



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.Tandoori-haus.de





Tandoor

The Tandoor-Oven...

The tandoor 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.





Aperitifs

1. Hugo 0,2 l 6,90

2. Aperol Spritz 0,2 l 6,90

3. Sherry
medium / dry 5,cl 5,50

4. Mango-Sekt 0,2 l 6,90

5. Plum Wine 5 cl 5,50

6 Old Monk
(indian Rum) 2cl 3,90



Starters

- 9. Tandoori Scampi** Five shrimps in jogurt-saffron-sauce pickle, garlic and ginger, with salad.a) g) h) **12,90**
- 10.Samosa (vegetarian or with minced meat)** Dumpling Stuffed with potato,peas, raisins nuts and deep fried according to the India-Pakistan style.a) g) h) **7,90**
- 12. Paneer Pakora** Homemade cottage cheese coated with lentil flour batter and deep fried according to the India- Pakistan style a) g) h) **7,50**
- 13. Bengan Pakora** Auberginen with floor deep fried Pakistan-indian stylea) g) h) **7,50**
- 14. Onion Bhaji** Sliced onions coated with lentil flour batter and deep fried according to the India-Pakisthan style a) gh) **7,50**
- 15.Tandoori Mix** Chicken Tikka, Tandoori Chicken, scampi, different vegetables and deep fried according to the India-Pakistan style a) g) h) **14,90**
- 16. Mix Pakora** 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-Pakisthan style. a) g) h) **7,90**
- 18.Chicken Pakora** Chicken breast filet in lentil flour batter and deep fried according to the India-Pakistan style.a) g) h) **7,90**





Soups

Soups

19. Almond-cream Shorba With almonds and cream 5,90

20. Murghi Shorba Spicy chicken soup 5,90

20, Dal Shorba (spicy) Red lentil soup (spicy) h) 3.

23. Dal Shorba 5,90
(pikant) Rote Linsensuppe mit vielen verschiedenen Gewürzen, vegan



Salads

25. Small Mixed Salad With home-made special Indian cheese, chickpeas, peppers, onions, tomatoes, cucumber and sauce. g) h) 5,90

26. Tandoori House Style Salad With various fruits, sauces and Papadam (lentil wafer crisp) a) g) h) 7,50

27. Punjabi Salad Mixed salad with fried filet of chicken, home-made special Indian cheese, Papadam (lentil wafer crisp) and Sauces. 7,50





Vegetarian Dishes

16,90

30. Chickpeas with onions, tomatoes, peppers in a spicy curry sauce a) g) (can be

31. Dal Makhni Indian lentils fried in butter with onions, tomatoes, peppers, garlic and ginger in a spicy curry sauce g) h)

16,90

32. Sabzi various Vegetables with onions, tomatoes, peppers, garlic and ginger in a spicy curry sauce g)

16,90

33. Palak Panir Home-made special Indian cheese with spinach, onions tomatoes, peppers, garlic and ginger in a spicy curry sauce g).

16,90

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

16,90

37. Shahi Mirch And Shahi Baingan Peppers stuffed with grated vegetables, nuts and home-made special Indian cheese in spicy curry sauce h) g).

16,90

38. Paneer Masala Fried home-made special Indian cheese with onions, tomatoes, peppers, garlic and ginger in a spicy curry sauce g).

16,90

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

16,90

42. Bhindi Bhaji Okra (lady fingers – indian vegetable) with onions, tomatoes, peppers, garlic and ginger in a spicy curry sauce g)

16,90

43. Navratan Korma 7 Types of vegetables with raisins, almonds, coconut and cashew nuts in a special Jogurt creamy curry sauce, mild and spicy g) h)

16,90





Lamb Dishes

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| 50. Lamb Curry Lamb with onions, tomatoes, peppers, garlic and ginger in a spicy curry sauce g) | 19,90 |
| 52.Lamb Juckni Lamb with garlic in safran-yogurt-creamy-curry-Sauce, mild _g) | 19,90 |
| 53.Lamb Vindaloo Lamb Lamb with onions, tomatoes, peppers and potatoes, south-Indian style . in curry sauce, very hot & spicy g) | 19,90 |
| 54.Lamb Shahi Korma Lamb in almond-coconut-raisin-cashew-cream-curry sauce, mild. | 19,90 |
| 55.Lamb Achaar Lamb with mixed pickles, with onions, tomatoes, peppers, garlic and ginger in a spicy curry sauce. | 19,90 |
| 56.Lamb Saag Lamb with spinach ,onions, tomatoes, peppers, garlic, ginger grated black cardomon in a spicy curry sauce. | 19,90 |
| 57.Aloo Gosht Lammkeule mit Kartoffeln, Zwiebeln,Tomaten,Knoblauch,Ingwer,Paprika,in pikanter Curry-Soße mit Spezialgewürzen, | 19,90 |
| 58.Lamb Madras Lamb with finely grated onions, tomatoes, garlic, ginger and pineapple in a spicy curry sauce g). | 19,90 |
| 60.Lamb Nawabi Lamb with onions, tomatoes, peppers, garlic, ginger and various vegetables in a spicy curry sauce. | 19,90 |



Chicken Dishes

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| 65. Chicken Curry Chicken breast fillet with onions, tomatoes, peppers, garlic and ginger in a spicy curry sauce g). | 18,50 |
| 66. Chicken Special Chicken breast fillet with onions, peppers and peas in a special creamy curry sauce, mild h) g). | 18,50 |
| 67. Butter Chicken Chicken breast fillet fried in butter with finely grated onions, tomatoes, garlic and ginger in a curry sauce, mildg) | 18,50 |
| 68. Chicken Saag Chicken breast fillet with onions, peppers and spinach, Indian style, in a spicy curry sauce g). | 18,50 |
| 69. Chicken Madras Chicken breast fillet with onions, tomatoes, peppers, garlic ginger and coconut in curry sauce, very hot & spicy g) h) | 18,50 |
| 70. Chicken Jhal Ferezi Chicken breast fillet with onions, tomatoes, peppers, garlic, ginger and chilli in curry sauce, very hot&spicy g) . | 18,50 |
| 71.Mango Chicken Chicken breast fillet with mango in a special creamy curry sauce, kind of spicy h) g) | 18,50 |
| 72. Chicken Vindaloo Chicken breast fillet with onions, tomatoes, peppers, potatoes, garlic and ginger in curry sauce, very hot & spicy. | 18,50 |
| 73Chicken Korma Chicken breast fillet with raisins, almonds and cashew nuts in a creamy curry sauce, kind of spicy. | 18,50 |
| 74.Chicken Bhuna Chicken breast with onion , Tomato,peppers in a spicy Curry-sauce g) | 18,50 |
| 76. Chicken Masala Chicken breast fillet fried with onions , tomatoes , peppers, garlic and ginger in a spicy Curry-sauce g) | 18,50 |





Tandoori Grillspezialitäten aus dem Lehmofen

86. Punjabi Tikka Spezial Grilled Chicken breast filets, onions and peppers that is marinated with curd(joghurt), homemade special cheese, honey, almonds and various otherspices ,and cooked in a creamy curry sauce. (Mild or spicy as you wish) .Chicken breast fillet fried with onions, tomatoes, peppers, egg, garlic and ginger in a spicy curry sauce g) h).

21,90

87.Tandoori Scampi (Prawn)Tikka 6 King prawns fried with onions, tomatoes, peppers, garlic and ginger with salad in a spicy curry sauce b) e).

22,90

88.Tandoori Chicken 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).

21,90

89.Tandoori Chicken Tikka

22,90

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

90. Tandoori Lamb Tikka Lamb grilled with onions, tomatoes, peppers in yogurt and safran marinied, with salad in a spicy curry sauce b).

23,90

91. Tandoori Seekh Kebab (with onions, tomatoes and peppers) minced Lamb meat cooked on a skewer with salad in spicy curry sauces b).

21,90

92. Tandoori Haus Mix Platter 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).

24,90



Biryani-Rice Dishes

- 93. Chicken Biryani** Rice with chicken breast fillet, onions, tomatoes, peppers, almonds, cashews, coconut and raisins, accompanied with reita sauce h) g) **17,90**
- 94. Lamb Biryani** Rice with lamb, green peas, onions, tomatoes, peppers, almonds, cashews and raisins, accompanied with reita sauce a) b). **18,50**
- 95. Fish Biryani** Rice with cubes of fish, onions, tomatoes, peppers, coconut, peas, nuts and raisins, accompanied with reita sauce h) g) d). **17,90**
- 96. Vegetable Biryani** Basmati-rice with fried vegetables of the day, onions, tomatoes, peppers, nuts and raisins, accompanied with reita sauce h) g). **17,50**



Fish Dishes

- 105. Fisch Jhal Ferezi** Redfish fillet with onions, tomato, pepper, garlic and ginger in a mild or hot curry sauce g). **18,90**
- 106. Scampi Makhni** 6 Prawns in Joghurt-Cream-Curry-Sauce; mild g) d) **19,90**
- 107. Fisch Kashmiri** Redfish fillet with exotic fruits, in a Creamy-Curry-Sauce g) d). **18,90**
- 108. Scampi(Prawn) Masala** 6 Prawns with egg, onions, tomatoes, peppers, garlic and ginger in a spicy Curry-Sauce g) b). **19,90**



Desserts

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| 119. Milk Rice Rice pudding indian style) g) | 7,90 |
| 120. Tandoori Ice cream (various flaovours) various flavours of ice cream with mango pulp(vanilla with kulfi ice cream and gulab jamun) g) h). | 8,90 |
| 121. Saffron Indian style h) a | 7,90 |
| 122. Vanilla Ice cream (ice-cream with mango slices) b | 6,90 |
| 123. Kulfi Ice cream Indian style b) | 7,90 |
| 124. Gulab Jamun Skimmed milk powder, nuts and cardamom h) g) a) | 7,90 |
| 125.)Gajar Halva Carrots fried with various nuts, cardamom and honey | 7,90 |



Kid's Meals

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| Navratan Korma 7 different vegetables with homemade cheese, raisins, almonds, coconut and cashews, prepared in a yoghurt-curry-Sauce mild or spicy h) g). | 13,90 |
| Lamm Shahi Korma Lamb leg in almond-coconut-raisin-special cashew-Cream-Curry-Sauce mild or spicy g) h). | 13,90 |
| Mango Chicken Chicken breast fillet with mango in special cashew-Cream-Curry-Sauce mild h) g). | 13,90 |
| Chicken Korma Chicken breast fillet with raisins, almonds, cashewnuts in a special- Cream,-CurrySauce; mild h) g). | 13,90 |
| Chicken Nuggets 6 Stück Chicken-Nuggets mit Pommes Beilage Salat | 8,90 |
| Pommes, auch aus Süßkartoffel | 4,90 |
| Kartoffelecken, Ketchup, Mayo | 4,90 |

Thalimenü

45. Pakistani Thali Vegetarian Menü

24,90

Menu for 1 Person Starter:

Papadam: Homemade fresh lentil bread with pepper-mint sauce; 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

27,90

Menu for 1 Person

Starter:

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

Main Course:

Karahi Gosht: Lamb leg with onions, tomato, peppers, garlic and ginger; in a spicy Curry-Sauce g). **Subsies:** Various Indian style daily vegetables in a spicy Curry-Sauce.

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

Dessert:

Vanille Ice cream (ice-cream with mango slices)



Menü's

80. Specialities of Tandoori House

25,90

Menu for 1 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:

Vanilla Ice-cream (ice-cream with mango slices g)

83. Tandoori House Sahi Menu

28,90

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.

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

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

Dessert:

Saffron Halva: Indian style.

Safran Halva: nach pakistanisch-indischer Art h) a)



Menü's

85. Vegetarian Sahi Menu

24,90

Menu for 1 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

29,90

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 filets with fried onions, tomato, peppers, garlic chillies and ginger; spicy

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

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





Menu's

100. Punjabi Menu

27,90

Menü for 1 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)

Main course:

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

Sabzi: fresh vegetables (Seasonal) in special cashew sauce with various nuts and yo-ghurt-cream-curry sauce, mild, spicy 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** Fresh homemade Chapatti-Bread made of whole wheat flour in clay oven. **3,90**
- 131. Tandoori Naan** Special bread made of wheat flour, fresh in clay oven. **3,50**
- 132. Tandoori Cheese Naan** Naan-Bread stuffed with homemade special cheese, exotic herbs and Butter. **3,90**
- 134. Tandoori Garlic Naan** Naan-Bread with fresh garlic in Butter **3,90**
- 136. Tandoori Peshawari Naan** Naan-Bread with cashewnuts, almond and raisins in Butter. **3,90**
- 138. Tandoori Pratha:** Aloo Paratha, Mooli Paratha, Onion Paratha, Paneer Paratha, Plain Paratha, (a)g Pratha baked in butter-Bread made in clay oven. **4,50**
- 140. Bhatura Pakistanisch Art (Poori):** Bhatura-Brot, frittert a)h **3,50**
- 141. Papada:** Linsenmehlbrot, pikant a)h **1,90**
- 142. Mango Chutney:** eingelegte Mangos, süß-sauer **3,90**
- 143. Pickles** vegetable pickles; spicy. **3,50**
- 144. Reita** Joghurt-Sauce with gherkins. **3,90**
- 145. Pilawreis (Pulav Rice)** Fried rice with green Peas, almonds, and different spices. **5,90**
- 146. Minzsoße (Mint Sauce)** Sauce of yoghurt with various spices. **3,50**
- 147. Chilisauce** hot sauce made from red or green chili. **3,50**



Milk shakes

230. Shake Spezial with Almonds ^{h)} , Coconuts, Honey, Apple, Raisins, Bananas and other Fruits	0,4 l	5,90
240. Mango-, Lychee- or Banana shake	0,3 l	4,50
241. Lassi (Joghurt-Drink, sweet or salty) ^{8) g)}	0,3 l	4,50
242. Lassi Roh Afza with Plant Syrup	0,3 l	4,50
243. Mango Lassi (Special Mango-Joghurt-Drink from Pakistan)	0,3 l	4,50



Alcohol free Drinks

226. Gerolsteiner Mineral Water	Fl. 0,25 l	3,00
227. Gerolsteiner Mineral Water	Fl. 0,75 l	7,50
228. Fanta	0,2 l	3,00
229. Sprite	0,2 l	3,00
231. Coca Cola (light)	0,4 l	4,00
232. Coca Cola	0,2 l	3,00
235. Ginger Ale	0,2 l	3,00
237. Tonic Water	0,2 l	3,00
238. Alcoholfree Beer (Becks)	Fl. 0,33 l	4,00
239. Malztrunk (Malted drink)	Fl. 0,33 l	3,90
240. Bitter Lemon	0,2 l	3,00



Warm Drinks

215. Espresso ⁹⁾	Cup	2,80
216. Coffee ⁹⁾	Cup	3,50
217. Cappuccino ^{g) 8) 9)}	Cup	3,50
218. Milk Coffee ^{g) 8) 9)}	Bowl	3,80
219. Latte Macchiato ^{g) 8) 9)}	Cup	3,80
220. Tea (Various Teas) ⁹⁾	Glass	3,90
221. Kashmiri Kahwa (Tea with various pakistani Herbs and Spices with Sugar or Honey)	Glass	4,50
222. Milk with Haldi (Warm Milk - Turmeric with various pakistani Spices, Cardamom and Honey) ^{g) 8) 9)}	Glass	4,50
222. Kashmiri Chai (Tea with various special pakistani Spices ^{g) 8) 9)}	Glass	4,50
222. Masala Chai (with Milk and various pakistani Spices with Sugar or Honey ^{g)})	Glass	4,50

Juices and Nectar

244. Kiba (Bananas-Cherries Mixed Drink)	0,2 l	3,50
245. Apple Juice	0,2 l	3,50
246. Orange Juice or Nectar	0,2 l	3,50
247. Banana fruit juice	0,2 l	3,50
248 Cherry nectar 35%	0,2 l	3,50
250. Apple Spritzer	0,4 l	4,00
251. Mango juice	0,2 l	3,50
252. Mango Spritzer	0,4 l	4,50
253. Rhubarb Spritzer	0,4 l	4,50



Beer

259. Hasseröder Pils Dark	Fl 0,33 l	4,00
261. Hasseröder Pils	0,4 l	4,50
262. Franziskaner Crystal	0,4 l	5,50
263. Franziskaner Hefeweizen	Fl. 0,5 l	5,50
264. Franziskaner Dark	Fl. 0,5 l	5,50
265. Franziskaner Alcohol Free	Fl. 0,5 l	5,50
265. Beck's Alcohol Free	Fl 0,33 l	4,00
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	6,90

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	6,90



Wine Bottles

White and Red Wine

0,75l Bottle

299. Indian White Wine , Dry	29,90
300. Grillo: White Wine	29,90
301. Pinot Grigio	29,90
305.Indian Red Wine, Dry	29,90
306.Primitivo	29,90
306.Cantina di Arezio: Chianti	29,90



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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| 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) chininhalzig | |