

Our banquets

5-course banquets for two or more persons

1. VEGETARIAN PUNJABI BANQUEST p.P. 34,90 €

Aperitif: As desired

Appetizer: Papadam, mixed vegetarian Pakoras and Samosa with Mango Chutney and Mixed Pickles

Intermediate course: Sabzi Soup

Entree: Taj Mahal Sabzi, Daal Tarka Punjabi, Palak Paneer

Sides: Raita, Basmati rice and Nan

Dessert: As desired A, C, F, G, H, I, J, 5

2. MOGHUL BANQUET WITH MEAT p.P. 44,90 €

Aperitif: As desired

Appetizer: Papadam, Taj Mahal Kebab with Mango Chutney and Mixed Pickles

Intermediate course: Mulligatawny Soup

Entree: Chicken Tikka Masala, Lamb Bhuna Masala, Duck Taj Mahal

Sides: Raita, Basmati rice and Nan

Dessert: As desired A, C, F, G, H, I, J, 5

3. SHAH JHAHAAN BANQUET WITH FISH p.P. 49,90 €

Aperitif: As desired

Appetizer: Papadam, Vegetable Pakora, Fish Pakora and Scampi Tikka with Mango Chutney and Mixed Pickles

Intermediate course: Coconut Daal Soup with Prawns

Entree: Scampi Makhni, Fish Bhuna Masala, Fish Taj Mahal

Sides: Raita, Basmati rice and Nan

Dessert: As desired A, C, F, G, H, I, J, 5

4. TAJ MAHAL ROYAL BANQUET p.P. 59,90 €

Aperitif: As desired

Appetizer: Papadam, Vegetable Pakora, Chicken Tikka, Sheekh Kebab, Fish Pakora and Scampi Tikka with Mango Chutney and Mixed Pickles

Intermediate course: Taj Mahal Soup

Entree: Taj Mahal Sabzi, Chicken Moghulai, Lamb Taj Mahal, Duck Masala, Scampi Makhni

Sides: Raita, Basmati rice and Nan

Dessert: As desired A, C, F, G, H, I, J, 5



Hot Starters

All starters are served with a mint and tamarind sauce

5. SAMOSA 7,50 €
Indian dumplings filled with spiced potatoes and peas (2 pieces)^A
- Pakoras** – fried delicacies coated in chickpea flour
6. VEGETABLE PAKORA (V) 6,50 €
Spiced, breaded eggplant, zucchini, cauliflower, and onions
7. ONION BHAJI (V) 6,90 €
Balls made of onion slivers, peppers, and fresh ginger
8. PANEER PAKORA 8,90 €
Homemade Indian cheese with exotic spices^G
9. CHICKEN PAKORA 9,00 €
Spiced pieces of chicken strips
10. FISH PAKORA 9,90 €
Pike perch filet with marinated with Indian herbs
11. KING PRAWN PAKORA 12,50 €
King Prawns marinated in exotic spices
12. MUMTAJ MIX PAKORA (V) 10,90 €
Vegetarian surprise starters plate with different delicacies^{A,G}
- 
- 



Tandoori Starters

- from the clay oven

- | | |
|---|---------|
| 13. CHICKEN TIKKA | 9,90 € |
| Chicken fillet pieces in a piquant yoghurt sauce marinade ^{G, 1} | |
| 14. LAMB CHOPS | 16,50 € |
| Marinated rack of lamb grilled in the tandoori oven (3 pieces) ^{G, 1} | |
| 15. SHEEKH KEBAB | 11,90 € |
| House made minced lamb rolls from the lamb shank with exotic spices grilled in the tandoori oven with exotic spices | |
| 16. PRAWN TIKKA | 14,90 € |
| King Prawns marinated in a garlic-yoghurt marinade grilled in the tandoori oven (3 pieces) ^{G, 1} | |
| 17. TAJ-MAHAL KEBAB | 12,90 € |
| Surprise starter plate with fish, meat and vegetarian delicacies ^{A, D, G, 1} | |
| 18. PANEER-TIKKA | 10,90 € |
| Homemade Indian cheese marinated in a saffron yoghurt sauce with peppers, onions, and tomatoes grilled in the tandoori oven | |
- 
- 

Mixed Starter Platters

For two or more persons

20. VEGETARIAN (V) ^{A, G} p.P. 9,90€
21. MEAT AND VEGETABLES ^{A, D, G, I} p.P. 11,90€
22. FISH, SCAMPI, MEAT UND VEGETABLES ^{A, D, G, I} p.P. 14,90€

Perfect complements for your starter

- DAHI 4,00 €
Simple yoghurt
- RAITA 4,80 €
Spiced yoghurt with chopped tomatoes, cucumber, onions and spices
- MANGO CHUTNEY (Sweet) ^{2, 5} 3,00 €
- CHILLI PICKLES (Hot) ^{2, 5} 3,50 €
- MIXED PICKLES 2,50 €
Pickled mango and vegetables (medium hot)

Salads

23. MIXED SALAD (V) 7,50 €
With our house dressing, balsamic and olive oil
24. TAJ MAHAL SALAD 11,50 €
With Paneer and Chicken Tikka as well as house dressing,
balsamic & olive oil ^{A, G, I}

A pointer from the house: Freshly baked nan bread from the clay oven

Soups

25. SABZI SOUP 6,50 €

Fresh vegetables with exotic spices in a piquant soup A, C, F, G, I, J, 5

26. TAJ-MAHAL SOUP 6,50 €

Vegetable soup with lamb and exotic spices A, C, F, G, I, J, 5

27. MULLIGATAWNY SOUP 6,50 €

Piquant curry soup with rice and chicken A, C, F, G, I, J, 5

28. DAAL SOUP (V) 6,00 €

Indian lentil-cream-curry soup with exotic herbs A, C, F, G, I, J, 5

29. CARROT-GINGER SOUP (V) 6,00 €

Indian soup with fresh carrots, ginger, and peas (medium hot) A, C, F, G, I, J, 5

30. KOKOSNUSS DAAL SUPPE MIT PIKANTEN
CHILI-GARNELEN 8,50 €

Lentil-Crème-Soup made with coconut milk and in
chili oil cooked prawns A, C, F, G, I, J, 5

Recommendation from the house

BUTTER NAN 4,50 €

Butter Nan – baked in butter made of wheat flour
Pratha – baked in butter made of full grain flour

GARLIC NAN 4,00 €

Tandoori baked bread with fresh garlic in butter

CHILI CHEESE NAN 5,50 €

Tandoori baked bread filled with cheese, fresh green chilis,
exotic spices and butter

Main Dishes

All dishes may be ordered mild, medium hot or hot as you wish

Tandoori – from the clay oven

Grilled and marinated specialities from the clay oven with tandoori sauce

31. MURG MALAI 19,50 €

Chicken fillet pieces marinated in a garlic-yoghurt sauce served on a bed of salad (mild) ^{G,1}

32. TANDOORI CHICKEN 19,90 €

Boned chicken marinated in spiced yoghurt served on a bed of salad with tandoori sauce (piquant) ^{G,1}

33. LAMB TIKKA MASALA 26,90 €

Marinated fillet of lamb in red curry sauce with tomatoes, onions, garlic and ginger (medium hot) ^{G,1}

34. TANDOORI LAMB CHOPS 29,90 €

Grilled rack of lamb with herbed marinade served on a bed of salad and extra tandoori sauce (5 pieces | piquant) ^{G,1}

35. CHICKEN TIKKA MASALA 19,50 €

Marinated chicken breast in red curry sauce with tomatoes, onions, garlic and ginger (medium hot) ^{G,1}

36. TANDOORI MIXED 25,90 €

Different types of meat, scampi and pike perch fillet marinated in a yoghurt marinade served on a bed of salad with extra tandoori sauce (piquant) ^{G,1}

88. CHICKEN MANCHURIAN 19,00 €

Balls made of chicken fried in a ginger-garlic paste served in a piquant sauce with onions (medium hot) ^F

Chicken

37. CHICKEN MAKHNI (BUTTER CHICKEN) 18,50 €
Chicken breast from the Tandoori-oven in a fine butter-tomato-yoghurt-sauce (mild) ^{G,1}
38. CHICKEN KORMA 18,50 €
Chicken breast in a mild almond-saffron sauce (mild) ^G
39. CHICKEN CURRY TAJ-MAHAL 18,50 €
Chicken breast with plums, apricots and fresh mushrooms, zucchini and paprika in a mild madras curry sauce (mild) ^{G,2}
40. CHICKEN BRUNA MASALA 18,50 €
Braised chicken breast in a red curry sauce with fresh ginger, garlic, cumin, tomatoes, and onions (medium hot) ^G
41. CHICKEN MANGO 18,50 €
Chicken breast in an almond-mango sauce (sweet - mild) ^G
42. CHICKEN MOGHULAI
Chicken breast in a mild curry sauce with homemade Indian cheese, raisins and cashew nuts (mild) ^{G,6}
43. CHICKEN PALAK 18,50 €
Chicken breast with spinach, ginger, garlic, tomatoes, & onions (medium hot) ^{G,2}
44. CHICKEN MADRAS ODER VINDALOO 18,50 €
Chicken breast in a curry coconut sauce cooked as either Madras (hot) or Vindaloo (very hot) ^G
45. CHICKEN JALFRAISE 18,50 €
Chicken breast with fresh mushrooms, zucchini, peppers, onions and tomatoes with exotic spices (medium hot) ^{G,1}
46. CHILLI CHICKEN 18,50 €
Chicken breast with green chilli and fresh peppers à la maison (very hot) ^G
55. CHICKEN LEMON 18,50 €
Chicken breast with green curry in fine lemon-yoghurt sauce (medium hot) ^G



Lamb

From the leg of lamb

47. LAMB MOGHULAI 20,90 €

Lamb cubes in a mild curry sauce with homemade Indian cheese, raisins and cashew nuts (mild) ^{G,6}

48. LAMB BHUNA MASALA 20,90 €

Lamb cubes cooked in a red curry sauce with fresh ginger, cumin, garlic, pepperoni, tomatoes and onions with exotic spices (medium hot) ^G

49. LAMB PALAK 20,90 €

Lamb cubes with spinach, tomatoes, ginger, peppers, garlic, herbs and onions (medium hot) ^{G,2}

50. LAMB JALFRAISE 20,90 €

Lamb cubes with fresh mushrooms, zucchini, peppers, tomatoes, onions in a yellow curry sauce with exotic spices (medium hot) ^G

51. LAMB CURRY TAJ MAHAL 20,90 €

Lamb cubes with plums, apricots, fresh mushrooms, zucchini and peppers in a mild madras curry sauce (mild) ^{G,2}

52. LAMB CHOPS 27,90 €

Rack of lamb chops marinated in herbs, with fresh garlic, ginger, onions and tomatoes (medium hot) ^G

53. LAMB MADRAS ODER VINDALOO 20,90 €

Lamb cubes in a curry coconut sauce cooked as either a Madras (hot) or Vindaloo (very hot) ^G

54. LAMB KORMA 20,90 €

Lamb cubes with almonds and saffron cream sauce (mild) ^{G,H}





Duck Breast

56. DUCK CURRY TAJ-MAHAL 23,90 €

Duck breast with plums, apricots, fresh mushrooms, zucchini, and peppers in a mild madras curry sauce (mild) ^{G,2}

57. DUCK MOGHULAI 23,90 €

Duck breast in curry sauce with homemade Indian cheese, raisins, and cashew nuts (mild) ^{G,6}

58. DUCK MASALA 23,90 €

Duck breast in a red curry sauce with peas, potatoes, ginger, garlic, onions and tomatoes with exotic spices (medium hot) ^G

59. DUCK KORMA 23,90 €

Duck breast in a mild almond-saffron cream sauce (mild) ^G

60. DUCK MADRAS ODER VINDALOO 23,90 €



Duck breast in a curry coconut sauce cooked as either a Madras (hot) or Vindaloo (very hot) ^G

61. DUCK JALFRAISE 23,90 €

Duck breast with fresh mushrooms, zucchini, peppers, onions, tomatoes in a yellow curry sauce with exotic spices (medium hot) ^G

87. DUCK PALAK 23,90 €

Duck breast with spinach, ginger, garlic, onions, pepperoni, and cumin cooked in a red curry sauce (medium hot) ^{G,2}



Fish

62. FISCH CURRY TAJ MAHAL 21,90 €

Pike-perch fillet in a curry sauce with plums, apricots, fresh mushrooms, zucchini, and peppers in a mild madras curry sauce (mild) ^{G,2}

63. FISCH KORMA 21,90 €

Pike-perch fillet in almond saffron cream sauce (mild) ^{G,H}

64. FISCH JALFRAISE 21,90 €

Pike-perch fillet with fresh mushrooms, pepper, zucchini, onions, tomatoes cooked in a yellow curry sauce with exotic spices (medium hot) ^G

65. FISCH BRUNA MASALA 21,90 €

Pike-perch fillet cooked in a red curry sauce with fresh ginger, cumin, garlic, pepperoni, tomatoes and onions with exotic spices (medium hot) ^G

66. FISCH AND PRAWN MAKHNI 21,90 €

Pike-perch fillet with prawns and finely chopped onions in a tomato-yoghurt sauce (mild) ^{G,1}

67. FISCH PALAK 21,90 €

Pike-perch fillet with spinach, ginger, garlic, onions, pepperoni, and cumin cooked in red curry sauce (medium hot) ^{G,2}

68. SCAMPI BRUNA MASALA 24,90 €

King prawns cooked in a red curry sauce with fresh ginger, cumin, garlic, pepperoni, tomatoes, and onions with exotic spices (medium hot) ^G

69. SCAMPI MAKHNI 24,90 €

King prawns marinated in a fine butter-tomato-yoghurt-sauce (mild) ¹

70. SCAMPI MADRAS OR VINDALOO 24,90 €

King prawns in a curry coconut sauce cooked as either a Madras (hot) or Vindaloo (very hot) ^G

Vegetarian

All dishes can be served vegan

71. TAJ-MAHAL MIXED SABZI – SPECIALITY OF THE HOUSE 14,90 €

With fresh cauliflower, mushrooms, peas, potatoes, peppers, zucchini, tomatoes, onions, and exotic spices (medium hot) ^G

72. SABZI MAKHNI 14,90 €

Assorted Vegetables in a fine butter-tomato-yoghurt-sauce (mild) ^{G,1}

73. DAAL TARKA PUNJABI 14,90 €

Assorted Indian lentils with finely chopped onions, ginger, garlic, tomatoes in butter (medium hot) ^G

74. ALOO PALAK 13,50 €

Potatoes with spinach, ginger, garlic, onions, pepperoni, and cumin cooked in a red curry sauce (medium hot) ^{G,2}

75. BHINDI MASALA 16,00 €

Okra with potatoes, ginger, garlic, cumin, pepperoni, tomatoes and onions in red curry sauce (medium hot) ^G

76. VEGETABLE MANCHURIAN 14,90 €

Balls made of white cabbage fried in a ginger-garlic paste served in a piquant sauce with onions (medium hot) ^F

77. BAINGAN BARTHA 15,90 €

Stewed eggplants sauteed with onions, tomatoes, and chilli (medium hot) ^G

78. NAVRATTEN CURRY 15,50 €

Assorted vegetables in Madras sauce with plums, apricots, raisins, cashew nuts and almonds (mild) ^{G,2}

79. CHANA MASALA 14,50 €

Chickpeas with fresh tomatoes, onions, ginger, potatoes, and exotic spices (medium hot) ^G

80. ALOO GOBI 14,50 €

Stewed cauliflower and potatoes with exotic spices (medium hot) ^G

Paneer – Homemade Indian cheese

81. MATTAR PANEER 16,50 €
Paneer cubes with fresh peas and exotic spices (medium hot) ^{G,2}
82. PALAK PANEER 16,50 €
Paneer cubes with cream spinach and exotic spices (medium hot) ^{G,2}
83. SHAHI PANEER 16,50 €
Paneer cubes with fresh chopped tomatoes, cream and exotic spices (mild) ^G
84. KARAH PANEER 16,50 €
Paneer cubes with capsicum and Indian spices in curry (medium hot) ^G
86. MALAI KOFTA 16,50 €
Deep fried paneer-potato balls in creamy onion-tomato sauce (mild) ^{G,2}

Biriani

Fried Basmati rice from the Punjab with raisins, nuts and exotic spices, served with Biriani sauce (medium hot) ^{G,6}

91. CHICKEN BIRIANI With Chicken Breast filet 18,50 €
92. LAMB BIRIANI With Lamb cubes 19,90 €
93. SCAMPI BIRIANI With King Prawns 24,90 €
94. VEGETABLE BIRIANI With fresh vegetables and Paneer 15,90 €
95. FISH BIRIANI With Pike Perch and Prawns 19,90 €

Nan – Accompaniments

Freshly baked bread from the clay oven

105. PAPADAM 2,50 €

Thin lentil flour wafers served with mint & Tamarind sauce ^{G, 2, 5}

106. TANDOORI ROTTI 3,50 €

Indian roti of full grain bread from the Tandoori oven

107. NAN 3,50 €

Special wheat bread baked in the Tandoori oven

108. CHEESE NAN 4,90 €

Tandoori baked bread filled with cheese, exotic herbs, and butter

100. CHILI CHEESE NAN 5,50 €

Tandoori baked bread filled with cheese, fresh green chillis, exotic spices and butter

109. ONION NAN 4,00 €

Tandoori baked bread filled with red onions and spices in butter

110. GARLIC NAN 4,00 €

Tandoori baked bread with fresh garlic in butter

111. GARLIC ROTTI 4,00 €

Tandoori baked wholemeal bread with fresh garlic in butter

112. KEEMA NAN 5,50 €

Tandoori baked bread filled with lamb minced meat and exotic spices in butter



113. PESHAWARI NAN

4,50 €

Tandoori baked bread with cashew nuts, almonds, and raisins in butter ^{6, A}

114. ALOO KULCHA

4,50 €

Tandoori baked bread filled with fresh potatoes, onions, and spices in butter

115. BUTTER NAN ODER PRATHA

4,50 €

Butter Nan – baked in butter made of wheat flour

Pratha – baked in butter made of full grain flour

116. BHATURA ODER POORI

4,00 €

Bhatura – fried bloated bread made from wheat flour

Poori – fried bloated bread made from full grain flour

Accompaniments

DAHI

4,00 €

Simple yoghurt

RAITA

4,80 €

Spiced yoghurt with chopped tomatoes, cucumber, onions and spices

MANGO CHUTNEY (Sweet) ^{2, 5}

3,00 €

CHILLI PICKLES (Hot) ^{2, 5}

3,50 €

MIXED PICKLES

2,50 €

Pickled mango and vegetables (medium hot)

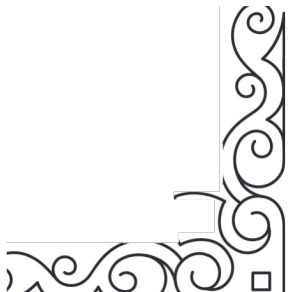

122. POMMES ²

4,00 €

123. ONION SALAD

3,50 €

Traditional indian onion salad with fresh green chilis and lemon



Rice side dishes

The ideal accompaniment to the main dishes
Basmati rice from the Punjab region

- | | |
|---|----------------------|
| 101. FRIED BASMATI RICE
With Vegetables | large portion 6,90 € |
| 102. FRIED BASMATI RICE
With Vegetables | normal portion 4,00€ |
| 103. JEERA MATTAR BASMATI RICE
With peas and cumin | large portion 6,00 € |

Our Desserts

- | | |
|---|-------------|
| 124. INDIAN MANGO SLICES
Indian mango slices with vanilla ice cream and cream ^{2,5} | 7,90 € |
| 126. MATKA ICE CREAM
Homemade coconut mango ice cream ^{2,5} | 6,90 € |
| 127. KHEER
Homemade warm rice pudding with cashew nuts, almonds, and raisins combined with warm vanilla ice cream ⁶ | 6,50 € |
| 128. GULAB JAMUN
Deep fried golden balls of milk-powder served in with honey and coconut flakes ² | 5,50 € |
| 129. KULFI MANGO
Homemade Indian ice cream with pistachio nuts, almonds, raisins and cashew nuts with cream ^{G, 6} | 6,90 € |
| 130. DESSERT VARIATIONEN
A mixed dessert plate for two or more persons | p.P. 8,90 € |





Aperitifs

131. Kir Taj-Mahal 0,1l ¹	20,0% vol	7,90 €
132. Prosecco 0,1l ¹	12,0% vol	5,00 €
133. Prosecco auf Eis 0,1l ¹	2,00% vol	9,50 €
134. Champagner Piccolo 0,2l ¹	12,0% vol	29,00 €
135. Sherry Dry 5 cl ¹	15,0% vol	5,90 €
136. Sherry Medium 5 cl ¹	15,0% vol	5,90 €
137. Martini Rosso 5 cl ¹	15,0% vol	5,90 €
138. Martini Bianco 5 cl ¹	15,0% vol	5,90 €
139. Martini Dry 5 cl ¹	15,0% vol	5,90 €
140. Campari 4 cl ¹	25,0% vol	6,00 €
141. Aperol Spritz 0,2l ¹	12,0% vol	7,90 €

Cocktails/Longdrinks

142. Taj-Mahal Special 0,2l ¹	11,90 €
143. Gin Tonic 0,2l ¹	9,90 €
144. Vodka Lemon 0,2l ¹	9,90 €
145. Bacardi Cola 0,2l ¹	9,90 €
146. Campari Soda/Orange 0,2l ¹	9,90 €





Whisky/Whiskey 4cl

151. Chivas Regal blended

Scotch Whisky 12 years ¹	40,0% vol	9,50 €
-------------------------------------	-----------	--------

152. Johnnie Walker Black Label

Scotch Whisky 12 years ¹	40,0% vol	9,90 €
-------------------------------------	-----------	--------

153. Johnnie Walker Red Label

Blended Scotch Whisky ¹	40,0% vol	7,50 €
------------------------------------	-----------	--------

154. Jim Beam Bourbon ¹

40,0% vol	8,00 €
-----------	--------

155. Jack Daniels

Tennessee Whiskey	40,0% vol	9,90 €
-------------------	-----------	--------

156. Glenfiddich Single Malt

12 years ¹	40,0% vol	9,90 €
-----------------------	-----------	--------

157. Glenmorangie Single Malt

10 years ¹	40,0% vol	12,50 €
-----------------------	-----------	---------



Beer

161. Warsteiner Premium

Draft beer 0,41 4,90 €

162. Warsteiner Premium-Bier

Draft beer 0,3 l 3,90 €

163. Warsteiner Brewers Kellerbier

Draft beer 0,31 4,00 €

164. Shandy (beer with lemonade) 0,41 4,70 €

165. Shandy (beer with lemonade) 0,31 3,70 €

166. Warsteiner Shandy alcohol free btl. 0,33l 4,50 €

167. Warsteiner tart alcohol free btl. 0,33l 4,50 €

168. King Ludwig Wheat beer naturally

cloudy 0,51 5,4% vol 5,90 €

169. King Ludwig Wheat beer

Alcohol free 0,51 0,5% vol 5,90 €

170. Kingfisher btl. 0,33l 4,8% vol 4,50 €





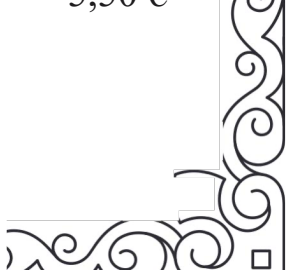

Warm Drinks

176. Pot of Indian black tea	4,80 €
177. Pot of Masala Tee	5,90 €
Indian style chai with milk and sugar	
178. Golden Chai Latte	6,90 €
Indian style tea with turmeric	
179. Pot of fresh ginger tea	5,50 €
180. Pot of lose green tea or fresh mint tea	4,90 €
181. Coffee	3,50 €
182. Milk Coffee	4,50 €
183. Espresso oder Doppio	3,00 or 4,50€
184. Cappuccino	4,50 €
185. Hot chocolate	4,00 €

Lassi

Yogurt based drink

206. Sweet Lassi 0,31 ^G	4,50 €
207. Salty Lassi 0,31 ^G	4,50 €
208. Mango Lassi 0,31 ^G	5,50 €
209. Mint Lassi sweet or salty 0,31 ^G	4,90 €
210. Strawberry Lassi 0,31 ^G	5,50 €



Alcohol-free drinks

186. Sparkling Water	btl. 0,25l		3,20 €
187. Sparkling Water	btl. 0,75l		7,00 €
188. Still Wasser	btl. 0,25l		3,20 €
189. Still Wasser	btl. 0,75l		7,00 €
190. Small Coca-Cola / Cola Zero/ Fanta / Sprite/ Spezi 0,2l ^{1,2,4,7,9,10}			3,00 €
191. Small Apfelschorle 0,2l			2,70 €
192. Large Coca-Cola / Cola Zero/ Fanta / Sprite/ Spezi 0,4l ^{1,2,4,7,9,10}			4,90 €
193. Large Apfelschorle 0,4l			4,50 €
194. Mango Spritzer 0,4l			4,70 €
195. Guava Spritzer 0,4l			4,70 €
196. Indian Tonic Water ^{1,8}	btl. 0,2l		3,70 €
197. Bitter Lemon ⁸	btl. 0,2l		3,70 €
198. Ginger Ale ¹	btl. 0,2l		3,70 €
199. Orange juice	btl. 0,2l		3,90 €
200. Apple juice	btl. 0,2l		3,90 €
201. Grape juice	btl. 0,2l		3,90 €
202. Guava juice from India 0,2l			3,30 €
203. Mango juice from India 0,2l			3,30 €
204. Vita Malz	btl. 0,33l		4,20 €

Digestifs 2cl

211. Old Monk - Indian Rum ¹	4,20 €
212. Hennessy V. S. ¹	4,00 €
214. Gilbert Calvados ¹	4,00 €
215. Grappa ¹	4,00 €
216. Ratzeputz – Ginger liquor ¹	4,20 €
218. Jubiläums Aquavit ¹	3,50 €
220. Fernet Branca ¹	3,50 €
221. Avema ¹	3,50 €
222. Ramazzotti ¹	3,50 €
223. Sambuca ¹	3,50 €
224. Amaretto ¹	3,00 €
225. Baileys ¹	3,50 €
226. Poire Williams ¹	3,00 €

Glasses of Wine - 0,2L

231. White Wine *	6,50 €
232. Red Wine *	6,90 €
233. Rosé Wine *	6,50 €
234. Wine Spritzer *	5,50 €

We cordially invite you to peruse our meticulously curated wine list. Here, you will discover a variety of exquisite wines that promise to complement and enhance your dining experience. Please do not hesitate to inquire about it!

Champagner / Sparkling Wine

236. Indian Red- or White Wine 0,7l *	26,90 €
237. Sparkling Wine / Prosecco 0,7l *	26,90 €
238. Champagner 0,7l *	upon request

* contains sulfites



Dear guests,

Selected dishes that can also be cooked vegan upon request.

Allergens

1. Colourant 2. Preservatives 3. Nitrite curing salt 4. Antioxidants 5. Flavour enhancer 6. Sulfurated 7. Caffeinated 8. Contains quinine 9. Source of phenylalanine 10. Aroma
- A. Wheat B. Crustacea C. Egg D. Fish E. Peanuts F. Soy G. Milk H. Almonds I. Celeriac J. Mustard

Changes and errors are reserved.

Additives and their use in the catering industry

Additives ease the process of manufacturing of food, prevent early deterioration and affect the taste, colour, and consistency of groceries.

A part of the additives used in the manufacturing process of the food must be made recognisable to the customers of the restaurant. The menu contains all additives which must be identified to make this establishment be eligible to run.

How to prevent the use of additives:

- Buy no finished products if possible
- Abandonment of products which contain artificial sweeteners
 - Freshly cook all dishes in the own kitchen
 - Use of organic products, as these are low in additives
- If the finished products are not inevitable, then as low in additives as possible

Indian food is subtle, aromatic and a poem for all senses.

Blandness will not be part of an Indians dish!

Indians are true masters of varieties, creations, and spices.

The amount of spice mixes, hot sauces and their respective regional delicacies are immense.

There is hardly any freedom for additives.

Indians love to eat and drink, and our dear guests are here to experience that love at our premises...

