

## STARTERS

<b>VEGETABLE PAKORA</b>	€ 5,00
Assorted vegetable fried with butter, served with tomato ketchup, tarter sauce	
<b>FISH AMRITSARI</b>	€ 7,00
Fried fish served with tarter sauce	

## MAIN COURSES

<b>LAMB ROGAN JOSH</b>	€ 16,00
Most popular lamb curry from the Kashmir	
<b>RAJASTHANI CHICKEN CURRY</b>	€ 14,00
Fiery lamb curry from the kitchen of Mewar / Rajasthan	
<b>MURGH MAKHANI</b>	€ 14,00
Classic Mughlai butter chicken	
<b>GOAN PRAWN CURRY</b>	€ 19,50
Goan curry with prawns with a combination of spicy & sour	
<b>PANEER BUTTER MASALA</b>	€ 12,00
Local cheese, prepared with butter, cream, tomato gravy	
<b>ALOO GOBHI</b>	€ 10,00
Popular curry from North India, with potato, broccoli and cauliflower	
<b>YELLOW DAAL</b>	€ 9,00
Yellow lentil curry with a tempering of garlic and chilli	
<b>VEGETABLE PULAO</b>	€ 10,00
Sauteed vegetables in mildly flavoured long grain rice	
<b>LAMB BIRYANI</b>	€ 16,00
Lamb prepared with cardamom-infused Basmati rice, mint leaves	
<b>MURGH BIRYANI</b>	€ 14,00
Chicken prepared with cardamom-infused basmati rice, mint leaves, and spices	

## DESSERT

<b>KULFI</b> - homemade traditional Indian ice cream	€ 4,50
Condensed milk with nuts and cardamom	

## EXTRA

<b>NAAN BREAD</b>	€ 2,50
<b>SIDE OF CONDIMENTS</b>	€ 3,50
(marinated red onions, lemon wedges, chili)	

We cook the vegetables with care and respect, following strict protocols.  
\*All our recipes are certified by our Executive Chef Jeevraj Singh from Karma India.  
\*All dishes a little spicy - we're happy to increase spiciness-levels upon your request.  
\*All prices in EUR / € including service and governmental tax.