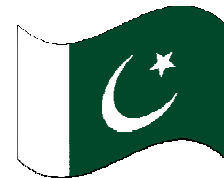


Pakistani Specialty



Soups

Palak Soup

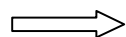
spicy spinach soup _____ 4,50

Aloo Soup

spicy potato soup _____ 3,90

Daal Shorba

lentil soup _____ 4,50



We prepare your dish as
spicy as you wish!

For any questions please ask our staff. They
will be happy to inform you about allergenic
ingredients in our menu.

Our different spices

almond, amchur, anis, black caraway seed, black
pepper, cardamom, cassia leaves, chilli, cinnamon,
cloves, coriander seed, cumin, curcuma, dried
cinnamon leaves, fenugreek, garam masala, garlic,
ginger, goldenseal, green coriander, jeera (cumin),
kewra-water, mace, nutmeg, nuts, oyster sauce,
paprika, salt, saffron, onions, onion seed, soy sauce,
white pepper, white sesame, pickle spices

Starter

Naan

Naan bread with sesame _____ 1,90

Aloo Paratha

bread filled with potatoes and onion _____ 5,90

Keema Paratha

bread filled with beef mincemeat and onion _____ 5,90

Aloo Samosa

two pieces, filled with potatoes
and chickpeas _____ 5,90

Keema Samosa

two pieces, filled with beef mincemeat
and green peas _____ 5,90

Pakora

potatoe and zucchini slices dipped in dough
Out of chickpeas flour _____ 5,90

Chicken Pakora

pieces of chicken dipped in dough out
of chickpeas flour _____ 8,50

Jeenga Pakora

six pieces scampi, backed in dough out
of chickpeas flour, served with chutney _____ 8,90

Chicken Tikka

pieces of chicken filet, marinated
tandoori style, served with Naan bread _____ 8,50

Tikkiya Kebab

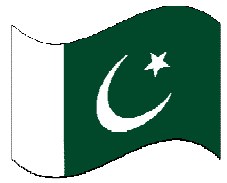
two pieces spicy beef patties,
served with Naan bread _____ 6,50

Chat-Salat

potato-chickpeas-salad with tomatoes
and onions in a spicy yoghurt sauce _____ 5,50

Shuruat-Teller

mixed assorted starter (fort two persons) _____ 17,50



Vegetarian Dishes

Curry Pakora

baked dough pieces out of chickpeas flour
and spices in a curry sauce _____ 10,90

Aloo Mattar

potatoes with green peas with spicy
curry sauce _____ 9,90

Sabsi Daal

zucchini with yellow lentils _____ 9,90

Sabsi Mix

with mixed vegetables _____ 11,20

Karahi Daal

Gram-lentils in a curry sauce _____ 10,50

Palak Daal

Gram-lentils, in a curry sauce
with spinach _____ 10,50

Daal Moong

yellow lentils with onion, garlic, Marsla
and green coriander _____ 10,50

Daal Makhani

three different types of lentils _____ 10,90

Aloo Chole

potato with chickpeas in a curry sauce _____ 9,90

Palak Paneer

spinach with pakistani cheese with
tomato-cream-sauce _____ 11,20

Karahi Paneer

pakistani cheese with
tomatoes, onions and pepper _____ 11,50

Aloo Palak

potato with spinach _____ 9,90

Karahi Sabsi

zucchini, pepper, tomatoes
and onions _____ 11,20

Fish Dishes

Fisch Curry

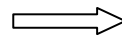
grilled pike-perch with curry sauce _____ 13,90

Shrimps Masala

Shrimps with masala sauce and
fresh pepper, _____ 14,90

Jeenga Curry

Shrimps in a curry sauce _____ 14,90



We prepare your dish as
spicy as you wish!

Rice Dishes

Shrimps Biryani

Shrimps in Basmati-rice _____ 14,90

Murgh Biryani

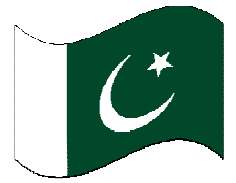
Chickenfilet in Basmati-rice _____ 13,90

Lamb Biryani

lamb in Basmati-rice _____ 14,90

Vegetarian Biryani

mixed vegetables in Basmati-rice _____ 13,90



Meat Dishes

Keema Chane

beef mince with chickpeas and coriander, 11,50

Keema Mattar

beef mince with green peas and coriander, 11,50

Keema Piaz

beef mince with firm onions and coriander, 11,50

Keema Aloo

beef mince with potatoes and coriander, 11,50

Keema Achari

beef mince in a sauce with pickles
spices (tasty/spicy) 11,90

Kebab Curry

spicy beef patties in a curry-joghurt sauce 11,90

Kofte

small balls of beef mince in a spicy sauce 13,10

Murgh Curry

chicken in sauce of different spices
and green coriander 11,90

Karahi Murgh

chicken filet with cardamom, onions, tomatoes,
garlic, ginger, pepper, 12,50

Achar Murgh

chicken filet in a sauce out of onion
seeds and fenugreek, spicy 12,50

Chicken Quorma

chicken filet in a fine sauce with
cashews and almonds 12,50

Murgh Chole

chickenfilet with chickpeas in
Masala sauce 12,20

Murgh Palak

chickenfilet with spinach in curry sauce 12,50

Butter Chicken

chickenfilet pieces marinated tandoori
style in a fine spicy sauce (with almonds and
cashews) 12,90

Tandoori Chicken Wings

Chicken wings marinated tandoori style,
served with salad and Naan bread 12,60

Tandoori Murgh

half chicken marinated tandoori style,
served with salad and Naan bread 12,60

Murgh Tikka Masala

chicken pieces in Masala sauce with
fresh pepper, 12,90

Roghan Gosh

tender lamb in a spicy sauce 13,90

Lamb Palak

tender lamb with spinach 14,50

Lamb Chane

tender lamb with chickpeas in Masala
sauce 14,30

Lamb Mattar

tender lamb with green peas in
Masala sauce 14,20

Lamb Curry

tender lamb with Masala sauce 13,90

Lamm Quorma

tender lamb in a fine sauce with cashews
and almonds 14,50

Karahi Goasht

tender lamb with cardamom, onions, tomatoes,
garlic, ginger and pepper, 14,50

Daal Goasht

tender lamb with yellow lentils in
Masala sauce 14,30

Italienische Spezialitäten



Antipasti

Bruschetta

white bread with tomato, mozzarella,
olives, ogninons and garlic _____ 5,50

Mozzarella e pomodori

mozzarella with tomatoes and basil _____ 6,50

Carpaccio con Ruccola

marinated, raw beef with rocket salad
and fresh Parmesan _____ 9,50

Lumache

vineyard snails with cabbage-butter
and garlic _____ 7,00

Zuppe

Stracciatella alla romana

roman egg spoup _____ 2,90

Minestrone

vegetable soup _____ 4,50

Tortellini al brodo

tortellini in bouillon _____ 3,10

Crema d'aglio

garlic cream soup _____ 4,30

Crema di pomodoro

tomato craem soup _____ 4,30

Crema di broccoli

broccoli cream soup _____ 4,30

Insalate

Insalata di pomodori

tomato salad with onions _____ 4,30

Insalata mista

mixed vegetable salad _____ 4,50

Insalata di Ruccola

rocket salad with tomato and
parmesan cheese _____ 4,70

Insalata al formaggio

mixed vegetable salad with mozzarella _____ 6,60

Insalata della casa

mixed salad with tuna, egg, artichoke
and olives _____ 8,80

Insalata di pollo

mixed salad with grilled chicken _____ 8,80

Greek salat

mixed salad with olives, feta cheese
and onions _____ 8,80

Pane

Pane bianco

white bread _____ 0,90

Focaccia all'aglio

pizza bread with garlic _____ 2,50

Focaccia alle olive

pizza bread with olives _____ 2,50

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ingredients in our menu.

Pasta

Spaghetti napoli

spaghetti with tomato sauce 7,80

Spaghetti aglio e olio

spaghetti with garlic, and pepperoncini 7,80

Spaghetti bolognese

spaghetti with meat sauce 8,20

Spaghetti putanesca

Spaghetti with tomato sauce - italian Style
(vegetables and spicy) 8,20

Spaghetti con aglio e scampi

spaghetti with garlic-olive-oil-sauce,
shrimps and rocket salad 11,90

Spaghetti salvatori

spaghetti with tomato and mozzarella 8,20

Penne arrabiata

noodles with garlic, pepperoni, tomatoes
and capers (spicy) 8,70

Penne al forno

noodles with ham, mushrooms, peas and
meat sauce, baked with cheese 8,90

Penne con Ruccola

noodles with rocket salad and mozzarella
in tomato sauce 8,70

Penne quattro formaggi

noodles with cheese variety 8,90

Spaghetti alla carbonara

spaghetti with ham, egg and cream 8,20

Spaghetti frutti di mare

spaghetti with seafood 9,80

Tortellini alla panne e gorgonzola

tortellini with cream and gorgonzola 8,90

Tortellini al forno

tortellini with ham and meat sauce,
baked with cheese 9,20

Lasagne verdi al forno

green lasagne with meat sauce 9,20

Cannelloni verdi al forno

green noodles stuffed with veal and
baked in sauce 9,90

Pappardelle funghi

ribbon noodles with mushrooms and
creme- sauce 8,70

Pappardelle al forno

ribbon noodles w. chicken and
meat sauce, backed w. cheese 9,20

Pappardelle della casa

ribbon noodles with meat sauce, onions,
garlic, cream and rosemary 8,70

Carni

Wiener Schnitzel

(turkey) with potatoes and small salad 12,30
(veal) with potatoes and small salad 14,50

Petti di tacchino ai funghi

turkey escalope with mushrooms in cream sauce, served with rice 12,30

Scaloppine ai funghi

veal escalope with mushrooms in cream sauce, served with rice 14,50

Pizze

Pizza margherita

with tomatoes and cheese 7,80

Pizza alla sarda

with tomatoes, cheese, onions, anchovies, olives, garlic and mushrooms 8,90

Pizza salami

with tomatoes, cheese and salami 8,70

Pizza mexico (spicy)

with tomatoes, cheese, maize, pepper and salami 8,90

Pizza al tonno

with tomatoes, cheese, tuna and onions 8,90

Pizza al spinaci

with tomatoes, cheese, spinach, garlic and feta cheese 8,90

Pizza diavolo (spicy)

with tomatoes, cheese, salami, onions and pepperoni 8,90

Pizza hawaii

with tomatoes, cheese, pineapple and ham 8,80

Pizza bella vita

with tomatoes, cheese, mushrooms, artichokes and ham 8,90

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Pizza caprese

with tomatoes, cheese, mozzarella, olives and fresh tomatoes 8,90

Pizza genovese

with tomatoes, cheese, mozzarella and ham 8,80

Pizza capricciosa

with tomatoes, cheese, mushrooms, ham, olives and pepperoni 8,90

Pizza gigante

with tomatoes, cheese, tuna, mushrooms, ham and salami 9,10

Pizza pollo

with tomatoes, cheese, chicken, maize and pepper 9,10

Pizza quattro formaggi

with tomatoes, cheese variety (mozzarella, gorgonzola, gouda, feta cheese) 9,10

Pizza calzone

filled pizza with tomatoes, cheese, ham, egg and mushrooms 9,10

Pizza marinara

with tomatoes, cheese and seafood 9,80

Lista delle bevande - Getränkekarte

Aperitivi - Aperitifs

Campari soda 4 cl	3,90
Campari orange 4 cl	4,20
Martini red 4 cl	4,20
Martini white 4 cl	4,20
1 Glas Prosecco 0,1 l	4,20

Vino bianco - Weisswein ¼ l

Casa bianco - fresh, fruity, straw yellow	4,00
Soave - light, lively, with soft flower	4,20
Lambrusco - fruity flavour, sweet sparkling	4,20
Frascati - fine, dry dinner wine	4,40
White splashed	2,80

Vino rosso - Rotwein ¼ l

Casa rossa - light and pleasant houswine	4,00
Valpolicella classico – fruity, unique and ruby-red	4,20
Lambrusco - very fruity, sweet, sparkly	4,20
Merlot - full-bodied, elegant flavour	4,40
Chianti - harmonious, strong	4,60
Red splashed	2,80

Digestivi - Digestifs

Grappa (italian liquor) 2 cl	2,60
Fruit, Apricot, Pear (liquor) 2 cl	2,50
Sambuca (aniseed liquor) 2 cl	2,60
Fernet Branca 2 cl	2,60
Averna 2 cl	2,60
Ramazotti 2 cl	2,60
Cointreau 2 cl	2,60
Amaretto (almond liquor) 2 cl	2,60
Baileys 4 cl	5,20
Rum 2 cl	1,20
Cognac 2 cl	3,20
Whisky 4 cl	5,50

Birra - Bier

Stiegl draught beer 0,5 l	3,40
Stiegl draught beer 0,3 l	2,80
Radler shandy 0,5 l	3,40
Radler shandy 0,3 l	2,80
Wheat beer (light or dark) 0,5 l	3,60
Wheat beer, (nonalc.) 0,5l	3,60
Clausthaler (nonalc.) 0,5 l	3,40

Bibite fredde - kalte Getränke

Soda Lemon 0,5 l	2,60
Elder syrup with soda 0,5 l	2,60
Spezi 0,25 l	2,00
Coca-Cola, Coca-Cola zero, Sprite	
Almdudler, Libella Orange 0,3 l	2,50
Apple, Orange, Currant juice 0,25 l	2,30
Strawberry, Mango, Apricot,	
Coco-Pineapple 0,2 l	2,60
Apple, Orange, Currant spl. 0,5 l	3,20
Strawberry, Mango, Apricot,	
Coco-Pineapple splashed 0,5 l	3,50
Vöslauer mineral water 0,3 l	2,20
Vöslauer mineral water 0,75l	4,70
Schweppes Tonic, Bitter Lemon 0,2 l	2,40
Mithi Lassi - 0,3 l sweet yoghurt drink	2,50
Namkin Lassi - 0,3 l salty yoghurt drink	2,50
Mango Lassi - 0,3 l mango yoghurt drink	3,10

Bibite calde - warme Getränke

Tee with lemon or milk	2,70
Tee with rum	3,10
Espresso (big)	3,20
Espresso (small)	2,20
Cappuccino with milk froth	2,90
Latte macchiato	2,90
Cup of coffee	2,70
Tschai - spicy tee with milk	3,30
Green Tea	3,10