

Um mit dem richtigen In-Dish-Kick zu beginnen

Gol Gappa Shot (A,G).....1,50
Feine Weizenhülle mit Granatapfel-Kartoffel-Füllung und Mango-Shot

VORSPEISEN

Daal Chawal Gola (A,H) (vegan)6,-
Linsen und Reis-Bällchen

Onion Bhaji (H) (vegan)6,-
Indische Kichererbsen-Zwiebelpuffer

Raj Kachori (A,G,H)7,-
Weizengries-Schale gefüllt mit Kichererbsen-Knödel, Kartoffel, Zwiebel, Tomaten, Granatapfel, Minz-Chutney, Tamarind-Chutney

Kartoffel-Käse-Tikki (A,G)7,-
Kartoffel-Laibchen, Gouda, Tamarind, Minze Sauce

Süßkartoffelsuppe mit Tandoori-Garnele (B,C) (vegane Option: 5,-) ..8,-

Dehli Tempura Garnelen (B,F) (Riesengarnelen in Reinsnudeln gewickelt) ...8,-

VEGETARISCHES mit Reis oder Nan

Daal Makhni (G,H) (im Lehmtopf serviert / vegan möglich).....12,-
Der indische Linsenklassiker, verfeinert mit cremiger Sahne-Sauce

Navratan Korma (G,H).....13,-
Saisonales Gemüse in Kokos-Korma-Sauce, hausgemachter indischer Käse

Malai Kofta (H).....13,-
Kroketten aus frischem Gemüse und Paneer, in Kokos-Korma-Sauce

Channa Masala (H) (vegan)13,-
Traditionelles Kichererbsen-Tomaten-Curry

Mughlai Beetroot Kofta (A,G,H)14,-
Rote Rüben, Spinat- & Kartoffel-Bällchen auf Kichererbsen-Reis mit Cashew-Korma-Sauce

Paneer Makhani (G,H) (vegane Option mit Tofu (F) möglich)13,-
Hausgemachter indischer Käse in cremig-feiner „Makhani“-Sauce

Palak Paneer (G,H) (vegan möglich: F)13,-
Tofu oder hausgemachter indischer Käse in Blattspinat-Curry

SALATE

Paneer Salat (G)12,-
hausgemachter indischer Käse, Granatapfel, Avocado, Hausdressing

Chicken (G)- oder Garnelen-Mangosalat (B)12,-/16,-
Gemischter Salat mit frischen Mangos, zartem Hühnerfleisch oder Garnelen aus dem Tandoor, Salsa

IN-DISH

Indian Kitchen
& Café

Einzigartige CURRIES

SERVIERT MIT REIS ODER
NAN AUS DEM TANDOOR

Silky Butter Chicken (G,H,M).....16,-
Jeder kennt es, jeder will es!
Zarte Hühnerbruststückchen aus dem Tandoor in cremig-feiner „Makhani“-Sauce

Murgh Dusheri (G,H,M)17,-
Mango Madness! Zarte Hühnerbruststückchen aus dem Tandoor in cremiger süß-saurer Mango-Curry Sauce

C.T.M. (Chicken Tikka Masala) (G,H,M) ..16,-
Das britische Nationalgericht à la In-Dish! Zarte Hühnerbruststückchen aus dem Tandoor in In-Dish-Tomatencurry

Kalb Vindaloo (A).....18,-
It's getting hot in here! Saftiges Kalbfleisch, Kartoffel in feuriger Tomaten Sauce mit hausgemachter Chilipaste

Kalb Korma (G,H) (serviert im Lehmtopf) ..18,-
Saftiges Kalbfleisch in feinem Cashew-Cream-Curry, verfeinert mit Kardamom und Fenchel

Lamb Rogan Josh (G)19,-
Saftiges Lammfleisch, serviert in feiner Tomaten-Yoghurt Curry Sauce, zubereitet mit exotischen Gewürzen

Palak Ghosht19,-
Saftiges Lammfleisch, zubereitet in Blattspinat-Curry mit Knoblauch, Ingwer und Curryblatt

Chicken/Shrimps Madras (B,G,H,D).....16,-/17,-
Zarte Hühnerbruststückchen aus dem Tandoor oder ausgelöste Shrimps in pikanter Kokos-Curry-Sauce

Goa Fish (D,G,H)17,-
Fisch-Tikka, serviert in Cocos-Korma Sauce

BIRYANI

Die Indische Reisspezialität aus dem Lehmtopf
serviert mit Dahi Raita – Traditionell Indisch, einfach köstlich

Huhn (G,M,H)17,-

Lamm (H).....19,-

Riesengarnelen (B,G,M,H).....25,-

Navratan Pulao (E,H) (vegan)14,-
Safran-Gemüsereis mit Cashews und Rosinen

Signature Dishes

OMG Butter Chicken Burger (A,G,H).....14,-
Brioche-Bun mit Hühnerbrust in Butter Chicken Marinade, Cheddar, In-Dish Coleslaw, mit Masala-Süßkartoffelfries

Chicken Tikka Wrap (A,C,G)12,-
Hühnerbrust aus dem Tandoor, Safranbutter, Salat, Salsa, Tomaten, in hausgemachtem Brot, mit Masala-Süßkartoffelfries

Masala Shrimps Wrap (A,B,C,G)14,-
Shrimps in Masala-Marinade, Salat, Salsa, Tomaten, Mango-Chutney, Granatapfel, in hausgemachtem Brot, mit Masala-Süßkartoffelfries

Garnelen Chili (B,G,M)25,-
Saftige Garnelen in pikant-süßsaurem Tomaten-Curry mit Paprika und Zwiebel, serviert mit Reis oder Nan

Allergene:

A = glutenhaltiges Getreide, B = Krebstiere, C = Eier, D = Fisch, E = Erdnüsse, F = Sojabohnen, G = Milch, H = Schalenfrüchte, L = Sellerie, M = Senf, N = Sesamsamen, O = Schwefeldioxid und Sulfite, P = Lupinen, R = Weichtiere

TANDOOR Spezialitäten

serviert mit Reis / Gunpowder-Kartoffeln / Süßkartoffelfries oder Nan

TTT – Tikka Trilogy (G,M,H).....16,-
Zarte Hühnerbrustfilets aus dem Tandoor mit drei Marinaden (Cashew-Muskatnuss, Minze, Tandoori-Gewürzmischung)

Chicken Malai Shashlik (G,M,H)17,-
Zartes Hühnerbrustfilet aus dem Tandoor in einer Cashew-Muskatnuss-Käse-Marinade, gegrillte Paprika und Zwiebel

Classic Tandoori Chicken (G,M).....18,-
Halbes Tandoori-Huhn imit Granatapfel-Sauce

Tandoori Riesengarnelen (B,G,M).....25,-
Riesengarnelen aus dem Tandoor mit In-Dish-Marinade

BEILAGEN

Basmati-Reis3,-
Nan Brot (alle: A,C,G)3,-
mit Butter3,50
mit Käse4,50
mit Kartoffeln4,50
mit Knoblauch3,50
mit Rosmarin4,50
Gunpowder Kartoffeln (A).....3,-
Masala Süßkartoffel Fries.....3,-

Chutneys / Raitas / Saucen

Mango Chutney2,-
Dahi Raita (G).....3,-
In-Dish Salsa2,-
Ghost Sauce (extra scharf).....3,-
Joghurt-Minze-Sauce (G).....2,-
Tamarind-Sauce2,-

Desserts

Gulab Jamun Cheesecake (A,C,G).....6,-
New York's Finest im In-Dish:
Grießbällchen mit Rosenwasser-Infusion in Cheesecake

Barfi Tiramisu (A,C,G) Chandni Chowk in Venice6,-
Tiramisu-Variation, zubereitet mit einer Schicht traditionell Indischer Safran-Cashew-Süßspeise

Chocolate Samosas (A,C,G)7,-
Der Indische Klassiker à la In-Dish, gefüllt mit feiner Haselnuss-Milchschokolade und Erdnussbutter

Pistazien-Mascarpone-Calzone (A,C,G)
mit Mango-Creme.....6,-

To start off In-Dish Style

Gol Gappa Shot (A,G).....1,50
Fine wheat puff filled with pomegranate-potatoes on top of a mango-shot

STARTERS

Daal Chawal Gola (A,H) (vegan) 6,-
Lentil and rice balls

Onion Bhaji (H) (vegan) 6,-
Indian chickpea-onion-patty

Raj Kachori (A,G,H)..... 7,-
Semolina-cup filled with chickpea-dumplings, potato, onion, tomato, pomegranate, mint-chutney, tamarind-chutney

Potato-Cheese-Tikki (A,G) 7,-
Potato-patty, gouda, tamarind, mint sauce

Sweet Potato Soup with Tandoori-Prawn (B,C) (vegan option: 5,-)..... 8,-

Dehli Tempura Garnelen (B,F) (King prawns wrapped in rice-noodle).... 8,-

VEGETARIAN With Rice Or Nan

Daal Makhni (G,H) (served in a clay pot, vegan option available)..... 12,-
The indian lentil-classic topped up with cream-sauce

Navratan Korma (G,H)..... 13,-
Fresh seasonal vegetables in creamy coconut-korma-sauce, homemade indian cheese

Malai Kofta (H)..... 13,-
Homemade vegetables croquettes served in creamy-korma sauce

Channa Masala (H) (vegan) 13,-
Traditional chickpea-tomato-curry

Mughlai Beetroot Kofta (A,G,H)..... 14,-
Beetroot, spinach- & potato-balls, chickpea-rice with cashew-korma-sauce

Paneer Makhani (G,H) (vegan option with tofu: F) 13,-
Homemade indian cheese in creamy makhani-sauce

Palak Paneer (G,H) (vegan option available) 13,-
Tofu or homemade indian cheese served in a spinach cream curry

SALADS

Paneer Salad (G)..... 12,-
homemade indian cheese, pomegranate, avocado, house-dressing

Chicken (G) or Prawn Mango-Salad (B)..... 12,-/16,-
Mixed salad with fresh mango, tandoori-chicken or tandoori-prawns, salsa

INDISH

Indian Kitchen
& Café

Unique CURRIES SERVED WITH RICE OR TANDOORI NAN

Silky Butter Chicken (G,H,M)..... 16,-
Everyone knows it, everyone wants it!
Juicy tandoori chicken breast served in silky „makhani“-sauce

Murgh Dusheri (Mango Madness!)
 (G,H,M) 17,-
Juicy tandoori chicken breast served in a rich, creamy mango curry sauce

C.T.M. (Chicken Tikka Masala) (G,H,M) .. 16,-
The british national dish à la In-Dish!
Juicy tandoori chicken breast served in a tomato curry

Veal Vindaloo (A) 18,-
It's getting hot in here! Juicy veal, potatoes, served in a FIERY vindaloo sauce with homemade chili-paste

Veal Korma (served in a clay pot) (G,H) .. 18,-
Juicy veal, served in a creamy korma-sauce

Lamb Rogan Josh (G)..... 19,-
Tender lamb meat served in a fine tomato-yoghurt curry, prepared with aromatic spices (cloves, bay leaves, cardamom, and cinnamon)

Palak Ghoscht 19,-
Juicy lamb, served in leaf-spinach-curry with garlic, ginger and curry leaf

Chicken/Shrimp Madras
 (B,G,H,D) 16,-/17,-
Tandoori chicken breast or tandoori shrimp in a coconut-curry sauce

Goa fish (D,G,H)..... 17,-
Tandoori fish-filet served in a coconut-curry sauce

BIRYANI

The Indian rice speciality
Served with dahi-raita – traditionally indian, simply delicious

Chicken (G,H,M)..... 17,-

Lamb (H)..... 19,-

King Prawns (B,G,H,M) 25,-

Navratan Pulao (E,H) (vegan) 14,-
Saffron-vegetable rice with cashews and raisins

Signature Dishes

OMG Butter Chicken Burger (A,G,H)..... 14,-
Brioche-bun, chicken breast with butter chicken crust, cheddar, In-Dish coleslaw, with masala sweet potato fries

Chicken Tikka Wrap (A,C,G)..... 12,-
Tandoori chicken breast, salad, salsa, tomatoes, saffron butter, in a homemade bread, masala-sweet potato fries

Masala Shrimps Wrap (A,B,C,G) 14,-
Tandoori shrimps, salad, salsa, tomatoes, saffron butter, in a homemade bread, with masala-sweet potato fries

Prawn Chili (B,G,M)..... 25,-
Juicy prawns in savory, sweet and sour tomato-curry with bell pepper and onion, served with rice or nan

Allergens:

A = Cereals containing gluten, B = Crustaceans, C = Eggs, D = Fish, E = Peanuts, F = Soybeans, G = Milk, H = Nuts, L = Celery, M = Mustard, N = Sesame seeds, O = Sulphur dioxide and sulphites, P = Lupin, R = Molluses

TANDOOR Specialities

served with rice / gunpowder-potatoes /
sweet potato fries or nan

TTT – Tikka Trilogy (G,H,M)..... 16,-
Tandoori chicken breast filets in three sorts of marinade (cashew-nutmeg, mint, tandoori-marinade)

Chicken Malai Shashlik (G,H,M) 17,-
Grilled chicken breast in a cashew-nutmeg-cheese marinade, grilled bell peppers and onion

Classic Tandoori Chicken (G,M)..... 18,-
Half chicken with the classic tandoori marinade served with a pomegranate sauce

Tandoori King Prawns (B,G,M) 25,-
Tandoori king prawns in In-Dish-marinade

SIDES

Basmati-rice..... 3,-

Nan bread (all: A,C,G) 3,-
 with butter..... 3,50
 with cheese..... 4,50
 with potato 4,50
 with garlic 3,50
 with rosemary 4,50

Gunpowder Potatoes (A)..... 3,-

Masala Sweet Potato Fries 3,-

Chutneys / Raitas / Sauces

Mango Chutney 2,-

Dahi Raita (G)..... 3,-

In-Dish Salsa..... 2,-

Ghost Sauce (extra hot) 3,-

Joghurt-Mint-Sauce (G)..... 2,-

Tamarind-Sauce 2,-

Desserts

Gulab Jamun Cheesecake (A,C,G)..... 6,-
New York's Finest á la In-Dish: Semolina-balls with rosewater-infusion, layered up in a cheesecake

Barfi Tiramisu Chandni Chowk in Venice (A,C,G)..... 6,-
Tiramisu-variation, with a layer of a traditional Indian saffron-cashew-desser

Chocolate Samosas (A,C,G) 7,-
The Indian classic á la In-Dish filled with fine hazelnut-milk-chocolate and peanut butter

Pistacchio-Mascarpone-Calzone w. mango-creme (A,C,G) ... 6,-

حلال
HALAL