HOT DRINKS

Masala Chai [9]	4,50	**Hot Chocolate** [9]	4,90
Indian Coffee [9,9] Fusion of Indian chai and espresso	5,50	**Coffee**	3,90
Just T Green jewel I assam black	3,90	**Espresso**	3,90
Fresh teas Ginger I mint I lemon	4,50	**Double Espresso** [9,9]	5,50
Cappuccino [9,9]	4,90	**Espresso Macchiato** [9,9]	4,90
Latte Macchiato [9,9]	4,90	**Golden Milk**[9]	5,90

SOFTDRINKS

Homemade Lemonade 5,90
Elderflower-mint | lime-mint | chai lemonade | rose

Mango Lassi [9] **0,3 l** 5,20

Herb Lassi [9] **0,3 l** 5,20

Cola [1,9] **0,33 l** 4,50

Cola Zero [1,9,12,13] **0,33 l** 4,50

Fanta [1,3] **0,33 l** 4,50

Sprite 0,33 l 4,50

Mezzo Mix [1,9] **0,33 l** 4,50

Schweppes 0,2 l 4,50
Bitter lemon[10], ginger ale[1], tonic water[10], wild berry, white peach

Juice 0,2 l / 0,4 l 4,50 / 5,90
Mango I passion fruit I rhubarb I cranberry I apple (naturally cloudy) I orange

As sparkling 0,2 l / 0,4 l 4,20 / 5,50

Gerolsteiner Wasser 0,25 l / 0,5 l 3,80 / 5,90
Sparkling / still

COCKTAILS

Mango Mojito or would you prefer a classic? [1] 10,90
Indian rum | mango | mint | lime | soda

Chai Martini [9] A fusion of: Chai | Vodka | Espresso | Spices 10,90

Goa Cooler Vodka I lychee liqueur I lime I ginger I elderflower syrup 10,90

Goa Beach [1] Vodka I mango liqueur I cranberry I orange I Roohafza 10,90

Bombay Ginger Mule [1] Bombay sapphire I ginger ale I mint I lime 10,90

Whiskey Sour Bulleit bourbon I lemon I egg white I angostura 11,90

Mango Chili Margarita Tequila I cointreau I lime I mango I chilli 11,50

Aperol Sour [1,5] Aperol | lime juice | sugar | egg white 11,90
Rediscover the popular aperitif.

GOA-Baldi [L] Campari | pineapple | spice syrup 11,50
Frothy, fruity and with a hint of bitterness.

Jaivana [L] Konkani gin | lime juice | spice syrup | prosecco 12,90
Named after India's largest cannon. Similar destructive power.

Bambukat [L,10] White vermouth | mango | campari | bitter lemon 11,50
Like a bike ride on the Goan coast: Refreshing, fruity and sparkling.

Virgin Mojito alcohol-free Ginger ale | mint | lime | cane sugar 9,90

GOA Sling alcohol-free Strawberry | star anise | pineapple 10,50

TEQUILA, RUM, VODKA

Tequila Silver 2 cl	3,90	**Don Papa Rum** [1] **4 cl**	4,90
Old Monk Rum [1] **4 cl**	4,90	**Vodka Absolut 2 cl**	3,90

WHISKEY

Amrut Fusion Single Malt 4 cl 11,90
Fresh oak tones combined with delicate fruits and a hint of smoke

Johnnie Walker Black Label 4 cl 7,90
Sweet, fruity and complex herbal notes - very well balanced

Lagavulin Single Malt 4 cl (16 years old) 12,90
Strong smoke, notes of the sea, mild sweetness and a long finish

Bulleit Bourbon 4 cl 6,90
Full oak aroma, robust and full-bodied
Hints of vanilla, spices and pepper

Glendfiddich Single Malt [1] **4 cl** (12 years old) 9,90
Fruity, sweet, vanilla and spicy oak

DIGESTIF

Mango Schnaps 2 cl	4,50	**Amaretto Disaronno 4 cl**	5,90
Mango Likör 2 cl	3,90	**Averna 4 cl**	4,90
Lychee Likör 2 cl	3,90	**Cointreau Orangenlikör 2cl**	3,90
Baileys 4 cl	5,50	**Jägermeister 2cl**	3,90
Sambuca Molinari 2cl	3,90	**Helbing 2cl**	3,50
Jubiläums Aquavit 2cl	4,50		

APERITIF

Aperol Spritz [1,L,5,10] 9,90

Lillet Wildberry [L] 9,90
Lillet blanc I Schweppes wild berry I berries

Mango Maracuja Spritz [L] (Also available alcohol-free.) 9,90
Mango liqueur | passion fruit | prosecco | rose water | soda

Lychee Rose [L] Lychee liqueur | rose water | prosecco | soda 9,90

Sarti Spritz [L,1,10] Sarti rosa I prosecco I lime 9,90

Prosecco Spumante [L] **0,1 l / 0,75 l** 6,90 / 39,90

LONGDRINKS 5 cl

Gin Tonic Hendriks [10] 11,90

Gin Tonic Malfy Originale [10] 10,90

Gin Tonic Monkey 47 [10] 12,90

Gin Tonic Konkani [10] Goa inspired Gin 11,90

Gin Tonic Bombay Sapphire [10] 9,90

Cuba Libre [1,9] Havana Club 3 I Cola I Lime 10,50

Johnnie's / Jackie's Cola [1,9] Johnnie Walker / Jack Daniels I Cola I Orange 11,50

BEER

On tap: **Carlsberg** [a] **0,25l / 0,4 l** 4,50 / 5,90

On tap: **Holsten** [a] **0,25l / 0,4 l** 4,20 / 5,50

On tap: **Alsterwasser** [a] **0,25l / 0,4 l** 4,20 / 5,50

Bottled beer: **Indian Beer**[a] Kingfisher I Cobra **0,33 l** 5,90

Bottled beer: **Erdinger Wheat beer**[a] **(also alcohol-free) 0,5 l** 5,90

Bottled beer: **Holsten alcohol-free** [a] **0,33 l** 4,50

goa
TANDOORI
RESTAURANT & BAR

WELCOME TO INDIA

MENU

SIGNATURES

GRAND THALI A LA TAPAS FROM 2 PEOPLE
Served on a large metal tray, on which small bowls containing various dishes are combined.
Main courses | side dishes | vegetables | dhal | raita | rice | naan bread

Classic [9,a] 25,90 Per person
a selection of vegetarian, chicken and lamb dishes

Goa Signature [9,a] 27,90 Per person
a selection of tandoori specialties

Greens [9,a] 24,90 Per person
a selection of vegetarian dishes

SNACKS, STARTERS & STREETFOOD

Chicken Seek Kebab [a] — 13,90
Minced chicken I mint chutney I salad I naan

Maharaja Lamb Chops [g] — 15,90
2 pcs. grilled rack of lamb (New Zealand) patiala style | salad | mint chuntney

Naan meets Burrata [a,g] — 12,90
Naan I burrata I Goa's tandoori sauce I pesto

Indian Fried Chicken [k] — 10,90
Chicken bites in a very spicy batter coating with spring onions

Sweet & Sour Cauliflower [k] VEGAN — 9,90
Fried in batter and then turned in a sweet and sour marinade

Samosa Chaat [g,a] — 9,90
Samosa | yoghurt | chutneys | chickpeas

Edamame Bhelpuri [a,e,f] VEGAN — 9,90
Puffed rice | edamame | peanuts | fresh herbs

GOA Mix Pakora Platter [a,g] — 13,90
Samosa I onion bhaji I veg pakora I paneer or chicken pakora

Aloo Tikki Chaat [a] — 9,90
Crispy potato patty | yoghurt | chutneys | chickpeas

CURRYS

Choice of normal / medium / hot
Served with basmati rice

	Paneer[g]	Chicken	Lamb	Prawn[b]
Tikka Masala [g] Marinated in yoghurt and spices and grilled, in a special sauce with onions and peppers	19,90	19,90	20,90	22,90
Palak With spinach in a spicy curry sauce	19,90	19,90	20,90	22,90
Korma [g,h] Creamy coconut and almond sauce	19,90	19,90	20,90	22,90
Makhani [g] Marinated and grilled in a butter curry sauce	19,90	19,90	20,90	22,90
Bhuna With fresh tomatoes, peppers, ginger, onions, garlic and hot spices	19,90	19,90	20,90	22,90
Karai Spicy tomato-based curry sauce with bell peppers, onions, ginger and garlic	19,90	19,90	20,90	22,90
Trüffel-Malai [g] Marinated in yoghurt in a creamy truffle curry sauce with crème fraîche	22,90	22,90	23,90	25,90
Pista Cream [g,h] Creamy pistachio sauce with exotic spices	20,90	20,90	21,90	23,90

SALADS

Goa's Salad VEGAN — 10,90
With tomatoes, cucumbers, red onions, mango & pomegranate seeds and homemade dressing. Optionally with:

- **Chicken Tikka** [g] +4,90
- **Prawn Tikka** [g,b] +6,90
- **Salmon Tikka** [d,g,j] +6,90

Cucumber Salad — 7,90
Fresh salad with finely chopped cucumbers, tomatoes and onions with a lemon-vinegar-oil vinaigrette, Indian style.

BIRYANI

Fried basmati rice with onions, cashew nuts, raisins, almonds, vegetables and exotic spices, served with raisin sauce.

Vegetarian Biryani — 16,90
Chicken Biryani — 18,90
Lamb Biryani — 19,90
Prawn Biryani [b] — 21,90

VEGETARIAN & VEGAN

Served with basmati rice

Dhaal Tharka VEGAN — 15,90
Yellow lentils, fried with cumin, ginger and garlic

Aloo Gobi VEGAN — 15,90
Potatoes and cauliflower pan fried in a spicy curry sauce

Channa Aloo Masala VEGAN — 15,90
Chickpeas and potatoes in a spicy tomato curry sauce

Dhaal Makhani [g] — 16,90
Dark lentils in a butter curry sauce

Maharaja Kofta [g] — 18,90
Homemade vegetable balls in a spicy, slightly piquant curry sauce

Gemüse Madras [g] Vegan possible — 16,90
Fresh vegetables in coconut curry sauce

Malai Kofta [g,h] — 18,90
Homemade vegetable balls in a creamy, delicate cashew nut curry sauce with crème fraîche

LUNCH MENU

Monday - Friday (except public holidays) 12:00 PM - 4:00 PM

THALIS

Served on a metal tray, on which small bowls containing various dishes are combined.

Vegetable Thali [g,a] — 13,90
Vegetarian lunch special, vegetable side dish, lentil side dish, raita, rice and naan bread

Chicken Thali [g,a] — 14,90
Chicken lunch special, vegetable side dish, lentil side dish, raita, rice and naan bread

Lamb Thali [g,a] — 15,90
Lamb lunch special, vegetable side dish, lentil side dish, raita, rice and naan bread

LUNCH SPECIAL

Daily changing lunch special with naan bread

Vegetarian lunch special with rice [g] — 12,90
Chicken lunch special with rice [g] — 13,90
Lamb lunch special with rice [g] — 14,90

Side salad +1 € / Raita +1.50 € / Naan bread +2 € / Garlic Naan bread +2.50 €

Lunch drinks Cola 0.2l, Cola Zero 0.2l, Mango Lassi 0.2l — 2,50
Table water still/sparkling 0.2l — 1,00

TANDOORI

Tandoor – from the Indian clay oven. The meat is marinated for 24 hours in a yogurt marinade and then grilled on a skewer in the Indian clay oven. Served with rice or naan, and barbecue sauce (spicy tomato curry sauce).

Tandoori Chicken Tikka [g] — 22,90
Lamb Tikka [g] — 24,90
King Prawn Tikka [g,b] **(Black Tiger Prawn)** — 26,90
Paneer Tikka [g] — 21,90
GOA Mix Tikka [g,b] — 24,90
Chicken Malai Tikka [g] Cashew quark marinade — 22,90
Salmon Tikka [d,g,j] — 24,90
Salmon fillet I honey mustard marinade

SIDES

Mixed Bread Basket [g,a] chapati, butter naan, garlic naan — 10,90

Naan: Indian flatbread made from wheat flour, baked in a clay oven

- **Butter** [g,a] 3,90
- **Garlic** [g,a] 4,50
- **Cheddar Cheese** [g,a] 6,90
- **Garlic Cheese** [g,a] 6,90
- **Chilli Cheese** [g,a] 6,90
- **Trüffel Cheese** [g,a] 10,90
- **Peshwari** [g,a,h] raisins | nuts | honey | coconut 5,90

Tandoori Chapati [a] — 3,90
Indian flatbread made from whole wheat flour, baked in a clay oven

Papadam Bowl VEGAN — 3,90
Different papadams

Goa Chutneys Trio — 2,50
Coriander yoghurt mint[g] I spiced onions I vindaloo mayo

Mixed Pickles — 1,90

Raita [g] — 3,90
Yogurt with finely chopped cucumbers and roasted cumin, seasoned with salt and pepper

Basmati Rice — 3,90

Masala Truffle Fries — 9,90
Homemade truffle fries in a chickpea coating with vindaloo mayo

DESSERT

Chai Cremoso [g,h] — 9,90
Cinnamon-cardamom cream on cardamom ice cream, topped with crumble, pistachios and chai

Pistachio Tiramisu [h,g] — 10,90

Chocolate samosa with ice cream [g,a] (Preparation time 10 min.) — 7,90
Homemade chocolate-filled pastries, served with cardamom ice cream

Homemade Mango Cheesecake [g] — 9,90
Cheesecake topped with mango cream

Rasmalai Royale [g,h] — 12,90
Soft, airy paneer balls | saffron cream | candied nuts | pickled tragacanth

Our food and beverages contain the following additives and allergens: 1. with colorant(s), 2. with preservative(s), 3. with antioxidant(s), 4. with flavor enhancer(s), 5. sulphured, 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) tree nuts, i) celery, j) mustard, k) sesame seeds, l) sulphur dioxide and sulphites, m) lupins, n) molluscs