



Kathi Curry

MENU



KATHI ROLLS

OUR SPECIALITY

INDIAN-STYLE HOMEMADE WRAP WITH MARINATED FILLING AND HOMEMADE SAUCES

- Aloo Masala Roll potatoes fried with Indian spices, bell pepper, onion 23,-
- Egg Masala Roll Indian-style omlet, bell pepper, onion 26,-
- Paneer Tikka Roll marinated Indian cottage cheese, sweet & sour sauce 29,-
- Chicken Tikka Roll pieces of marinated chicken, egg, onion, bell pepper 30,-
- Keema Chicken Roll fried minced chicken, egg, onion, bell pepper 32,-
- Lamb Masala Roll marinated lamb pieces, egg, onion, bell pepper 35,-
- Shami Lamb Roll ... minced lamb fried with Indian spices and herbs, onions, bell pepper 37,-

PLATTERS

INDIAN-STYLE KEBAB ON PLATE SERVED WITH FRENCH FRIES AND SALAD

- Paneer Platter marinated Indian cottage cheese in wet spice, onions, bell pepper 25,-
- Chicken Platter marinated chicken pieces in wet spice, onions, bell pepper 30,-
- Lamb Platter slow-cooked marinated lamb pieces in wet spice, onions, bell pepper 35,-

SNACKS

TYPICAL INDIAN STREETFOOD



- Samosa (2 pcs.) homemade dumplings stuffed with potatoes and green peas 20,-
- Onion bhaji (4 pcs.) crispy fried onions covered with gram flour, spices 19,-

EXTRAS

French fries 10,- | Sauce 3,-
 Onion Salad 5,- | Raita 4,-

VEGETARIAN
 VEGAN

PLEASE CHOOSE YOUR SPICY LEVEL

MILD
 MEDIUM
 HOT
 EXTRA SPICY
 INDIAN SPICY

 MENU 

CURRY BOWLS - SERVED WITH BASMATI RICE

TRADITIONAL INDIAN DISHES

-  Chana Masala chickpeas cooked in onion and tomato gravy 40,-
-  Paneer Butter Masala Indian cottage cheese cooked in creamy tomato sauce 44,-
- Chicken Tikka Masala marinated chicken cooked with masala gravy 45,-
- Butter Chicken chicken pieces in creamy, buttery tomato sauce with honey 46,-
- Lamb Korma lamb cooked with gravy of tomatoes and cashew nuts 50,-

SOUPS

-  Dal Soup lentil soup slow-simmered with traditional Indian spices and herbs 16,-
- Chicken Soup tender chicken cooked in a spiced broth enriched with Indian spices) 18,-

BIRYANI



SERVED WITH RAITA (yogurt with Indian spices and herbs)

-  Veg Biryani 40,-
(Aromatic dish made with basmati rice, mix vegetables, herbs and biryani spices)
- Chicken Biryani 46,-
(Fragrant basmati rice with marinated chicken and a blend of spices)
- Lamb Biryani 50,-
(Basmati rice with tender lamb pieces marinated in aromatic spices)

DRINKS



- Masala Tea hot tea with cardamom, cloves, ginger, and masala (with or without milk) 15,-
- Mango Lassi creamy yogurt with mango, rose water 15,-
- Coke (Classic / Zero) 10,-
- Still Water 9,-



MENU

MAIN COURSES

VEGETARIAN



- Mix Veg Curry 29,-
(Cauliflower, broccoli, carrots in tomato gravy)
- Dal Tadka 30,-
(Lentils cooked with fresh onions and tomatoes)
- Kadahi Paneer 36,-
(Paneer cooked in onion-tomato gravy, bell pepper)
- Palak Paneer 38,-
(Paneer in a smooth, creamy spinach gravy)

CHICKEN



- Chicken Curry 36,-
(Chicken simmered in onion-tomato gravy, garlic)
- Chicken Kadahi 37,-
(Chicken cooked in onion-tomato gravy, bell peppers)
- Chicken Korma 38,-
(Marinated chicken in a cashew nut - onion gravy)
- Palak Chicken 39,-
(Chicken cooked with onions in spinach gravy)
- Madras Chicken 39,-
(South Indian - style chicken in spicy tomato gravy)
- Chicken Vindaloo 40,-
(Chicken pieces in spicy gravy, cinnamon)

LAMB



- Lamb Kadahi 47,-
(Slow cooked lamb in makhani gravy, bell peppers)
- Lamb Palak 48,-
(Chunks of lamb in creamy spinach gravy, spices)
- Lamb Rogan Josh 49,-
(Kashmiri-style tender lamb in a yellow gravy)
- Lamb Madras 49,-
(South Indian-style lamb in spicy tomato gravy)
- Lamb Vindaloo 50,-
(Lamb pieces in spicy gravy, cinnamon)

BREADS



- Plain Paratha 10,-
(Crispy, flaky layered flatbread of all-purpose flour)
- Tawa Roti 12,-
(Round flatbread of whole wheat flour and water)
- Tawa Lachha Paratha 14,-
(Crispy, flaky layered whole wheat flatbread)
- Triangle Paratha 14,-
(Bread made of wheat flour, folded into triangle)

RICE



- Plain Rice 10,-
(A bowl of basmati rice)
- Jeera Rice 12,-
(Basmati rice fried with cumin seeds)

PLEASE CHOOSE YOUR SPICY LEVEL

