIRYANIS (RICE DISHES)

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| 46. MURG BIRYANI (H) | 15,90 |
| Basmati Rice layered with chicken, garnished with nuts | |
| 47. GOSHT (LAMB) BRIYANI (H) | 18,90 |
| Basmati Rice layered with lamb, garnished with nuts | |
| 48. JINGA BIRYANI (BH) | 21,90 |
| Basmati Rice layered with prawns, garnished with nuts | |
| 49. SABZI BIRYANI (H) | 12,90 |
| Basmati Rice with a variety of vegetables | |
| 50. GOSHT (BEEF) BIRYANI (H) | 15,90 |
| Basmati Rice layered with Beef, garnished with nuts | |

SEA FOOD

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| 66. GOA MAHI CURRY (D) | 12,90 |
| Fish in Coconut, curry sauce | |
| 67. JINGA MASALA (B) | 20,90 |
| Prawns in well spicy sauce | |

Allergen-Kennzeichnungen Erklärung

(A) Glutenhaltiges Getreide (B) Krebstiere (C) Ei (D) Fisch (E) Erdnuss
(F) Soja (G) Milch oder Laktose (H) Schalenfrüchte (L) Sellerie (M) Senf
(N) Sesam (O) Sulfite (P) Lupinen (R) Weichtiere

Alle gegrillte & frittierte Speisen können Spuren von ABCDGHNOP enthalten.

COVER CHARGES: € 1,00
Please tell us if you want
The Dishes well spiced

INDIAN BREADS – RICE

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| 45. GEBRATENER BASMATIREIS
Fried Basmati Pulau Rice | 3,50 |
| 68. PESHAWARI NAAN (AGH)
Leavened bread stuffed with Nuts | 3,50 |
| 69. KULCHA (AG)
Leavened bread stuffed with spiced cheese | 3,50 |
| 70. LASUN NAAN (AG)
Garlic Naan | 3,30 |
| 71. TANDOORI ROTI (A)
Whole wheat oven – baked bread | 1,50 |
| 72. TANDOORI NAAN (AG)
Leavened bread from charcoal oven | 3,00 |
| 73. TANDOORI PARANTHA (AG)
Whole wheat flakey pancake | 2,90 |

CHICKEN DISHES

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| 51. MURG MOGHLAI (G)
Chicken Curry | 11,90 |
| 52. MURG TIKKA MASALA
Grilled chicken pieces in well spiced sauce | 11,90 |
| 53. MURG PASANDA (GH)
Chicken in rich cashewnuts sauce | 12,90 |
| 54. MURG MAKHANI (G)
Chefs speciality: marinated grilled chicken pieces in delicious tomato-cream sauce | 12,90 |
| 55. MURG JHALFREZI (GH)
Marinated grilled chicken and sauce with Vegetables & Nuts | 12,90 |
| 56. MURG METHI CHAMAN (G)
Chicken in cream spinach | 12,90 |
| 57. MURG MADRAS (GH)
Chicken in well spiced coconut curry sauce with fresh pepper | 12,90 |
| 58. MURG ACHARI
Chicken in very tangy currysauce | 12,90 |
| 59. MURG VINDALOO
Chicken in very hot vinegar curry sauce | 12,90 |

LAMB DISHES

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| 85. ROGEN JOSH
A mild Kashmiri Lamb Dish | 12,90 |
| 86. GOSHT AWADH (GH)
Lamb Curried with dried Milk, Cream and Cashewnut | 13,90 |
| 87. GOSHT SAAG (G)
Lamb in cream spinach | 13,90 |
| 88. BHUNNA GOSHT
Fennel flavoured Lamb curry with Bell pepper | 13,90 |
| 89. GOSHT DO PIAZZA
Lamb curry with lots of onions added twice, hence Do Piazza | 13,90 |

VEGETARIAN SPECIALITIES

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| 44. TANDOORI PANEER MAKHANI (G)
Marinated grilled Indian Cheese in tomato cream sauce | 11,90 |
| 74. KADAI PANEER (G)
Cubes of cottage cheese and Capsicum in semi- dry colourful curry sauce | 11,90 |
| 75. ALOO BAIGAN
Spicy eggplant with potatoes | 10,90 |
| 76. MATTER PANEER (GP)
Green peas and Indian cottage cheese in tomato curry sauce | 11,90 |
| 77. PALAK PANEER (G)
Home made Indian cottage cheese in Spinach | 12,00 |
| 78. MALAI KOFTA (GH)
Dumpling of Indian cheese in a fine curry-cream sauce | 12,90 |
| 79. NAVRATTAN CURRY (GH)
An exotic curry with vegetables and nuts | 11,90 |
| 80. CHANNA MASALA (P)
Spicy chickpeas | 10,90 |
| 81. DAL MAKHANI (GP)
Indian lentil with a touch of butter | 11,90 |
| 82. GOBI KAJU (GH)
Cauliflower in fine cashewnut curry sauce | 11,90 |
| 83. BOMBOY ALOO (M)
Potatoes in thick curry sauce | 10,50 |
| 84. SABZI DO PIAZZA
Vegetables with lots of onions and ginger | 11,50 |
| 95. TARKA DAL (P)
Yellow lentil seasoned with fried spices | 11,00 |

BEEF DISHES

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|---|-------|
| 90. GOSHT CURRY Beef Curry | 12,90 |
| 91. GOSHT SHAHI KORMA (GH)
Beef in rich Cashewnut sauce | 13,90 |
| 92. GOSHT PALAK (G)
Beef in leaf spinach | 13,90 |
| 93. GOSHT MADRAS (GH)
Beef in well spiced coconut curry Sauce with fresh pepper | 13,90 |
| 94. GOSHT DAL WALA (P)
Succulent pieces of Beef cooked with lentil and Herb's | 13,90 |

DESSERTS

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| 96. GULAB JAMUN (WARM) (G)
Cream Cheese Dumpling in syrup | 5,90 |
| 97. GAAJAR KA HALWA (WARM) (GH)
Warm Dessert prepared with carrots | 5,90 |
| 98. PISTA-KESAR KULFI (GH)
Pistachio-Saffron flavoured Ice Creme | 5,90 |
| 99. AAM KI KULFI (GH)
Home made Mango Ice Cream | 5,90 |
| 100. MALAI AAM (G) Mango Mousse | 5,90 |

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