

starters

Starters Platter non-vegetarian (2 per.) [A,G]	12,90
A combination of starters including Tandoori King prawns, Lamm Tikka & Murgh Malai Tikka (served sizzling)	
Vegetarian Platter (2 per.) [A,G]	10,90
A combination of starters including Samosa, Onion Bhaji and Paneer Tikka	
Samosa [A] / Paneer Samosa [A,G]	
Deep fried pastry and salad garnish	
with vegetable filling	3,30
with cheese filling, cashew nuts and raisins	4,50
Pakoras Sabzi / Piazi / Baingan / Paneer [G]	
with salad garnish	
Sabzi – Battered vegetables	5,50
Piazi – Battered onion rings with salad garnish	5,50
Baingan – Battered aubergine	5,50
Paneer – Homemade battered Indian cheese	5,90
Dahi Vada (cold) [G]	5,50
Lentil dumplings in a spicy yoghurt sauce	
Lucknow Chaat „Taste of India“ [A,G]	6,50
Homemade potato cakes with white peas, tamarind chutney and a yoghurt sauce	
Fish Tikka / King Prawn Tikka [G,D]	
Grilled marinated fish pieces from the tandoor oven	6,90
Grilled marinated king prawns from the tandoor oven with salad garnish	8,50
Murgh Tikka / Murgh Malai Tikka [G]	
grilled in tandoor oven with salad garnish	
Marinated chicken fillet	6,90
Tender chicken breast marinated in yoghurt, cream, herbs & spices	6,90
Lamb Tikka / Paneer Tikka [G]	
grilled in tandoor oven with salad garnish	
marinated lamb	6,90
marinated homemade cheese	6,50
Chaap Tikka <i>vegan</i>	6,90
Marinated tofu grilled in tandoor oven with salad garnish	

soups

Sabzi Soup Vegetable soup	4,90
Dal Soup Red lentil soup	4,90
Tomato Soup [G] Cream of tomato soup	4,90
Palak Soup [G] Cream of spinach soup	4,90
Murgh Soup Spicy chicken soup	5,90
Macchi Soup [D] Fish soup	5,90

salads

All salads served with vinegar and oil or a yoghurt dressing [G]

Murgh Salad Fresh salad with olives, tomatoes, cucumber, onions, fresh mangos and minced chicken	8,90
Avocado Salad Fresh tomatoes, cucumber, olives, avocado with olive oil, fresh lemon juice and herbs or balsamico dressing	7,90
Indian Garden Salad Mixed green salad with sheep cheese, olives and a yoghurt dressing	6,90
Punjabi Salad Small mixed salad	5,50
Onion Salad Sliced onion with green chillies & lemon	3,00
Raita [G] Yoghurt sauce with grated cucumber and tomato	2,90

chicken dishes

All main dishes served with pilau rice or naan!

Butter Chicken [G] House speciality - grilled chicken filet from the tandoor oven in a tomato sauce, refined with butter and spices	13,90
Murgh Curry Chicken in a mild curry sauce	12,50
Murgh Korma [G,H] Chicken in a cashew nut-almond-cream sauce with raisins and coconut	13,50
Murgh Saag Chicken in a tangy spinach sauce	13,50
Murgh Sabzi Chicken with vegetables in a mild spicy curry sauce	13,50
Murgh Madras (spicy) Chicken in a spicy sauce with crispy bell peppers and onions	13,50
Murgh Vindalo (spicy) Chicken and potatoes in a spicy curry sauce with desiccated coconut	13,50
Chili Chicken (spicy) [F] Grilled chicken prepared with bell peppers, onions, ginger and garlic	13,50
Murgh Nawabi [G] Chicken in a mild yoghurt curry sauce	13,50
Chicken Tikka Masala [G] Grilled chicken filtes from the tandoor oven in a masala sauce	13,90
Mango Chicken [G] Grilled chicken filets in homemade mango sauce	13,90
Murgh Nilgiri Chicken in homemade coconut curry sauce	13,50

Lamb dishes

All main dishes served with pilau rice or naan!

Lamb Curry Lamb in a mildly spicy sauce	14,00
Lamb Palak Lamb with spinach in a tangy sauce	14,90
Lamb Sabzi Lamb with vegetables in a mild spicy curry sauce	14,90
Rogan Josh [G] Steamed leg of lamb in a yoghurt and curry sauce (free of lactose)	14,90
Lamb Korma [G,H] Lamb in a cashew nut-almond-cream sauce with coconut and raisins	14,90
Lamb Madras (spicy) Lamb in a spicy sauce with crispy bell peppers and onions	14,90
Lamb Vindalo (spicy) Lamb and potatoes in a spicy curry sauce with desiccated coconut	14,90
Lamb Bhuna Lamb from the tandoor oven with a curry sauce, tomato pieces and fresh ginger	15,50

*„Masala means spice –
the heart and soul of Indian cuisine!“*
Jhand Kulwant

fish dishes

All main dishes served with pilau rice or naan!

Fish Curry [D] 13,90
Pike-perch filet in a tangy curry sauce

Goa Fish Curry *House-special* [D] 14,90
Pike-perch filet in a homemade coconut-curry sauce

Fish Tikka Masala [D] 14,90
grilled pike-perch fillets in a sauce with fresh coriander, ginger, garlic, onions and spices

Kerala Prawn Curry [D] 18,90
King prawns cooked in coconut milk curry flavoured with spices & curry leaves

King Prawn Bhuna [D] 18,90
King prawns tossed in garlic, peppers, fresh coriander with special herbs & spices

recommended dishes

Thali vegetarian [A,G] 16,90
Sabzi, Dal Makhani, Shahi Paneer with raita and rice and naan

Mix Thali [A,G] 17,90
Chicken and lamb with vegetables, raita and saffron rice and naan

„Taste of India“ (Platter for two) [A,G] 32,90
Lentil soup
Grilled chicken and lamb filet with cashew-curry sauce, baked pike perch, vegetable of the season in curry sauce with saffron rice and naan [CGN]

grilled specialities from the tandoor oven

Murgh Tandoori [G] 15,90

Grilled marinated chicken from the tandoor oven with pilau rice or naan

Sizzler [G]

One main ingredient grilled in the tandoor oven with onions, tomatoes, and bell peppers

served on a hot platter

with pilau rice or naan

Murgh – marinated chicken 14,90

Lamb – marinated lamb 16,90

Mix – marinated chicken and lamb 15,50

Shrimp – marinated shrimps [D] 18,90

Jal Frezi

One main ingredient grilled in the tandoor oven with roasted curry vegetables

served on a hot platter

with pilau rice or naan

Murgh – marinated chicken 14,90

Lamb – marinated lamb 15,90

Fish – marinated pike-perch fillets [D] 15,90

Paneer – homemade indian cheese [G] 14,90

biryani / rice dishes

Biryani are served with a yoghurt sauce [G]

Lamb Biryani 15,50

Rice with lamb, raisins and almonds

Chicken Biryani 14,50

Rice with chicken, raisins and almonds

Jheenga Biryani [D] 20,90

Rice with shrimps, raisins and almonds

Vegetable Biryani 13,50

Rice with vegetables, raisins and almonds

vegetarian specialties

All main dishes served with pilau rice or naan!

Sabzi <i>vegan</i> Seasonal vegetables in a curry sauce	12,50
Navratan Korma [G,H] Homemade Indian cheese with cooked vegetables in a delicate sauce	12,90
Dal Makhani [G] Lentils with butter, garlic, ginger and tomatoes	12,50
Dal Tadka <i>vegan</i> Red lentils with garlic, ginger and tomatoes	12,50
Malai Kofta House-special [G,H] Potato-cheese balls in a creamy sauce	13,50
Aloo Ghobi Masala <i>vegan</i> Fresh cauliflower with potatoes in a spicy sauce	12,50
Palak Paneer [G] / Matar Paneer [G] Homemade Indian cheese with spinach with green peas, spices in a curry-cashew nut sauce	13,50
Shahi Paneer [G,H] / Paneer Butter Masala [G] Homemade Indian cheese in a creamy curry sauce / in a cashewnut tomato sauce	13,50
Paneer Tikka Masala [G] Homemade Indian cheese in masala sauce	13,50
Baingan Bhaji <i>vegan</i> Aubergines with garlic and ginger in a curry and cashew nut sauce	12,90
Channa Masala <i>vegan</i> Chick peas with spices	12,50
Bhindi Masala <i>vegan</i> Fresh Okra (vegetables) in a spicy sauce	13,50
Kofta Curry <i>vegan</i> Vegetable balls in a spicy curry sauce	12,50

vegetarian specialties

All main dishes served with pilau rice or naan!

Chaap Tikka Masala *vegan* 13,50
Marinated tofu grilled in tandoor oven in a masala sauce
with fresh coriander

rice and bread specialties

Tandoori Roti [A] *vegan* 2,00
Wholemeal wheat flat bread

Naan [A,G,N] Soft flat bread 2,50
with garlic 2,90

Paneer Naan [A,G] 3,50
Soft flat bread filled with homemade cheese

Peshwari Naan [A,G,H] 3,90
Soft flat bread filled with nuts and raisins

Aloo Parantha [A,G] 3,90
Wholemeal wheat bread filled with potatoes

Tandoori Parantha [A] 3,50
Wholemeal wheat bread with butter

Chawal Steamed basmati rice 2,50

Pilau Rice 2,90
Basmati rice with aromatic spices, saffron and nuts

Mater Rice 2,90
Basmati rice with aromatic spices and peas

Papadom Lentil cracker 1,00

Puri 2,50
Fried flatbread

desserts

Gulab Jamun [G]	4,50
Sweet Indian dumplings in coconut syrup	
Mango Ice Cream [G]	4,90
Mango Cream [G]	4,90
Kheer „Taste of india“ [G,H]	4,90
Indian rice pudding with mango ice-cream	
Suji Ka Halwa <i>vegan</i>	4,90
Semolina porridge with coconut	
Gajar Ka Halwa [G,H]	4,50
Carrot pudding with cashew nut and butter	

chutney / achar

Mango Chuttney	1,00
Minz Chuttney [G]	1,00
Hot Chuttney	1,00
Mixed Pickles	1,00

drinks alcohol-free

Water

Sparkling mineral water 0,33l	2,90
Still mineral water 0,33l	2,90
Sparkling / still mineral water 0,75l	6,50
Soda water 0,25l	1,80
Soda water with lemon 0,25l	2,20
Soda water with lemon 0,5l	3,20

Softdrinks

Coca Cola / Coca Cola light 0,33l	3,50
Sprite 0,33l	3,50
Almdudler 0,35l	3,50
Spritzed Almdudler 0,25l	2,60
Spritzed Almdudler 0,5l	4,90
Frucade 0,33l	3,50
Murelli Cola Mix 0,5l (Jugendgetränk)	3,20
Raspberry Kracherl 0,5l	3,50
Fever Tree Tonic Water 0,2l	3,90
Schweppes Bitter Lemon 0,2l	3,50
Lipton iced peach tea 0,33l	3,50
Lipton iced lemon tea 0,33l	3,50

Fruit Juices

Apple juice (cloudy) 0,25l	3,50
Spritzed apple juice (cloudy) 0,25l	2,60
Spritzed apple juice (cloudy) 0,5l	4,90
Mango juice 0,25l	3,50
Blackcurrant juice 0,2l	3,50
Apricot juice 0,2l	3,50
Lychee juice 0,25l	3,50

• Freshly squeezed juice 0,25l	3,50
• Orange / Carrot / all 2 mixed	

Indian drinks

Mango Lassi 0,25l / 0,5l [G]	3,50 / 5,50
Mango Lassi 0,25l / 0,5l <i>vegan</i>	3,50 / 5,50
Lassi salted / sweet 0,25l / 0,5l [G]	3,50 / 5,50
Pudina Soda 0,25l	2,80
Soda with lemon and mint	
Pudina Pani 0,5l	2,40
Water with orange, lemon, ginger and mint	
Adrak Soda 0,25l / 0,5l	2,80 / 5,10
Soda with ginger- and lemonjuice with / without cane sugar	

hot drinks

Tea

Chay Masala	3,90
Mango tea	3,90
Darjeeling	3,90
Green tea	3,90
Jasmin tea	3,90
Peppermint tea	3,90
Herbal tea	3,90
Fruit tea	3,90

Coffee (coffee roastery „Alt Wien“)

Mocca small	2,60
Mocca large	3,90
Melange	3,50
Cappuccino	3,50
Braun small	2,90
Braun large	4,20
Cafe Latte	4,90

beer & wine

Beer [A]

Murauer Steirergold on tap 0,5l	4,50
Murauer Steirergold on tap 0,3l	3,70
Stiegl Bräu bottle 0,5l	3,70
Murauer Weißbier bottle 0,5l	3,70

Becks (non-alcoholic) bottle 0,5l	3,70
Radler: Beer mixed with Almdudler 0,5l	3,70

Craft Beer:

100 Blumen Viennese Lager FI 0,33l 3,90

Indian Beer: [A]

Cobra bottle 0,33l	3,50
Kingfisher bottle 0,33l	3,50

Wine spritzed [O]

White or red wine spritzed 1/4	3,50
Aperol Spritz with white wine 1/4	4,10
Aperol Spritz with prosecco 0,2l	4,90

Sparkling Wine [O]

Prosecco	0,1l	3,00
Zonin / Veneto	FI 0,75	18,00

White Wine [O]

Grüner Veltliner	1/8	2,50
Norbert Bauer / Jetzelsdorf	FI 1,00	18,00

Wiener Gemischter Satz DAC	1/8	3,20
Christ / Jedlersdorf, Wien	FI 0,75	19,00

Gelber Muskateller	1/8	3,20
Schwarzböck / Hagenbrunn	FI 0,75	19,00

Riesling vom Urgestein	1/8	3,20
Schloß Gobelsburg	FI 0,75	19,00

Sauvignon Blanc	1/8	3,90
Leo Sommer / Donnerskirchen	FI 0,75	23,00
Neusiedlersee, Hügelland		

Rosé Wine [O]

Rosé vom Zweigelt	1/8	3,20
Jurtschitsch / Langenlois	FI 0,75	19,00

Red Wine [O]

Blaufränkischer Classic <i>bio</i>		3,20
Anton Iby / Hortischon	FI 0,75	19,00

Zweigelt Michl	1/8	3,50
Schwarz / Andau, Neusiedlersee	FI 0,75	20,00

Pinot Noir	1/8	3,20
Auer / Tattendorf	FI 0,75	19,00

Cuvée Domus Petri <i>bio</i>	1/8	3,50
Weingut Bauer Pörtl,	FI 0,75	20,00
Unterpetersdorf / Mittelburgenland		

bottled wine

White Wine [0]

GRASSL Chardonnay 2018 FI 0,75 28,00
Philipp Grassl
Göttlesbrunn, Carnuntum

HERMANN MOSER Riesling FI 0,75 32,00
Kaiserstiege Kremstal DAC 2017
Weingut Hermann Moser
Rohrendorf, Kremstal

ZULL Grüner Veltliner FI 0,75 35,00
Äußere Bergen Weinviertel
DAC Reserve 2016
Weingut Zull / Schrattenthal, Weinviertel

JOHANNESHOF REINISCH FI 0,75 38,00
Rotgipfler Satzing bio 2016
Weingut Johanneshof-Reinisch
Tattendorf, Thermenregion

Sauvignon Blanc 2016, Sula
Nashik, Maharashtra, India FI 0,75 15,00

Sparkling Wine [0]

L'ANTICA QUERCIA Prosecco FI 0,75 32,00
Matiù Conegliano Valdobbiadene
Superiore DOCG Brut bio
Azienda Agricola L'Antica Quercia,
Conegliano / Italien

Sparkling wine FI 0,75 25,00
Grüner Veltliner
Szigeti / Gols

Champagne Brut Réserve FI 0,75 70,00
Pol Roger / Epernay

Red Wine [0]

SCHEIBLHOFER FI 0,75 28,00
Lovely Merlot 2017
Weingut Johann Scheiblhofer
Andau, Neusiedlersee

JURIS St. Laurent FI 0,75 33,00
Golser 2016
Weingut Juris / Axel Stiegelmar
Gols, Neusiedlersee

WACHTER-WIESLER FI 0,75 38,00
Blaufränkisch Ried
Weinberg Eisenberg DAC
Reserve 2015

BECK Pannobile bio 2015 FI 0,75 42,00
Weingut Judith Beck
Gols, Neusiedlersee

Shiraz 2016, Sula
Nashik, Maharashtra, India FI 0,75 16,00

Special drinks

TONIC SPECIALS:

INDIAN GIN TONIC 6,50

Gin (Ophir) 4cl &
Fever Tree Indian Tonic 0,2l

TOI - TONIC 6,50

Burschik Vermouth from Vienna 4cl &
Fever Tree Indian Tonic 0,2l

ALCOHOLFREE:

BALIS pure 4,90

Basil-ginger-drink 0,25l
with fresh basil and lime
on ice

SPARKLING:

BALIS Spritz 5,50

Prosecco [O] &
Basil-ginger-drink 0,25l
with fresh basil and lime
on ice

HIGHBALL:

BALIS Mule 7,50

4cl Wodka (Absolut) [A] &
Basil-ginger-drink 0,25l
with fresh basil and lime
on ice

Spirits, Longdrinks, Cocktails

Spirits & Grappa

Hazelnut 2cl	3,50
Reisetbauer Junior / Axberg	
Pear Williams 2cl	3,20
Schösser / Buchkirchen	
Mangoschnaps 2cl	3,10
Grappa Barrique 2cl	3,10
Poli / Veneto	

Whisky

Amrut, Indian Single Malt Whisky 4cl	7,50
Johnnie Walker Red Label 4cl	3,90
Johnnie Walker Black Label 4cl	6,50

Rum

Old Monk, Indian Rum 2cl	3,90
Havana Club 3 years 2cl	3,50
Havana Club 7 years 2cl	4,50
Matusalem 7 years 2cl	4,20
Zacapa 23 years 2cl	5,20

Gin

Ophir Oriental Spiced Dry Gin 2cl	4,50
Bombay Sapphire Dry Gin 2cl	3,50
Cognac Frapin VSOP 2cl	3,50
Vodka Absolut [A] 4cl	4,90
Averna 2cl	3,10

Aperitif

Prosecco [O] 0,1l	3,00
Sparkling wine and mango juice [O] 0,1l	3,50
Rosé wine [O] 1/8	3,20
Campari Soda 0,2l	4,00
Campari Orange 0,2l	5,00
Aperol Spritz with white wine [O] 1/4	3,70
Aperol Spritz with prosecco [O] 0,2l	4,80
Mangojuice & Wodka [A] 0,2l	4,20
Burschik Vermouth / Vienna	3,50
Klassik / Dry / Red 4cl	

Gin & Tonic

Classic: Gin (Bombay) 4cl & Fever Tree Tonic 0,2l	5,50
Indian: Gin (Ophir) 4cl & Fever Tree Indian Tonic 0,2l	6,50

Cocktails

Mango Colada [G] 0,2l	5,40
Rum (India, Cuba), Mangojuice, Cream, Coconutsirup	
Indian Mojito 0,2l	5,40
Indian Rum, Ginger, Limes, Mint, Sugarsirup	
Old Monk Sour 0,2l	5,40
Indian Rum, Ginger, Limes, Mint, Sugarsirup	
Oco Monk 0,2l	5,40
Indian Rum, Limejuice, Cola	
Mango Dream (alcohol-free) [G] 0,33l	4,90
Mangojuice, Cream, Coconutsirup	

Allergen Information

in accordance with the Codex Recommendation
of the EU-Food Labeling Regulation

Designation of allergens	Letter Code
Gluten-containing grains	A
Crustaceans	B
Egg	C
Fish	D
Peanut	E
Soya	F
Milk or lactose	G
Shelled fruits	H
Celery	L
Mustard	M
Sesame	N
Sulphites	O
Lupins	P
Molluscs	R

Our homemade currysauce contains cashew nuts.

You can choose the spiciness level of your dishes.

All prices are in Euro and include all taxes and charges