



indian village

RESTAURANT

SOUPS

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| 10. MULLIGATAWNY SHORBA (P) | 8 |
| Lentils Lemon Cumin | |
| 11. PALAK SHORBA | 8 |
| Spinach Garlic Lemon | |
| 12. TAMATER SHORBA (G) | 8 |
| Tomatoes Cream | |

STARTERS

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| 13. TANDOORI PANEER TIKKA (G) | 10,5 |
| Marinated Cheese Tomatoes Bell Peppers Onions | |
| 14. JHINGA PAKORA (DP) | 15,5 |
| Prawns Chickpea Flour Garam Masala | |
| 15. PIAZ KAA BHAJIA (P) | 6,5 |
| Onions Chickpea Chaat Masala | |
| 16. SAMOSA (VEG.) (AHP) | 8,5 |
| Pastries Potato Peas Cashews | |
| 17. SOYA KABAB (GH) | 8,5 |
| Soya Carrots Peas Paneer | |
| 18. SABZI PAKORA (P) | 8,5 |
| Eggplant Onion Zucchini Chickpea Flour | |
| 19. TANDOORI MURGH TIKKA (G) | 10,5 |
| Chicken Yogurt Lemon | |
| 20. TANDOORI SEEKH KABAB | 11,5 |
| Minced Lamb Mint Coriander | |
| 21. PANEER POPCORN (GP) | 9,5 |
| Homemade Cheese Chickpea Flour Chaat Masala | |
| 22. VORSPEISENPLATTE (2 PERS) (AH) | 22,5 |
| Chicken Pastries Eggplant Onion Zucchini | |
| 23. SHAAMI KABAB | 10,5 |
| Minced Lamb Mint Lentils | |
| 24. PAPADAM (P) | 2 |
| Lentil Crisps Cumin | |

TANDOOR SPECIALTIES

Grilled, smoked dishes from the clay oven, served with aromatic pulao rice

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| 27. MURGH SHASHLIK (G) | 24 |
| Marinated Chicken Bell Peppers Tomatoes Onions | |
| 28. TANDOORI MIX (G) | 27 |
| Mar. Lamb Chicken Bell Peppers Tomatoes Onions | |
| 29. BOTI KABAB (G) | 29 |
| Marinated Lamb Bell Peppers Tomatoes Onions | |

BIRYANIS

Aromatic rice dishes served with refreshing raita

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| 46. MURGH BIRYANI (H) | 24 |
| Chicken Basmati Rice Nuts | |
| 47. GOSHT BIRYANI (H) | 30 |
| Lamb Basmati Rice Nuts | |
| 48. JHINGA BIRYANI (BH) | 32 |
| Prawns Basmati Rice Nuts | |
| 49. SABZI BIRYANI (H) | 24 |
| Mixed Vegetables Basmati Rice Nuts | |

SALAD

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| 34. PIAZ SALAD | 3 |
| Onion Green Chili Lemon | |
| 35. RAITA (G) | 4 |
| Yogurt Cucumber Mint | |
| 37. PUNJABI SALAD | 8,5 |
| Cucumber Tomatoes Carrots Bell Peppers | |

Allergen Key Explanation

(A) Gluten-containing Grains (B) Crustaceans (C) Egg (D) Fish (E) Peanut (F) Soy (G) Milk or Lactose (H) Tree Nuts (L) Celery (M) Mustard (N) Sesame (O) Sulfites (P) Lupin (R) Mollusks

All grilled & fried dishes may contain traces of ABCDGHNOP.

COVER CHARGE: €2

We can spice up your dishes upon request



indian village

RESTAURANT

SEA FOOD

- 66. GOA MAHI CURRY (D)** 19
Alaska Pollak | Coconut | Tamarind | Curry Leaf
- 67. JHINGA MASALA (B)** 30
Prawns | Onion | Coriander

CHICKEN DISHES

- 51. MURGH MUGHLAI (G)** 15,5
Chicken | Creamy Curry Sauce
- 52. MURGH TIKKA MASALA** 17,5
Chicken | Masala Sauce | Coriander
- 53. MURGH PASANDA (GH)** 17,5
Chicken | Cashew Cream Sauce | Kewra Water
- 54. MURGH MAKHANI (G) - Chef's Special** 19,5
Chicken | Tomato Cream Sauce | Butter
- 55. MURGH JALFREZI (GH)** 17,5
Chicken | Vegetables | Nuts
- 56. MURGH METHI CHAMAN (G)** 17,5
Chicken | Spinach | Fenugreek Leaf
- 57. MURGH MADRAS (GH)** 17,5
Chicken | Coconut Milk | Curry Leaf | Tamarind
- 58. MURGH ACHARI** 17,5
Chicken | Ginger | Masala
- 59. MURGH VINDALOO** 17,5
Chicken | Pepper | Vinegar | Potato
- 60. MURGH SABZI WALA** 17,5
Chicken | Vegetables | Coriander

LAMB DISHES

- 85. ROGAN JOSH** 19,5
Lamb | Fennel Seeds | Curry Sauce
- 86. GOSHT AWADH (GH)** 21,5
Lamb | Cashews | Kewra Water
- 87. GOSHT SAAG (G)** 21,5
Lamb | Spinach | Ginger
- 88. BHUNNA GOSHT** 21,5
Lamb | Onion | Bell Pepper | Fennel Seeds

BEEF DISHES

- 90. GOSHT CURRY** 18
Beef | Curry Sauce | Garam Masala
- 91. GOSHT SHAHI KORMA (GH)** 19
Beef | Cashews | Kewra Water | Cream
- 92. GOSHT PALAK (G)** 19
Beef | Spinach | Ginger
- 93. GOSHT MADRAS (GH)** 19
Beef | Coconut Milk | Curry Leaf | Tamarind

VEGETARIAN DISHES

- 44. TANDOORI PANEER MAKHANI (G)** 17,5
Marinated Cheese | Tomato Cream Sauce | Butter
- 74. KADAI PANEER (G)** 17,5
Homemade Cheese | Onion | Bell Pepper | Coriander
- 75. ALOO BAINGAN** 16,5
Eggplant | Potato | Coriander
- 76. MATTER PANEER (GP)** 17,5
Homemade Cheese | Peas | Butter | Coriander
- 77. PALAK PANEER (G)** 17,5
Homemade Cheese | Spinach | Ginger
- 78. MALAI KOFTA (GH)** 17,5
Cheese Balls | Cashews | Kewra Water
- 79. NAVRATTAN CURRY (GH)** 17,5
Mixed Vegetables | Nuts | Kewra Water
- 80. CHANNA MASALA (P)** 16,5
Chickpeas | Coriander | Channa Masala
- 81. DAL MAKHANI (GP)** 17,5
Black Lentils | Butter | Cumin
- 82. GOBI KAJU (GH)** 17,5
Cauliflower | Cashews | Kewra Water
- 83. JEERA ALOO (M)** 16,5
Potato | Coriander | Cumin
- 84. SABZI DO PIAZZA** 16,5
Mixed Vegetables | Onion | Coriander
- 95. TARKA DAL (P)** 17,5
Yellow Lentils | Cumin | Ghee | Curry Leaf

SIDES

All Indian breads are freshly baked in the clay oven

- 45. FRIED BASMATI RICE** 4
Basmati Pulao Rice
- 50. KEEMA NAAN (AG)** 9,5
Wheat Flour | Minced Lamb | Butter
- 68. PESHAWARI NAAN (AGH)** 5
Wheat Flour | Nuts | Coconut Flakes | Butter
- 69. KULCHA (AG)** 5
Wheat Flour | Cheese | Coriander | Butter
- 70. LASUN NAAN (AG)** 4
Wheat Flour | Garlic | Butter
- 71. TANDOORI ROTI (A)** 6
Whole Wheat Flour - 2 pieces
- 72. NAAN (AG)** 3,5
Wheat Flour | Butter
- 73. TANDOORI PARANTHA (AG)** 4,5
Whole Wheat Flour | Butter

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