

## Starters

- |          |   |                  |
|----------|---|------------------|
| <b>1</b> | <b>Onion Pakora</b><br>Onion rings battered in chickpea flour, fried  | <b>6,00</b>      |
| <b>2</b> | <b>Begun Pakora</b><br>Aubergine slices battered in chickpea flour, fried                                   | <b>7,00</b>      |
| <b>3</b> | <b>Vegetable Pakora</b><br>Small variation of vegetables battered in chickpea flour, fried                  | <b>7,00</b>      |
| <b>4</b> | <b>Paneer Pakora</b><br>Raw-milk cheese battered in chickpea flour, fried                                   | <b>7,50</b>      |
| <b>5</b> | <b>Gobi Pakora</b><br>Baked cauliflower battered in chickpea flour  | <b>7,00</b>      |
| <b>6</b> | <b>Sabzi Samosa</b><br>Dumplings stuffed with vegetables and sultanas                                       | <b>7,00</b>      |
| <b>7</b> | <b>Shami Kabab (halal)</b><br>Indian meatballs made from minced beef and chickpeas,<br>with oriental spices | <b>8,00</b>      |
| <b>8</b> | <b>Mix Pakora (ab 2 personer)</b><br>Vegetarian variation from starters 1 to 6                              | <b>p.p. 8,50</b> |

**All starters are served with yoghurt mint sauce and spicy mango chutney**

## **Soups**

- |           |   |             |
|-----------|---|-------------|
| <b>10</b> | <b>Maharani Soup</b><br>exotic vegetable soup                         | <b>6,50</b> |
| <b>11</b> | <b>Chicken Soup (halal)</b><br>Indian-style chicken soup with corn    | <b>7,00</b> |
| <b>12</b> | <b>Dal Soup</b><br>Indian-style lentil soup                           | <b>6,50</b> |
| <b>13</b> | <b>Tomato Soup</b><br>Tomato soup refined with coconut milk and anise | <b>6,50</b> |

## **Salads**

- |           |   |              |
|-----------|---|--------------|
| <b>14</b> | <b>Mixed Salad</b><br>Mixed salad with honey-mustard vinaigrette  | <b>6,00</b>  |
| <b>15</b> | <b>Maharani Salad</b><br>Mixed salad with marinated & grilled chicken breast and raw milk cheese with honey mustard vinaigrette | <b>13,50</b> |

## Thali

Thali is a selection of different dishes served in small metal bowls on a round tray (the thali) with rice.

### Maharani Thali

- **Sabzi Baji**  
fried vegetable cookies
- **Lamb Jalfrezi**  
Diced Lamb meat with onions, tomatoes and peppers
- **Chicken Korma**  
Chicken breast fillet with grated almonds, coconut cream and refined with cream
- **Palek Paneer**  
Leaf spinach with raw milk cheese in mild curry sauce
- **Nan** **18,50**

### Maharaja Thali

- **Sabzi Baji**  
fried vegetable cookies
- **Beef Korma**  
Diced Beef with grated almonds, coconut cream and refined with cream
- **Chicken Saagwala**  
Chicken breast fillet with leaf spinach, onions and ginger in a mild curry sauce
- **Chana Masala**  
Chickpeas in a curry of ginger and tomatoes
- **Nan** **18,50**

### Raja Thali

- **Sabzi Baji**  
fried vegetable cookies
- **Palek Paneer**  
Leaf spinach with raw milk cheese in mild curry sauce
- **Dal Mash**  
white Indian lentils in a curry made of onions, ginger, tomatoes and refined with butter
- **Ananas Curry**  
Pineapple in a mild curry of coconut milk and roasted mustard seeds
- **Nan** **16,50**

## **Tandoori – Special dishes**

**Tandoor is a clay oven mainly used in India, Pakistan and Iran for grilling meat, vegetables and baking bread. The meat is 24 hours marinated with Indian spices and yoghurt and finally grilled. An Indian restaurant without a tandoor is impossible.**

**All Tandoori special dishes are served in a hot pan on a bed of vegetables. Served with nan (bread baked in the tandoor), Tikka sauce and Basmati Rice.**

- |           |  |              |
|-----------|--|--------------|
| <b>20</b> | <b>Tandoori Chicken (halal)</b><br>Chicken thighs marinated in spiced yoghurt, grilled in the tandoor                | <b>17,50</b> |
| <b>21</b> | <b>Chicken Tikka</b><br>Chicken breast pieces marinated in spiced yoghurt, grilled in the tandoor                    | <b>17,50</b> |
| <b>22</b> | <b>Chicken Green Tikka</b><br>Chicken breast pieces marinated in mint, coriander and yoghurt, grilled in the tandoor | <b>17,50</b> |
| <b>23</b> | <b>Lamm Tikka (halal)</b><br>juicy marinated lamb pieces, grilled in the tandoor                                     | <b>19,00</b> |
| <b>24</b> | <b>Tandoori Keema Kabab (halal)</b><br>deliciously flavoured minced beef, grilled in the tandoor                     | <b>17,00</b> |
| <b>25</b> | <b>Sabzi Tikka (vegan)</b><br>Variation of freshly marinated vegetables, grilled in the tandoor                      | <b>16,00</b> |
| <b>26</b> | <b>Maharani Tandoori Platte</b><br>Variation from all delights grilled in the tandoor                                | <b>22,00</b> |
- Traditional Indian curry is a meat, fish and vegetable dish surrounded by a fine sauce, prepared like a ragout. Depending on the preferences of the cook, the most diverse currys are created in a wide variety of flavours.**

## **Beef**

- |           |   |              |
|-----------|---|--------------|
| <b>30</b> | <b>Beef Curry</b><br>Beef in a curry of tomatoes, ginger and onions   | <b>17,50</b> |
| <b>31</b> | <b>Beef Sabzi</b><br>roasted beef and fresh vegetables, in a mild mild curry                                  | <b>18,00</b> |
| <b>32</b> | <b>Beef Badami Korma</b><br>Beef pieces with grated almonds, coconut cream and refined with cream             | <b>18,00</b> |
| <b>33</b> | <b>Beef Madras</b><br>Beef in a spicy curry of chillies and coconut cream, south Indian style                 | <b>18,00</b> |
| <b>34</b> | <b>Beef Saagwala</b><br>Roasted beef with leaf spinach and onions, in typical Indian style                    | <b>18,00</b> |
| <b>35</b> | <b>Keema Kofte Jalfrezi (halal)</b><br>Deliciously spiced minced beef balls with peppers, onions and tomatoes | <b>18,00</b> |

**All beef dishes are served with basmati rice and nan (flat bread).**

## **Poultry**

- |           |   |              |
|-----------|---|--------------|
| <b>40</b> | <b>Chicken Curry</b><br>Chicken breast in a curry of tomatoes, onions and ginger  | <b>17,50</b> |
| <b>41</b> | <b>Butter Chicken</b><br>Chicken breast marinated in yoghurt, grilled in the tandoor, in a curry of butter and tomatoes   | <b>18,00</b> |
| <b>42</b> | <b>Chicken Saagwala</b><br>Chicken breast fillet with leaf spinach and onions, in typical Indian style  | <b>18,00</b> |
| <b>43</b> | <b>Chicken Sabzi</b><br>roasted chicken breast fillet and fresh vegetables in a mild curry  | <b>18,00</b> |
| <b>44</b> | <b>Chicken Korma</b><br>Chicken breast fillet pieces with grated almonds and coconut cream, refined with cream  | <b>18,00</b> |
| <b>45</b> | <b>Chicken Mango</b><br>Chicken breast fillet in a curry of grated almonds, coconut cream, refined with cream and aromatic mango  | <b>18,00</b> |
| <b>46</b> | <b>Chicken Vindaloo</b><br>Chicken meat and potatoes in spicy vindaloo sauce (red chilli curry)   | <b>18,00</b> |
| <b>47</b> | <b>Chicken Tikka Masala</b><br>marinated chicken breast, grilled in the tandoor and refined in tikka sauce (made from tomatoes, ginger, garlic, yoghurt and various spices) | <b>18,00</b> |
| <b>48</b> | <b>White Curry</b><br>Chicken breast fillet in a white curry made from grated cashew nuts, white poppy seeds, yoghurt and cream   | <b>18,00</b> |
| <b>49</b> | <b>Chicken Kashmiri</b><br>Chicken with dried fruits in a curry of grated almonds and coconut cream   | <b>18,00</b> |

**All poultry dishes are served with basmati rice and nan (flat bread).**

## **Lamb**

- |           |  |              |
|-----------|--|--------------|
| <b>50</b> | <b>Lamb Korma</b><br>Diced Lamb meat with grated almonds, coconut cream and refined with cream   | <b>19,00</b> |
| <b>51</b> | <b>Lamb Vindaloo</b><br>Lamb meat with potatoes in spicy vindaloo sauce (red chilli curry)   | <b>19,00</b> |
| <b>52</b> | <b>Lamb Tikka Masala</b><br>marinated lamb meat grilled in the tandoor and refined in tikka sauce (made from tomatoes, ginger, garlic, yoghurt and various spices) | <b>19,00</b> |
| <b>53</b> | <b>Lamb Mango</b><br>Lamb meat in a curry of grated almonds, coconut cream and refined with cream and aromatic mango   | <b>19,00</b> |
| <b>54</b> | <b>Lamb Saagwala</b><br>Diced lamb meat with leaf spinach, in typical Indian style   | <b>19,00</b> |
| <b>55</b> | <b>Dal Gosht</b><br>Lamb meatd with Indian lentils in deliciously spiced curry   | <b>19,00</b> |
| <b>56</b> | <b>Lamb Sabzi</b><br>Lamb meat with fresh vegetables in a mild curry   | <b>19,00</b> |
| <b>57</b> | <b>Bindi Gosht</b><br>Lamb meat in a curry with fresh okra, onions and tomatoes  | <b>19,00</b> |

**All lamb dishes (all halal) are served with basmati rice and nan (flat bread).**

## *Rice*

- |           |  |              |
|-----------|--|--------------|
| <b>60</b> | <b><i>Vegetable Biriani</i></b>  | <b>17,00</b> |
|           | Fried basmati rice with various vegetables, sultanas and cashew nuts<br>(vegan possible) |              |
| <b>61</b> | <b><i>Chicken Biriani</i></b>  | <b>18,00</b> |
|           | Fried basmati rice with poultry meat, sultanas and cashew nuts                           |              |
| <b>62</b> | <b><i>Lamm Biriani (halal)</i></b>   | <b>19,00</b> |
|           | Fried basmati rice with lamb meat, sultanas and cashew nuts                              |              |
| <b>63</b> | <b><i>Prawn Biriani</i></b>  | <b>21,00</b> |
|           | Fried basmati rice with shrimps, sultanas and cashew nuts                                |              |

***All rice dishes are served with raita  
(spiced yoghurt with onions, tomatoes and cucumber)***

## *Fish and Prawn*

- |           |  |              |
|-----------|--|--------------|
| <b>70</b> | <b><i>Fish Curry</i></b>   | <b>18,00</b> |
|           | Redfish fillet in a spicy curry with peppers, onions and tomatoes  |              |
| <b>71</b> | <b><i>Prawn Curry Bengal</i></b>   | <b>21,00</b> |
|           | Prawns with peppers and onions in a ginger and garlic curry  |              |
| <b>72</b> | <b><i>Prawn Madras</i></b>   | <b>21,00</b> |
|           | Prawns in a spicy curry of coconut cream and red chillies  |              |
| <b>73</b> | <b><i>King Prawn Tikka Masala</i></b>  | <b>22,50</b> |
|           | Black Tiger prawns, grilled in the tandoor and refined<br>in tikka sauce (made from tomatoes, ginger, garlic, yoghurt<br>and various spices) |              |
| <b>74</b> | <b><i>King Prawn Korma</i></b>   | <b>22,50</b> |
|           | Black Tiger prawns in a curry with grated almonds, coconut cream,<br>refined with cream  |              |

***All fish and prawn dishes are served with basmati rice and nan (flat bread).***



## **Vegetarian**

- |           |   |              |
|-----------|---|--------------|
| <b>80</b> | <b><i>Navratan Curry</i></b>  | <b>16,00</b> |
|           | Vegetable variation with grated cashew nuts in a mild curry (vegan possible)                |              |
| <b>81</b> | <b><i>Tori Begun</i></b>  | <b>16,00</b> |
|           | Courgettes and aubergines in a curry of onions, garlic and ginger (vegan possible)          |              |
| <b>82</b> | <b><i>Dal Mash</i></b>  | <b>16,00</b> |
|           | White Indian lentils in a curry of various spices and spices and clarified butter (ghee)    |              |
| <b>83</b> | <b><i>Palek Paneer</i></b>  | <b>16,00</b> |
|           | Leaf spinach with raw milk cheese in mild curry, in typical Indian style                    |              |
| <b>84</b> | <b><i>Dal Palek</i></b>   | <b>16,00</b> |
|           | Mung lentils and butter spinach, with garlic and ginger                                     |              |
| <b>85</b> | <b><i>Malai Kofte</i></b>   | <b>16,00</b> |
|           | Vegetable balls in a curry of grated almonds, coconut cream and cream (vegan possible)      |              |
| <b>86</b> | <b><i>Ananas Curry</i></b>  | <b>16,00</b> |
|           | Pineapple in a mild curry made from coconut milk and roasted mustard seeds (vegan possible) |              |
| <b>87</b> | <b><i>Mattar Paneer</i></b>   | <b>16,00</b> |
|           | Green peas and raw milk cheese in mild curry  |              |
| <b>88</b> | <b><i>Chana Alu Masala</i></b>  | <b>16,00</b> |
|           | Chickpeas and diced potatoes in a spicy curry sauce (vegan possible)                        |              |

***All vegetarian dishes are served with basmati rice and nan (flat bread).***

## *For our little guests*

- |           |  |             |
|-----------|--|-------------|
| <b>68</b> | <b>Mogli</b><br>Baked chicken with rice or chips | <b>7,00</b> |
| <b>69</b> | <b>Baloo</b><br>Baked fish with rice or chips    | <b>7,00</b> |

### *Side dishes*

- |           |  |             |
|-----------|--|-------------|
| <b>90</b> | <b>Tandoori Nan</b><br>Freshly baked flatbread for the tandoor                               | <b>2,50</b> |
| <b>91</b> | <b>Garlic Nan</b><br>Freshly baked flatbread with garlic                                     | <b>3,50</b> |
| <b>92</b> | <b>Paneer Nan</b><br>Freshly baked flatbread filled with raw-milk cheese                     | <b>4,50</b> |
| <b>93</b> | <b>Chili Nan</b><br>Freshly baked flatbread with fresh chilis                                | <b>4,00</b> |
| <b>94</b> | <b>Puri (Balloon bread)</b><br>In oil baked flatbread  | <b>3,50</b> |
| <b>95</b> | <b>Extra Portion Papadam</b><br>Lentil flour chips with mango chutney and yoghurt mint sauce | <b>3,50</b> |
| <b>96</b> | <b>Raita</b><br>Spiced yoghurt with onions, tomatoes and cucumber                            | <b>4,50</b> |
| <b>97</b> | <b>Geera Alu</b><br>Fried potatoes with cumin and coriander                                  | <b>4,50</b> |
| <b>98</b> | <b>Extra portion of rice</b>   | <b>3,00</b> |

### *Dessert*

- |            |   |             |
|------------|---|-------------|
| <b>100</b> | <b>Yoghurt Mango Cream</b>  | <b>6,00</b> |
| <b>101</b> | <b>Firni</b><br>Rice-Almond Pudding with Saffron and Pistachios   | <b>6,00</b> |
| <b>102</b> | <b>Kulfi</b><br>Homemade milk ice cream made from pistachios, almonds, chashew nuts, cinnamon and cardamom, refined with rose water | <b>7,00</b> |

## **Drinks Menu**

### **Aperitifs**

<b>110</b>	<b>Maharani Cocktail</b>	0,1 l	<b>6,50</b>
<b>111</b>	<b>Sherry</b> Cream, Medium or Dry	4 cl	<b>4,50</b>
<b>112</b>	<b>Campari</b> with soda water or orange juice	5 cl	<b>6,00</b>
<b>113</b>	<b>Martini</b> Bianco, Dry, Rosato oder Rosso	5 cl	<b>5,50</b>
<b>114</b>	<b>Sparkling wine</b>	0,1 l	<b>5,00</b>
<b>115</b>	<b>Prosecco</b>	0,1 l	<b>5,00</b>
<b>116</b>	<b>Prosecco Aperol Spritz</b>	0,1 l	<b>6,00</b>

### **Yoghurt drinks**

<b>117</b>	<b>Lassi</b> sweet or salty	0,3 l	<b>3,50</b>
<b>118</b>	<b>Lassi fruit</b> choose between mango, coconut or pomegranate	0,3 l	<b>4,00</b>

### **Beers**

<b>120</b>	<b>König Pilsener from Barrel or Alster</b>	0,3 l	<b>3,90</b>
<b>121</b>	<b>König Pilsener from Barrel or Alster</b>	0,4 l	<b>4,90</b>
<b>122</b>	<b>König Pilsener non-alcoholic</b>	0,33 l	<b>3,90</b>
<b>123</b>	<b>King Fisher, indian beer</b>	0,33 l	<b>3,90</b>
<b>124</b>	<b>Erdinger Weizen</b> Yeast, Dark, Crystal or Non-Alcoholic	0,5 l	<b>5,50</b>
<b>125</b>	<b>Vita Malz</b>	0,33 l	<b>3,90</b>

## *Non-Alcoholic Drinks*

<b>130</b>	<b>Tönissteiner Mineral water</b> Classic, Medium, Natural	0,25 l	<b>2,50</b>
<b>131</b>	<b>Tönissteiner Mineral water</b> Classic, Medium, Natural	0,75 l	<b>5,90</b>
<b>133</b>	<b>Coca-Cola<sup>1,5</sup>, Coca-Cola Zero<sup>1,4,5</sup></b>	0,2 l 0,4 l	<b>2,80</b> <b>4,90</b>
<b>135</b>	<b>Fanta<sup>3,6</sup></b>	0,2 l 0,4 l	<b>2,80</b> <b>4,90</b>
<b>137</b>	<b>Sprite<sup>6</sup></b>	0,2 l 0,4 l	<b>2,80</b> <b>4,90</b>
<b>139</b>	<b>Schweppes</b> Bitter Lemon <sup>6</sup> , Ginger Ale or Tonic Water <sup>2,6</sup>	0,2 l	<b>3,00</b>
<b>140</b>	<b>Orange juice</b>	0,2 l	<b>2,90</b>
<b>141</b>	<b>Apple juice</b>	0,2 l	<b>2,90</b>
<b>142</b>	<b>Apple spritzer</b>	0,2 l 0,4 l	<b>2,80</b> <b>4,90</b>
<b>144</b>	<b>Mango juice</b>	0,2 l 0,4 l	<b>3,50</b> <b>5,50</b>
<b>145</b>	<b>Mango spritzer</b>	0,2 l 0,4 l	<b>3,30</b> <b>5,30</b>

## *Hot drinks*

<b>149</b>	<b>Cup of Chai</b>	<b>2,80</b>
<b>150</b>	<b>Jug of Chai</b> schwarzer Tee mit Milch, Zucker und indischen Gewürzen	<b>4,80</b>
<b>151</b>	<b>Jug of Tea (various types)</b>	<b>4,00</b>
<b>152</b>	<b>Cup of Coffee<sup>1</sup></b>	<b>2,50</b>
<b>153</b>	<b>Espresso<sup>1</sup></b>	<b>2,50</b>
<b>154</b>	<b>Double Espresso<sup>1</sup></b>	<b>3,50</b>
<b>155</b>	<b>Cappuccino<sup>1</sup></b>	<b>3,20</b>
<b>156</b>	<b>Milk Coffee</b>	<b>3,80</b>
<b>157</b>	<b>Latte Macchiato<sup>1</sup></b>	<b>3,80</b>

**All coffee drinks can also be ordered decaffeinated**

1 containing caffeine, 2 containing quinine, 3 with beta carotene, 4 with sweeteners, 5 with colouring, 6 with preservatives

## **Spirits**

<b>161</b>	<b><i>Remy Martin (40%)</i></b>	<b>2 cl</b>	<b>5,00</b>
<b>162</b>	<b><i>Johnnie Walker Red Label (40%)</i></b>	<b>2 cl</b>	<b>4,00</b>
<b>163</b>	<b><i>Bombay Sapphire Gin (40%)</i></b>	<b>2 cl</b>	<b>4,00</b>
<b>164</b>	<b><i>Absolut Vodka (40%)</i></b>	<b>2 cl</b>	<b>3,50</b>
<b>165</b>	<b><i>Bacardi Rum (37,5%)</i></b>	<b>2 cl</b>	<b>3,00</b>
<b>166</b>	<b><i>Jubiläums Aquavit (42%)</i></b>	<b>2 cl</b>	<b>3,00</b>
<b>167</b>	<b><i>Malteser Aquavit (40%)</i></b>	<b>2 cl</b>	<b>3,00</b>
<b>168</b>	<b><i>Linie (41,5%)</i></b>	<b>2 cl</b>	<b>3,00</b>
<b>169</b>	<b><i>Fernet Branca/Menta (38%)</i></b>	<b>2 cl</b>	<b>3,00</b>
<b>170</b>	<b><i>Molinari Sambuca (40%)</i></b>	<b>2 cl</b>	<b>3,00</b>
<b>171</b>	<b><i>Ramazotti (30%)</i></b>	<b>2 cl</b>	<b>3,00</b>
<b>172</b>	<b><i>Grappa (38%)</i></b>	<b>2 cl</b>	<b>3,00</b>
<b>173</b>	<b><i>Averna (30%)</i></b>	<b>2 cl</b>	<b>3,00</b>
<b>174</b>	<b><i>Frangelico (20%)</i></b>	<b>2 cl</b>	<b>3,00</b>

### **Original from India**

<b>180</b>	<b><i>Old Monk Rum 7 years (42,8%)</i></b>	<b>2 cl</b>	<b>4,00</b>
	<i>soft &amp; mild, spicy, fruity, vanilla, caramel, cocoa</i>		
<b>181</b>	<b><i>Paul John Whisky Single Malt's</i></b>	<b>2 cl</b>	<b>each 5,50</b>
	<i>- Brilliance (46%) - Cocoa, nougat, barley, herbs</i>		
	<i>- Edited (46%) - light smoke, mocha, vanilla</i>		
	<i>- Bold (46%) - spicy, smoky, honey, red liquorice</i>		
<b>182</b>	<b><i>Mango Liqueur / Guava Liqueur (24%)</i></b>	<b>2 cl</b>	<b>4,00</b>

**Ask our staff for further recommendations**

## Weine - Weiß

<b>200</b>	<b>Sauvignon Blanc, vom Fass</b> Weingut Serena/Veneto, dry, harmonious, fresh	0,2 l	<b>5,50</b>
<b>201</b>	<b>Oppenheimer Krötenbrunnen</b> Thomas Rath, Rheinhessen, sweet, pear, white peach, slightly nutty	0,2 l	<b>6,00</b>
<b>202</b>	<b>Riesling</b> Franz Künstler, Rheingau, dry, Tree fruit, citrus, earthy	0,2 l	<b>7,00</b>
<b>203</b>	<b>Grauburgunder</b> Markus Pfaffmann, Pfalz, dry, floral, peach, apricot, slight acidity	0,2 l	<b>7,00</b>
<b>204</b>	<b>Weißburgunder</b> Pfannebecker, Rheinhessen, dry, fruity, herbs, salty minerality	0,2 l	<b>7,00</b>
<b>205</b>	<b>Riesling, feinherb</b> Staatskellerei Eberbach, Rheingau, medium dry, light fruit sweetness, aromatic & fresh acidity	0,2 l	<b>7,00</b>
<b>206</b>	<b>W White wine spritzer</b>	0,2 l	<b>4,50</b>
<b>215</b>	<b>Sauvignon Blanc</b> SULA Vineyards, Maharashtra, Nashik, Indien, dry, spicy, green pepper, freshly cut grass	0,2 l	<b>6,50</b>

## **Weine - Rosé**

<b>207</b>	<b>Rosé</b> Ca' Ernesto, Italien, dry, fruity	0,2 l	<b>5,50</b>
<b>208</b>	<b>Portugieser Weißherbst</b> Thomas Rath, Rheinhessen, sweet, fruity	0,2 l	<b>5,50</b>

## **Weine - Rot**

<b>210</b>	<b>Merlot del Veneto, vom Fass</b> Weingut Serena/Veneto, dry, Full-bodied, balanced	0,2 l	<b>5,50</b>
<b>211</b>	<b>Primitivo Puglia J.G.P.</b> Farnese Fantini, Apulien, dry, red fruity, plum, soft tannins	0,2 l	<b>7,00</b>
<b>212</b>	<b>Montepulciano d'Abruzzo D.O.C.</b> Farnese Fantini, Abruzzen dry, powerful, balanced, finely spicy	0,2 l	<b>7,00</b>
<b>213</b>	<b>Viala Sweet</b> Italien, sweet, Strawberry & Raspberry, fruity mild	0,2 l	<b>6,00</b>
<b>214</b>	<b>Shiraz</b> SULA Vineyards, Maharashtra, Nashik, Indien, dry, medium body, fruity, black pepper	0,2 l	<b>6,50</b>

**Ask for our extensive wine list, our service will be happy to  
advise you**