

# MENU



Our chef has created a special tasting menu that allows our guests to enjoy all aspects of Indian-Nepalese cuisine.

2 course rice table menu per person 38.95 3 course rice table menu per person 48.95

#### \*\*\*This menu is available from two people or more \*\*\*

The starters are delicious Nepalese street food momos with crispy mushroom pakoras served with fresh homemade tomato sauce.

The main course consists of three different bowls full of Indian delicacies in small portions:

**Palak chicken:** fresh spinach prepared with mildly spiced chicken with garlic and herbs.

Fish roghan josh: Slow cooked fish prepared with garlic, ginger and aromatic herbs finished with yoghurt and Kashmiri red pepper.

**Vegetarian korma:** fresh vegetables prepared in a creamy sauce with coconut powder, raisins and almonds.

**Tandoori bowl:** meat marinated with herbs and grilled in clay oven.

Served with aromatic basmati rice and fresh baked garlic naan.

**Dessert** is soft fried dough balls in a sweet sugar syrup with coconut with homemade kletskop cookie with vanilla ice cream.

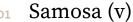
Vegetarian and Vegan possible

You can determine the spiciness yourself

If you have any food or drink allergies or intolerances, please contact a member of our staff before placing your order.

### **APPETIZER**





7,95

deep fried puff pastry filled with seasoned vegetables

#### Veg Pakora (v)

7,50

fresh cauliflower coated in a mildly spiced batter with cumin powder and garlic

#### Chicken Pakora

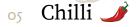
8,95

chicken fillet coated in a mildly seasoned batter and deep fried Paneer Pakora (v) € 8,95

#### Mushroom Pakora (v)

9,50

mushroom stuffed with spinach and Nepalese cheese



7,95

stir fried with fresh capsicum, tomatoes and chilli sauce
mushroom chilli € 7,95 • lamb or chicke chilli € 9,95
• paneer chilli € 9,50

#### of Nepalese Momo (4 pieces)

8,95

steamed dumplings stuffed with seasoned minced filling

vegan momo € 8,95 • chicken momo € 9,95 • Lamb momo € 10,50

#### o7 Dal soup (v)

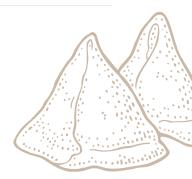
7,95

mildly spiced Indian lentil soup, seasoned with spring onions and fresh lime

#### 8 Chicken Noodle Soup

9,25

nepalese noodle soup with chicken fillet in light herbs, garlic and coriander.





### **APPETIZER**



Loempia (v) (3 pieces)

7,95

vegetable spring roll with tofu server with sweet chili sauce

Spicy chicken wings 🥒

9,50

chicken wings marinated in tandoor spices and grilled in clay oven

Sekuwa

11,50

lamb or chicken marinated and grilled in clay oven mixed with fresh garlic, onion and coriander.

Mix starter for two (v/nv)mixed dish selected by the Chef. Veg 18,95 •non veg 19,95

18,95

Special 2 - Course menu 38,95

Special 3 - Course menu 48,95

Special 4 - Course menu 57,95

Special 5 - Course menu 64,95



\*\*Special menu can only be ordered from two people, chef will offer surprise items.\*\*

We prepare our dishes fresh; you can choose how spicy you want your dish to be: "not spicy", "just a little spicy" "medium spicy", "very spicy" or "Indian very spicy"



### MAIN COURSES



#### Famous Indian dishes

o<sub>1</sub> Tandoori

22,95

marinated with spices, grilled in the clay oven, and served with naan bread and vegetable curry chicken/paneer € 22,95 • lamb chop € 24,95 • king prawn € 26,95 • salmon € 26,95 • mix € 24,95

o2 Bryani

19,95

basmati rice with nuts and spices, served with raita

veg € 19,95 • chicken € 21,95 • lamb € 23,95 • King prawn € 26,95 • mix € 25,95

### Vegetarian main courses served with Basmati rice

o1 Bengan Bharta (vegan possible) 23,95 roasted and mashed eggplant cooked in a curry sauce with turmeric and coriander

oz Karesa Bari ko Tarkari (vegan possible) 21,95

chef's special vegetarian dish in a mildly creamy, seasoned sauce with bay leaves

o<sub>3</sub> Daal Makhani

21,95

kidney beans, broken chickpeas and black lentils with garlic, ginger and tomatoes in a creamy sauce with butter

o4 Bhindi Masala (vegan possible) 20,95 okras fried with fresh ginger and onions in a fragrant spice

#### Famous Nepalese dishes

Daal Bhat Royal (Chef's favourite) 28,50 served with lentil, basmati rice, spinach paneer, Butter chicken, raita, fresh aloo ko achar

oz Daal Bhat (v/nv)

24,50

served with lentils, vegetable curry, basmati rice, spinach paneer, raita, fresh aloo ko achar supplement chicken € 2,00 or lamb €3,00 (instead of spinach paneer curry)

Kathmandu Chowmein

19,95

Noodles stir-fried with fresh capsicum, carrots, and onions.

veg € 19,95 • chicken € 21,95

Momo

04

19,95

of your choice served with Momo chutney (10 pieces)

Nepalese dumplings filled with spiced meat or vegetables, served with special chutney made from ripe tomatoes and roasted sesame seeds

vegan € 19,95 • chicken € 20,95 • lamb € 22,95

• mix € 20,95

steamed momos fried with onions, bell peppers, tomatoes and chili sauce

vegan € 20,90 • chicken € 21,90 • lamb € 23,90

• mix € 21,90

**Kids menu 1 - 12,95** 

French fries, Chicken/veg pakora, Veg fried rice

Kids menu 2 - 18,95

Loempia (2pieces), Veg fried rice, momo veg/chicken (4 pieces)

04

### **CURRIES**

#### All of the dishes below are served with Basmati rice

05



#### o6 Tikka Masala

22,95

grilled in the clay oven, prepared in a golden sauce with coconut-milk, cashew nut and raisins chicken/paneer € 22,95 • lamb € 24,95 • king prawn € 27,95

#### of Ginger Chicken/Lamb

21,95

prepared in a thick curry sauce with ginger, garam masala and coriander chicken € 21,95 • lamb € 23,95 • king prawn € 26,95

#### o8 Butter Chicken

23,95

boneless chicken grilled & prepared in golden creamy curry sauce with coconuts and almond

#### oo Korma

20,50

prepared in a creamy sauce with coconut powder, raisins and almonds veg € 20,50 • chicken € 22,50 • lamb € 24,50

• king prawn € 27,50

#### 10 Dhansak

19,95

curry sauce prepared with lentils, fresh herbs and lime in sweet, sour and spicy flavours vegan € 19,95 • paneer € 20,50 • chicken € 20,95

• lamb € 23,95 • king prawn € 26,95

#### oı Karahi 🍑

19,95

curry in mild spicy gravy with onion, tomato, capsicum & Nepalese spices vegan € 19,95 • paneer € 20,50 • chicken € 20,95 • lamb € 23,95 • king prawn € 26,95

#### o2 Madras 🍑 🍑

19,95

prepared in a medium spiced curry sauce with cumin, ginger and lemon vegan € 19,95 • paneer € 20,50 • chicken € 20,95 • lamb € 23,95 • king prawn € 26,95

#### Vindaloo 🍑 🍑



19,95

prepared in hot spicy sauce with a piece of potato, garlic, ginger and tomato
vegan € 19,95 • paneer € 20,50 • chicken € 20,95
• lamb € 23,95 • king prawn € 26,95

#### Mushroom

21,95

mildly spiced curry sauce with fresh mushroom, garlic, tomato, coriander chicken € 21,95 • lamb € 23,95 • king prawn € 26,95

#### Palak

17,95

spinach prepared in mildly spiced curry sauce with garlic and herbs

Aloo € 17,95 paneer € 19,95 • chicken € 20,95 • lamb € 23,95 • king prawn € 26,95



4,25

4,95

### NAAN-BREAD

Naan

Garlic Naan





naan filled with cheese, garlic and coriander

indian soft white bread from clay oven

o6 Butter Naan 4,50
naan with extra layer of butter

op Peshwari Naan 5,95 naan filled with almond, cashew nut, coconut

8 Tandoori Roti 4,25
Indian whole wheat brown bread from clay
oven

og Paratha 4,95
brown bread in layers

Aloo Paratha 5,50
brown bread in layers, with mashed potato filling

11 Kulcha 5,50 naan filled with onions and coriander



### SIDE DISHES





- of Bhendi Bhaji 13,95 okra's prepared in a mildly seasoned sauce
- o2 Saag Bhaji 13,95 spinach prepared in a mildly seasoned sauce
- o3 Mushroom Bhaji 13,95
  mushrooms prepared in a mildly seasoned
  sauce
- o4 Matter Paneer 13,95 green peas and paneer in a creamy curry sauce
- o5 Tarka Daal 13,95 creamy lentil curry with ginger, garlic and herbs
- of Kathmandu Aloo 11,95
  lightly spiced roseval potatoes with cumin
- o7 Pulaw Rice 5,95
  basmati rice prepared with onions and green peas
- o8 Basmati Rice 4,50 aromatic basmati rice with saffron
- No Seema Fried Rice 9,95

  Basmati rice fried with minced lamb and herbs
- Veg Fried Rice 8,95
  basmati rice prepared with fresh vegetables
- Red onion Salad 7,95 fresh onions, cucumbers, tomatoes, and arugula
- Zeera Rice 6,50
  Indian Basmati Rice with Cumin
- Raita 4,95
  lightly spiced yoghurt with cucumber and tomatoes



## **DESSERTS**





Kulfi 8,95 traditional Indian ice made from fresh milk with nuts

Kheer 8,50 traditional Nepali rice pudding with almond and pistache

Gulab Jamun 8,50 soft fried dough balls in a sweet sugar syrup with coconut

Tropical Delight 8,95 exotic fruit served with guava sorbet ice cream



os Kheer ice cream

9,95

traditional Nepali rice pudding with almond and pistache with vanilla ice cream.

of Mix ice cream

8,50

combination of vanilla ice cream, guava sorbet ice cream and chocolate ice cream [whipped cream€o.50 extra]



## **DESSERTS**



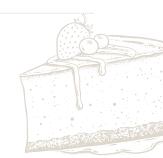


o1 Kulfi
8,95
traditional Indian ice made from fresh milk with

oz Kheer 8,50 traditional Nepali rice pudding with almond and pistache

o3 Gulab Jamun 8,50 soft fried dough balls in a sweet sugar syrup with coconut

O4 Tropical Delight 8,95
exotic fruit served with guava sorbet ice cream



of Creme Brulee 8,95
served with vanilla ice cream

of Kheer ice cream
9,95
traditional Nepali rice pudding with almond and pistache with vanilla ice cream.

o7 Mix ice cream 8,50
combination of vanilla ice cream, guava sorbet
ice cream and chocolate ice cream
[whipped cream€0.50 extra]

