

Starters

Pakora vegetables coated with a spiced chickpea batter, served with chutney	Fr. 9.—
Aloo Parantha pan grilled flatbread stuffed with mashed potatoes, served with flavoured yoghurt (Raita)	Fr. 6.—
Samosa slow fried vegetables and potato patties with typical triangle folding	Fr. 6.50
Green salad with a special house mango dressing	Fr. 6.50
Samosa with green salad (1 piece)	Fr. 12.—
Srignags-House-Salad healthy mixture of green cucumber, carrots, coloured paprika with mango dressing	Fr. 8.50
Vegetable coconut soup mixed vegetables and coconut soup	Fr. 7.50
Coconut chicken soup mixed vegetables and coconut soup with chicken slices	Fr. 8.50
Chicken-Tikka tender chicken pieces in Tandoori marinade, served hot on a sizzling plate with garnished salad	Fr. 16.—
Paneer-Tikka chunks of fresh cottage cheese in a special house mix of spices and vegetables, served hot on a sizzling plate with garnished salad	Fr. 14.—
Mixed snack platter (for 2 people)	Fr. 24.—

Main course

All dishes are freshly cooked for you, so you can decide if you like to enjoy it mild, spicy or very hot. The dishes are served with basmati rice.

Chicken: small portion normal portion	Fr. 24.— Fr. 28.—
Chicken curry Tandoori boneless pieces of chicken in Tandoori spices garnished in creamy tomato gravy	
Chicken Mughlai mixed spiced chicken curry with cashew paste cream and poppy seeds	
Chicken Malabar coconut infused creamy chicken, a speciality from the South of India	
Lamb: small portion normal portion	Fr. 25.— Fr. 29.—
Lamb curry Sag Wala tender pieces of lamb cooked in spinach gravy with a special mix of spices	
Lamb curry Shahi mild spiced lamb curry with cashew paste and cream	
Lamb curry Rogan Josh delicacy from Kashmir, a little spicy lamb curry with saffron and special herbs from this region	
Beef: small portion normal portion	Fr. 23.— Fr. 27.—
Beef Kofta TakTaki minced beef meat balls in spicy tomato gravy	
Prawns: small portion normal portion	Fr. 25.— Fr. 29.—
Goan prawn curry prawns in coconut cardamon mixed spices curry, a speciality from Goa	
Prawn Masala prawns cooked in onions, tomatoes and Garam Masala spices mixed gravy	

Vegetarian dishes

Vegetables/cottage cheese dishes: small portion | normal portion Fr. 21.— | Fr. 25.—

Sabji Hari Bhari fresh vegetables cooked in a combination of spices and tomato paste	
Palak Paneer chunks of fresh cottage cheese combined with spinach curry	
Paneer Pasanda escalopes of cottage cheese in mild spiced cashew cream gravy	
Guchhi Mattar a beautiful mix of nutty mild royal rich gravy with morels and peas	
Daal yellow lentils tempered with onion, garlic, tomatoes and spices	Fr. 17.—
Indian fresh flatbread	
Chappati (unleavened whole brown wheat, thin baked)	Fr. 2.—
Naan (leavened oven baked bread from plain white flour)	Fr. 4.—
Garlic Naan (leavened bread with fresh garlic and butter)	Fr. 4.50

Thali

We cook six different curry dishes every day. The Thali is a divided plate on which we serve a choice of the six with basmati rice

Vegetarian Thali plated Indian vegetarian meal with vegetables of the day, curry, basmati rice, Raita and Daal	Fr. 25.—
Thali with chicken plated Indian meal with three different vegetarian curries and the chicken curry of the day	Fr. 28.—
Thali with Kofta plated Indian meal with three different vegetarian curries and the beef meat ball curry of the day	Fr. 28.—
Thali with lamb plated Indian meal with three different vegetarian curries and the lamb curry of the day	Fr. 29.—
Thali with two meat curries of the day	Fr. 31.—

Surprise meal for groups of two and more people Set menu of the day, includes starters of the day, four curries, bread and dessert	Fr. 52.—
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Special surprise meal for groups of two and more people Set menu of the day, with the starters of the day, five curries, bread and dessert	Fr. 55.—
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Desserts

We enjoy pampering you with a fine dessert as well, so we're showing you our separate dessert menu.