

## APERITIF



270. Martini Bianco		4 cl	3,60
271. Martini Rosso		4 cl	3,60
272. Martini with Mango drink, <sup>1,3</sup>		4 cl	3,90
273. Campari <sup>1</sup>		4 cl	3,60
274. Campari Soda <sup>1</sup>		4 cl	3,60
275. Campari Orange <sup>1</sup>		4 cl	3,60
276. Campari with Mango drink <sup>1,3</sup>		4 cl	3,90
277. Porto (Don Pablo)		4 cl	3,90
278. Sherry (Dry)		4 cl	3,90
279. Sherry (Medium)		4 cl	3,90
280. Ramazzotti (liqueur)		4 cl	3,90
281. Sekt with Mango drink <sup>1,3</sup>		0,1 l	3,90
282. Prosecco		0,1 l	3,90
283. Procecco with hibiscus flower		0,1 l	4,90
284. Kir vin blanc <sup>1</sup>	White Wine with Creme de Cassis	0,1 l	4,20
285. Kir <sup>1</sup>	Sparkling Wine with Creme de Cassis	0,1 l	4,20
286. Aperol <sup>1</sup> Mango <sup>3</sup> Spritz		0,25 l	4,90
287. Spritz Aperol <sup>1</sup>		0,25 l	4,90

## LONGDRINKS



290. Wodka 0,4 cl	Mango or Orange or Bitter Lemon	0,2 l	4,80
291. Baccardi 0,4 cl	Cola <sup>1,2</sup> or Soda or Mango <sup>3</sup>	0,2 l	4,80
292. Havana Club 0,4 cl	with Cola <sup>1,2</sup>	0,2 l	4,80
293. Jacky 0,4 cl	With Cola <sup>1,2</sup>	0,2 l	5,80
294. Gordon's Gin 0,4 cl	Orange or Mango <sup>3</sup> or Bitter Lemon	0,2 l	4,80
295. Indian Rum 0,4 cl	With Mango <sup>3</sup>	0,2 l	5,40
296. Ceylon Arrak 0,4 cl	From the coconut flower with Cola <sup>1,2</sup>	0,2 l	4,90

## GANESHA MENU I



	For 2 Persons	52,90
Aperitif	Sparkling wine with mango drink <sup>16,17</sup>	
Papadum <sup>1</sup>	Crispy lentil bread	
Dal Soup <sup>6</sup>	Lentil soup, southern Indian style	
Tandoor Mix <sup>3,6</sup>	Mix of Chicken Tikka, Mutton Tikka, King Prawn, Seekh Kebab	
Butter Chicken <sup>6,14,15</sup>	Chicken pieces in delicate curry sauce with cream and spices	
Karahi Ghosth Masala <sup>6</sup>	Tender lamb pieces in a sauce of bell peppers, tomatoes, onions, ginger and garlic	
Basmati Reis		
Garlic Nan <sup>1,6,9</sup>	Flat wheat bread baked with garlic in the Tandoor oven	
Mango ice <sup>6</sup> or Kulfi <sup>6,8</sup> Firni <sup>6,8</sup> or Coffee or Schnapps		

## GANESHA MENU II



	For 2 Persons	49,90
Aperitif	Sparkling wine with mango drink <sup>16,17</sup>	
Papadam <sup>1</sup>	Crispy lentil bread	
Chicken Soup <sup>6</sup>		
Ganesha Platte	Mix of Paneer Pakora <sup>1,6</sup> Chicken Tikka <sup>6</sup> and Pakora, served with salad	
Chicken Tikka Masala <sup>6,14,15</sup>	Chicken marinated in yoghurt and spices and cooked with bell peppers and tomatoes	
Dal Curry <sup>6</sup>	Chickpeas served with potatoes and coconut milk, Ceylonese style (hot)	
Basmati Rice		
Garlic Nan <sup>1,6,9</sup>	Flat wheat bread baked with garlic in the Tandoor oven	
Mango ice <sup>6</sup> or Kulfi <sup>6,8</sup> Firni <sup>6,8</sup> or Coffee or Schnapps		



For 2 persons

52,90

**Aperitif**

Sparkling wine with mango drink<sup>16,17</sup>

**Papadum<sup>1</sup>**

Crispy lentil bread

**Curry Soup**

Celonese Curry Soup (hot)

**Ganesha Mix Platte**

Mix of spring rolls, onion bahaj 1 and vadai served with salad

**Paruppu Curry<sup>6</sup>**

Yellow lentils with coconut milk, ginger, garlic and black pepper, Ceylonese style

**Ceylonese Lamm Curry**

Yellow lentils with coconut milk, ginger, garlic and black pepper, Ceylonese style

**Ceylonese Jaffna Briyani<sup>9</sup>** Rice with egg, lamb, chicken leg, carrots and peas (hot)

**Chili Nan<sup>1,6,9</sup>**

Flat wheat bread filled with chilli

**Mango ice<sup>6</sup> or Kulfi<sup>6,8</sup> Firni<sup>6,8</sup> or Coffee or Schnapps**



Serving suggestion



Serving suggestion

## GANESHA MENU IV Vegetarian Specialities



	For 2 persons	42,90
Aperitif	Sparkling wine with mango drink <sup>16,17</sup>	
Papadum <sup>1</sup>	Crispy lentil bread	
Dal Soup <sup>6</sup>	Lentil soup	
Ganesha Platte	Mix of Paneer Pakora, Pakora <sup>1,6</sup> , Onion Bahaj <sup>1</sup> , Samosa <sup>1,6</sup> served with salad	
Karahi Paneer <sup>6</sup>	Home-made cheese with green chilli, bell peppers, tomatoes, onions, ginger and garlic	
Vegetable Kofta <sup>6,15</sup>	Vegetable balls with nuts and coconut in a creamy curry sauce	
Basmati Rice		
Nan <sup>1,6,9</sup>	Flat wheat bread baked in the Tandoor oven	
Mango ice <sup>6</sup> or Kulfi <sup>6,8</sup> Firni <sup>6,8</sup> or Coffee or Schnapps		

## GANESHA MENU V Vegan Specialities



	For 2 persons	42,90
Aperitif	Sparkling wine with mango drink <sup>16,17</sup>	
Papadum <sup>1</sup>	Crispy lentil bread	
Ceylonesische Curry Soup	Celonese Curry Soup (hot)	
Ganesha <b>Veganer</b> Platte	Mix of Pakora, Onion Bahaj and Samosa <sup>1</sup> served with salad	
Ceylonese Kathiri Curry	Aubergines with potatoes and tomatoes, chilli, coconut milk, ginger, tamarind juice, garlic and curry leaves, Ceylonese style (hot)	
Paruppu Curry	Yellow lentils with coconut milk, ginger, garlic and black pepper, Ceylonese style	
Basmati Reis		
Roti	Coarse wholemeal bread, baked in the Tandoor oven	
Coffee or Schnapps		

## SOUPS



01.	<b>Ceylonese Curry Soup</b> with lemon and rice (hot)	3,10
02.	<b>Cream of Tomato</b> <sup>1,6</sup> Soup	3,30
03.	<b>Vegetable Soup</b> <sup>6</sup>	3,30
04.	<b>Chicken Soup</b> <sup>6</sup>	3,30
05.	<b>Dal Soup</b> <sup>6</sup> Lentil soup <sup>6</sup>	3,30
06.	<b>Ral Soup</b> <sup>3,6</sup> Shrimp soup	3,50
07.	<b>Rasam soup (hot)</b>	3,40

## STARTERS



Served with salad and sauce

08.	<b>Papadum</b> <sup>1,6</sup> (2 Pieces) with Sauces	2,50
09.	<b>Ceylonese Spring Rolls</b> <sup>1</sup> With potatoes, onions and marinated pieces of lamb (hot)	4,60
10.	<b>Samosa</b> <sup>1,6</sup> (stuffed triangular pastry) With potatoes and peas	4,60
11.	<b>Pakora</b> Baked vegetable balls with chickpea pastry	4,60
12.	<b>Ceylonesische Vadai frittiert</b> Lentils, curry leaves, onions and chilli	4,40
13.	<b>Onion Bahaj</b> <sup>1</sup> Onion rings in chickpea pastry	4,40
14.	<b>Chicken Tikka</b> <sup>6</sup> Chicken pieces marinated in yoghurt and spices and cooked in the Tandoor oven	5,90
15.	<b>Tandoori Chicken</b> <sup>6</sup> Marinated chicken drumsticks cooked in the Tandoor oven	5,70
16.	<b>Ceylonese Omelette</b> <sup>9</sup> Fried eggs with onions, chilli and curry leaves	4,40
17.	<b>Ganesha Vegetable Platter</b> <sup>1,6</sup> (for 2 persons) Paneer Pakora, Pakora, Onion Bahaj, Samosa	8,90
18.	<b>Paneer Pakora</b> <sup>1,6</sup> Home-made cheese in chickpea pastry	5,10
21.	<b>Ganesha Special 1,6</b> (for 2 persons) Mix of Paneer Pakora, Chicken Tikka <sup>6</sup> , Pakora and Onion Bahaj	9,90

## SALADS



23.	<b>Tomato Salad</b> <sup>6</sup> with green chillies, curry leaves and sauce	4,30
24.	<b>Mixed Salad</b> <sup>6</sup> with yoghurt sauce	4,90
25.	<b>Ganesha Salad</b> <sup>6</sup> mixed salad chicken	6,90
26.	<b>Raita Salad</b> <sup>6</sup> with potatoes, cucumber, tomatoes, yoghurt and Indian sauce	2,90
27.	<b>Ceylonese Tuna Salad</b> <sup>2,6</sup> with green chillies, onions and spices	4,90

## TANDOORI SPECIALITIES



Served with salad, Basmati rice and Butter sauce <sup>6,14,15</sup>

28.	<b>Tandoori Chicken</b> <sup>6</sup> Marinated chicken legs grilled in the Tandoor oven, served with sauce	12,90
29.	<b>Chicken Tikka</b> <sup>6</sup> Chicken pieces marinated in yoghurt and spices and cooked in the Tandoor oven	13,40
30.	<b>Mutton Tikka</b> <sup>6</sup> Tender lamb pieces marinated in yoghurt and spices and cooked in the Tandoor oven	13,90
32.	<b>Tandoori King Prawn</b> <sup>3,6</sup> King prawns marinated in yoghurt and spices, grilled and served with sauce	17,90
33.	<b>Ganesha Mix Grill</b> <sup>6,3</sup> Tandoori Chicken, Mutton Tikka, Chicken Tikka, Seekh Kebab and King Prawn, served with sauce	15,90
35.	<b>Kanavai Grill</b> <sup>6,13</sup> Squid with onions, bell pepper and spices, grilled in the Tandoor oven, Indian style	12,90
36.	<b>Tikka Salmon</b> <sup>2,6</sup> Salmon marinated in yoghurt and spices and cooked in the Tandoor oven	15,90

## VEGETARIAN TANDOORI SPECIALITIES



40.	<b>Paneer Tikka</b> <sup>6,8</sup> Home-made cheese with herbs and spices; refined with bell peppers, onions and tomatoes, marinated in a yoghurt sauce and grilled in the Tandoor oven	12,90
41.	<b>Tandoori Aloo</b> <sup>6,8</sup> Potatoes filled with home-made cheese and nuts, served with bell peppers, tomatoes and onions, marinated in a yoghurt sauce and grilled in the Tandoor oven	12,90

## MURGH CURRIES



Chicken in various curry sauces, served with Basmati rice

- |     |   |       |
|-----|---|-------|
| 45. | <b>Mango Chicken</b> <sup>6,14,15</sup> Chicken with Mango Pulp and cardamom indian style   | 12,90 |
| 46. | <b>Ceylonese Kathri Chicken</b> <sup>6</sup> Chicken with Aubergines and coconut milk, ginger, tamarind juice, curry leaves, ceylonese style (scharf) | 12,90 |
| 47. | <b>Chicken Bhindi</b> <sup>6</sup> Chicken with fresh lady's fingers (okra), coconut milk, ginger, garlic, curry leaves, Ceylonese style (hot)        | 12,40 |
| 49. | <b>Butter Chicken</b> <sup>6,14,15</sup><br>Chicken pieces in delicate curry sauce with cream and spices  | 12,40 |
| 50. | <b>Chicken Jalfrazie</b> <sup>6</sup><br>Chicken pieces prepared with onions and fresh mixed vegetables   | 12,40 |
| 51. | <b>Chicken Curry</b> Chicken prepared with various spices   | 11,40 |
| 52. | <b>Chicken Madras</b> Chicken in a spicy sauce with tomatoes and lemon  | 12,40 |
| 53. | <b>Chicken Korma</b> <sup>6,14,15</sup><br>Chicken with almonds, in a sauce of coconut milk, cardamom and cream                                       | 12,40 |
| 54. | <b>Chicken Sagwala</b> <sup>6</sup> Chicken with spinach, Indian style  | 12,40 |
| 55. | <b>Chicken Vindaloo</b> Chicken with potatoes in a very spicy sauce (hot)   | 12,40 |
| 56. | <b>Chicken Dal</b> <sup>6</sup> Chicken with chickpeas, coconut milk, ginger, garlic, curry leaves and spices, Ceylonese style (hot)                  | 12,90 |
| 57. | <b>Chicken Tikka Masala</b> <sup>6,14,15</sup> Chicken marinated in yoghurt sauce and spices and cooked with bell peppers, onions and tomatoes        | 12,40 |
| 58. | <b>Ceylonesisches Chicken Curry</b> <sup>6</sup> Chicken with chilli, coconut milk, ginger, garlic and curry leaves, Ceylonese style (hot)            | 12,40 |
| 59. | <b>Karahi Chicken</b> <sup>6</sup> Chicken cooked with green chilli, bell peppers, tomatoes, onions ginger and garlic, Indian style                   | 12,40 |
| 60. | <b>Ganesha Garlic Chicken</b> <sup>6</sup> Chicken with green chilli, bell peppers, tomatoes, onions, ginger and garlic, indian style                 | 13,40 |

## MUTTON CURRIES



Lamb in various curry sauces, served with Basmati rice

<b>61. Mutton Jalfrazie<sup>6</sup></b>	13,40
Pieces of lamb with onions and fresh mixed vegetables	
<b>62. Bhindi Ghosth<sup>6</sup></b>	13,90
Tender pieces of lamb with fresh lady's fingers (okra), onions, tomatoes and spices, Indian style	
<b>63. Lamb Curry</b>	12,90
Lamb in special spicy sauce	
<b>64. Lamb Korma<sup>6,14,15</sup></b>	12,90
Lamb with almonds, in a sauce of coconut milk, cardamom and cream	
<b>65. Lamb Madras</b>	12,90
Lamb in a spicy sauce with tomatoes and lemon	
<b>66. Lamb Vindaloo</b>	13,90
Lamb with potatoes in a very spicy sauce (hot)	
<b>67. Mutton Sagwala<sup>6</sup></b>	13,90
Lamb with spinach and various spices, Indian style	
<b>68. Karahi Ghosth Masala<sup>6</sup></b>	13,90
Tender pieces of lamb with bell peppers, tomatoes, onions, ginger and garlic	
<b>69. Bhuna Meat<sup>6</sup></b>	12,90
Lamb with tomatoes, bell peppers, garlic and onions	
<b>70. Ceylonese Lamb Curry</b>	12,90
Small pieces of lamb with green chilli, coconut milk, ginger, garlic and curry leaves, Ceylonese style (hot)	
<b>71. Lamb Kathari<sup>6</sup></b>	13,70
Pieces of lamb cooked in very spicy sauce with aubergine (hot)	
<b>72. Lamb Tikka Masala<sup>6,14,15</sup></b>	13,90
Lamb marinated in yoghurt sauce and spices and cooked with bell peppers, tomatoes and onions	
<b>72/1. Lamb Makhni<sup>6,14,15</sup></b>	13,90
Lamb in special curry sauce with cream and spices	
<b>72/2. Lamb Dal<sup>6</sup></b>	13,40
Lamb with chickpeas, coconut milk, ginger, garlic, curry leaves and spices, Ceylonese style (hot)	



Serving suggestion



Serving suggestion

1 = cereal products (gluten-containing) 2 = fish 3 = crustaceans 4 = sulfur dioxide and sulphites 5 = celery 6 = milk and lactose 7 = sesame seeds  
 8 = peel fruits 9 = eggs 10 = lupines 11 = mustard 12 = soy 13 = Mollusca 14 = almonds 15 = grated coconut 16 = dyes 17 = antioxidants, 18 = corn starch  
 For more information about ingredients in our food that can cause allergies or intolerances, please contact our service staff.



## CEYLONESE BEEF SPECIALITIES



Served with Basmati rice

73.	<b>Beef Curry</b> <sup>6</sup> Beef with red chilli, coconut milk, tomato purée, ginger and traditional spices (hot)	12,90
74.	<b>Beef Vindaloo</b> Beef with potatoes and Ceylonese chilli sauce (hot)	12,90
75.	<b>Beef Jalfrazie</b> <sup>6</sup> Beef with fresh mixed vegetables and spices	13,40
76.	<b>Beef Korma</b> <sup>6,14,15</sup> Beef with almonds, in a sauce of coconut milk, cardamom and cream	12,90
77.	<b>Beef Sagwala</b> <sup>6</sup> Beef with spinach and various spices, Indian style	13,40
78.	<b>Beef Karahi</b> <sup>6</sup> Beef with bell peppers, tomatoes, onions, ginger and garlic	13,20
78/1.	<b>Beef Tikka Masala</b> <sup>6,14,15</sup> Beef marinated in yoghurt sauce and spices and cooked with bell peppers, tomatoes and onions	13,40

## GANESHA RICE SPECIALITIES



Served with Buttersauce

79.	<b>Chicken Briyani</b> <sup>6,14,15</sup> Basmati rice with chicken and spices, Indian style	12,40
80.	<b>Mutton Briyani</b> <sup>6,14,15</sup> Basmati rice with lamb and traditional spices	13,40
81.	<b>Prawn Briyani</b> <sup>3,6,14,15</sup> Basmati rice with prawns and spices	12,40
82.	<b>Vegetable Briyani</b> <sup>6,14,15</sup> Basmati rice with vegetables, Indian style	11,40
83.	<b>Ceylonese Jaffna Briyani</b> <sup>6,9</sup> Rice with egg, lamb, chicken leg, peas and carrots (hot)	14,90
84.	<b>Mix Briyani</b> <sup>6,14,15</sup> Basmati rice with lamb nad chicken with traditional spices, Ceylonese style	13,90

## CEYLONESE SPECIALITIES



85.	<b>Mutton Kothu Rotti</b> <sup>1,6,9</sup> <b>TEXT?</b>	14,90
85/1.	<b>Kothu Rotti</b> <sup>1,6,9</sup> Flatbread cut into strips with roasted leeks, onions, green chilli, eggs mixed (hot)	12,90
86.	<b>Ceylonese Muddai Curry</b> <sup>6,9</sup> Eggs with red chilli, coconut milk, tomato purée, ginger and traditional spices (hot)	11,40

## GANESHA FISH SPECIALITIES



Served with Basmati rice

<b>87. Fish Lababdar</b> <sup>1,2,6</sup>	Rosefish filet with tomatoes, bell peppers and spices, Indian style	11,90
<b>88. Fish Karahi</b> <sup>1,2,6</sup>	Fish filet with bell peppers, tomatoes, onions, ginger and garlic	12,40
<b>90. Ceylonese Kathiri Fish</b> <sup>1,2,6</sup>	Rosefish filet with fried aubergine, tomatoes, red chilli, tamarind juice and coconut milk, Ceylonese style (hot)	12,40
<b>91. Fish Makhni</b> <sup>1,2,6,14,15</sup>	Rosefish filet in special curry sauce, with cream and spices	12,40
<b>92. Ceylonese Fish Curry</b> <sup>1,2,6</sup>	Rosefish filet with tomatoes, red chilli, tamarind juice and coconut milk, Ceylonese style (hot)	12,40
<b>93. Prawn Curry</b> <sup>3,6</sup>	Prawns with onions, tomatoes, bell peppers, garlic and spices, Indian style	12,90
<b>94. Prawn Korma</b> <sup>3,6,14,15</sup>	Prawns with cream, almonds and spices	13,20
<b>95. Kanavai Curry</b> <sup>6,13</sup>	Squid with red chilli, tamarind juice, onions and curry leaves (hot)	12,90
<b>96. Ral Curry</b> <sup>6,13</sup>	Prawns with fried aubergine and coconut milk, tamarind juice, Ceylonese style (hot)	12,40
<b>99. Fish Dal</b> <sup>1,2,6</sup>	Rosefish with chickpeas, coconut milk, ginger, garlic, curry leaves and spices, Ceylonese style (hot)	12,90



Serving suggestion



Serving suggestion

## VEGETARIAN SPECIALITIES



Served with Basmati rice

<b>100. Ceylonese Kathiri Curry</b> <sup>6</sup>	Aubergines with potatoes and tomatoes, chilli, coconut milk, ginger, tamarind juice, garlic and curry leaves, Ceylonese style (hot)	10,90
<b>101. Bhindi Masala</b> <sup>6</sup>	Lady's fingers (okra) and onions Indian style	10,90
<b>102. Shahi Paneer</b> <sup>6,14,15</sup>	Home-made cheese in a choice curry sauce	11,90
<b>103. Aloo Bengen</b> <sup>6</sup>	Fried aubergine with potatoes, onions, tomatoes and spices	10,90
<b>104. Palak Paneer</b> <sup>6</sup>	Home-made cheese with spinach, Indian style	11,90
<b>105. Karahi Paneer</b> <sup>6</sup>	Home-made cheese with green chilli, bell peppers, tomatoes, onions, ginger and garlic.	11,90
<b>106. Palak Aloo</b> <sup>6</sup>	Potatoes with spinach, Indian style	10,90
<b>107. Aloo Gobi</b> <sup>6</sup>	Cauliflower and potatoes with tomatoes, onions and fine spices in a special sauce	10,90
<b>108. Dal Curry (Chickpeas)</b> <sup>6</sup>	Chickpeas with potatoes and coconut milk, Ceylonese style (hot)	11,20
<b>110. Vegetable Kofta</b> <sup>6,14,15</sup>	Vegetable balls with nuts and coconut in a creamy curry sauce	11,40
<b>111. Vegetable Jalfrazie</b> <sup>6</sup>	Fresh mixed vegetables with choice spices	10,90
<b>112. Bharta</b> <sup>6</sup>	Aubergine grilled in the Tandoor oven, puréed and cooked with onions and tomatoes, Indian style	10,70
<b>113. Dal Makhini</b> <sup>6</sup>	Black lentils with spices in a creamy butter sauce	11,20
<b>114. Matter Paneer</b> <sup>6,14,15</sup>	Home-made cheese with peas, Indian style	11,10
<b>115. Palak Matter</b> <sup>6</sup>	Spinach with peas and spices, Indian style	10,80
<b>116. Paruppu Curry</b> <sup>6</sup>	Yellow lentils with coconut milk, ginger, garlic and black pepper, Ceylonese style	10,80
<b>117. Aloo Matter</b> <sup>6</sup>	Potatoes with peas, Indian style	10,90
<b>118. Ceylonese Vendi Curry</b> <sup>6</sup>	Lady's fingers (okra) with coconut milk, ginger, tamarind juice, garlic and curry leaves, Ceylonese style (hot)	10,90
<b>119. Palak Kofta</b> <sup>6,8</sup>	Vegetable balls with spinach, nuts and coconut, Indian style	11,40
<b>120. Dal Tarka</b>	Yellow lentils with garlic, Chilli, coriander leaves and spices	10,90
<b>121. Paneer Masala</b> <sup>6</sup>	Home-made cheese with onions, tomatoes, bell pappers, ginger, garlic and spices	11,90
<b>123. Channa Masala</b> <sup>6</sup>	Chickpeas with oninos, tomatoes and bell peppers indian style	11,90

All dishes can be prepared to suit your taste (medium/hot)

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## SIDE DISHES



129. Kheera Raita <sup>6</sup>	Yoghurt with cucumber	2,90
130. Aloo Raita <sup>6</sup>	Spicy potatoes in yoghurt	2,90
131. Mixed Raita <sup>6</sup>	Spices onions, tomatoes and cucumber in yoghurt	3,00

### Side Vegetables (Only served together with a main dish)

Order a typical Indian lentils, vegetables or spinach as a small side dish to your main course!

Talk to us-we will be happy to advise you on which side dish fits perfectly with your chosen main course!

## HOME-MADE INDIAN FLAT BREAD



### TEXT?

136. Nan <sup>1,6,9</sup>	Flat wheat bread baked in the Tandoor oven	2,50
137. Butter Nan <sup>1,6,9</sup>	Flat wheat bread baked with butter in the Tandoor oven	2,90
138. Garlic Nan <sup>1,6,9</sup>	Flat wheat bread baked with garlic in the Tandoor oven	2,90
139. Roti <sup>6</sup>	Coarse wholemeal bread, baked in the Tandoor oven	2,30
140. Pahratha <sup>1,6,9</sup>	Wheat bread	2,60
141. Aloo Pahratha <sup>1,6,9</sup>	Wheat bread filled with potato	2,90
142. Cheese Nan <sup>1,6,9</sup>	Flat wheat bread filled with cheese	3,20
143. Chili Nan <sup>1,6,9</sup>	Flat wheat bread filled with chilli	2,40
144. Kokos Nan <sup>1,6,9</sup>	Flat wheat bread filled with grated coconut	2,40
146. Piswari Nan <sup>1,6,8,9</sup>	Flat wheat bread filled with cheese, sultana and grated coconut (sweet)	3,20
147. Onion Nan <sup>1,6,9</sup>	Flat wheat bread filled with onions	2,90
148. Vegetable Nan <sup>1,6,9</sup>	Flat wheat bread filled with mixed vegetables	3,20

## VEGAN SOUPS



<b>383. Tomato Soup</b> <sup>1</sup>	3,30
<b>384. Rasam Soup</b> with Pepper, coriander, ginger, garlic, red chilli, tamarind juice in ceylonstyle (spicy)	3,40
<b>385. Ceylonese Currysoup</b> with Lemon and Rice (hot)	3,10

## STARTERS



Served with salad and vinegar oil

<b>386. Pakora</b> Baked vegetable balls with chickpea pastry	4,60
<b>387. Onion Bahaj</b> <sup>1</sup> Onion rings in chickpea pastry	4,60
<b>388. Ceylonese Vadai</b> Lentils, curry leaves, onions and chilli	4,60
<b>389. Samosa</b> <sup>1</sup> (Stuffed triangular pastry) With potatoes and peas	4,70
<b>389. Ganesha Vegan Plate</b> <sup>1</sup> (for 2 persons) Collection of Pakora, Onion bahaj, Samosa <sup>1</sup>	8,40

## VEGAN SPECIALITIES



Served with Basmati rice

<b>400. Ceylonese Kathiri Curry</b> Aubergines with potatoes and tomatoes, chilli, coconut milk, ginger, tamarind juice, garlic and curry leaves, Ceylonese style (hot)	10,90
<b>401. Palak Aloo</b> Potatoes with spinach, Indian style	10,90
<b>402. Dal Curry</b> Chickpeas with potatoes and coconut milk, Ceylonese style (hot)	11,20
<b>403. Vegetable Jalfrazie</b> Fresh mixed vegetables with choice spices	10,90
<b>404. Palak Matter</b> Spinach with peas and spices, Indian style	10,80
<b>405. Paruppu Curry</b> Yellow lentils with coconut milk, ginger, garlic and black pepper, Ceylonese style	10,80
<b>406. Ceylonese Vendi Curry</b> Lady's fingers (okra) with coconut milk, ginger, tamarind juice, garlic and curry leaves, Ceylonese style (hot)	10,90
<b>407. Dal Tarka</b> Yellow lentils with garlic, Chilli, coriander leaves and spices	10,90

All dishes can be prepared to suit your taste (medium/hot)

Alle Preis in Euro

# HOME-MADE INDIAN FLAT BREAD



<b>411. Roti</b>	2,30
Coarse wholemeal bread, baked in the Tandoor oven	

## DESSERTS



<b>260. Mango ice cream</b> <sup>6,14,15</sup>	3,90
Served with puréed mango	
<b>261. Coconut ice cream</b> <sup>6,14,15</sup>	3,90
Served with puréed mango and grated coconut	
<b>262. Kulfi</b> <sup>6,8,14,15</sup>	4,10
Home-made ice cream with cardamom and grated coconut	
<b>263. Firni</b> <sup>6,8,14,15</sup>	3,80
Indian rice pudding with milk, cardamom and saffron	
<b>264. Mango Cream</b> <sup>6,8,14,15</sup>	3,90
With nuts and grated coconut	



Serving suggestion



Serving suggestion

## SOFT DRINKS



	0,2 l	0,33l	0,4 l
Pepsi Cola Light <sup>1,2,6,7</sup>	-	2,90	-
Pepsi Cola <sup>1,2</sup> (draught)	2,00	-	2,90
Mirinda <sup>1,3</sup>	2,00	-	2,90
Spezi <sup>1,2,3</sup>	2,00	-	2,90
Sprite 2,00	-	2,90	-
Bitter Lemon (Schweppes) <sup>5,7</sup>	2,50	-	-
Ginger Ale (Schweppes) <sup>1,5</sup>	2,50	-	-
Tonic (Schweppes) <sup>5,7</sup>	2,50	-	-

## JUICE



	0,2 l	0,4 l
Passion fruit Juice <sup>3,5</sup> , Vaihinger (Nektar)	2,10 €	3,30
Blackcurrant Juice <sup>5</sup> , Vaihinger (Nektar)	2,10 €	3,30
Apple Juice <sup>3</sup> , Vaihinger	2,10 €	3,30
Orange Juice, Vaihinger	2,10 €	3,30
Mango Juice drink <sup>1,3</sup>	2,10 €	3,30
Guava Juice drink <sup>1,3</sup>	2,10 €	3,30
Litschi Juice drink <sup>3</sup>	2,10 €	3,30
All Juice as spritzer <sup>3,5</sup>	2,00 €	3,10

## MINERALWATER



	0,25 l	0,5 l	0,7 l
Teinacher Mineralwater-Bottle Medium	2,10	3,10	-
Teinacher Still Water Bottle	-	3,10	-
Teinacher Mineralwater - Bottle Classic	-	-	4,30

## INDIAN YOGHURT DRINKS



	0,2 l	0,4 l
Savoury Lassi <sup>8</sup>	2,20	3,30
Mango Lassi <sup>1,8</sup>	2,20	3,30
Coconut Lassi <sup>8</sup>	2,20	3,30
Passion fruit Lassi <sup>1,8</sup>	2,20	3,30

## BEER



<b>210.</b> Dinkelackerprivat (draught)	0,3 l	2,30
<b>211.</b> Dinkelackerprivat (draught)	0,5 l	3,30
<b>212.</b> Dinkelacker CD Pils (draught)	0,3 l	2,30
<b>213.</b> Dinkelacker CD Pils (draught)	0,4 l	3,30
<b>214.</b> Sanwald Wheat Beer Light (draught)	0,5 l	3,30
<b>215.</b> Sanwald Wheat Beer Dark	0,5 l	3,20
<b>216.</b> Sanwald Kristall Weizen Clear	0,5 l	3,20
<b>217.</b> Wheat Beer Alcohol Free	0,5 l	3,20
<b>218.</b> Dinkelacker Alcohol Free	0,3 l	2,90
<b>219.</b> Radler	0,3 l	2,30
<b>220.</b> Radler	0,5 l	3,20
<b>221.</b> Cola <sup>1,2</sup> Wheat	0,3 l	2,30
<b>222.</b> Cola <sup>1,2</sup> Wheat	0,5 l	3,30
<b>223.</b> Diesel <sup>1,2</sup>	0,3 l	2,30
<b>224.</b> Diesel <sup>1,2</sup>	0,5 l	3,30

## INDIAN BEER



King Fisher	0,33 l	3,10
Namaste	0,33 l	3,10

## SEKT



<b>324.</b> Champagner (Veuve Clicquot)	1 Bottle	59,90
<b>325.</b> Prosecco (Spum.Berth.Brut) <b>dry</b>	1 Bottle	23,80
<b>326.</b> Prosecco	0,1 l	3,70



## WARM DRINKS



301. Ceylonese Black Tea	2,20
302. Green Tea	2,20
303. Fennel Tea	2,20
304. Peppermint Tea	2,20
305. Camomile Tea	2,20
306. Ginger Tea	2,20
308. Pot of Spiced Chai <sup>8</sup> (with milk, ginger, cardamom)	3,40
309. Cup of Coffee <sup>2</sup>	1,90
310. Espresso <sup>2</sup>	1,90
311. Double Espresso <sup>2</sup>	2,70
312. Cappuccino <sup>2,8</sup>	2,40
313. Latte Macchiato <sup>2,8</sup>	2,90

## WHISKEY



	0,2 cl	0,4 cl
230. <b>Johnnie</b> Walker (Black Label) <sup>1</sup>	3,90	6,80
231. <b>Johnnie</b> Walker (Red Label) <sup>1</sup>	3,50	6,50
231. Chivas Regal <sup>1</sup>	3,90	6,80
232. Jack Daniels	3,50	6,50
233. Balentine	3,50	6,50

## COGNAC (BRANDY)



236. Remy Martin V.S.O.P	0,2 cl	3,50
237. Hennessy V.S.	0,2 cl	3,20
238. Metaxa	0,2 cl	2,90

## INDIAN SCHNAPS



<b>241.</b> Ceylon Arrak from Cocunut	2 cl	2,50
<b>242.</b> Mango Schnaps	2 cl	2,50
<b>243.</b> Mango Liqueur	2 cl	2,50
<b>244.</b> Old Monk - Rum	2 cl	2,50

## SPIRITS



<b>247.</b> Ouzo	2 cl	2,30
<b>248.</b> Cherry Liqueur	2 cl	2,30
<b>249.</b> Obstler (fruit brandy)	2 cl	2,30
<b>250.</b> Jägermeister	2 cl	2,30
<b>251.</b> Ramazotti	2 cl	2,30
<b>252.</b> Absolut Vodka	2 cl	2,30
<b>253.</b> Havana Club Rum El Ron de Cuba	2 cl	2,30
<b>254.</b> Tequila (Sierra) White	2 cl	2,30
<b>255.</b> Tequila (Sierra) Gold	2 cl	2,30
<b>256.</b> Bacardi Rum Carta Blanca	2 cl	2,30
<b>257.</b> Gordon's Gin	2 cl	2,60

## WHITE WINE, BY THE GLASS



### Baden Württemberg

- |   |        |      |
|---|--------|------|
| <b>350.</b> Heilbronner Staufenberg Riesling Qba            | 0,25 l | 4,40 |
| The wines of Erlenbach-Weinsberg are fruity and tangy (dry) |        |      |

### India

- |  |        |      |
|--|--------|------|
| <b>351.</b> Sula   | 0,25 l | 4,60 |
| This northern Indian wine (from Mumbai) is fruity and aromatic (dry) |        |      |

### Italy

- |  |        |      |
|--|--------|------|
| <b>352.</b> Soave Classico (Ca Saletti) - V.Q.P.R.D  | 0,25 l | 4,40 |
| Dry white wine named after the Italian region of Soave to the east of Verona and Venice. It has low acidity and a smooth aroma |        |      |

### Spain

- |   |        |      |
|---|--------|------|
| <b>353.</b> Torres Vina Sol - Penedès DO  | 0,25 l | 4,90 |
| A fresh, dry and delicate white wine from Catalonia, Spain (Miguel Vineyard).<br>Fresh with fruity aromas of melon and lime. Perfect with starters, fish and rice dishes. |        |      |

## RED WINE, BY THE GLASS



### Baden Württemberg

- |   |        |      |
|---|--------|------|
| <b>355.</b> Haberschlachter Dachsberg Trollinger mit Lemberger Qba  | 0,25 l | 4,40 |
| The wine-growers of Brackenheim are part of a co-operative with producers from Niepperg, Haberschlacht, Meimsheim and Botenheim (dry) |        |      |

### France

- |  |        |      |
|--|--------|------|
| <b>356.</b> Grand Vin de Bordeaux            | 0,25 l | 4,40 |
| A delicate, balanced, full-bodied wine (dry) |        |      |

### Spain

- |   |        |      |
|---|--------|------|
| <b>357.</b> Banda Azul (Paternina)                                | 0,25 l | 4,80 |
| Dry Spanish red with a full-bodied, elegant taste (from La Riola) |        |      |

### India

- |  |        |      |
|--|--------|------|
| <b>358.</b> Sula   | 0,25 l | 4,90 |
| This northern Indian wine (from Mumbai) is fruity and aromatic (dry) |        |      |

## OFFENE ROTWEINE



### South Africa

- 359.** Nederburg Foundation Merlot 0,25 l 4,90  
This South African specialty, is dry with spicy undertones and fruity aromas.  
Perfect for spicy meat dishes and cheese.

### Australia

- 360.** Lindeman's Bin 50 Shiraz 0,25 l 4,90  
The dry red wine from the wine region of Southeast Australia is spicy. Balanced tannic acid, goes perfectly with strong foods such as dark meat and cheese

### Italy

- 361.** Chianti Classico - Le Ginestre D.O.C.G 0,25 l 4,90  
Exquisitely-made red wine from Tuscany / Italy (dry)

## ROSE WINE



### Italy

- 362.** Rose - Bardolino Chiaretto Classico D.O.C 0,25 l 4,60  
Dry Italian wine with a soft, fruity and fresh taste (from Bardolino, Lazise and Affi)

### Indien

- 363.** Sula 0,25 l 4,90  
This northern Indian wine (from Mumbai) has a soft, fruity and fresh taste (dry)
- |                              |        |      |
|------------------------------|--------|------|
| Wine Spritzer Red/White/Rose | 0,25 l | 2,90 |
| Open Wine Red/White/Rose     | 0,1 l  | 2,50 |

## WHITE WINE, BY THE BOTTLE



### Baden Württemberg

- 365.** Heilbronner Staufenberg Riesling Qba 1,00 l 16,90  
The wines of Erlenbach-Weinsberg are fruity and tangy (dry)
- 

### India

- 366.** Sula 0,75 l 16,90  
This northern Indian wine (from Mumbai) is fruity and aromatic (dry)
- 

### Italy

- 367.** Soave Classico (Ca Saletti) - V.Q.P.R.D 0,75 l 15,90  
Dry white wine named after the Italian region of Soave to the east of Verona and Venice. It has low acidity and a smooth aroma
- 

### Spain

- 368.** Torres Vina Sol - Penedès DO 0,75 l 18,90  
A fresh, dry and delicate white wine from Catalonia, Spain (Miguel Vineyard).  
Fresh with fruity aromas of melon and lime. Perfect with starters, fish and rice dishes.
- 

## RED WINE, BY THE BOTTLE



### France

- 370.** Grand Vin De Bordeaux/Appellation Bordeaux Contrôlée 0,75 l 18,90  
A delicate, balanced, full-bodied wine (dry)
- 

### Baden Württemberg

- 371.** Haberschlechter Dachsberg Trollinger mit Lemberger Qba 1,00 l 16,90  
The wine-growers of Brackenheim are part of a co-operative with producers from Niepperg, Haberschlacht, Meimsheim and Botenheim (dry)
- 

### Italy

- 372.** Chianti Classico - Le Ginestre D.O.C.G 0,75 l 18,90  
Exquisitely-made red wine from Tuscany / Italy (dry)
- 

### Spain

- 373.** Banda Azul (Paternina) 0,75 l 18,90  
Dry Spanish red with a full-bodied, elegant taste (from La Riola)
-

## RED WINE, BY THE BOTTLE



### India

- 374. Sula** 0,75 l 17,90  
This northern Indian wine (from Mumbai) has a soft, fruity and fresh taste (dry)

### South Africa

- 375. Nederburg Foundation Merlot** 0,75 l 17,90  
This South African specialty, is dry with spicy undertones and fruity aromas.  
Perfect for spicy meat dishes and cheese.

### Australia

- 376. Lindeman's Bin 50 Shiraz** 0,75 l 17,90  
The dry red wine from the wine region of Southeast Australia is spicy.  
Balanced tannic acid, goes perfectly with strong foods such as dark meat and cheese

## ROSE WINE, BY THE BOTTLE



### Italy

- 377. Rose - Bardolino Charetto Classico D.O.C** 0,75 l 16,90  
Dry Italian wine with a soft, fruity and fresh taste (from Bardolino, Lazise and Affi)

### India

- 378. Sula** 0,75 l 16,90  
This northern Indian wine (from Mumbai) has a soft, fruity and fresh taste (dry)



Serving suggestion

