



# indien village

## RESTAURANT

### SOUPS

- 10. MULLIGATAWNY SHORBA (P)** 5  
Indian lentil curried soup with a touch of lemon
- 11. PALAK SHORBA** 5  
Spinach soup with garlic
- 12. TAMATER SHORBA (G)** 5  
Tomato cream soup

### STARTERS

- 13. TAND. PANEER TIKKA (G)** 6,5  
Grilled marinated cheese
- 14. JINGA PAKORA (DP)** 11  
Fried prawns marinated in gram flour
- 15. PIAZ PAKORA (P)** 4,5  
Deep fried onion rings
- 16. SAMOSA (VEG.) (AHP)** 6,5  
Stuffed vegetable spring triangle
- 17. VEGETARIAN KABAB (GH)** 6,5  
Vegetarian Chef's speciality
- 18. SABZI PAKORA (P)** 6,5  
Deep-fried vegetables marinated in gram flour
- 19. MURG TIKKA (G)** 7,5  
Marinated chicken cubes grilled on charcoal
- 20. SEEKH KABAB** 8,5  
Minced meat rolls grilled on wood charcoal
- 21. PANEER PAKORA (GP)** 7,5  
Fried cottage cheese marinated in gram flour
- 22. VARIETY OF STARTERS (2 PERS) (AH)** 19,5
- 23. SHAAMI KABAB** 8,5  
Well-spiced lamb patties
- 24. PAPADAM (P)** 1,5  
Very thin, crisp bread out of lentil dough

### SALAD

- 34. PIAZ SALAD** 2,5  
Onion slices and green chillies
- 35. RAITA (G)** 3  
Yoghurt with cucumber and tomatoes
- 37. PUNJABI SALAD** 6  
Spiced mixed salad
- 38. HAUS SALAT (EG)** 7  
Spicy house salad with peanuts and cheese

### OUR RECOMMENDATION

- 41. VEGETARIAN CREATION for (G)**
- |        |    |
|--------|----|
| 2 pers | 60 |
| 3 pers | 90 |
- Spinach soup  
A variety of vegetables; Chef's culinary creation with pulao rice and naan  
Dessert
- 42. MEAT AND VEGETARIAN CREATION for (GH)**
- |        |     |
|--------|-----|
| 2 Pers | 70  |
| 3 Pers | 105 |
- Lentil soup (P)  
A variety of meat and vegetables; Chef's culinary creation with pulao rice and naan  
Dessert

### TANDOOR

Traditional Indian Wood Charcoal Oven

- 27. MURG SHASHLIK (G)** 19  
Marinated tender chicken pieces served on pulao rice
- 28. TANDOORI MIX (G)** 21  
Marinated variety of meats grilled, served on pulao rice
- 29. BOTI KABAB (G)** 23  
Grilled lamb cutlets served on pulao rice
- 30. TANDOORI PLATER FOR 2 PERS (AGP)** 85  
Indian lentil soup followed by delicious grilled meat served with pulao rice and raita; followed by dessert

### BIRYANIS (RICE DISHES) with Raita

- 46. MURG BIRYANI (H)** 20  
Basmati rice layered with chicken, garnished with nuts
- 47. GOSHT (LAMB) BIRYANI (H)** 22  
Basmati rice layered with lamb, garnished with nuts
- 48. JHINGA BIRYANI (BH)** 24  
Basmati rice layered with prawns, garnished with nuts
- 49. SABZI BIRYANI (H)** 16  
Basmati rice with a variety of vegetables
- 50. GOSHT (BEEF) BIRYANI (H)** 22  
Basmati rice layered with beef, garnished with nuts

### SEA FOOD

- 66. GOA MAHI CURRY (D)** 14  
Fish in coconut curry sauce
- 67. JHINGA MASALA (B)** 22  
Prawns in well-spiced 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 gegrillten & frittierten Speisen können Spuren von ABCDGHNOP enthalten.

COVER CHARGES: € 1,5  
Please let us know if you want  
the dishes well-spiced



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### INDIAN BREADS - RICE

|   |     |
|---|-----|
| <b>45. FRIED BASMATI RICE</b>             | 4   |
| Fried basmati pulao rice                  |     |
| <b>68. PESHAWARI NAAN (AGH)</b>           | 4,5 |
| Leavened bread stuffed with nuts          |     |
| <b>69. KULCHA (AG)</b>                    | 4,5 |
| Leavened bread stuffed with spiced cheese |     |
| <b>70. LASUN NAAN (AG)</b>                | 4   |
| Garlic naan                               |     |
| <b>71. TANDOORI ROTI (A)</b>              | 5   |
| Whole wheat oven-baked bread (2x)         |     |
| <b>72. TANDOORI NAAN (AG)</b>             | 3,5 |
| Leavened bread from charcoal oven         |     |
| <b>73. TANDOORI PARANTHA (AG)</b>         | 3,5 |
| Whole wheat flaky pancake                 |     |

### CHICKEN DISHES

|   |      |
|---|------|
| <b>51. MURG MUGHLAI (G)</b>   | 13,5 |
| Chicken curry   |      |
| <b>52. MURG TIKKA MASALA</b>  | 14,5 |
| Grilled chicken pieces in masala sauce  |      |
| <b>53. MURG PASANDA (GH)</b>  | 14,5 |
| Chicken in rich cashew nuts sauce   |      |
| <b>54. MURG MAKHANI (G)</b>   | 14,5 |
| Chefs specialty: marinated grilled chicken pieces in delicious tomato-cream sauce |      |
| <b>55. MURG JALFREZI (GH)</b>   | 14,5 |
| Marinated grilled chicken and sauce with vegetables & nuts                        |      |
| <b>56. MURG METHI CHAMAN (G)</b>  | 14,5 |
| Chicken in cream spinach  |      |
| <b>57. MURG MADRAS (GH)</b>   | 14,5 |
| Chicken in well-spiced coconut curry sauce with fresh pepper                      |      |
| <b>58. MURG ACHARI</b>  | 14,5 |
| Chicken in very tangy masala-curry sauce  |      |
| <b>59. MURG VINDALOO</b>  | 14,5 |
| Chicken in very hot vinegar curry sauce   |      |
| <b>60. MURG SABZI WALA</b>  | 14,5 |
| Grilled chicken pieces with vegetables in masala sauce                            |      |

### LAMB DISHES

|   |      |
|---|------|
| <b>85. ROGAN JOSH</b>                             | 14,5 |
| A mild Kashmiri lamb dish                         |      |
| <b>86. GOSHT AWADH (GH)</b>                       | 15,5 |
| Lamb Curry with dried milk, cream and cashew nuts |      |
| <b>87. GOSHT SAAG (G)</b>                         | 15,5 |
| Lamb in cream spinach                             |      |
| <b>88. BHUNNA GOSHT</b>                           | 15,5 |
| Fennel flavored lamb curry with bell pepper       |      |
| <b>89. GOSHT DO PIAZZA</b>                        | 15,5 |
| Lamb curry with lots of onions added twice        |      |

### VEGETARIAN SPECIALITIES

|   |      |
|---|------|
| <b>44. TANDOORI PANEER MAKHANI (G)</b>                                  | 13,5 |
| Marinated grilled Indian cheese in tomato cream sauce                   |      |
| <b>74. KADAI PANEER (G)</b>   | 13,5 |
| Cubes of cottage cheese and capsicum in semi-dried colorful curry sauce |      |
| <b>75. ALOO BAINGAN</b>   | 12,5 |
| Spicy eggplant with potatoes  |      |
| <b>76. MATTER PANEER (GP)</b>   | 13,5 |
| Green peas and Indian cottage cheese in tomato curry sauce              |      |
| <b>77. PALAK PANEER (G)</b>   | 13,5 |
| Homemade Indian cottage cheese in spinach                               |      |
| <b>78. MALAI KOFTA (GH)</b>   | 14   |
| Dumpling of Indian cheese in a fine curry-cream sauce                   |      |
| <b>79. NAVRATTAN CURRY (GH)</b>   | 13,5 |
| An exotic curry with vegetables and nuts                                |      |
| <b>80. CHANNA MASALA (P)</b>  | 12,5 |
| Spicy chickpeas   |      |
| <b>81. DAL MAKHANI (GP)</b>   | 13,5 |
| Indian lentil with a touch of butter                                    |      |
| <b>82. GOBI KAJU (GH)</b>   | 13,5 |
| Cauliflower in fine cashew nut curry sauce                              |      |
| <b>83. JEERA ALOO (M)</b>   | 12,5 |
| Potatoes in thick cumin-flavored curry sauce                            |      |
| <b>84. SABZI DO PIAZZA</b>  | 12,5 |
| Vegetables with lots of onions and ginger                               |      |
| <b>95. TARKA DAL (P)</b>  | 12,5 |
| Yellow lentil seasoned with fried spices                                |      |

### BEEF DISHES

|   |    |
|---|----|
| <b>90. GOSHT CURRY</b>                                    | 14 |
| Beef curry  |    |
| <b>91. GOSHT SHAHI KORMA (GH)</b>                         | 15 |
| Beef in rich cashew nut sauce                             |    |
| <b>92. GOSHT PALAK (G)</b>                                | 15 |
| Beef in leaf spinach                                      |    |
| <b>93. GOSHT MADRAS (GH)</b>                              | 15 |
| Beef in well-spiced coconut curry sauce with fresh pepper |    |
| <b>94. GOSHT DAL WALA (P)</b>                             | 15 |
| Succulent pieces of beef cooked with lentil and herb's    |    |

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