

WELCOME, @restaurantturban
to your short trip through colourful India

You can choose most of the dishes in:
Mild/ medium/ spicy

Please inform our staff if you have any allergies.
All dishes in **green** are vegan available

TAKE AWAY discount 5.2%

STARTERS

SAMOSA spiced veg pastry 8.50
PAKORA vegetables in chickpeas flour 10.00
MASALA PAPAD thin and crunchy 5.00
CHANA CHAAT chickpeas salad 10.00
ALU CHAAT potato salad 9.50
SAMOSA CHAAT with yogurt & chickpeas 10.00

BIRYANI rice dish

SABZ BIRYANI vegetables 29.50
MURG BIRYANI chicken 30.50
JHINGA BIRYANI prawn 34.00
GOSHT BIRYANI lamb 34.00
SAMUNDER SPECIAL BIRYANI seafood 36.00

Alle Biryani werden mit Raita serviert



VEGETARIAN MAIN COURSE

CHANA MASALA chickpeas curry 23.50

DAAL lentil curry 19.50

SABJI/ KORMA 23.50
vegetable curry/ creamy nut

PALAK Sojapaneer/ Aloo /Paneer 26.00
Spinach curry with tofu/ potato/ cheese

MATAR (Mushroom / Sojapaneer) /Paneer 26.00
Peas curry with mushroom or cheese

ALOO MASALA /GOBI 23.50
tangy potato optionally with cauli flower

BHINDI MASALA 27.00
tangy lady finger

KADAI Sojapaneer/ PANEER 26.50
Tofu/ indian cheese in tomato capsicum sauce

SHAHI PANEER 27.00
Indian cheese in creamy nut sauce

All curries are served with basmati rice

SIDES

CHAPPATI flatbread 3.50
5 flour special **CHAPPATI** 7.00
NAAN (plain/garlic) 4.50/5.00
PARATHA (Alo/ Paneer) stuffed bread 7.60/ 8.40
PAPPAD 2.00
DAAL as a side 12.00
JIRA RICE cumin rice 5.00
PEAS PULAOO rice with peas 6.00
RAITA jogurt sauce 4.50

MAIN COURSE chicken/ prawn/ lamb

MURG KORMA 30.50
Creamy nut chicken curry

MURG MAKHNI 28.50
Butter chicken

MURG TIKKA MASALA 28.50
Chicken in tomato capsicum curry

PALAK MURG 28.50
Chicken with spinach

PALAK JINGA 32.50
Prawn with spinach

JINGA TIKKA MASALA 28.50
Prawn in tomato- capsicum curry

JINGA MADRAS 32.50
Prawn in spiced tamarind sauce

GOSHT KORMA 34.50
Lamb in creamy nut sauce

GOSHT TIKKA MASALA 34.50
lamb in tomato capsicum curry

GOSHT MADRAS 34.50
lamb in spiced tamarind sauce

All curries are served with basmati rice

DESSERT

GULABJAMUN warm cheese balls 5.00
HALWA spiced semolina with nuts 6.50
ICE CREAM MANGO 5.00

Alle Preise verstehen sich in CHF inklusive 2.5 % Mwst

DRINKS

	dl	CHF
<i>cold</i>		
Lassi salty	2,5	6.50
Mango Lassi	2,5	6.50
Nimbu Pani- indian lemonade	3 5	4.50 6.50
Juice Orange, Mango	2,5	4.90
Fanta, Sprite, Rivella, Apple schorle, Coca Cola	3,3	4.50
Adelbodner water sparkling or still	3 5 1L	4.30 5.90 8.90
Ginger beer	2.5	4.90
<i>warm</i>		
Café, Espresso, Tea milk coffee		4.30 4.50
Doppelter Espresso		5.80
Latte Macchiato, Capuccino		5
Indian Chai (with or without milk)		4.50

INDIAN LIQUORS

PAAN 25%	2 cl	7.00
COCONUT 25%		
MANGO 28%		
CARDAMOM 28%		
GINGER 28%		

Draft beer
Eichhof Lager

3 4.50
5 6.50

Ittinger Amber

3 5.00
5 7.00

Bottled beer

Heineken nonalcoholic

3,3 4.90

Indian beer

Kingfisher/ Cobra

3,3 6.00

Aperitif

Mango sparkling wine

8.00

Apérol Spritz 11%

8.50

Wine spritzer

7.50

Martini 15%

4cl 7.50

Cynar 16.5%

4cl 7.50

Campari 23%

4cl 7.50

add

2.50

Cocktails 40%

Ginger- Gin/ Ingwer/ Ginger beer

12.00

Nimbu vodka / lemon/ pepper

12.00

Longdrinks

Whisky- Cola/ Vodka-Lemon

11.00

Please let us know if you have any other preferences of drinks. We would like to make it possible.

WINE

White wine & Prosecco

Prosecco Spumante DOC/ Glera/ Italien
Sparkling harmonic prosecco **1dl 7.00/ 7.5dl 42.00**

Irpinia DOC/ Falanghina / Kampanien- Capítani
Lively and intense in nose. Fruity and flowery
1dl 6.50/ 7.5dl 39.50

Johannisberg Valais AOC L'Alizé/ Sylvaner/ Wallis Cave Emery/
Exotic fruits from mango, banana, pineapple, a pinch of roasted almonds **1dl 7.30/ 7.5dl 44.00**

Riesling Kabinett/ Riesling/ Mosel- Dr. H. Thanisch
Fragrance of pineapple, grapefruit, pikant and fresh
7,5dl 53.50

Red wine

Nez Noir AOC Valais/ Merlot, Syrah, Gamaret/ Wallis- Domaines Rouvinez
Ripe black currant and strawberry fragrance with soft smoked touch **1dl 8.00/ 7.5 48.00**

Rosso Toscana IGT/ Sangiovese, Cabernet Sauvignon Merlot, Syrah/ Toscana- Tenuta Caprazo
Fruity refreshing start from blackberry and strawberry refreshing sourness and young tannin
1dl 6.20/ 7.5dl 39.00

Terre Siciliane IGT Nerello Mascalese / Sizilien- Casa Vinicola Fazio
Remind in nose on fresh cherries smooth spiced tough and long ending
7,5dl 42.00

5 Fincas Reserva/ Merlot, Grenache, Cabernet Sauvignon Syrah, Samsó/ Ampurdan- Castillo Perelada
Fine aroma of cassis, black pepper, and wood
7.5dl 53.50