



Het Huis van
Cithidhi
FLAVOURS FROM INDIA

Authentic Indian food

Menu

**From soil to spice, from hand to heart,
taste India's soul.**



Athidhi Devo Bhava



Dear guests,

Welcome to Het Huis van Athidhi, the finest authentic Indian restaurant in Netherlands.

At our restaurant, we believe in “Athidhi devo bhava” – which means our maxim is to treat our guests like royalty. Our ingredients and spices come directly from the heart of India and give our dishes the authentic taste of our homeland.

We prepare everything fresh, focusing on using healthy, light, and organic ingredients, refined with a generous helping of love. From north to south, we capture the essence of India in our dishes for you. At Athidhi, we are redefining Indian cuisine in Germany.

Design your meal the way you want it. Whether you prefer it spicy or mild, with or without garlic or ginger, we will take your individual wishes into account. And if you have any questions about allergens, our separate menu is available for you.

Your satisfaction is most important to us.

We wish you bon appétit!

~Team Het Huis van Athidhi



Idli, a staple South Indian dish, was mentioned in ancient Tamil literature over 1,500 years ago! Alongside crispy Dosa and golden Vada, these timeless South Indian favorites are traditionally crafted from fermented rice and lentils, making them wholesome and nourishing classics.



Tip : Ever tried idli with chicken curry? The soft idli soaks up the flavors beautifully, it's a hidden South Indian gem.





Southern specialties

(Available only on Fri, Sat, and Sun)

- 211. Idli (2 nos)** (A,E,G,J) €7,90
Steamed rice pancake served with various chutney, sambar, and gunpowder varieties
- 212. Idli Vada Sambar** (A,E,G,J) €7,90
Steamed rice pancake and fried lentil donut, served with various chutney, sambar, and gun powder varieties
- 213. Fried Idli** (A,E,G,J) €8,90
Deep-fried, steamed rice pancake served with various chutney, sambar, and gunpowder varieties
- 214. Podi Idli** (A,E,G,J) €7,90
Soft idlis tossed in aromatic South Indian podi and ghee.
- 215. Sambar Vada (2 Nos)** (A,E,G,J) €7,90
Fried lentil doughnut, dipped in regional lentil sauce (sambhar), garnished with onions and cilantro
- 216. Medhu Vada (2 Nos)** (A,E,G,J) €7,90
Medium-sized fried lentil flour doughnut served with coconut chutney and sambar
- 217. Plain Dosa** (A,E,G,J) €9,90
Thin, crispy dosa
- 218. Masala Dosa** (A,E,G,J)  €11,90
Dosa filled with spicy potatoes
- 219. Podi Dosa** (A,E,G,J) €11,50
Golden dosa sprinkled with fiery podi and ghee.
- 220. Mysore Masala Dosa** (A,E,G,J)  €12,90
Red chili chutney spread on dosa, filled with mashed potatoes and onions.
- 221. Karam Dosa** (A,E,G,J)  €12,90
Dosa filled with spices, onions, and potatoes
- 222. Ghee Roast Dosa** (A,E,G,J) €12,90
Thin dosa sprinkled with ghee
- 223. Ghee Karam Dosa** (A,E,G,J)  €12,90
Dosa filled with spices, sprinkled with ghee
- 224. Spring Dosa** (A,E,G,J) €12,50
Dosa gefüllt mit geriebenem Cheddar-Käse und Hüttenkäse, Kartoffeln und Zwiebeln.
- 225. Paneer Dosa** (A,E,G,J) €13,90
Dosa filled with grated cheddar cheese and cottage cheese, potatoes, and onions.
- 226. Onion Dosa** (A,E,G,J) €12,90
Dosa filled with onions and sprinkled with spices
- 227. Masala Onion Dosa** (A,E,G,J)  €13,90
Dosa filled with onions and stuffed with spicy potatoes
- 228. Chole Bhature** (A) €14,90
Fluffy, deep-fried bhature served with spicy and flavorful chickpea curry

***Dosa:**
a crispy crepe
made from
fermented rice
and lentil
batter.

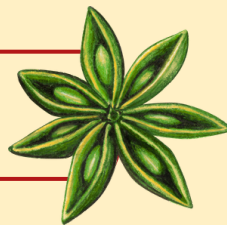


Little-known fact :
the word 'chaat' comes
from the Hindi verb meaning
'to lick,' because every bite is so
finger-licking good!



Chaats, North India's famous street snacks, are loved for artful mix of crisp, soft, sweet, and spicy elements. Traditional chaats often used seasonal fruits and herbs to elevate the flavor, long before fusion food became a trend!

Soups



- 1. Vegetable Shorba (A)** €5,90
cream of vegetable soup
- 2. Tamatar Shorba (Vegan)** €5,90
cream of tomato soup
- 3. Dal Shorba (J)(Vegan)** €5,90
Indian lentil soup
- 4. Chicken Shorba (L)** €5,90
Chicken cream soup
- 5. Veg Manchow Soup (A,F,L,Phosphates, Sodium Nitrate, Acidifying Agents)** €5,90
Spicy soup with vegetables, garlic, soy, and crispy noodles.
- 6. Chicken Manchow Soup (A,C,F,L,Phosphates, Sodium Nitrate, Acidifying Agents)** €6,90
Spicy soup with chicken, garlic, soy, and crispy noodles.





Starters

(Vegetarian)

- 11. Papadums** (Vegan) €2,90
Papad are wafer-thin crispy flatbreads made from lentil flour and cumin.
- 12. Papad Cone Chat** (Vegan) €3,90
Crispy papad cones filled with a spicy, savory-sour chaat mix.
- 13. Masala Papadums** (Vegan) €3,90
Papad are wafer-thin crispy flatbreads made from lentil flour and cumin. They are served with onions, tomatoes, and spicy sauce.
- 14. Vegetable samosa** (A,E,H) (Vegan) €6,50
Crispy pastry triangles filled with potatoes and peas and Indian spices
- 15. Samosa Chaat** (A,E,G,H) €7,90
Crumbled samosas are refined for this dish with yogurt, chickpeas, sweet-and-sour-spicy sauce, mint, and fresh tomatoes, onions, and sev.
- 16. Papdi Chaat** (Cold/Kaltes) (A,G) €8,90
Papdi are crispy baked crackers served with yogurt, chickpeas, sweet and sour spicy sauce, mint, and fresh tomatoes, onions, and sev.
- 17. Aloo Chaat** (A,G,J) €8,90
Crispy fried potato patties are refined with yogurt, chickpeas, sweet and sour spicy sauce, mint as well as fresh tomatoes, onions, and sev.
- 18. Pyaz bhajiya** (A) (Vegan) €9,50
Onion doughnuts with Indian spices and mixed with chickpea batter; fried.
- 19. Vegetable Pakodas** (A) (Vegan) €10,90
A selection of seasonal vegetables, marinated in a batter made from chickpeas; deep-fried.
- 20. Paneer Pakoda** (A,G) €12,90
Indian cottage cheese baked in dough with sauce.
- 21. Gobi Manchurian** (Vegan) (A,F) €13,90 
Cauliflower florets, fried in a batter made from wheat and corn flour in a slightly spicy sweet and sour Manchurian sauce
Colorings, Phosphates, Sodium Nitrate, Acidifying Agents

Starters (Vegetarian) (contd.)

Tip: Enjoy your appetizers with a chilled lemonade or carbonated soft drink, the refreshing fizz perfectly balances the spices.

Appetizers were originally **invented for kings and travelers**. Some classic appetizers, such as **pakoras and kebabs**, were actually developed as **quick snacks for soldiers** to give them energy before a long feast or journey!

Not only are they appetizers, but **they were originally a way for chefs to demonstrate their creativity**, with bold flavors that set the stage for the meal.



22. Honey Chilli Potato (F,K) €13,90
(Colorings, Phosphates, Sodium Nitrate, Acidifying Agents)

Potato sticks fried in cornmeal batter in spicy honey chili sauce

23. Veg Manchurian Dry (A, F) €14,90
(Colorings, Phosphates, Sodium Nitrate, Acidifying Agents)

Delicious Indochinese dish made from fried vegetable balls in a spicy Manchurian sauce.

24. Chilli Paneer Dry (A, G) €14,90
(Colorings, Phosphates, Sodium Nitrate, Acidifying Agents)

Indian cheese, deep-fried in a batter made from wheat and corn flour, served in a spicy sweet-and-salty sauce made from green peppers, ginger, green chilies, and soy sauce.

25. Chilli Gobi Dry (Vegan) (A, F) €14,90
(Colorings, Phosphates, Sodium Nitrate, Acidifying Agents)

Cauliflower florets, fried in a batter made from wheat and corn flour and refined with paprika, onions, chili, and soy sauce

26. Pakoda Platter (A,G) €17,90
A selection of various fried vegetable pieces, refined with herbs and spices

27. Crispy Corn (A,F) €14,90
Golden-fried sweet corn tossed with aromatic spices, fresh herbs, and a hint of tangy seasoning

28. Paneer Majestic (G,H,L) €14,90
(Colorings, Phosphates, Sodium Nitrate, Acidifying Agents)

Paneer strips cooked in a flavourful, spicy-tangy Majestic sauce.

29. Snacks Platter (A,G, F) (for 3-4 persons) €22,90
(Colorings, Phosphates, Sodium Nitrate, Acidifying Agents)

Papadums, Samosa (2), Veg Pakoda, Paneer Pakoda Gobi 65)



Starters

(Non-Veg)



- 31. Chicken Pakora** (A,L) €12,90
Chicken fried in chickpea flour
- 32. Drums of heaven** (A,C,F,L) €14,90
Battered chicken wings, marinated in soy sauce, egg, & flour.
- 33. Kung Pao Chicken** (A,C,E,F,L) €14,90
(Colorings, Phosphates, Sodium Nitrate, Acidifying Agents)
Chicken meat, fried in egg and flour, served with a sauce made from soy sauce, peanuts, and chili sauce
- 34. Chilli Chicken Dry** (A,C, F,L) €14,90
(Colorings, Phosphates, Sodium Nitrate, Acidifying Agents)
Chicken meat, baked in egg and flour, served with a sauce made from soy sauce, onions, bell peppers, and hot chili sauce
- 35. Chicken 65** (A,C, F, L) €15,90
(Colorings, Phosphates, Sodium Nitrate, Acidifying Agents)
Chicken meat, baked in egg and flour, served with a spicy soy sauce with garlic, ginger, mustard, and yogurt.
- 36. Chicken Majestic** (A,C, F, L) €14,90
(Colorings, Phosphates, Sodium Nitrate, Acidifying Agents)
A classic starter from Andhra with spicy, creamy chicken strips.
- 37. Lamb Galouti Kebab** (A,C, F, L) €18,90
(Colorings, Phosphates, Sodium Nitrate, Acidifying Agents)
Kebab with aromatic Lucknowi spices.
- 38. Chilli Fish** (A,C, F, L) €14,90
(Colorings, Phosphates, Sodium Nitrate, Acidifying Agents)
Crispy fish in a spicy Indo-chinese chili sauce.
- 39. Chilli Prawn** (A,C, F, L) €18,90
(Colorings, Phosphates, Sodium Nitrate, Acidifying Agents)
Juicy shrimp in a spicy Indo-chinese chili sauce.





The tandoor was invented over 5,000 years ago and was originally used in North India to cook bread and meat with intense heat.

This ancient cooking method, locks in smoky flavors and juiciness, creating the signature taste loved worldwide today.



Why taste it?

**Perfectly marinated, expertly cooked,
and irresistibly tasty.**

**Our Tandooris and Tikkas are a must-try
for flavor lovers!**





Tandoori specialties

All dishes are served with naan bread.

Vegetarian:

- | | |
|---|--------|
| 41. Paneer Shashlik (G,H) | €19,90 |
| Cottage cheese is marinated with yogurt and Indian spices and then grilled with peppers and onions. | |
| 42. Paneer Tikka (G,H,J)  | €18,90 |
| Chunks of paneer marinated in spiced yogurt and grilled. | |
| 43. Malai Kebab (E,G,H,J) | €18,90 |
| Paneer with Malai, herbs, and delicate flavors. | |
| 44. Aloo Peanut Tikki (E,G,H,J) | €18,90 |
| Crispy potato pancakes with roasted peanuts and spices. | |
| 45. Veg Tandoori Platter (E,G,H,J) | €20,90 |
| Various tandoori delicacies, served with mint chutney and onions. | |



Non-Vegetarian :

- | | |
|---|--------|
| 51. Chicken Safroni Tikka (A,G,H,L)  | €20,90 |
| Chicken pieces marinated in a fragrant yogurt marinade enriched with saffron, grilled to perfection | |
| 52. Chicken Tikka (G,L,Colorings)  | €18,90 |
| Tender chicken marinated in yogurt and selected spices and baked in a tandoor oven | |
| 53. Chicken Malai Tikka (G,H,L) | €20,90 |
| Tender chicken marinated in yogurt, cashew nut paste, cheese, and spices, baked in a tandoor oven. | |
| 54. Tandoori Chicken (G,H,L,Colorings)  | €19,90 |
| Chicken drumsticks marinated in yogurt and Indian spices baked in a tandoor oven. | |
| 55. Athidhi Special Chicken Seekh (G,H,L) | €20,90 |
| Tasty ground chicken, seasoned with aromatic spices, skewered and grilled to perfection. | |



Tandoori specialties (Non-veg) (contd.)

56. Tangri Kebab (G,L)

Chicken drumsticks marinated in a mixture of spices and yogurt, grilled to perfection.

€20,90

57. Lamb Seekh Kebab (G,H,L) 🌶️

Kebab made from minced lamb marinated in yogurt and spices, cooked in a tandoor oven

€22,90

58. Tandoori Jhinga (B,G,L,Colorings) 🌶️

Shrimp marinated in yogurt and spices from the tandoor oven

€21,90

59. Athidhi Mixed Grill (For 2 Persons) (B,G,H,L,Colorings) 🌶️

Grill platter with chicken tikka, chicken malai tikka, lamb & chicken skewers, and chicken from the tandoor oven

€34,90



Curries and gravies originated in India centuries ago, with each region developing its own unique style using local spices, herbs, and ingredients. From the creamy, rich gravies of the North to the coconut-based curries of the South, these dishes celebrate India's diverse culinary heritage.



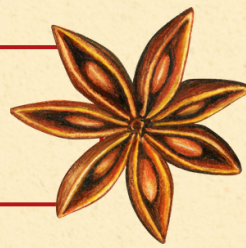
The word 'curry' comes from the Tamil word 'kari,' meaning sauce, celebrating the essence of Indian cooking.

Enjoy it best with roti or plain rice for the perfect meal.



Main course :

All dishes are served with naan bread.



Vegetarian :

- 71. Bhindi Masala** (G,H,L,J) (Vegan)  €15,90
Tender okra pods, spicy onions, juicy tomatoes, and a delicate blend of Indian spices prepared in the North Indian style.
- 72. Baingan Bharta** (J,L) (Vegan) €15,90
Eggplant baked in a tandoor oven, creamy with tomatoes, onions, and mild spices.
- 73. Bagara Baingan** (E,J,L) (Vegan)  €16,90
Fried eggplant cooked in a sauce made from peanuts, onions, tomatoes, and Indian spices.
- 74. Channa Masala** (H,L) (Vegan) €13,90
Chickpea curry with onions, ginger, and garlic, refined with selected spices.
- 75. Mushroom Matar** (H,L) (Vegan)  €14,90
Mushrooms and peas in a spicy tomato and cashew sauce.
- 76. Aloo Gobi Matar** (G,HL,J) (Vegan) €12,90
Potatoes and cauliflower in a spicy tomato and cashew sauce.
- 77. Vegetable Korma** (G,H,L) (Vegan) €16,90
Vegetable curry with a creamy sauce made from cashews and coconut
- 78. Kadai Paneer** (G,H,L)  €14,90
Homemade Indian cheese fried with onions, peppers, tomatoes, and exotic spices.
- 79. Paneer Jalfrezi** (G,L)  €17,90
Homemade Indian cheese in a spicy tomato sauce with peppers and onions
- 80. Palak Paneer** (G,H,L) €15,90
Homemade Indian cheese cooked with spinach and fenugreek

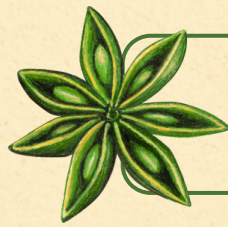


Main course (Vegetarian) (contd.)

- 81. Butter Paneer** (G,H,L,Colorings) €18,90
Homemade Indian cheese in a rich, creamy tomato sauce, refined with mild spices.
- 82. Paneer Tikka Masala** (G,H,L,Colorings) €18,90
Homemade Indian cheese in a rich, creamy tomato sauce, refined with mild spices.
- 83. Paneer Lababdar** (G,H,L,Colorings) 🌶️ €17,90
Homemade Indian cheese in a creamy, rich sauce with fennel seeds and bell pepper pieces.
- 84. Vegetable Kofta Curry** (G,H,L,Colorings) 🌶️ €16,90
Soft vegetable balls made from a mixture of vegetables and spices, cooked in a rich and spicy curry sauce.
- 85. Vegetable Manchurian Gravy** (F,L) 🌶️ €15,90
(Colorings, Phosphates, Sodium Nitrate, Acidifying Agents)
Delicious IndoChinese dish made from fried vegetable balls in a spicy Manchurian sauce.
- 86. Dal Tadka** (J,L) (Vegan) €12,90
Yellow lentils with roasted onions and garlic.
- 87. Dal Makhani** (G,L) 🌶️ €14,90
Rich, creamy dish made from whole black lentils with a special blend of Indian spices and onions, refined with butter.
- 88. Sabzi Dewani Handi** (G,HL,J) Add Paneer: +€2 €14,90
Vegetable mix in a rich, creamy cashew sauce.
- 89. Veg Kadai** (G,HL,J) €14,90
Fresh vegetables, tossed in kadai spices and served with a spicy, aromatic sauce.



Traditional sauces often use yogurt, cream, or coconut milk to naturally achieve a creamy texture and rich flavor.



Main course :

All dishes are served with naan bread.

Non-Vegetarian :

- 91. Butter Chicken** (G,H,L,Colorings) €17,90
Chicken breast pieces from the tandoor oven, cooked in a creamy sauce made from tomatoes, cashews, and mild spices.
- 92. Chicken Tikka Masala** (G,H,L,Colorings) €18,90
Tender chicken marinated in yogurt and selected spices and baked in a tandoor oven.
- 93. Punjabi Kukkad Masala** (G,H,L)  €17,90
Chicken with bones from the tandoor oven in a delicate sauce made from cashews and onions.
- 94. Chicken Korma** (G,H,L) €17,90
Tender chicken with a creamy sauce made from cashews and coconut.
- 95. Chicken Lababdar** (G,H,L)  €17,90
Chicken in a creamy, rich sauce with fennel seeds and pieces of bell pepper.
- 96. Mango Chicken** (G,H,L) €18,90
Chicken in a mild, creamy mango curry sauce.
- 97. Chicken Kadai** (G,H,L)  €17,90
Chicken in a spicy sauce with freshly ground spices (star anise, cardamom, pepper, and chili flakes)
- 98. Chicken Vindaloo** (G,H,L)  €17,90
Tender chicken in vindaloo sauce.
- 99. Chicken Jalfrezi** (G,H,L,Colorings)  €17,90
Tender chicken in a spicy tomato sauce with peppers and onions.
- 100. Saag Chicken** (G,H,L) €17,90
Tender chicken pieces cooked in a rich and creamy spinach-based sauce, enriched with aromatic spices.



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- 101. Madras Chicken** (G,H,J,L)  €17,90
A spicy and aromatic South Indian dish with tender chicken cooked in a rich tomato-based curry, enriched with traditional Madras spices.
- 102. Chicken Curry** (G,H,L)  €16,90
A classic dish with tender chicken pieces, prepared in a spicy mixture of onions, tomatoes, and aromatic spices.
- 103. Schezwan Chicken** (F,L,Acidifying Agents)  €17,90
Fried chicken cooked in a spicy and aromatic Schezwan sauce with an enticing combination of garlic, ginger, chili peppers, and aromatic spices.
- 104. Chicken Sabzi** (G,H,L)  €18,90
Tender chicken pieces cooked with various vegetables in a savory sauce, seasoned with aromatic spices.
- 105. Chicken Chettinad** (G,H,L,J)  €17,90
Delicious spicy traditional curry from Chettinad (South India) with a spice blend typical of the region.

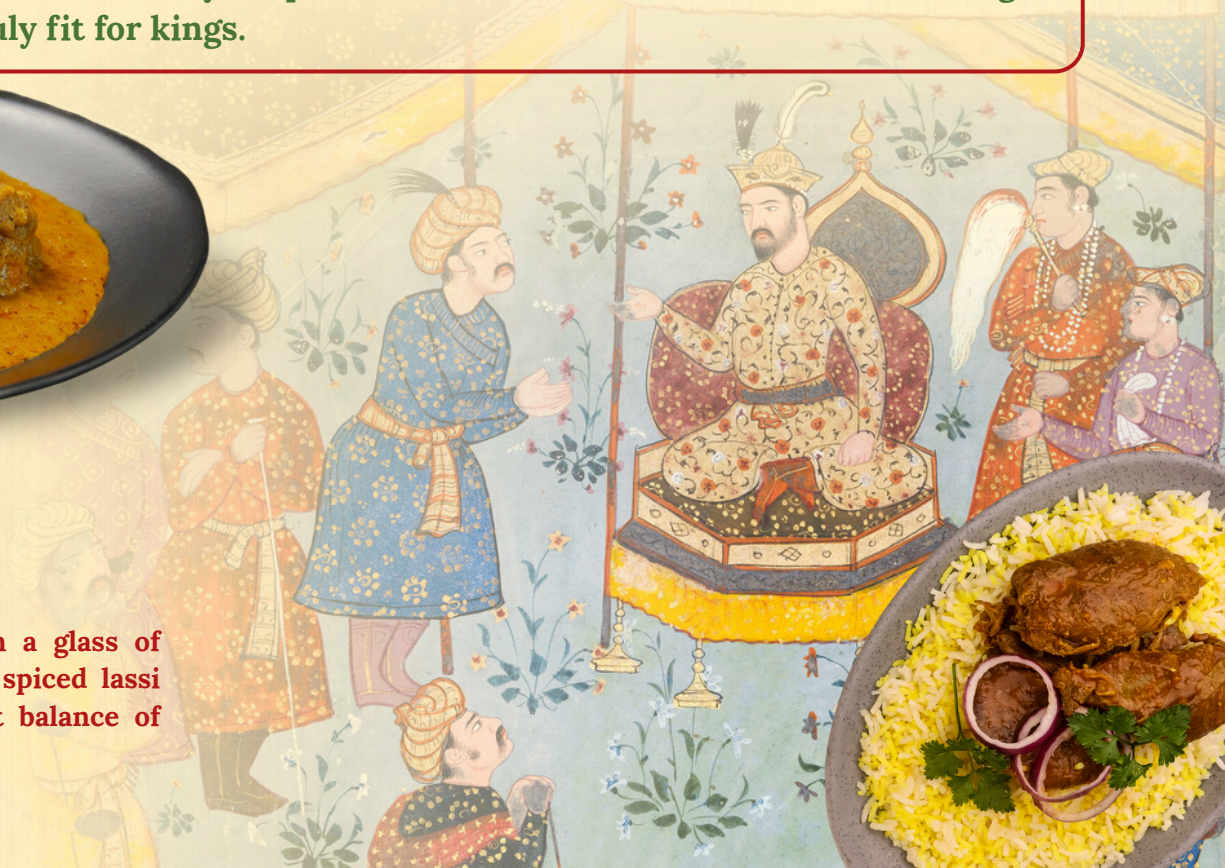


Lamb became popular in India during the **Mughal era**, when royal chefs crafted rich, spiced gravies to complement its tender meat. **Traditionally reserved for festivals and weddings** as a symbol of prosperity, lamb was often paired with royal spices like **saffron and cardamom**, creating dishes truly fit for kings.



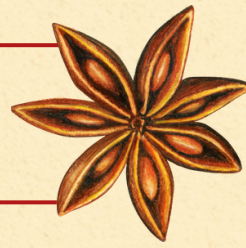
Pro Tip :

Pair lamb with a glass of red wine or a spiced lassi for the perfect balance of flavors.



Lamb


All dishes are served with naan bread.



- 111. Lamb Sabzi** (G,H,L) €21,90
Tender pieces of lamb prepared with a mixture of fresh vegetables in a spicy sauce, seasoned with aromatic spices.
- 112. Lamb Tikka Masala** (G,H,L,Colorings) €21,90
Tender lamb in a spicy tomato sauce.
- 113. Kashmiri Rogan Josh** (G,H,L)  €21,90
Traditional dish from Kashmir. Lamb cooked in a spicy sauce with garlic, ginger, and a variety of spices.
- 114. Lamb Vindaloo** (G,H,L)   €20,90
Tender lamb in vindaloo sauce.
- 115. Lamb Madras** (G,H,J,L)   €21,90
Tender lamb cooked in a spicy and aromatic curry sauce with traditional Madras spices.
- 116. Lamb Kadai** (G,H,L)   €20,90
Lamb in a spicy sauce with freshly ground spices (star anise, cardamom, pepper, and chili flakes)
- 117. Lamb Korma** (G,H,L) €23,90
Tender lamb with a creamy sauce made from cashews and coconut.
- 118. Lamb Saag** (G,H,L) €20,90
Tender lamb cooked in a rich and creamy spinach sauce, refined with aromatic spices.
- 119. Lamb Dalcha** (G,L)  €21,90
Tender lamb cooked with lentils, vegetables, and aromatic spices
- 120. Bhuna Ghosh** (G,H,L)   €20,90
Lamb cooked in tomato and onion sauce with chopped bell pepper.



Lamb (cont.)

121. Rajasthani Hot Lamb Curry (G,H,L)  €21,90

Spicy lamb curry from Rajasthan in a tomato sauce with onions, fresh cilantro and Indian spices.

122. Keema Mutter (G,H,L)  €21,90

Minced lamb cooked with onions and peas in a spicy onion sauce.

123. Lamb Curry (G,H,L) €20,90

Tender pieces of lamb cooked in a rich and aromatic curry sauce, refined with a blend of spices and herbs.




Seafood

All dishes are served with naan bread.

131. Goan Fish Curry (D,H,J,L, Colorings)  €19,90

Fish curry with a sauce made from onions and coconut milk.

132. Prawns Masala (B,D,G,H,L,Sweetener)  €21,90

Shrimp in a delicate curry sauce made from tomatoes, onions, cashews, and spices.

133. Chilli Garlic Prawns Semi Gravy (B,D,G,H,L,Colorings)  €21,90

Breaded shrimp are served in a spicy chili-garlic sauce.



Fish has been part of Indian cuisine for centuries, especially in coastal regions.

From Bengal's mustard-flavored curries to Kerala's coconut-based gravies, every region has its own signature style.



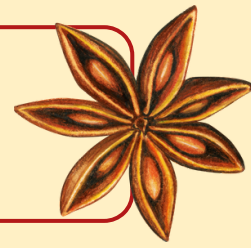
India's coastal cuisines have over 500 unique fish recipes, each tied to local traditions.





Special menu for Spicy food lovers

All dishes are served with naan bread



- 240. Chicken Majestic** (A,C, F, L, 1, 6, 16, 17)  €14,90
Crispy strips of chicken tossed in a spicy, tangy South Indian sauce.
- 241. Paneer Majestic** (G,H,L,F, 1, 6, 16, 17)  €13,90
Paneer strips cooked in a flavourful, spicy-tangy Majestic sauce.
- 242. Chicken Sukka** (G,H,L,1)  €17,90
A dry Mangalorean-style chicken with roasted spices and coconut.
- 243. Gongura Chicken** (G,H,L,1)  €18,90
Chicken cooked with authentic gongura leaves for a tangy, bold flavour.
- 244. Gongura Mutton** (G,H,L,1)  €19,90
Tender mutton simmered in sour, aromatic gongura masala.
- 245. Chicken Ghee Roast** (G,H,L,1)  €20,90
A rich Mangalorean chicken dish roasted in ghee with spicy red-chilli masala.
- 246. Mutton Ghee Roast** (G,H,L,1)  €21,90
Slow-cooked mutton coated in a deep, ghee-roasted spicy masala.
- 247. Prawns Ghee Roast** (B,D,G,H,L,11)  €21,90
Juicy prawns tossed in aromatic ghee and fiery red masala.



Biryani, the legendary Indian rice dish, originated in the royal kitchens of the Mughal Empire. It is known throughout India, from the rich, spicy version from Hyderabad to the aromatic Awadhi style from Lucknow. Each layer of fragrant rice and marinated meat or vegetables is slowly cooked to perfection.



Secret: Saffron and ghee are not only used as flavorings—they also ensure that each grain of rice remains separate and fluffy while retaining its flavor.





Rice specialties

- 141. Veg Biryani** (G,H,Colorings)  €13,90
Authentic Indian vegetarian dish made from rice, vegetables, and spices.
- 142. Veg Dum Biryani (Fri, Sat & Sun)** (G,H,L,Colorings)   €15,90
Vegetables marinated in yogurt and aromatic spices, layered with rice and cooked in a special pot called a "dum" for 2 hours. This is the only way to bring out the delicate flavors and make the rice tender and fluffy.
- 143. Paneer Majestic Biryani** (G,H,Colorings)  €17,90
Basmati rice, steamed with whole spices and served with pieces of homemade Indian cheese.
- 144. Chicken Biryani** (G,H,L,Colorings)  €16,90
Tender chicken with basmati rice and whole spices cooked.
- 145. Chicken 65 Biryani** (G,H,L,Colorings) €17,90
Basmati rice, steamed with whole spices and served with pieces of Chicken 65.
- 146. Chicken Dum Biryani (Fri, Sat & Sun)** (G,H,L, Colorings)   €17,90
Chicken marinated in yogurt and aromatic spices, layered with rice and cooked in a special pot called a "dum" for 2 hours. This is the only way to bring out the delicate flavors and ensure the rice is tender and fluffy.
- 147. Lamb Biryani** (G,H,L,Colorings)  €18,90
Tender lamb cooked with basmati rice and whole spices.
- 148. Lamb Dum Biryani (Fri, Sat & Sun)** (G,H,L,Colorings)   €19,90
Tender lamb marinated in yogurt and aromatic spices, layered with rice and cooked in a special pot called a "dum" for 2 hours. This is the only way to bring out the delicate flavors and make the rice tender and fluffy.
- 149. Egg Biryani** (C,G,H,Colorings)  €15,90
Basmati rice, steamed with whole spices and served with a boiled egg.

Rice specialties (contd.)



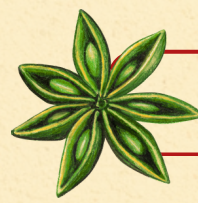
- 150. **Veg Fried Rice** (F,Acidifying Agents) (Vegan) €15,90
Fried rice with vegetables.
- 151. **Egg Fried Rice** (A,C,F,Acidifying Agents) €14,90
Fried rice with egg.
- 152. **Chicken Fried Rice** (A,C,F,L,Acidifying Agents) 🌶️ €16,90
Fried rice with chicken, egg, and vegetables.
- 153. **Schezwan Veg Fried Rice** (F,Acidifying Agents) €13,90
Fried spicy rice with vegetables, Schezwan style. (vegan) 🌶️
- 154. **Schezwan Egg Fried Rice** (A,C,F,Acidifying Agents) €15,90
Szechwan-style fried rice with egg. 🌶️
- 155. **Schezwan Chicken Fried Rice** 🌶️ €15,90
(A,C,F,L,Acidifying Agents)
Spicy fried rice with chicken, egg, and vegetables Schezwan style.
- 156. **Keema Pulao** (G,H,L,Colorings) €18,90
It is a fragrant rice dish, prepared from minced meat with aromatic spices and mixed with cooked rice.
- 157. **Sambar Rice** (A,J) €14,90
South Indian rice dish cooked with lentils, vegetables, tamarind, and aromatic spices



Indo-Chinese cuisine is a delicious fusion of Chinese cooking techniques and Indian spices, popularized by Chinese immigrants in India in the 20th century.



Fact : Many Indo-Chinese dishes were invented to suit the Indian palate, adding chili, garlic, and sauces to classic Chinese recipes.



Rice

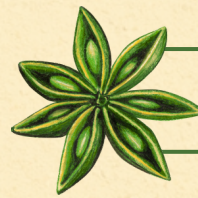
161. **Jeera Rice** (Vegan) €5,90
Fried rice with cumin
162. **Pulao Rice** €6,90
Colorful rice with saffron flavor.
163. **Mushroom Rice** (Vegan) €6,90
Fried rice with mushrooms.
164. **Basmati Rice** (Vegan) €3,90
Cooked basmati rice.

Indian bread



171. **Tandoori Roti** (A) (Vegan) €2,90
Thin Indian flatbread from the clay oven
172. **Chapati** (A) (Vegan) €3,00
Thin flatbread baked in a pan.
173. **Naan** (A,G) €3,90
Flatbread made from yeast dough baked in a clay oven.
174. **Butter Naan** (A,G) €3,80
Flatbread made from yeast dough baked in a clay oven and spread with butter.
175. **Garlic Butter Naan** (A,G) €4,50
Flatbread made from yeast dough baked in a clay oven and spread with garlic butter.
176. **Chilli Garlic Naan**  €4,50
(A,G,Sodium Nitrate, Acidifying Agents)
Soft tandoori naan with garlic, green chillies, and butter.
177. **Peshwari Naan** (A,H,G) €4,80
Naan from the northwestern cuisine filled with cashews, coconut, and saffron.
178. **Lachha Parantha** (A,G,7) (Vegan) €4,50
Whole grain flatbread.
179. **Keema Naan** (A,G,H,L)  €6,50
Naan stuffed with minced lamb.
180. **Potato Kulcha** (A) (Vegan) €5,50
Flatbread filled with potatoes.
181. **Paneer Kulcha** (A,G) €5,50
Flatbread filled with Indian cheese.





Dessert

201. **Kulfi** ^(A,G) €6,50
Homemade Indian ice cream
202. **Hot Brownie with Ice Cream** ^(A,G) €6,90
203. **Ice Cream Scoop (single)** ^(G) €2,90

Sweets



204. **Gulab Jamun** ^(A,G) **(Add Ice cream +1€)** €4,90
Sweet balls made from Indian cheese, soaked in sugar syrup
205. **Gajar ka Halwa** ^(G) **(Add Ice cream +1€)** €4,90
Sweet Indian dessert made from grated carrots, simmered for a long time in milk, ghee, and sugar, and finely seasoned
206. **Rasmalai** €4,90
Soft balls in chilled saffron rabri.
207. **Apricot Delight** €5,90
Stewed apricots with cream and nuts.



Indian sweets have been delighting taste buds for centuries and have their origins in royal kitchens and festive celebrations across the country. They are made from milk, sugar, nuts, and spices.

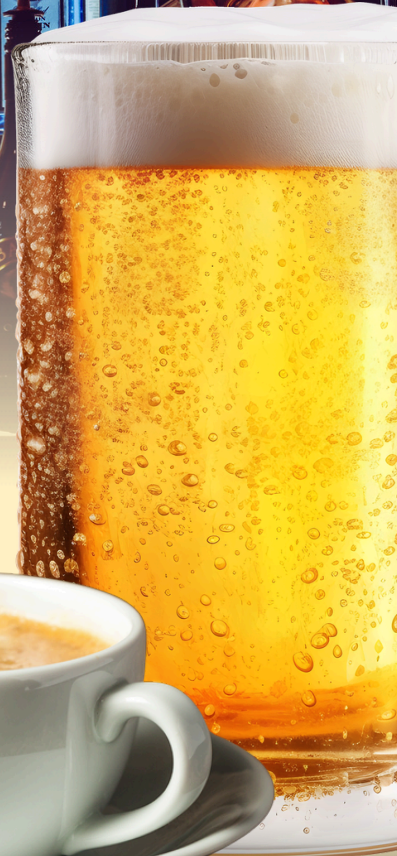
Allergies :



A: cereals/products containing gluten, **B:** crustaceans/products, **C:** eggs/products, **D:** fish/products, **E:** peanuts/products, **F:** soybeans/products, **G:** milk/products/lactose, **H:** nuts, **I:** celery/products, **J:** mustard/products, **K:** sesame/products, **L:** sulfur oxide/sulfites, **M:** lupins/products, **N:** mollusks/products

Every drink has a story,
Sip history, taste the world!

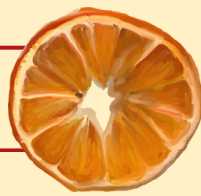
Getränke



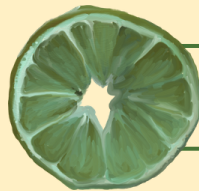
Drinks have ancient roots : Wine began in Georgia 6000 years ago, beer in Mesopotamia, and whiskey from Ireland's 'water of life.' Tea was discovered in China by accident, coffee in Ethiopia by a goat herder, and even Coca-Cola started as medicine. In medieval times, beer was safer to drink than water!



Soft Beverages

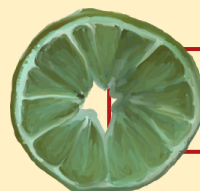


Mango Lassi ^(G,H)	0,4L	€4,80
Sweet Lassi ^(G)	0,4L	€4,80
Salted Lassi ^(G)	0,4L	€4,50
Cola ^(1,3,9,11,12)	0,2L/0,4L	€3,20/€4,50
Cola light	0,2L/0,4L	€3,20/€4,50
OrangeLimo ^(1,2,3)	0,2L/0,4L	€3,20/€4,50
Zitrone Limo ^(1,3)	0,2L/0,4L	€3,20/€4,50
Spezi ^(1,2,3)	0,2L/0,4L	€3,20/€4,50
Ginger Ale ⁽¹⁾	0,2L	€3,20
Bitter Lemon ⁽¹⁰⁾	0,2L	€3,20
Teinacher Apfelschorle	0,44L	€4,50
Teinacher Mango-Maracuja	0,33L	€4,00
Teinacher Orange-Mandarine	0,33L	€4,00
Teinacher Johannisbeer-Holunder	0,33L	€4,00
Teinacher limette -minze	0,33L	€4,00
Orangensaft	0,33L	€4,00
Teinacher Gourmet Medium	0,25L/0,75L	€3,20/€5,80
Teinacher Gourmet Still	0,25L/0,75L	€3,20/€5,80



Hot Beverages

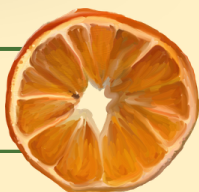
Masala Tea ^(G)	€3,50
Tea	€2,90
Americano	€2,90
Indian Coffee ^(G)	€3,50
Espresso	€2,50
Cappuccino ^(G)	€3,50



Mocktails

Virgin Mojito ^(1,2,3)	€5,50
Cold Coffee ^(G)	€5,50
Fresh Lemon Iced Tea	€5,50
Virgin Pina Colada ^(G)	€5,50
Virgin Blue Lagoon ^(1,2,3)	€4,90
Hawaiian Sunset	€5,50
Fresh Lime Soda	€4,90

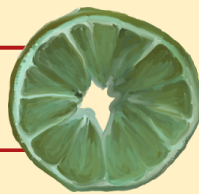
Cocktails



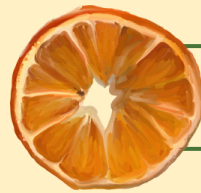
Aperol Spritz Aperol, Sparkling Wine, Soda	€7,20
Mojito ^(1,2,3) White rum, Mint, lemon and lemonade	€7,20
Martini (Classic/Dirty) Gin, Vermouth / +Olive brine	€7,20
Tequila Sunrise Tequila, Orange Juice, Granadine	€7,20
Cosmopolitan Vodka, Cointreau, Cranberry, lime, sugar	€6,90
Long Island Iced Tea ^(1,3,9,11,12) Five spirits and cola	€7,80
Whisky Sour ^(C) Whisky, Lemon, Sugar, Angostura, Egg white (optional)	€7,20



Bottle Beer



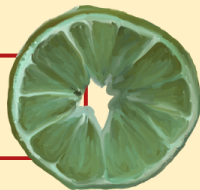
Kingfisher ^(A)	0,33L	€3,90
Hefeweizen ^(A)	0,5L	€5,20
Radler ^(A)	0,33L	€3,50
Radler ^(A)	0,5L	€3,80
Hefeweizen alc frei ^(A)	0,5L	€5,20
Alkohlfries Pils ^(A)	0,33L	€3,50



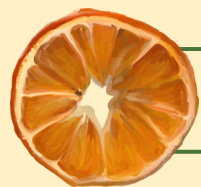
Draught Beer

Pils vom Fass ^(A)	0,5L	€5,20
Pils vom Fass ^(A)	0,3L	€3,90
Hell vom Fass	0,5L	€5,20
Hell vom Fass	0,3L	€3,90

White wine

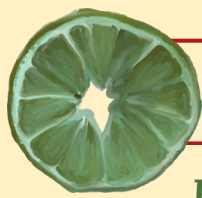


Riesling	0,20L	€4,90
	0,75L	€18,50
Chardonnay	0,20L	€4,90
	0,75L	€18,50
Grauburgunder	0,20L	€5,40
	0,75L	€20,00



Red wine

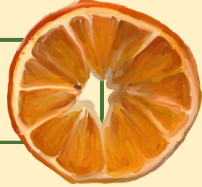
Merlot ^(L)	0,20L	€4,90
	0,75L	€18,50
Spatburgunder ^(L)	0,20L	€4,90
	0,75L	€18,50
Indisches Wein ^(L)	0,20L	€5,40
	0,75L	€20,00



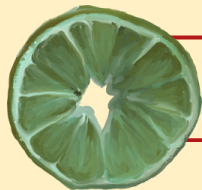
Cognac (2cl)

Remy Martin VSOP	€5,90
Hennessy VS Metaxa***	€2,90

Tequila(2cl)



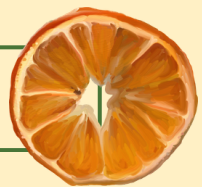
Silver	€2,90
Gold	€2,90



Liqueur(2cl)

Sambuca	€2,90
Baileys Cream ^(G)	€2,90
Jägermeister	€2,90
Kahlua	€2,90
Cointreau	€2,90
Lilet	€2,90
Disaronno	€2,90
Cream De Cassis	€2,90
Ouzo	€2,90
Williams Schnapps	€2,90
Fernet	€2,90

Aperitif (4cl)

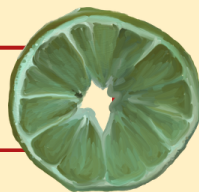


Martini	€2,90
Sheery Medium	€2,90
Campari	€3,50
Port	€2,90
Aperol	€3,50
Prosecco (0,12L)	€4,00



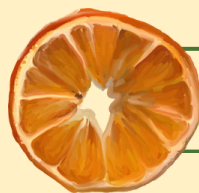
Scotch Whisky(2cl)

<i>JW Blue Label</i>	€9,90
<i>JW Black Label</i>	€3,20
<i>Royal Salute</i>	€8,90
<i>Chivas Regal 18 Yrs</i>	€4,20
<i>Chivas Regal 12 Yrs</i>	€3,20



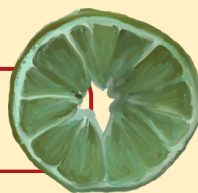
Irish Whiskey(2cl)

<i>Jameson</i>	€2,90
<i>Tullamore Dew</i>	€2,90



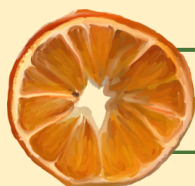
Bourbon Whiskey(2cl)

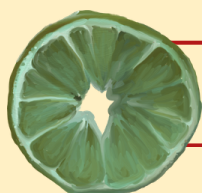
<i>Jack Daniel</i>	€2,90
<i>Jim Beam</i>	€2,90



Single Malt Whisky(2cl)

<i>The Glenlivet 18 Yrs</i>	€9,90
<i>Glenfiddich 18 Yrs</i>	€5,20
<i>Oban 14 Yrs</i>	€6,20
<i>Glenfiddich 12 Yrs</i>	€3,90
<i>The Glenlivet 15 Yrs</i>	€4,90
<i>Glenmorangie</i>	€4,20
<i>Amrut Indian Single Malt</i>	€4,20

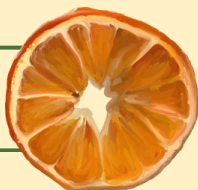




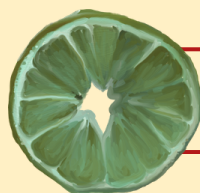
Vodka (2cl)

Belvedre	€6,20
Grey goose	€6,20
Absolute	€3,20
Smirnoff	€2,90

Gin (2cl)



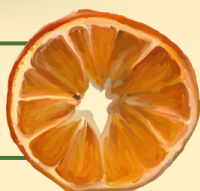
Henricks	€4,20
Bombay Sapphire	€3,20
Beefeater Pink	€2,90
Gordons	€2,90



Rum (2cl)

Old Monk	€3,20
Captain Morgan Spiced	€2,90
Malibu	€2,90
Bacardi Carta Blanca	€2,90

Allergies



A: cereals/products containing gluten, B: crustaceans/products, C: eggs/products, D: fish/products, E: peanuts/products, F: soybeans/products, G: milk/products/lactose, H: nuts, I: celery/products, J: mustard/products, K: sesame/products, L: sulfur oxide/sulfites, M: lupins/products, N: mollusks/products

1: Colorants, 2: Preservatives, 3: Antioxidants, 4: Citric acid, 5: Lecithin, 6: Phosphate, 7: Nitrite curing salt, 8: Milk protein, 9: Caffeine, 10: quinine, 11: sweeteners, 12: phenylalanine sources, 13: waxed, 14: taurine, 15: sulfites, 16: sodium nitrate, 17: acidifiers, 18: stabilizers, 19: lactose, 20: flavor enhancers



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