

Starters

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| 1 | Onion Pakora
Onion rings battered in chickpea flour, fried | 7,00 |
| 2 | Begun Pakora
Aubergine slices battered in chickpea flour, fried | 7,00 |
| 3 | Vegetable Pakora
Small variation of vegetables battered in chickpea flour, fried | 8,00 |
| 4 | Paneer Pakora
Cottage cheese battered in chickpea flour, fried | 8,50 |
| 5 | Gobi Pakora
Baked cauliflower battered in chickpea flour | 8,00 |
| 6 | Sabzi Samosa
Dumplings stuffed with vegetables and raisins | 8,50 |
| 7 | Shami Kabab (halal)
Indian meatballs made from finely minced beef and chickpeas,
with oriental spices | 9,50 |
| 8 | Mix Pakora (ab 2 Personen)
Vegetarian variation from starters 1 to 6 | p.p. 9,90 |

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

Soups

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| 10 | Maharani Soup
exotic vegetable soup | 6,90 |
| 11 | Chicken Soup (halal)
Indian-style chicken soup with corn | 7,90 |
| 12 | Dal Soup
Indian-style lentil soup | 6,90 |
| 13 | Tomato Soup
Tomato soup refined with coconut milk and anise | 6,90 |

Salads

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| 14 | Mixed Salad
Mixed salad with honey-mustard vinaigrette | 6,90 |
| 15 | Maharani Salad
Large mixed salad with marinated & grilled chicken breast and cottage cheese with honey mustard vinaigrette | 14,90 |

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 biscuits
- **Lamb Jalfrezi**
Diced Lamb 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 cottage cheese in mild curry sauce
- **Nan** **22,00**

Maharaja Thali

- **Sabzi Baji**
fried vegetable biscuits
- **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** **22,00**

Raja Thali

- **Sabzi Baji**
fried vegetable biscuits
- **Palek Paneer**
Leaf spinach with cottage 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** **19,50**

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

20	Tandoori Chicken (halal) Chicken thighs marinated in spiced yoghurt, grilled in the tandoor	22,00
21	Chicken Tikka Chicken breast pieces marinated in spiced yoghurt, grilled in the tandoor	23,00
22	Chicken Green Tikka Chicken breast pieces marinated in mint, coriander and yoghurt, grilled in the tandoor	23,00
23	Lamm Tikka (halal) juicy marinated lamb pieces, grilled in the tandoor	24,00
24	Tandoori Keema Kabab (halal) deliciously flavoured minced beef, grilled in the tandoor	23,00
25	Sabzi Tikka (vegan) Variation of freshly marinated vegetables, grilled in the tandoor	20,00
26	Maharani Tandoori Platte Selection of all delights grilled in the tandoor	27,00

Traditional Indian currys are meat, fish or vegetable dishes 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

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| 30 | Beef Curry
Beef in a curry of tomatoes, ginger and onions | 22,00 |
| 31 | Beef Sabzi
roasted beef and fresh vegetables, in a mild mild curry | 22,00 |
| 32 | Beef Badami Korma
Beef pieces with grated almonds, coconut cream and refined with cream | 22,00 |
| 33 | Beef Madras
Beef in a hot curry of chillies and coconut cream, south Indian style | 22,00 |
| 34 | Beef Saagwala
Roasted beef with leaf spinach and onions, in typical Indian style | 22,00 |
| 35 | Keema Kofte Jalfrezi (halal)
Deliciously spiced minced beef balls with peppers, onions and tomatoes | 22,00 |

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

Chicken

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| 40 | Chicken Curry
Chicken breast in a curry of tomatoes, onions and ginger | 22,00 |
| 41 | Butter Chicken
Chicken breast marinated in yoghurt, grilled in the tandoor, in a curry of butter and tomatoes | 22,00 |
| 42 | Chicken Saagwala
Chicken breast fillet with leaf spinach and onions, in typical Indian style | 22,00 |
| 43 | Chicken Sabzi
roasted chicken breast fillet and fresh vegetables in a mild curry | 22,00 |
| 44 | Chicken Korma
Chicken breast fillet pieces with grated almonds and coconut cream, refined with cream | 22,00 |
| 45 | Chicken Mango
Chicken breast fillet in a curry of grated almonds, coconut cream, refined with cream and aromatic mango | 22,00 |
| 46 | Chicken Vindaloo
Chicken meat and potatoes in hot vindaloo sauce (red chilli curry) | 22,00 |
| 47 | Chicken Tikka Masala
marinated chicken breast, grilled in the tandoor and refined in tikka sauce (made from tomatoes, ginger, garlic, yoghurt and various spices) | 22,00 |
| 48 | White Curry
Chicken breast fillet in a white curry made from grated cashew nuts, white poppy seeds, yoghurt and cream | 22,00 |
| 49 | Chicken Kashmiri
Chicken with dried fruits in a curry of grated almonds and coconut cream | 22,00 |

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

Lamb

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| 50 | Lamb Korma
Diced Lamb with grated almonds, coconut cream and refined with cream | 23,00 |
| 51 | Lamb Vindaloo
Lamb with potatoes in hot vindaloo sauce (red chilli curry) | 23,00 |
| 52 | Lamb Tikka Masala
marinated lamb grilled in the tandoor and refined in tikka sauce (made from tomatoes, ginger, garlic, yoghurt and various spices) | 23,00 |
| 53 | Lamb Mango
Lamb in a curry of grated almonds, coconut cream and refined with cream and aromatic mango | 23,00 |
| 54 | Lamb Saagwala
Diced lamb with leaf spinach, in typical Indian style | 23,00 |
| 55 | Dal Gosht
Lamb with Indian lentils in deliciously spiced curry | 23,00 |
| 56 | Lamb Sabzi
Lamb with fresh vegetables in a mild curry | 23,00 |
| 57 | Bindi Gosht
Lamb in a curry with fresh okra, onions and tomatoes | 23,00 |

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

Rice

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| 60 | Vegetable Biriani
Fried basmati rice with various vegetables, raisins and cashew nuts
(vegan possible) | 20,00 |
| 61 | Chicken Biriani
Fried basmati rice with chicken fillet, raisins and cashew nuts | 22,00 |
| 62 | Lamm Biriani (halal)
Fried basmati rice with lamb, raisins and cashew nuts | 23,00 |
| 63 | Prawn Biriani
Fried basmati rice with shrimps, raisins and cashew nuts | 25,00 |

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

Fish and Prawn

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| 70 | Fish Curry
Redfish fillet in a spicy curry with peppers, onions and tomatoes | 22,00 |
| 71 | Prawn Curry Bengal
Prawns with peppers and onions in a ginger and garlic curry | 24,00 |
| 72 | Prawn Madras
Prawns in a hot curry of coconut cream and red chillies | 24,00 |
| 73 | King Prawn Tikka Masala
Black Tiger prawns, grilled in the tandoor and refined
in tikka sauce (made from tomatoes, ginger, garlic, yoghurt
and various spices) | 23,50 |
| 74 | King Prawn Korma
Black Tiger prawns in a curry with grated almonds, coconut cream,
refined with cream | 25,50 |

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

Vegetarian

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| 80 | <i>Navratan Curry</i> | 19,00 |
| | Vegetable variation with grated cashew nuts in a mild curry (vegan possible) | |
| 81 | <i>Tori Begun</i> | 19,00 |
| | Zucchini and aubergines in a curry of onions, garlic and ginger (vegan possible) | |
| 82 | <i>Dal Mash</i> | 19,00 |
| | White Indian lentils in a curry of various spices and spices and clarified butter (ghee) | |
| 83 | <i>Palek Paneer</i> | 19,00 |
| | Leaf spinach with raw milk cheese in mild curry, in typical Indian style | |
| 84 | <i>Dal Palek</i> | 19,00 |
| | Mung lentils and butter spinach, with garlic and ginger | |
| 85 | <i>Malai Kofte</i> | 19,00 |
| | Vegetable balls in a curry of grated almonds, coconut cream and cream (vegan possible) | |
| 86 | <i>Ananas Curry</i> | 19,00 |
| | Pineapple in a mild curry made from coconut milk and roasted mustard seeds (vegan possible) | |
| 87 | <i>Mattar Paneer</i> | 19,00 |
| | Green peas and cottage cheese in mild curry | |
| 88 | <i>Chana Alu Masala</i> | 19,00 |
| | Chickpeas and diced potatoes in a spicy curry sauce (vegan possible) | |

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

Kid's Menu

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| 68 | Mogli
Chicken nuggets with rice or french fries | 7,00 |
| 69 | Baloo
Fish fingers with rice or french fries | 7,00 |

Side Dishes

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| 90 | Tandoori Nan
Freshly baked flatbread for the tandoor | 2,90 |
| 91 | Garlic Nan
Freshly baked flatbread with garlic | 4,00 |
| 92 | Paneer Nan
Freshly baked flatbread filled with cottage cheese | 5,00 |
| 93 | Chili Nan
Freshly baked flatbread with fresh chilis | 4,50 |
| 94 | Puri (Balloon bread)
In oil baked Balloon Bread | 4,00 |
| 95 | Extra Papadam 4 Pcs.
Lentil flour chips with mango chutney and yoghurt mint sauce | 3,50 |
| 96 | Raita
Spiced yoghurt with onions, tomatoes and cucumber | 4,90 |
| 97 | Geera Alu
Fried potatoes with cumin and coriander | 5,00 |
| 98 | Extra portion of Basmati Rice | 3,50 |

Desserts

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| 100 | Yoghurt Mango Cream | 6,50 |
| 101 | Firni
Rice-Almond Pudding with Saffron and Pistachios | 6,50 |
| 102 | Kulfi
Homemade milk ice cream made from pistachios, almonds, chashew nuts, cinnamon and cardamom, refined with rose water | 7,50 |

Drinks Menu

Aperitifs

110	Maharani Cocktail	0,1 l	7,00
111	Sherry Cream, Medium or Dry	4 cl	5,50
112	Campari with soda or orange juice	5 cl	7,00
113	Martini Bianco, Dry, Rosato or Rosso	5 cl	6,50
114	Prosecco	0,1 l	6,00
115	Prosecco Aperol Spritz	0,2 l	8,00
116	Lillet Wildberry, Ginger or White Peach	0,2 l	8,00

Yoghurt drinks

117	Lassi choose between sweet or salty	0,3 l	3,90
118	Lassi fruit choose between mango, coconut or pomegranate	0,3 l	4,40

Beers

120	König Pilsener Draft or Alster	0,3 l	4,90
121	König Pilsener Draft or Alster	0,4 l	5,90
122	König Pilsener non-alcoholic	0,33 l	4,40
123	King Fisher, indian beer	0,33 l	4,90
124	Erdinger Weizen – Wheat Beer Wheat (Draft), Dark, Kristall or Non-Alcoholic	0,5 l	5,90
125	Vita Malz	0,33 l	4,40

Non-Alcoholic Drinks

130	Tönissteiner Mineral water Classic, Medium, Natural	0,25 l	2,90
131	Tönissteiner Mineral water Classic, Medium, Natural	0,75l	6,90
133	Coca-Cola^{1,5}, Coca-Cola Zero^{1,4,5}	0,2 l 0,4 l	3,00 5,40
135	Fanta^{3,6}	0,2 l 0,4 l	3,00 5,40
137	Sprite⁶	0,2 l 0,4 l	3,00 5,40
139	Schweppes Bitter Lemon ⁶ , Ginger Ale or Tonic Water ^{2,6}	0,2 l	3,60
140	Orange juice	0,2 l	3,20
141	Apple juice	0,2 l	3,20
142	Apple spritzer	0,2 l 0,4 l	3,00 5,40
144	Mango juice	0,2 l 0,4 l	3,90 5,90
145	Mango spritzer	0,2 l 0,4 l	3,70 5,70

Hot Drinks

149	Cup of milky Chai Tea		3,20
150	Pot of milky Chai Tea Black Tea Leaves, spices and milk		5,50
151	Pot of Tea (various types, ask our Staff)		4,00
152	Cup of Coffee¹		2,50
153	Espresso¹		2,80
154	Double Espresso¹		4,20
155	Cappuccino¹		3,50
156	Café au Lait		4,20
157	Latte Macchiato¹		4,20

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

161	<i>Remy Martin (40%)</i>	2 cl	6,00
162	<i>Johnnie Walker Red Label (40%)</i>	2 cl	5,00
163	<i>Bombay Sapphire Gin (40%)</i>	2 cl	5,00
164	<i>Absolut Vodka (40%)</i>	2 cl	4,00
165	<i>Bacardi Rum (37,5%)</i>	2 cl	4,00
166	<i>Jubiläums Aquavit (42%)</i>	2 cl	3,50
167	<i>Malteser Aquavit (40%)</i>	2 cl	3,50
168	<i>Linie (41,5%)</i>	2 cl	3,50
169	<i>Fernet Branca or Menta (38%)</i>	2 cl	4,00
170	<i>Molinari Sambuca (40%)</i>	2 cl	3,50
171	<i>Ramazotti (30%)</i>	4 cl	5,00
172	<i>Grappa (38%)</i>	2 cl	4,00
173	<i>Averna (30%)</i>	4 cl	5,00
174	<i>Frangelico (20%)</i>	2 cl	4,00

Original from India

180	<i>Old Monk Rum 7 years (42,8%)</i>	2 cl	5,00
	<i>soft & mild, spicy, fruity, vanilla, caramel, cocoa</i>		
181	<i>Paul John Whisky Single Malt's</i>	2 cl	each 5,50
	<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>		
182	<i>Mango Liqueur / Guava Liqueur (24%)</i>	2 cl	4,00

Ask our staff for further recommendations

White Wine

200	Sauvignon Blanc, from Barrel Vinyard Serena/Veneto, dry, harmonious, fresh	0,21	6,50
201	Oppenheimer Krötenbrunnen Thomas Rath, Rheinhessen, sweet, pear, white peach, slightly nutty	0,21	7,00
202	Riesling Franz Künstler, Rheingau, dry, Tree fruit, citrus, earthy	0,21	8,00
203	Grauburgunder Markus Pfaffmann, Pfalz, dry, floral, peach, apricot, slight acidity	0,21	8,00
204	Weißburgunder Pfannebecker, Rheinhessen, dry, fruity, herbs, salty minerality	0,21	8,00
205	Riesling, feinherb Staatskellerei Eberbach, Rheingau, medium dry, light fruit sweetness, aromatic & fresh acidity	0,21	8,00
206	White wine spritzer	0,21	5,50
215	indian Sauvignon Blanc SULA Vineyards, Maharashtra, Nashik, India, dry, spicy, green pepper, freshly cut grass	0,21	7,50

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

Wine - Rosé

207	Rosé Ca' Ernesto, Italy, dry, fruity	0,2 l	6,50
208	Portugieser Weißherbst Thomas Rath, Rheinhessen, sweet, fruity	0,2 l	6,50
209	Bio Rosé "Love & Hope" St. Antony / Rheinhessen Cuvée made from Pinot Noir & Blaufränkisch, Demeter certified, hearty, juicy and stimulating, fruity, Cherries and Berries, mineral, medium acidity	0,2 l	9,90

Wine - Red

210	Merlot del Veneto, from Barrel Vinyard Serena/Veneto, dry, Full-bodied, balanced	0,2 l	6,50
211	Primitivo Puglia J.G.P. Farnese Fantini, Puglia, dry, red fruity, plum, soft tannins	0,2 l	8,00
212	Montepulciano d' Abruzzo D.O.C. Farnese Fantini, Abruzzo dry, powerful, balanced, finely spicy	0,2 l	8,00
213	Viala Sweet Italy, sweet, Strawberry & Raspberry, fruity mild	0,2 l	7,00
214	Shiraz SULA Vineyards, Maharashtra, Nashik, India, dry, medium body, fruity, black pepper	0,2 l	7,50