



Managed by Aroma India



# Menu Card





*Welcome!*



## Soup



- 1. Tomato Soup** <sup>|A|G|L|</sup> € 5,00  
An exotic tomato soup, refined with cream
- 2. Cream of Chicken Almond Soup** <sup>|A|C|G|H|</sup> € 5,00  
Creamy Chicken Soup with toasted Almonds
- 3. Mulligatwany Soup** <sup>|A|</sup> € 5,00  
Coconut flavoured red lentils considered as the national soup of India

## Salad

- 4. Raita** <sup>|G|</sup> € 4,50  
Refreshing salad made of whipped yogurt, diced cucumber, tomato and roasted cumin
- 5. Kachumbar Salad** € 4,50  
Diced Onion, Cucumber, Tomato and Parsley with lemon juice
- 6. Onion Salad** € 3,50  
Onion with lemon juice & tangy spices

## Vegetarian Appetizers

- 7. Aloo Chaat** <sup>|G|A|</sup> € 6,50  
Most popular street food of Delhi; Potatoes tossed with tangy sauces and garnished with Gram Flour Vermicelli
- 8. Vegetable Pakoda** <sup>|A|</sup> € 6,50  
Fritters made of mix Vegetables, Onions and seasoned Chickpea-Flour Batter; Served with Mango & Mint Chutney
- 9. Samosa** <sup>|A|</sup> € 6,50  
Crisp Turnovers filled With Seasoned Potatoes & Green Peas; Served with Mango & Mint Chutney
- 10. Paneer Chilly** <sup>|G|N|</sup> € 9,50  
An Indo Chinese amalgamation of Homemade Cottage Cheese with Bell Peppers, Zucchini and Chef's special sauces
- 11. Paneer Tikka** <sup>|G|A|</sup> € 9,50  
Homemade Cottage Cheese marinated in yogurt, aromatic spices and chargrilled in Clay Oven with Bell Peppers

## Chicken & Fish Appetizers

- 12. Chicken Samosa** <sup>|A|</sup> € 6,50  
Crisp Turnovers Filled With Seasoned Chicken Mince;  
Served with Mango & Mint Chutney
- 13. Chicken Tikka** <sup>|G|</sup> € 9,50  
Boneless Chicken, Bellpepper & onion marinated in yogurt, aromatic spices  
and chargrilled in Clay Oven
- 14. Chili Chicken** <sup>|N|</sup> € 9,50  
Chicken Morsels stir fried with Bell Peppers and Zucchini in a  
Homemade Indo-Chinese Spices & Sauce
- 15. Pan Fried Masala Prawns** <sup>|B|</sup> € 12,50  
Tiger Prawns marinated in red chilly paste & turmeric; Pan fried with  
mustard seeds & curry leaves

## Vegetarian Main Course

*Served with aromatic Basmati Rice*

- 16. Bombay Aloo** <sup>|G|</sup> € 13,50  
Potatoes in Yogurt curry sauce
- 17. Aloo-Mutter** € 13,50  
Potatoes and green peas cooked in a onion tomato gravy
- 18. Aloo-Baingan** € 13,50  
Indian version of the 'French Ratatouille' with Aubergine and potatoes
- 19. Adraki Aloo-Gobi** € 13,50  
Lip Smacking North Indian Dish made of Potatoes and Cauliflower  
with select Indian Spices and Ginger
- 20. Aloo-Palak** € 13,50  
Garden fresh baby spinach with potatoes
- 21. Veg Shahi Korma** <sup>|G|H|</sup> € 13,50  
Veges in a rich Cashew-coconut-yogurt sauce

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| <b>22. Veg Mango Curry</b>   | € 13,50 |
| Veges in creamy mango sauce  |         |
| <b>23. Mutter Paneer</b> <sup> G </sup>  | € 14,00 |
| A vegetarians delight compiled with Green Peas and Homemade Cottage Cheese in a creamy onion and tomato sauce            |         |
| <b>24. Lusooni Palak Paneer</b> <sup> G H </sup>   | € 14,00 |
| Spinach with Homemade Cottage Cheese, Cream and burnt garlic   |         |
| <b>25. Paneer Kadai</b> <sup> G </sup>   | € 14,50 |
| North Indian dish made with Homemade cottage cheese, bell peppers, onion tomato gravy & freshly ground spices            |         |
| <b>26. Paneer Shahi Korma</b> <sup> G </sup>   | € 14,50 |
| Homemade Cottage Cheese in a rich Cashewnut - Saffron - Yogurt sauce   |         |
| <b>27. Paneer Makhani</b> <sup> G H </sup>   | € 14,50 |
| Homemade cottage cheese in Tomato Cashew Curry with mild spices, butter and cream  |         |
| <b>28. Chana Masala</b>  | € 13,50 |
| Chickpeas Cooked with Onions, Tomato Sauce and traditional spices  |         |
| <b>29. Dal Tadka</b>   | € 13,50 |
| Yellow Lentils tempered with Cumin, Onion, Garlic, Whole Red Chillies  |         |
| <b>30. Dal Makhani</b> <sup> G </sup>  | € 13,50 |
| Slow Simmered Black Lentil flavoured traditionally with mild spices and finished with Fenugreek Leaves, Butter and Cream |         |

## *Chicken Main Course*

*served with aromatic Basmati Rice*

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| <b>31. Murg Makhani / Butter Chicken</b> <sup> G H </sup>                  | € 15,50 |
| Chargrilled chicken cooked in a velvety sauce of cashew, tomatoes & cream  |         |
| <b>32. Chicken Shahi Korma</b> <sup> G H </sup>                            | € 15,50 |
| Tender chicken cubes braised in rich cashew cream sauce and toasted spices |         |
| <b>33. Hariyali Murg</b> <sup> G </sup>                                    | € 15,50 |
| Boneless Chicken with Spinach, Fenugreek Leaves and Green Herbs            |         |
| <b>34. Chicken Tikka Masala ` Truly British`</b> <sup> G H </sup>          | € 15,50 |
| Chargrilled tender chicken pieces in a creamy onion and tomato sauce       |         |
| <b>35. Chicken Curry ` Sahiba`</b>   | € 15,50 |
| Our own signature Dish, inspired by traditional Indian Cuisine             |         |

**36. Chicken Mango Curry** € 15,50

Flavourful boneless Chicken in a creamy coconut-mango sauce

**37. Chicken Vindaloo** € 15,50

Fiery Chicken Curry from the coast of Goa

## *Lamb Main Course*

*Served with aromatic Basmati Rice*

**38. Kashmiri Roganjosh** <sup>|H|</sup> € 17,50

Lamb delicacy from the hills of Kashmir

**39. Hariyali Gosht** <sup>|G|</sup> € 17,50

Boneless Lamb with Spinach, Fenugreek Leaves and Green Herbs

## *Fish Main Course*

*Served with aromatic Basmati Rice*

**40. Fish Curry** <sup>|M|</sup> € 17,50

Traditional fish curry from Goa

**41. Coconut Prawn Curry** <sup>|B|</sup> € 17,50

Tiger Prawns cooked in coconut-cashewnut curry

**42. Masala Prawn Curry** <sup>|B|</sup> € 17,50

Tiger Prawns cooked in onion & tomato sauce with ginger-garlic, turmeric & freshly ground spices

If you are allergic to ingredients not included in the 14 allergens, you should always ask staff for information about your specific food allergen. Allergen information according to Codex recommendation.

A (Cereals containing gluten)	H (Nuts)
B (Crustaceans)	L (Celery)
C (Eggs)	M (Mustard)
D (Fish)	N (Sesame seed)
E (Peanuts)	O (Sulphur dioxide and sulphites)
F (Soja)	P (Lupins)
G (Milk and/or lactose)	R (Molluscs)

## Platter

43. Royal Biryani <sup>|G|</sup> € 17,50  
Lamb infused with spices and slow cooked with saffron Rice
44. Chicken Biryani <sup>|G|</sup> € 15,50  
Chicken infused with spices and slow cooked with saffron Rice
45. Prawn Biryani <sup>|B|</sup> € 17,50  
Prawns infused with spices and slow cooked with saffron Rice
46. Vegetable Biryani € 13,50  
Vegetables infused in spices and slow cooked with saffron Rice
47. Biryani Rice <sup>|D|G|</sup> € 12,00  
Rice infused with spices, saffron & fried onions
48. Tandoori Chicken <sup>|G|</sup> € 16,50  
Chicken legs marinated in Yogurt and indian Spices;  
Chargrilled in Indian Oven; Served with Veg Pilau

## Indian Bread & Rice - Roti Aur Chawal

49. Basmati Rice € 3,50
50. Tandoori Roti <sup>|A|G|</sup> € 3,50  
Hand rolled whole wheat flat bread baked in a traditional clay oven  
and smothered in butter
51. Butter Naan <sup>|A|G|C|</sup> € 3,50  
Soft leavened flat bread baked in a traditional clay oven & smothered in butter
52. Garlic Butter Naan <sup>|A|G|C|</sup> € 3,50  
Soft leavened garlic flat bread baked in a traditional clay oven and  
brushed with butter
53. Cheese Butter Naan <sup>|A|G|C|</sup> € 4,50  
Soft leavened flat bread stuffed with cheese, baked in a traditional  
clay oven and smothered in butter

## Extras



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|--------------------------|--------|
| 54. Pickle               | € 1,00 |
| 55. Papadum with Chutney | € 2,00 |

## Desserts

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| 56. Gulab Jamun <sup> A G </sup><br>Fried balls of Milk solids & flour in Cardamom flavoured sugar syrup    | € 6,00 |
| 57. Chocolate Rasgoola <sup> G </sup><br>Poached Sweet Cottage Cheese Balls in chocolate sauce              | € 6,00 |
| 58. Mango Pannacota <sup> G </sup><br>Traditional Italian Dessert modified with the addition of Mango Sauce | € 6,00 |

## Lunch Menu (Changes Daily)

Tuesday to Friday except Holidays

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| 59. Menu: Vegetable, Lentil, Rice, Naan & Papadum  | € 12,00 |
| 60. Menu: Chicken, Vegetable, Rice, Naan & Papadum | € 13,00 |



# Indian Speciality Drink

<b>61. Sweet Lassi</b>  G	€ 5,00
Traditional Yogurt drink	
<b>62. Salted Lassi</b>  G	€ 5,00
Traditional Yogurt drink with salt and cummin powder	
<b>63. Mango Lassi</b>  G	€ 5,50
Traditional Yogurt drink with Mango Pulp and Saffron	
<b>64. Rose Lassi</b>  G	€ 5,50
Rose flavoured yogurt drink	

## Beer

<b>65. Kingfisher Indian Beer</b>	0,3 l	€ 4,00
<b>66. Zipfer or Paulaner Draft Beer</b>	0,3 l	€ 3,20
<b>67. Zipfer or Paulaner Draft Beer</b>	0,5 l	€ 4,20
<b>68. Paulaner Wheat Beer</b>	0,5 l	€ 4,20
<b>69. Paulaner Wheat Beer; Dark</b>	0,5 l	€ 4,20
<b>70. Paulaner Alcohol Free</b>	0,5 l	€ 4,20
<b>71. Radler: Sprite/soda</b>	0,5 l	€ 4,20

## Wine

### Red Wine

<b>72. Blauer Zweigelt</b>	1/8	€ 4,50
Winery: Domaine Pöttelsdorf; Burgenland, Rosalia	Bottle 0,75 l	€ 25,00
<b>73. Merlot</b>	1/8	€ 5,50
Winery: Markus Iro, Burgenland, Donauschotter	Bottle 0,75 l	€ 30,00
<b>74. Roséwein, Love Bird</b>	1/8	€ 4,80
Winery: Domaine Pöttelsdorf; Burgenland, Rosalia	Bottle 0,75 l	€ 25,00
<b>75. Red spritzer: sweet / sour</b>	1/4 l	€ 4,00

## White Wine

76. Riesling	1/8	€ 5,50
Winery: Pollak-Rockabilly; Niederösterreich, Weinviertel	Flasche 0,75 l	€ 30,00
77. Sauvignon Blanc	1/8	€ 5,50
Winery: Bayer-Erbhof, Donnerskirchen	Flasche 0,75 l	€ 30,00
78. Grüner Veltliner	1/8	€ 4,50
Winery: Setzar; Niederösterreich, Weinviertel	Flasche 0,75 l	€ 25,00
79. Chardonnay	1/8	€ 5,20
Winery: Wendelin Gols; Burgenland, Neusiedlersee	Flasche 0,75 l	€ 30,00
80. White spritzer: sweet/sour	1/4 l	€ 4,00

## *Schnaps*

81. House Schnaps, Alcohol: 35% Vol	2 cl	€ 3,50
82. Mango Schnaps, Alcohol: 35% Vol	2 cl	€ 4,00

## *Aperitif*

83. Aperol Spritz	€ 5,50
84. Limoncetta Spritz	€ 5,90
85. Prosecco	€ 4,80



# Non Alcoholic Drinks

86. <i>Coca-Cola</i> ORIGINAL TASTE	<i>Coca-Cola</i> ZERO <sup>®</sup> ZUCKER	0,33 l	€ 2,80
<i>FANTA</i>	<i>Sprite</i>	<i>mezzo MIX</i>	0,33 l € 2,80
87. <b>fuzetea</b> Peach or Lemon		0,25 l	€ 3,00
88. RÖMERQUELLE <sup>®</sup> still or sparkling Mineralwater		0,33 l	€ 2,80
89. RÖMERQUELLE <sup>®</sup> still or sparkling Mineralwater		0,75 l	€ 4,80
90. Juice: Mango / Lychee / Apfel		0,3 l	€ 4,00
91. Juice with Water: Mango / Lychee / Apple		0,5 l	€ 3,50
92. Juice with Soda: Mango / Lyschee / Apple		0,5 l	€ 3,50
93. Lime Juice Soda		0,5 l	€ 3,50

## Coffee & Tea

94. Espresso	€ 2,50
95. Black Coffee	€ 3,00
96. Black Tea	€ 3,00
97. Green Tea	€ 3,00
98. Indian Masala Chai <sup>16l</sup>	€ 5,00

BETTER TOGETHER.

Black Coffee and a bottle Römerquelle 0,33L



only  
€ 5,60





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*Coca-Cola*