

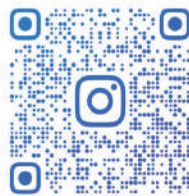


Tandoori Haus

Heartly welcome

Dear Guests, We look forward to welcoming you to our house. For us, hospitality is very important. You should feel comfortable and forget the everyday life.

Don't Worry about the "Spiciness" of our dishes, we are happy to accommodate your personal taste.



@TANDOORI_HAUS

www.india-tandoori-haus.de





Tandoor

Der Tandoor-Ofen...

...is specially heated with charcoal for the Indian Cuisine. It consists of a large cylindrical clay pot sunk in the ground heated with the hot charcoal or with the gas system. the Charcoal is ignited at the bottom of the oven for a minimum of two hours and preheated until its red hot.

The Tandoor is used make indian breads like Naan and Roti, which are made by pressing it to the hotter side of the oven and it is also used for preparing various meat dishes like the popular Tandoori Chicken. These dishes are typically made by marinating the meat with curd(joghurt), special tandoori masala and other indian spices that given the meat red hot colour and flavourfull aroma. The meat chunks are skewered and placed in the oven slightly apart from each other for necessary heating. We use the finest himalayan salt in all of our dishes.





Aperitifs

- | | | | | | |
|---------------------------|-------|------|----------------------------|-------|------|
| 1. Hugo | 0,2 l | 6,90 | 4. Mango-Sekt | 0,2 l | 6,50 |
| 2. Aperol Spritz | 0 2 l | 6,90 | 5. Plum Wine | 5 cl | 4,90 |
| 3. Sherry
medium / dry | 5,cl | 4,90 | 6 Old Mong
(indian Rum) | 2cl | 3,50 |



Starters

- 9. Tandoori Scampi** 11,90
Five shrimp in jogurt-saffron-sauce pickle, garlic and ginger, with salad. ^{a) g) h)}
- 10. Samosa (vegetarian or with minced meat)** 7,50
Dumpling stuffed with potato, peas, raisins nuts and deep fried according to the India- Pakistan style. ^{a) g) h)}
- 12. Paneer Pakora** 7,50
Homemade cottage cheese coated with lentil flour batter and deep fried according to the India- Pakistan style ^{a) g) h)}
- 13. Began Pakora** 7,50
Auberginen with flour deep fried Pakistan-indian style ^{a) g) h)}
- 14. Onion Baji** 7,50
Sliced onions coated with lentil flour batter and deep fried according to the India- Pakistan style ^{a) gh)}
- 15. Tandoori Mix** 12,50
Chicken Tikka, Tandoori Chicken, scampi, different vegetables and deep fried according to the India-Pakistan style ^{a) g) h)}
- 16. Mix Pakora** 7,50
Different kinds of vegetables (cauliflower, eggplant, mushrooms and special cheese) are mixed and coated with lentil flour batter and deep fried according to the India- Pakistan style. ^{a) g) h)}
- 18. Chicken Pakora** 7,50
Chicken breast fillet in lentil flour batter and deep fried according to the India-Pakistan style. ^{a) g) h)}





Soups

Soups

19. Almond-cream Shorba

With almonds and cream

5,90

20. Murghi Shorba

Spicy chicken soup

5,90

21. Vegetable Shorba

Mixed vegetable soup

5,90

23. Dal Shorba (spicy)

Red lentil soup (spicy) ^{h)}

5,90



Salads

25. Small Mixed Salad

With home-made special Indian cheese, chickpeas, peppers, onions, tomatoes, cucumber and sauce.^{g) h)}

5,50

26. Tandoori House Style Salad

With various fruits, sauces and Papadam (lentil wafer crisp) ^{a) g) h)}

6,90

27. Punjabi Salad

Mixed salad with fried fillet of chicken, home-made special Indian cheese, Papadam (lentil wafer crisp) and Sauces.

7,50





Vegetarische Gerichte

30. Chana Masala 15,90

Chickpeas with onions, tomatoes, peppers in a spicy curry sauce ^{a) g)}
(can be ordered vegan)

31. Dal Makhni 15,90

Indian lentils fried in butter with onions, tomatoes, peppers, garlic and ginger in a spicy curry sauce ^{g) h)}

32. Sabzi 15,90

various Vegetables with onions, tomatoes, peppers, garlic and ginger in a spicy curry sauce ^{g)}

33. Palak Panir 15,90

Home-made special Indian cheese with spinach, onions tomatoes, peppers, garlic and ginger in a spicy curry sauce ^{g)}.

34. Shahi Paneer 15,90

Home-made special Indian cheese with almonds in a special cashew-cream-curry-sauce, mild

37. Shahi Mirch And Shahi Baingan 15,90

Peppers stuffed with grated vegetables, nuts and home-made special Indian cheese in spicy curry sauce ^{h) g)}.

38. Paneer Masala 15,90

Fried home-made special Indian cheese with onions, tomatoes, peppers, garlic and ginger in a spicy curry sauce ^{g)}.

39. Malai Kofta 15,90

Finely chopped vegetables and home-made indian cheese (house-style), finely grated nuts and raisins in spicy curry sauce ^{g)}.

42. Bhindi Bhaji 16,50

Okra (lady fingers – indian vegetable) with onions, tomatoes, peppers, garlic and ginger in a spicy curry sauce ^{g)}

43. Navratan Korma 15,90

7 Types of vegetables with raisins, almonds, coconut and cashew nuts in a special Jogurt creamy curry sauce, mild and spicy ^{g) h)}





Lamb Dishes

- | | |
|---|--------------|
| 50. Lamb Curry | 17,90 |
| Lamb with onions, tomatoes, peppers, garlic and ginger in a spicy curry sauce ^{g)} | |
| 52. Lamb Juckni | 17,90 |
| Lamb with garlic in safran-yogurt-creamy-curry-Sauce, mild ^{g)} | |
| 53. Lamb Vindaloo | 17,90 |
| Lamb Lamb with onions, tomatoes, peppers and potatoes, south-Indian style .
in curry sauce, very hot & spicy ^{g)} | |
| 54. Lamb Shahi Korma | 17,90 |
| Lamb in almond-coconut-raisin-cashew-cream-curry sauce, mild. | |
| 55. Lamb Achaar | 17,90 |
| Lamb with mixed pickles, with onions, tomatoes, peppers, garlic and ginger in a spicy
curry sauce. | |
| 56. Lamb Saag | 17,90 |
| Lamb with spinach ,onions, tomatoes, peppers, garlic, ginger grated black cardomon
in a spicy curry sauce. | |
| 58. Lamb Madras | 17,90 |
| Lamb with finely grated onions, tomatoes, garlic, ginger and pineapple in a spicy curry
sauce ^{g)} . | |
| 60. Lamb Nawabi | 17,90 |
| Lamb with onions, tomatoes, peppers, garlic, ginger and various vegetables in a spicy
curry sauce. | |





Chicken Dishes

- 65. Chicken Curry** 17,50
Chicken breast fillet with onions, tomatoes, peppers, garlic and ginger in a spicy curry sauce ^{g)}.
- 66. Chicken Special** 17,50
Chicken breast fillet with onions, peppers and peas in a special creamy curry sauce, mild ^{h) g)}.
- 67. Butter Chicken** 17,50
Chicken breast fillet fried in butter with finely grated onions, tomatoes, garlic and ginger in a curry sauce, mild ^{g)}
- 68. Chicken Saag** 17,50
Chicken breast fillet with onions, peppers and spinach, Indian style, in a spicy curry sauce ^{g)}.
- 69. Chicken Madras** 17,90
Chicken breast fillet with onions, tomatoes, peppers, garlic, ginger and coconut in curry sauce, very hot & spicy ^{g) h)}
- 70. Chicken Jhal Ferezi** 17,50
Chicken breast fillet with onions, tomatoes, peppers, garlic, ginger and chilli in curry sauce, very hot & spicy ^{g)} .
- 71. Mango Chicken** 17,50
Chicken breast fillet with mango in a special creamy curry sauce, kind of spicy ^{h) g)}
- 72. Chicken Vindaloo** 17,50
Chicken breast fillet with onions, tomatoes, peppers, potatoes, garlic and ginger in curry sauce, very hot & spicy.
- 73. Chicken Korma** 17,50
Chicken breast fillet with raisins, almonds and cashew nuts in a creamy curry sauce, kind of spicy.
- 74. Chicken Bhuna** 17,50
Chicken breast with onion , Tomato,peppers in a spicy Curry-sauce ^{g)}
- 76. Chicken Masala** 17,50
Chicken breast fillet fried with onions , tomatoes ,peppers, garlic and ginger in a spicy Curry-sauce ^{g)}





Tandoori Grillspezialitäten aus dem Lehmofen

87. Tandoori Scampi (Prawn) Tikka

19,50

6 King prawns fried with onions, tomatoes, peppers, garlic and ginger with salad in a spicy curry sauce ^{b) e)}.

88. Tandoori Chicken

18,90

Chicken legs (marinated for 24 hours in a yogurt safran sauce with 21 spices) grilled with onions, tomatoes, peppers, garlic and ginger with salad in a spicy curry sauce ^{b)}.

89. Tandoori Chicken Tikka

19,50

Chicken breast fillets grilled with onions, tomatoes and peppers marinated in yogurt and safran with salad in a spicy curry sauce.

90. Tandoori Lamb Tikka

20,90

Lamb grilled with onions, tomatoes, peppers in yogurt and safran, mariniert with salad in a spicy curry sauce ^{b)}.

91. Tandoori Seekh Kebab

19,90

(with onions, tomatoes and peppers) minced Lamb meat cooked on a skewer with salad in spicy curry sauces ^{b)}.

92. Tandoori Haus Mix Platter

21,50

Mixed Platter onions, tomatoes and peppers with a mixture of tandoori chicken, tikka, king prawns and seekh kebab with salad in a spicy curry sauce ^{b)}.

86. Punjabi Tikka Spezial

19,90

Grilled Chicken breast fillets, onions and peppers that is marinated with curd(joghurt), home-made special cheese, honey, almonds and various other spices ,and cooked in a creamy curry sauce.

(Mild or hot as you wish) ·Chicken breast fillet fried with onions, tomatoes, peppers, egg, garlic and ginger in a spicy curry sauce ^{g) h)}.



Biryani-Rice Dishes

93. Chicken Biryani

16,90

Rice with chicken breast fillet, onions, tomatoes, peppers, almonds, cashews, coconut and raisins, accompanied with reita sauce ^{h) g)}

94. Lamb Biryani

17,50

Rice with lamb, green peas, onions, tomatoes, peppers, almonds, cashews and raisins, accompanied with reita sauce ^{a) b)}.

95. Fish Biryani

16,90

Rice with cubes of fish, onions, tomatoes, peppers, coconut, peas, nuts and raisins, accompanied with reita sauce ^{h) g) d)}.

96. Vegetable Biryani

16,50

Basmati-rice with fried vegetables of the day, onions, tomatoes, peppers, nuts and raisins, accompanied with reita sauce ^{h) g)}.



Fish Dishes

105. Fisch Jhal Ferezi

17,50

Redfish fillet with onions, tomato, pepper, garlic and ginger in a mild or hot curry sauce ^{g)}.

106. Scampi Makhni

18,50

6 Prawns in Joghurt-Cream-Curry-Sauce; mild ^{g) d)}

107. Fisch Kashmiri

17,90

Redfish fillet with exotic fruits, in a Creamy-Curry-Sauce ^{g) d)}.

108. Scampi(Prawn) Masala

18,90

6 Prawns with egg, onions, tomatoes, peppers, garlic and ginger in a spicy Curry-Sauce ^{g) b)}.



Desserts

119. Milk Rice 7,50

Rice pudding indian style^h) g)

120. Tandoori Ice cream (various flaovours) 8,90

various flavours of ice cream with mango pulp(vanilla with kulfi ice cream and gulab jamun) g) h).

121. Saffron Halva 7,50

Indian style h) a)

122. Vanilla Ice cream 6,50

(ice-cream with mango slices) b)

123. Kulfi Ice cream 7,90

Indian style b).

124. Gulab Jamun 7,50

Skimmed milk powder, nuts and cardamom h) g) a).

125. Gajar Halva 7,50

Carrots fried with various nuts, cardamom and honey h) g).



Kid's Meals

Navratan Korma 9,50

7 different vegetables with homemade cheese, raisins, almonds, coconut and cashews, prepared in a yoghurt-curry-Sauce mild or spicy h) g).

Lamm Shahi Korma 11,90

Lamb leg in almond-coconut-raisin-special cashew -Cream-Curry-Sauce mild or spicy g) h).

Mango Chicken 11,90

Chicken breast fillet with mango in special cashew-Cream-Curry-Sauce mild h) g).

Chicken Korma 11,90

Chicken breast fillet with rasisins,almonds,cashewnuts in a special-Cream,-Curry-Sauce; mild h) g).

French Fries 3,70



Thalimenü

45. Pakistani Thali Vegetarian Menü

44,90

Menu for 2 People

Starter:

Papadam: Homemade fresh lentil bread with pepper-mintsauce; Salad, Vegetable soup a) g) h).

Main Course:

Palak Paneer: Homemade special cheese with onions, tomato, pepper and spinach, Fresh daily vegetables (seasonal)

Sabzi: Fresh vegetables With Onion, Tomato and Paprika in a Spicy Curry-Sauce g)

Chana Masala (chickpeas) with onions, tomatoes and peppers a) g)

Dal Makhni: Special indian lentils with indian-pakistani style ghee (Clarified butter), fried with onions, tomato, garlic g) h).

Dessert:

Vanille Ice cream (ice-cream with mango slices.)

48. Tandoori House Menu

54,90

Menu for 2 Persons

Starter:

Papadam: Homemade fresh lentil bread with pepper-mintsauce; Salad, Curry-Soup a) g)

Main Course:

Karahi Gosht: Lamb leg with onions, tomato, peppers, garlic and ginger; in a spicy Curry-Sauce g).

Subsie: Various indian style daily vegetables in a spicy Curry-Sauce.

Chicken Spezial: Chicken breast fillets with onions, peppers and green peas, mild. g)



(ice-cream with mango slices)

Menü's

80. Specialities of Tandoori House

39,90

Menu for 2 People

Starter:

Papadam: (fresh lentil bread with pepper-mintsauce); Salad, Chicken-Soup.

Main Course:

Karahi Gosht: Fried lamb leg with tomato, ginger, onion, pepper, cardamom and clove, these are prepared and served in a traditional cast iron pot (karahi) sauce; spicy.

Chili Chicken: Chicken breast fillet with onions, peppers and green chillies, in a special sauce (medium spicy).

Dessert:

Vanille Eis (ice-cream with mango slices ^g)

83. Tandoori House Sahi Menu

53,90

Menu for 1 Person

Appetizer:

Papadam: (fresh lentil bread with pepper-mintsauce); Salad, Sherry und vegetable soup.

Starter: Tandoori Chicken- Chicken legs marinated for 24 hours in yoghurt-saff-sauce with 21 spices grilled in clay oven

Lamb-Curry: with onions, tomato and peppers in spicy Curry-sauce.

Subsie: Various daily vegetables with onions, tomatoes and peppers in a spicy Curry-Sauce (seasonal)

Chicken Mughlai: various nuts with special Cashew-curry-sauce (mild).

Dessert:

Saffron Halva: Indian style.



Safran Halva: nach pakistanisch-indischer Art ^{b) d)}

Menü's

85. Vegetarian Sahi Menu

39,90

Menu for 2 People

Starter:

Papadam: Homemade fresh lentil bread with pepper-mintsauce; Salad

Main Course:

Sabzi: two different vegetables, chickpeas, onions, tomato, peppers, garlic, ginger, in a spicy Curry-Sauce.

Spinach: with homemade special cheese, in a spicy Curry-Sauce.

Dessert:

Vanilla Eis (Vanilla ice-cream)with mango slices.

98. Tandoori House Sahi Menu

54,90

Menu for 1 Person

Starter:

Papadam: Homemade fresh lentil bread with pepper-mintsauce, Plim wine, Salad, almond-cream-soup.

Starter: Prawn & Lamb are marinated in yoghurt-Saffron-sauce and various spices, and served in a traditional indian ladle, in spicy Curry-Sauce.

Main Course:

Fish Kaschmiri: with exotic fruits, in a special Cream-Curry_Sauce mild

Chicken Jhal Ferezi: Chicken breast fillets with fried onions, tomato, peppers, garlic chillies and ginger; spicy

Shahi Paneer: Homemade special cheese in almond-Creme-Curry-Sauce; milde.

Dessert: Gulab Jamun Skimmed milk powder, nuts and cardamom.





Menü's

100. Punjabi Menü

49,90

Menü for 2 People

Starter

Papadam: fresh lentil bread with mint sauce, Salad, vagitables soup ^{a) g)}

Starter: Chicken Tikka and Shami Kebab: chicken breast fillet and minced lamb skewer in spicy Curry-Soße ^{g)}

Hauptmenü

Karahi Gosht: roasted leg of lamb with onions, tomatoes, peppers and fresh Mushrooms in a spicy curry sauce ^{g)}

Sabzi: fresh vagitables (Seasonal) in special cashew sauce with various nuts and yoghurt-cream-curry sauce, mild, piquant and hot ^{g)}

Balti Gosht: Chicken breast fillet with onions, tomatoes, peppers, garlic, ginger and green peas in spicy curry sauce ^{g)}

Dessert:

Safran Halva: Pakistani-Indian style ^{h) a)}



Bread & Side Dishes

- | | |
|--|------|
| 130. Tandoori Chapatti | 3,50 |
| Fresh homemade Chapatti-Bread made of whole wheat flour in clay oven. | |
| 131. Tandoori Naan | 3,00 |
| Special bread made of wheat flour, fresh in clay oven. | |
| 132. Tandoori Cheese Naan | 3,50 |
| Naan-Bread stuffed with homemade special cheese,exotic herbs and Butter. | |
| 134. Tandoori Garlic Naan | 3,50 |
| Naan-Bread with fresh garlic in Butter. | |
| 136. Tandoori Peshawari Naan | 3,30 |
| Naan-Bread with cashewnuts,almond and raisins in Butter. | |
| 138. Tandoori Pratha: Aloo Paratha,Mooli Paratha,
Onion Paratha,Paneer Paratha,Plain Paratha,(in Butter gebackenes Pratha-Brot a)g)
Pratha baked in butter-Bread made in clay oven. | 3,50 |
| 140. Bhatura Indisches | 2,90 |
| Bhatura-Bread, fried. | |
| 141. Papadam | 1,70 |
| Linsenmehlbrot, pikant a) h) | |
| 142. Mango Chutney | 3,50 |
| Pickled Mangos; sweet sour. | |
| 143. Pickles | 3,50 |
| vegetable pickles; spicy. | |
| 144. Reita | 3,90 |
| Joghurt-Sauce with gherkins. | |
| 145. Pilawreis (Pulav Rice) | 4,50 |
| Fried rice with green Peas, almonds, and different spices. | |
| 146. Minzsoße (Mint Sauce) | 3,50 |
| Sauce of yoghurt with various spices. | |





Milk shakes

230.	Shake Spezial with Almonds ^{h)} , Coconuts, Honey, Apple, Raisins, Bananas and other Fruits	0,4 l	5,50
240.	Mango-, Lychee- or Banana shake	0,3 l	4,00
241.	Lassi (Joghurt-Drink, sweet or salty) ^{8) g)}	0,3 l	4,00
242.	Lassi Roh Fasa with Plant Syrup	0,3 l	4,00
243.	Mango Lassi (Special Mango-Joghurt-Drink from Pakistan)	0,3 l	4,00



Alcohol free Drinks

226.	Gerolsteiner Mineral Water	Fl. 0,25 l	2,90
227.	Gerolsteiner Mineral Water	Fl. 0,75 l	6,90
228.	Fanta	0,2 l	2,90
229.	Sprite	0,2 l	2,90
231.	Coca Cola (light)	0,4 l	2,90
232.	Coca Cola	0,2 l	2,90
235.	Ginger Ale	0,2 l	2,90
237.	Tonic Water	0,2 l	2,90
238.	Alcoholfree Beer (Becks)	Fl. 0,33 l	3,50
239.	Malztrunk (Malted drink)	Fl. 0,33 l	3,50
240.	Bitter Lemon	0,2 l	2,90



Warm Drinks

215.	Espresso ⁹⁾	Cup	2,50
216.	Coffee ⁹⁾	Cup	2,80
217.	Cappuccino ^{g) 8) 9)}	Cup	3,00
218.	Milk Coffee ^{g) 8) 9)}	Bowl	3,50
219.	Latte Macchiato ^{g) 8) 9)}	Cup	3,50
220.	Tea (Various Teas) ⁹⁾	Glass	3,50
221.	Kashmiri Kahwa (Tea with various pakistani Herbs and Spices with Sugar or Honey)	Glass	3,90
222.	Milk with Haldi (Warm Milk - Turmeric with various pakistani Spices, Cardamom and Honey) ^{g) 8) 9)}	Glass	3,90
222.	Kashmiri Chai (Tea with various special pakistani Spices ^{g) 8) 9)}	Glass	3,90
222.	Masala Chai (with Milk and various pakistani Spices with Sugar or Honey ^{g)})	Glass	3,90

Juices and Nectar

244.	Kiba (Bananas-Cherries Mixed Drink)	0,2 l	3,00
245.	Apple Juice	0,2 l	3,00
246.	Orange Juice or Nectar	0,2 l	3,00
247.	Banana fruit juice	0,2 l	3,00
248.	Cherry nectar 35%	0,2 l	3,00
250.	Apple Spritzer	0,4 l	3,90
251.	Mango juice	0,2 l	3,00
252.	Mango Spritzer	0,4 l	4,00
253.	Rhubarb Spritzer	0,4 l	4,00



Beer

259.	Einbeck Dark	Fl 0,33 l	3,90
261.	Einbeck Pilsner	0,4 l	4,50
263.	Hefeweizen Kristall	0,4 l	5,50
264.	Hefeweizen Hefe	Fl. 0,5 l	5,50
265.	Hefeweizen Hefe Dark	Fl. 0,5 l	5,50
266.	Hefeweizen Alcohol Free	Fl. 0,5 l	5,50
265.	Einbecker Alcohol Free	Fl. 0,5 l	3,90
267.	Kingfisher (Indian Beer)	Fl. 0,33 l	4,50



Wine

White Wine

0,2 l Glass

287.	Indian Wine, Dry	7,50
288.	Grillo: White Wine	7,50
289.	Tenuta Ca 'Bolani: Pinot Grigio	7,50
277.	White Wine Spritzer / Dry	6,50

Red Wine

0,2 l Glass

293,	Indian Wine, Dry	7,50
294.	Primitivo	7,50
296.	Cantina di Arezio: Chianti	7,50
286.	Red Wine Spritzer, lovely / Dry	6,50



Wine Bottles

White and Red Wine

0,75l Bottle

299.	Indian White Wine , Dry	27.50
300.	Grillo: White Wine	27,00
301.	Pinot Grigio	27,50
305	Indian Red Wine, Dry	27,50
306	Primitivo	27,00
306	Cantina di Arezio: Chianti	27,00



Ingredients with Allergic Potential

(according to Annex II VO (EU) 1169/2011)

- a) Gluten-containing cereals, namely e.g. Wheat, rye, oats, barley**
- b) Crustaceans and products derived therefrom**
- c) eggs and products derived therefrom**
- (d) fish and derived products**
- e) Peanuts and products derived therefrom**
- f) Soybeans and derived products**
- (g) milk and derived products (including lactose)**
- h) nuts, in particular e.g. Almonds, hazelnuts, walnuts**
- i) Celery and derived products**
- j) Mustard and derived products**
- k) sesame seeds and products derived therefrom**
- l) sulfur dioxide and sulphites > 10 mg / kg or 10mg / l**
- m) Lupins and products derived therefrom**
- (n) Molluscs and derived products**

Exceptions apply to some products derived from these ingredients

(e.g., wheat-based glucose syrups, refined soybean oil, etc.)

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(e.g., wheat-based glucose syrups, refined soybean oil, etc.)

- | | |
|-----------------------------|--|
| 1) with dye (s) | 11) with sweetener |
| 2) with preservative (s) | 12) contains a source of phenylalanine (to be indicated for the sweetener aspartame) |
| 3) with antioxidant | 13) waxed (if surfaces of fresh fruits were treated this way) |
| 4) with flavor enhancer (s) | 14) taurine |
| 5) with sulfur dioxide | 15) with nitrite pickling salt. |
| 6) with blackening agent | |
| 7) with phosphate | |
| 8) with milk protein | |
| 9) contains caffeine | 10) chininhaltig |