

Swadesh

the taste of north and south india

SOUPS & STARTERS

- Madras Rasam** ✓ **3,90**
Südindische Suppe | Kokosraspeln | South indian soup | coconut rasp |
- Veggie Soup** ✓ ^A **3,90**
Gemüsesuppe | Bockshornklee | vegetable soup | fenugreek |
- Mulligatawny Suppe** ^G **4,90**
indische Currysuppe | Huhn | Bockshornklee | indian curry soup | chicken | fenugreek |
- Dal Uada** ✓ ^A **6,90**
2 Linsen Medallion | Curryblätter | Koriander | Kumin | 2 lentil donuts | curry leaves | coriander | cumin |
- Samosa** ✓ ^A **6,90**
2 gefüllte Teigtaschen | Kartoffeln | grüne Erbsen | Chili | Koriandersamen | frittiert | 2 filled dumplings | potatoes | green peas | chili | coriander seeds | deep-fried |
- Cheese Fingers** ^{A,G} **6,90**
Rahmkäse | in pikanter Kruste | frittiert | paneer | in a spicy crust | deep-fried |
- Chicken Fingers** ^A **7,50**
Huhn | in pikanter Kruste | frittiert | chicken | in a spicy crust | deep-fried |
- Mixed Vegetable Pakora** **6,90**
Kartoffeln | Zwiebeln | Spinat | Koriandersamen | Kichererbsenmehl | potatoes | onions | spinach | coriander seeds | chickpea flour |
- Mixed Starter Ueg** ^{for 2} **11,90**
Vegetarische Vorspeisen Variation
Vegetarian starters variation

SALATE - SALADS

- Green Salad** ✓ **7,90**
Gemischter Salat | Tomaten | Paprika | Karotten | Moongbohnen | Granatapfelkerne | Limettensaft | mixed salad | tomatoes | bell peppers | carrots | mung beans | pomegranate seeds | lime juice |
- Chicken Tikka Salad** ^K **9,90**
Gegrilltes Huhn | grüne Salatblätter | Cherrytomaten | Balsamico | Sesam | grilled chicken | green lettuce leaves | cherry tomatoes | balsamic | sesame |

THALIS

serviert mit Basmatireis, Salat, Papadam, Brot
served with basmati rice, salad, papadam, bread

- Uishnu Thali** ^{Totally Vegan} ✓ **16,90**
Makai Palak | Bhindi Do Pyaza | Yellow Dal Tarka |
- Tirumala Thali** ^{Totally Veg} ^{A,H,G} ✓ **16,90**
#No more words needed.
Just Order and enjoy!!!
- South Indian Thali** ^{J,H} **18,90**
Paneer Madras | Sambar | Sabji Jhalfrezi | Vada | Coconut & Channa Dal Chutney |
- Nawabi Thali** ^{G,A,H} **18,90**
Lamm Korma | Chicken Methi Malai | Mattar Paneer |
- North Indian Thali** ^{G,H} **18,90**
Dal Makhani | Butter chicken | Bhuna Ghosht | Kadahi Paneer |

BAHUBALI THALI ^{A,G,H}

serviert mit Basmatireis, Salat, Papadam, Brot, Mango Lassi, Raita, Mix Pickles, Chutney und Dessert

served with basmati rice, salad, papadam, bread, mango lassi, raita, mix pickles, chutney and dessert

Spezial Thali aus verschiedenen Gerichten
Special Thali from different dishes

Vegetarian		Non Vegetarian	
2 Personen	65,00	2 Personen	75,00
4 Personen	99,00	4 Personen	109,00

Allergien | allergies

A. glutenhaltige Getreide, B. Krebstiere C. Eier, D. Fisch, E. Erdnüsse, F. Soja, G. Milch, H. Schalenfrüchte, I. Sellerie, J. Senf, K. Sesam L. Schwefeldioxid & Sulfite, M. Lupine, N. Weichtiere (Mollusken)

Zusatzstoffe:

1 mit Farbstoff · 2 coffeinhaltig · 3 mit Konservierungsstoff Benzoesäure
4 Säuerungsmittel · 5 Konservierungsmittel · 6 mit Süßstoffe ·
7 enthält eine Phenylalaninquelle · 8 chininhaltig · 9 Stabilisatoren
10 aufgeschäumt mit Stickoxidul · 12 enthält Sulfite ·
13 geschwärzt und geschwefelt

Alle Preise inkl. MwSt.
Änderungen und Irrtümer vorbehalten

Certified
Halal

STREETFOOD

- Dahi Bhalla Chaat** ^{J,A,G} **8,90**
Linsen Medallion | Joghurt | Chili Pulver | Kumin | Tamarind & Minz Chutney | lentil medallion | yoghurt | chili powder | cumin | tamarind & mint chutney |
- Papdi Chaat** ^{J,A} **8,90**
Dünne Cracker aus Weizenmehl | Kartoffeln | Koriander & Tamarind Chutney | Joghurt | „Sev“ | thin wheat flour crackers | potatoes | coriander & tamarind chutney | yoghurt | „sev“ |
- Samosa Chole Chaat** ^{J,A,G} **10,90**
2 gefüllte Teigtaschen | Kartoffeln | grüne Erbsen | Kichererbsen | Tamarind Chutney | grüner Chili | Zwiebeln | Tomaten | Joghurt | 2 filled dumplings | potatoes | green peas | chickpeas | tamarind chutney | green chili | onions | tomatoes | yoghurt |
- Chole Bhature** ✓ ^{J,A} **11,90**
Kichererbsen | Tomaten | Zwiebeln | grüner Chili | Koriander | Chana Masala | Bhatura Brot | chickpeas | tomatoes | onions | green chili | coriander | chana masala | bhatura bread
- Tikki Chole** ✓ ^{J,A} **10,90**
2 Kartoffel Medallion | Kichererbsen | grüner Chili | Koriander | Tamarind Chutney | Rettich | frisches Minz-Chutney | 2 potato medallion | chickpeas | green chili | coriander | tamarind chutney | fresh mint chutney | radish |
- Kastoori Paneer Tikka** ^{J,G} **12,90**
Rahmkäse | Joghurt | Paprika | Zwiebeln | Tomaten | rotes Chili Pulver | Koriander | paneer | yoghurt | bell peppers | onions | tomatoes | red chili powder | coriander
- Masala Papad** ^{3 Stk.} ^{A,E} ✓ **4,90**
Gebackenes Linsenbrot | Tomaten | Zwiebeln | Koriander | Chilis | Erdnuss | Limetten | baked lentil bread | tomatoes | onions | coriander | chillies | peanut | limes |
- Batata Uada Sambar** ^J ✓ **10,90**
Kartoffeln | Senfkörner | Curryblätter | Koriander | paniert in Kichererbsenmehl | frittiert | Sambar | potatoes | mustard seeds | curry leaves | coriander | breaded in chickpea flour | fried | sambar
- Mumbai Pav Bhaji** ^{A,G} **10,90**
Gestampfte Kartoffeln | Gemüse | Tomaten | Koriander | Butter | Garam Masala | 2 Stk. Pav (indisches Softbrot) | Mashed Potatoes | Vegetables | Tomatoes | Coriander | butter | Garam Masala | 2 pieces Pav (Indian soft bread)
- Mirchi Uada** ✓ **7,90**
2 große Chilischoten | gefüllt mit Kartoffeln | Granatapfelkerne | Koriandersamen | Kurkuma | frittiert | Tamarind- & Minz Chutney | 2 large chili peppers | stuffed with potatoes | pomegranate seeds | Coriander Seeds | Turmeric | fried | Tamarind & Mint Chutney |

SOUTH INDIAN FOOD

mit Sambar, Kokos Chutney & Chana Dal Chutney
with Sambar, coconut chutney and Chana Dal Chutney

- Plain Dosa** ^{Glutenfrei} ✓ ^J **11,50**
Reis-Linsen-Crêpe | rice lentil crepe |
- Masala Dosa** ^{Glutenfrei} ✓ ^J **11,90**
Reis-Linsen-Crêpe | Kartoffeln | Senfkörnern | Curryblätter | Kurkuma | rice lentil crepe | potatoes | mustard seeds | curry leaves | turmeric |
- Paneer Dosa** ^{J,G} **12,90**
Reis-Linsen-Crêpe | Rahmkäse | Senfkörnern | Curryblätter | Kurkuma | rice lentil crepe | paneer | potatoes | mustard seeds | curry leaves | turmeric |
- Onion Uttapam** ^{Glutenfrei} ✓ ^J **9,40**
Reispfannkuchen südindische Art | Zwiebeln | Tomaten | Koriander | rice pancakes south indian style | onions | tomatoes | coriander |
- Paneer Uttapam** ^{J,G} **9,90**
Reispfannkuchen südindische Art | Rahmkäse | Zwiebeln | Tomaten | Koriander | rice pancakes south indian style | paneer | onions | tomatoes | coriander |
- Sambar Uada** ^{Glutenfrei} ✓ ^J **9,90**
Zwei frittierte Linsenteigstücke | Koriander | Zwiebeln | two pieces of deep-fried lentil dough | coriander | onions |

- Bhatura** Frit. Brot aus Weizenmehl ^A **2,90**
deep-fried wheat flour bread |
- Naan** Weizenmehl Fladenbrot ^A **2,90**
wheat flour flatbread |
- Butter Naan** ^{A,G} **3,50**
Weizenmehl Fladenbrot | Ghee | wheat flour flatbread | ghee |
- Garlic Naan** ^A **3,50**
Weizenmehl Fladenbrot | Knoblauch | Zwiebelsamen | wheat flour flatbread | garlic | onion seeds |
- Laccha Prantha** Vollkornfladenbrot ^G **3,90**
wholemeal flatbread |
- Roti** Vollkornbrot | Zwiebelsamen **2,90**
wholemeal bread | onion seeds |
- Assorted Bread Basket** **11,50**
Garlic Naan | Laccha Prantha | Butter Naan | Roti |

TIKKAS - TANDOORI

mit Reis, Salat und Curry-Sauce serviert
with rice, salad and curry sauce

- Soja Tikka** ✓ ^F **14,90**
Sojawürfeln | Kartoffeln | gegrillte Paprika | Ingwer | Zwiebeln | Tomaten | soy cubes | potatoes | grilled bell peppers | ginger | onions | tomatoes |
- Paneer Tikka** ^G **15,90**
Hausgemachter Rahmkäse | gegrillte Paprika | Ingwer | Keramsamen | Zwiebeln | Tomaten | Koriander | homemade paneer | grilled bell peppers | ginger | ceram seeds | onions | tomatoes | coriander |
- Chicken Tikka** ^{J,G} **15,90**
Huhn | 24Std mariniert | Joghurt Sahne Sauce | gegr. Paprika | Ingwer | Zwiebeln | Tomaten | chicken | marinated for 24 hours | yoghurt cream sauce | grilled bell peppers | ginger | onions | tomatoes |
- Lamm Tikka** **17,90**
Lamm | gegrillte Paprika | Zwiebeln | Tomaten | Ingwer | rote Curry Sauce | lamb | chickpea flour | grilled bell peppers | onions | tomatoes | ginger | red curry sauce |
- Scampi Tikka** ^B **18,90**
Garnelen | Ingwer - Knoblauch Paste | Tomaten | Paprika | Zwiebeln | Garam Masala | prawns | ginger - garlic paste | tomatoes | peppers | onions | garam masala |
- Fisch Tikka** ^D **17,90**
Rotbarsch | Zitronensaft | schwarzer Pfeffer | Joghurt | Olivenöl | Salmon | lemon juice | black pepper | yogurt | olive oil |

BEILAGEN - SIDE DISHES

VEGETARIAN

serviert mit Basmatireis und Salat - served with Basmati rice and salad

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| <p>31. Dal Makhani ^G 12,90
Belugalinsen Butter Zwiebeln Tomaten Ingwer Bockshornklee beluga lentils butter onions tomatoes ginger fenugreek </p> <p>32. Sabji Handi ^V 12,90
Karotten Blumenkohl Erbsen Zwiebeln Tomaten Garam Masala Curry Sauce carrots cauliflower peas onions tomatoes garam masala curry sauce </p> <p>33. Sweet Potato Curry ^{V J} 12,90
Süßkartoffeln Tomaten Senfkörner Koriander Kurkuma Currysauce Kokosmilch sweet potatoes tomatoes mustard seeds coriander turmeric curry sauce coconut milk </p> <p>34. Malai Kofta ^{G,H} 13,90
Hausgemachte Kartoffelröllchen Käse Sahne Sauce Mandeln Rosinen Cashew homemade potato rolls cheese cream sauce almonds raisins cashew </p> <p>35. Palak Paneer ^G 12,90
Rahmkäse Spinat Koriandersamen Zwiebeln Ingwer Tomaten paneer spinach coriander seeds onions ginger tomatoes </p> <p>36. Aloo Madras ^{V V} 12,70
Kartoffeln Senfkörner Madras Curry Paste Kurkuma Curryblätter Kokosmilch Curry Sauce potatoes mustard seeds madras curry paste turmeric curry leaves coconut milk curry sauce </p> <p>37. Banana Curry ^{V H} 13,40
Kochbanane Tomaten Senfkörner Kurkuma Asafoetida Currysauce Kokosmilch Kokosraspeln plantain tomatoes mustard seeds turmeric asafoetida curry sauce coconut milk coconut rasp </p> <p>38. Kaju Phool Makhana ^{G,H} 13,90
Lotussamen Cashew Kurkuma Kumin Käse Sahnesauce lotus seeds cashew turmeric cumin creamy cheese sauce </p> | <p>39. Bhindi Do Pyaza ^V 13,90
Okraschoten gebackenen Kartoffeln Zwiebeln Tomaten Kumin Amchur okra baked potatoes onions tomatoes cumin Amchur </p> <p>40. Mattar Paneer ^G 12,90
Rahmkäse grüne Erbsen Tomaten Curry Sauce Kumin Koriandersamen Currypulver Bockshornkleeblätter paneer green peas tomato curry sauce cumin coriander seeds curry powder fenugreek leaves </p> <p>41. Paneer Jhalfrezi ^{V G} 13,40
Rahmkäse Curry Sauce Zwiebeln Paprika Tomaten Blumenkohl Koriandersamen Kokosraspeln paneer curry sauce onions bell peppers tomatoes cauliflower coriander seeds coconut rasp </p> <p>43. Shahi Paneer ^{G,E} 13,70
Rahmkäse Gemüse Rosinen Mandeln Cashew Zimt Bockshornklee Butter Tomaten Sahne Sauce paneer vegetables raisins almonds cashew cinnamon fenugreek butter tomato cream sauce </p> <p>44. Punjabi Tinda Masala ^{V V} 13,40
Brinen (Indisches Wildgemüse) Tomaten Zwiebeln Knoblauch Bockshornklee Currysauce brinen (indian wild vegetables) tomatoes onions garlic fenugreek curry sauce </p> <p>45. Uegetable Korma ^{G,H,E} 13,70
Gehacktes Gemüse Rahmkäse Rosinen Mandeln Cashew Zimt Lorbeerblätter Bockshornklee Käse Sahnesauce chopped vegetables paneer raisins almonds cashew cinnamon bay leaves fenugreek creamy cheese sauce </p> <p>46. Paneer Kadahi ^{V G} 13,90
Rahmkäse Paprika Zwiebeln Tomaten Chilischoten Knoblauch Koriandersamen paneer bell peppers onions tomatoes chili peppers garlic coriander seeds </p> |
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REIS - RICE - BIRYANI

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| <p>59. Lemon Rice ^V ^{Glutenfrei} ^{J,E} 12,90
Basmati Reis Senfkörner Kurkuma Curryblätter Erdnüsse Cashews gepresste Zitrone Sambar Kokos-Chutney </p> <p>60. Tamarind Rice ^V ^{Glutenfrei} ^{J,E} 12,90
Basmati Reis Senfkörner Erdnüsse Asafoetida Urad Dal Chanadal Koriandersamen Bockshornklee Kokosraspeln Tamarinde Sambar Kokos-Chutney </p> | <p>160. Original Biryani ^{Glutenfrei} ^{E,G}
Basmati Reis Paprika Zwiebeln Karotten Erbsen Blumenkohl Zimt Nelken Kumin Lorbeerblätter Curry Sauce Raita Papad </p> <p>A. Uegetarisch ^{veggie} 12,90</p> <p>B. Huhn ^{Chicken} 13,90</p> <p>C. Mutton ^{Lamm} 15,90</p> <p>D. Scampi ^{Garnelen} 17,90</p> |
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HUHN - CHICKEN

serviert mit Basmatireis und Salat - served with Basmati rice and salad

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| <p>71. Chicken Curry 13,90
Huhn Curryblätter Kurkuma Garam Masala Curry Sauce Chicken curry leaves turmeric Garam Masala curry sauce </p> <p>72. Amritsari Bhuna Chicken ^G 14,50
Huhn Zwiebeln Ingwer Knoblauch Tomaten Kardamom Zimt Caromsamen Joghurt Sauce chicken onions ginger garlic tomatoes cardamom cinnamon carom seeds yoghurt sauce </p> <p>73. Buttered Chicken ^{G,H} 14,90
Tandoori Huhn Bockshornklee Butter Tomaten Sahne Sauce Tandoori chicken fenugreek butter tomato cream sauce </p> <p>74. Chicken Palak ^G 13,90
Spinat Huhn Zwiebeln Knoblauch Ingwer Tomaten rote Chili spinach chicken onions garlic ginger tomatoes fried red chili </p> <p>75. Chicken Uindaloo ^{V G} 13,90
Huhn Kartoffeln Paprika Zwiebeln Tomaten Kokosraspeln chicken potatoes bell peppers onions tomatoes coconut rasp </p> <p>76. Chicken Korma ^{G,E,H} 14,90
Huhn Käse Sahne Sauce Kurkuma Cashews Mandeln Rosinen chicken cheese cream sauce turmeric cashews almonds raisins </p> | <p>77. Chicken Lemon ^G 13,90
Huhn Gemüse Garam Masala Bockshornklee Zitrone Curry-Sahnesauce chicken vegetables garam masala fenugreek lemon curry cream sauce </p> <p>78. Chicken Madras ^{V V G} 13,90
Huhn Kokosraspeln Curry Sauce nach südindischer Art chicken coconut rasp south indian style curry sauce </p> <p>79. Dahi Kasoori Chicken ^G 13,80
12 Std mariniertes Huhn Joghurt Sahne Sauce Ingwer Knoblauch Paste Bockshornklee Kurkuma Nelken Zimt 12h marinated chicken yoghurt cream sauce ginger garlic paste fenugreek turmeric cloves cinnamon </p> <p>80. Chicken Kadahi ^V 13,80
Huhn Zwiebeln Paprika Tomaten Chilischoten Knoblauch Koriandersamen Kurkuma Koriander chicken onions bell peppers tomatoes chili peppers garlic coriander seed turmeric coriander </p> <p>81. Chicken Sabji ^G 13,60
Huhn Gemüse milden Rahmsauce chicken vegetables mild cream sauce </p> <p>82. Chicken Mango ^{G,H} 13,90
Huhn Mango Curry Sauce chicken mango curry sauce </p> <p>83. Chicken Kali Mirch ^{V H} 13,90
Huhn schwarzer Pfeffer Kurkuma Cashew white Gravy Sauce chicken black pepper turmeric cashew white gravy sauce </p> |
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SCAMPI

serviert mit Basmatireis und Salat - served with Basmati rice and salad

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| <p>111. Meen Ueulichathhu ^{V J,D} 15,90
Rotbarschfilet Senfkörnern Curryblätter rote Chili Currysauce redfish fillet mustard seeds curry leaves red chili curry sauce </p> <p>112. Meen Moilee ^{J,D,G} 15,90
Rotbarschfilet Zwiebeln Senfkörnern Tomaten Curryblättern Kurkuma cremige Kokosmilch Sauce redfish fillet onions mustard seeds tomatoes curry leaves turmeric coconut milk sauce </p> <p>113. Methiwali Macchi ^{D,G} 16,90
Rotbarschfilet Bockshornkleesamen rote Chili Joghurt Kumin Knoblauchpaste Curry Sauce Bockshornkleeblätter redfish fillet fenugreek seeds red chili yoghurt cumin garlic paste curry sauce fenugreek leaves </p> | <p>114. Nariyal Macchi ^{J,D} 15,70
Rotbarschfilet Kurkuma Senfkörner Kumin Curryblättern Kokosnuss Curry Sauce redfish fillet turmeric mustard seeds cumin curry leaves coconut curry sauce </p> <p>115. Scampi Masala ^{V B} 16,90
Garnelen Ingwer Knoblauch Tomaten Paprika Zwiebeln Garam Masala rote Currysauce prawns ginger garlic tomatoes bell peppers onions Garam Masala red currysauce </p> <p>116. Scampi Mango ^{B,G} 16,90
Garnelen Mango Curry Sauce prawns mango curry sauce </p> |
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LAMM - LAMB

serviert mit Basmatireis und Salat served with Basmati rice and salad

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| <p>91. Lamm Curry ^J 14,90
Lamm Curryblätter Kurkuma Garam Masala Curry Sauce Lamb curry leaves turmeric Garam Masala curry sauce </p> <p>92. Bhuna Ghosht ^V 15,90
Lamm Paprika Ingwer Zwiebeln Tomaten Curry Sauce lamb bell peppers onions ginger tomatoes curry sauce </p> <p>93. Palak Saag 15,60
Lamm Spinat Koriandersamen Zwiebeln Ingwer Knoblauch lamb spinach coriander seeds onions ginger garlic </p> <p>94. Lamm Korma ^{G,H} 15,90
Lamm Käse Sahne Sauce Kurkuma Cashews Mandeln Rosinen lamb cheese cream sauce turmeric cashews almonds raisins </p> <p>95. Mutton Rogan Josh ^G 15,70
Lamm Rahmkäse Paprika Zwiebeln Kokosraspeln roten Curry Sauce lamb paneer bell peppers onions coconut rasp red curry sauce </p> <p>96. Lamm Madras ^{V G} 15,90
Lamm Kokosraspeln Madras Paste Curry Sauce lamb coconut rasp madras paste curry sauce </p> <p>97. Lamm Jakhni ^{G,H} 15,70
Lamm Joghurt Sahne Sauce Ingwer Knoblauch Paste Bockshornklee Kurkuma Nelken Zimt lamb yoghurt cream sauce ginger garlic paste fenugreek turmeric cloves cinnamon </p> <p>98. Lamm Sabji ^G 14,90
Lamm Karotten Blumenkohl Erbsen Zwiebeln Tomaten Garam Masala Curry Sauce lamb carrots cauliflower peas onions tomatoes garam masala curry sauce </p> <p>99. Lamm Achari ^{V J} 15,90
Lamm Senfkörner Fenchel Zwiebelsamen Chilischoten Knoblauch Paste Pickles Joghurt Currysauce lamb mustard seeds fennel onion seeds chili peppers garlic paste pickles yoghurt curry sauce </p> <p>100. Lamm Dhansak ^{V G} 14,90
Lamm Beluga Linsen Ingwer Butter Sahne Garam Masala Koriander lamb beluga lentils ginger butter cream garam masala coriander </p> |
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