non vegetarian

CHOOSE RICE +2,00 €

RARRA CHICKEN CURRY [h] — **20,90**
Chicken breast I chicken mince I tomato I brown onion I aromatic spices

AWADHI MUTTON QUORMA [h,g] — **20,90**
Lamb I brown onion I yogurt I homemade spices I rose

NAWABI LAMB SHANK [g,h] — **23,90**
320g premium lamb shank (new zealand) I silver leaf I crispy spaghetti potatoes

RARRA LAMB CURRY [c,h] — **21,90**
New Zealand lamb I minced meat I tomatoes I fried onions I aromatic spices

vegetarian vegan



CHOOSE RICE +2,00 €

24 CARAT DAL MAKHANI [g] — **19,90**
12 hour cooked dal makhni I smoked edible gold butter I cardamom I cream I gold leaf

CASHEW STUFFED PANEER [h,g] — **19,90**
Layered paneer with nut filling I cardamom I cashew curry

HARYALI SHAMMI PISTACHIO CURRY [g,h,a] — **19,90**
Pistachio praline cream I cardamom I homemade spinach balls

DAL TADKA — **16,90**
Yellow lentils I ghee I tomato I cumin

ALOO GOBI — **16,90**
Potatoes I cauliflower I spicy curry sauce

AMRITSARI AJWAINI CHOLE — **16,90**
Chickpeas I tomatoes I aromatic spices

VEGETABLE KORMA [h,j] — **18,90**
Coconut curry I curry leaves I spices I vegetables

VEGETABLE MALABAR — **18,90**
Vegetables I coconut I curry leaves I tomaton

salads

MIXED GARDEN SALAD [g,h] — **10,90**
Walnut I parmesan I beetroot and tomatoes I homemade dressing I radishes

+ chicken **+4,00**
+ paneer [g] **+4,00**
+ prawns [B] **+6,00**

sides



RAITA [g] — **4,20**
Caraway seeds I yogurt I cucumbers I onions I tomatoes

CARDAMOM CHUTNEYS [g] — **je 2,00**
Mango I tamarind I yogurt mint I berries + 1 €

BREAD BASKET [g,a] — **9,90**
Laccha parantha I butter naan I garlic naan

BREADS [a]

Butter naan [g,a] vegan possible	3,90
Garlic naan [g,a] vegan possible	4,50
Garlic cheese naan [g,a]	7,90
Rosmarin cheese naan [g,a]	7,90
Chili cheese naan [g,a]	7,90
Vollkorn Chapati [g,a]	3,50
Laccha parantha (layered flatbread) [g,a]	3,90
Trüffel naan [g,a]	9,90
Peshwari naan [g,a,h] raisins I nuts I honey I coconuts	5,90

MIXED PICKLES — **2,00**

CARDAMOM KACHUMBAR SALAD — **5,50**
Fresh salad I finely chopped cucumbers I tomatoes I onions I lemon vinegar oil vinaigrette

ASSORTED PAPADAMS [a] — **4,20**

INDIAN WOK VEGETABLES — **5,90**

ROSEMARY GARLIC BABY POTATOES — **4,90**

desserts

CHAI CREMOSO [g,a] — **10,90**
Chai caramel I cardamom icecream I mascarpone cremoso I sponge I tuile

PISTACHIO RASMALAI TIRAMISU [g,h,a] — **13,90**
Rasmalai I mascarpone I pistachio crisp I pistachio praline I green dust

CHOCOLATE GARDEN [g,h,a,c] — **12,90**
Chocolate brownie I Hazelnutice I Hazelnut praline I Chocolate-hazelnut-crumble I Berries I Mint I coffee caramel sauce

MANGO AND MATCHA TRES LECHES [g,h] Vegan möglich — **10,90**
Mango tres leches I matcha cremoso I mango jelly I tuile I tres leches sauce

RASPBERRY EXOTICA [a] Glutenfree possible — **8,90**
Raspberry sorbet I mixed berry coulis I fresh raspberries I vegan crumble I mint leaf

BIRDS NEST [g,h,a] — **11,90**
Honey milk balls I angel hair nest I saffron cream I pickled rose petals I crumble

PISTACHIO PARADISE [g,h,a,c] glutenfree possible — **9,90**
Pistachio ice cream from Mälzer & FU I french macaron I crumble I pistachio praline I fresh raspberries

SIGNATURE DISH · VEGETARIAN · VEGAN

CARDAMOM

PROGRESSIVE INDIAN DINING

menu



small plates



BANARASI TUNA AVOCADO TARTARE [a,d,j] — **19,90**
Yellowfin tuna fillet I avocado chaat I ponzu tamarind dressing I cracked mustard seeds I masala avocado mash I papadam

DHAMAAL ALOO AND HUMMUS PLATTER [k,a,f] VEGAN — **13,90**
Flavourful potatoes and edamame layered on top of c hickpea hummus I olives, spiced olive oil I pita and pickles

OLD DELHI LAMB SEEKH KEBAB [g,a] — **15,90**
Lamb seekh kebab I garlic buttercream I khameeri roti I cress

TRUFFLE MALAI LAMB TIKKA CANNELONI [a,g] — **15,90**
Canneloni I lamb tikka mince I desi marinara sauce I truffle malai sauce I parmesan I black truffles

INDIAN FRIED GLAZED CHICKEN [a,k,e] — **12,90**
Glazed chicken I bell peppers I sesame I greens I peanuts

PULPO AL RAJASTHANI [c,n] — **16,90**
Grilled octopus I hundred layered potato slices I rajasthani tomato chutney I garlic aioli I herbs

MASALA SEEKH BANGERS AND MASH [g,h,j] — **14,90**
Masala buttery potato mash I lamb seekh kebabs I fried onions I quorma sauce I mustard caviar

GLAZED CAULIFLOWER [k,a,e] VEGAN (Glutenfree possible) — **11,90**
Glazed cauliflower I bell peppers I sesame I greens I peanuts

AMRITSARI TUNA STEAK [g,d,h,j] — **18,90**
Grilled tuna I amritsari marinade I walnut salad I papadam I mint chutney I mustard caviar

GRILLED MALABAR SCALLOPS [n,d] — **16,90**
Scallops I malabar sauce I green banana chips I fried curry leaves I caviar I coconut flakes

STUFFED ACHAARI MUSHROOMS [g,j] — **14,90**
Grilled mushrooms I paneer and cheese filling I green salad I puree I papadam I yogurt-mint chutney

NAANCHA SEEKH [g] — **12,90**
Naan bread wrapped chicken seekh I mint chutney

QUESO ALOO WADA [a,e,g,j] — **11,90**
Crispy mumbai style potato wada I curry leaf I mustard seeds I garlic chutney

KERELA FRIED PRAWN [a,b,g] — **13,90**
Fried prawns I curry leaves I onion masala I spices I malabar paratha I banana chips

Our food and drinks contain the following additives and allergens: 1. with colorant(s), 2. with preservative(s), 3. with antioxidant, 4. with flavor enhancer(s), 5. sulphurized, 6. blackened, 7. with phosphate, 8. with milk protein, 9. contains caffeine 10. contains quinine, 11. waxed, 12. contains a source of phenylalanine, 13. with sweetener Allergens: a) cereals containing gluten b) crustaceans c) eggs d) fish e) peanuts f) soy g) milk h) nuts i) celery j) mustard k) sesame seeds l) sulphur dioxide and sulphites m) lupins n) mollusks

chaats & snacks

CRACKLING BABY SPINACH [g] — **13,90**
Fresh crispy baby spinach leaves in chickpea coating I yoghurt I chutneys I pomegranate seeds

BURRATA BERRY PAPDI CHAAT [g,a] — **16,90**
Fresh burrata I heirloom tomatoes I papdi I mixed berry chutney I pomegranate I greens

AVO MANGO SEV PURI [a] VEGAN — **11,90**
Crispy papdi I masala avocado I pomegranate I tangy sweet mango & jalapeno salsa

MINI SAMOSA CHAAT [g,a] — **11,90**
Mini samosa I amritsari chickpeas I chutney I greens

GOLGAPPE [a] 4 STK. VEGAN — **8,00**
Crispy flour balls I potato and chickpea
Choose your spicy shot:
Mango-basil (mild), tamarind fennel (medium hot) or coriander cumin (spicy) Optional shot: +1,50€

tandoori plates



Make it a curry (with rice or naan) +4,90€

KASUNDI FISH TIKKA [g,d,j] — **19,90**
Salmon I mustard I salad I papadam I mustard caviar

LAHORI LAMB TIKKA [g] — **19,90**
New Zealand lamb fillet I tandoori marinate I puree I quinoa I greens

TANDOORI TIKKA [g,j] — **18,90**
Punjabi tandoori masala I cauliflower puree I quinoa I herbs I mustard caviar **optional with chicken or paneer**

DELHI 6 BUTTER TIKKA [g,a] — **23,90**
Malai tikka I butter cream sauce I herb oil I khameeri roti
optional with chicken or paneer

biryani & rice



VEGETARIAN BIRYANI [h] — **16,90**
CHICKEN BIRYANI [h] — **17,90**
LAMB BIRYANI [h] — **18,90**
PRAWN BIRYANI [h,b] — **20,90**
Layered rice I brown onions I mint I almonds I rose water I Cashew **Choose Raita: +4.20 €**

CARDAMOM RICE — **3,50**

JEERA RICE — **4,90**
Rice with caraway

progressive indian dining



TANDOORI MALAI PRAWNS [g,b,d] — **21,90**
Jumbo shrimp I truffle malai sauce I caviar I butter foam I lime gel

THE SOUTHERN MONK [d,g,h] — **29,90**
Grilled fresh pike-perch fillet I edamame and coconut black rice I vegetables I exotical fruity southernindian spiced coconut sauce I roasted pumpkin I brown butter foam

TANDOORI LAMB CHOPS [g] — ca. 270g **26,90** / ca. 500g **42,90**
Crown of lamb (New Zealand) I hundred layered potato slices I vegetable purees I quinoa I vegetables

MALABAR LOBSTER TAIL [b,d,e,h] — **36,90**
Lobster tail I lemon peanut rice I grilled vegetables I malabar sauce I herbs I coconut I curry leaves I caviar

BEEF SHORT RIB NIHARI [g,h] — **25,90**
Beef short rib I nihari sauce I brown onion I exotic vegetables I greens I pickled onions I rice I fresh jalepeno

NOORANI HIRAN KA QORMA [g,h] — **23,90**
6 hour stewed deer meat I cooked in a brown onion gravy I purple potato I vegetables I greens I rice I crisps

curries

MAKHANI [g,h] — **21,90**
Marinated and grilled, cooked in a buttery tomato curry

KARAI [g] — **21,90**
Spicy curry sauce with fresh vegetables, ginger and garlic

TIKKA MASALA [g,h] — **21,90**
In yogurt marinated and grilled, cooked in a special spiced tomato curry with onions and peppers

MADRASI MALABAR [g] — **21,90**
Coconut curry sauce with curry leaves

PALAK — **21,90**
Cardamom I spinach I butter

PISTACHIO MALAI [g,h] — **23,90**
Pistachio cream I fennel I butter

TRUFFLE MALAI [g,h] — **24,90**
In yogurt marinated, cooked in a truffle curry sauce

Choose between:

PANEER [g]
CHICKEN
LAMB (NEUSEELAND) — **+1,90**
PRAWN [b] — **+2,90**

All curries are served with rice.
Choose your level of spiciness: mild I medium hot I hot