



# OOH! CURRY

more than just curries

## Chapati

	CHF
<b>Aloo Tikki Vatana</b> <i>Crispy, Tangy &amp; savoury, potato patties, white peas Kartoffeln-Weisserbsen Häppchen</i>	12
<b>Shakarkand Chaat</b> <i>Sweet potato, gram crisps, sweet-sour-chili Süsskartoffeln-Erbsenmehlbällchen, Süss-Sour-Chili</i>	12
<b>Samosa</b> <i>Crispy pastry, potatoes, spices, mint yoghurt, tamarind chutney Knusprige Teigtaschen, Kartoffeln, Gewürzen, Minze-Joghurt, Tamarinden chutney</i>	8
<b>Sprouts Garma Garam</b> <i>Steamed sprouts, red onions, chili, herbs, lime dressing lauwarme Sprossen, Zwiebeln, Chilli, Gewürze, Limedressing</i>	10

## North - East

	CHF
<b>Sogi's Momos</b> <i>Steamed Tibetan dumplings meat / vegetarian gedämpfte Teigtaschen, Fleisch / Vegi Fühlung</i>	14
<b>Hakka Chilli Chicken</b> <i>Chicken chunks, chilli, peppers, scallions, coriander Hühnchenstücke, Chilli, Peperoni, Frühlingszwiebeln, Koriander</i>	30
<b>Gobi Manchurian</b> <i>Crispy cauliflower, spiced gravy, scallions, coriander Blumenkohl, Gewürzsaucen, Frühlingszwiebeln, Koriander</i>	26

## Vegetarian / Raita

	CHF
<b>Malabari Vegetable Curry</b> <i>Mixed vegetables, Malabari masala, curry leaves, coconut milk Gemischte Gemüse, masala, kokosnussmilch, curryblättern</i>	25
<b>Achaari Aloo</b> <i>Tempered potatoes, 5 spice Gewürzte 5 Spice Kartoffeln</i>	20
<b>Paneer Butter Masala/Saag Paneer</b> <i>Fresh cheese cubes, tangy gravy/spinach masala, spices Frischkäse, Gewürze, Tomaten / Spinatcurry</i>	25
<b>Mix Veg Makhanwala</b> <i>Mix vegetables in tangy tomato curry Mischgemüse, Zwiebeln, Tomatencurry</i>	25
<b>Cucumber Raita</b> <i>Cucumber raita Joghurt mit Gurken</i>	4
<b>Plain Yoghurt</b>	3

## Kebab / Tawa

	CHF
<b>Tiger Prawn Peri Peri</b> <i>Tiger prawns, Goan tangy masala, chilled onions Jumbo Garnelen, scharfes Goan Mariande, Zwiebeln</i>	20
<b>Murgh Malai Kebab</b> <i>Succulent chicken breast, creamy marinade, saffron, garam masala Hühnchenstücke, Rahm-Joghurtmarinade, Safran, Garammasala</i>	16
<b>Seekh Kebab &amp; Roomali Roti</b> <i>Lamb Seekh kebab, chutney onions, rumali roti Lammhackfleisch Spiese, Minzchutney, Zwiebeln, Taschentuchbrot</i>	24

## Mughlai

	CHF
<b>Nalli Gosht</b> <i>Lamb shank on the bone, chefs way Lammhaxen, Chefsstyle</i>	34
<b>Hyderabadi Biryani</b> <i>Vegetarian / Chicken / Lamb Reistopf, Vegi / Poulet / Lamm</i>	26 / 32 / 36
<b>Dum Ka Murgh</b> <i>Simmered chicken breast, rich saffron gravy Geschmorte Hühnchenbrust in mildem Cashew-Safrancurry</i>	30

## Bread / Rice

	CHF
<b>Roti / Naan</b> <i>Classic Indian bread Indisches Brot Ruchmehl / Weissmehl</i>	4
<b>Garlic Naan</b> <i>Knoblauchbrot mit Weissmehl</i>	6
<b>Cheese Naan</b> <i>Weissmehl Brot mit Käse</i>	6
<b>Rumali Roti</b> <i>Taschentuch Brot</i>	6
<b>Jeera Rice</b> <i>Tempered Basmati rice, cumin gebratener Reis mit Kreuzkümmel</i>	5
<b>Basmati Rice</b>	4

## North

	CHF
<b>Keema Mutter Pav</b> <i>Spiced minced lamm, peas, baked soft bread Hackfleisch von Lamm, Erbsen, Masala, Brot</i>	28
<b>Punjabi Daal</b> <i>Over night cooked back lentils and kidney beans, tomato, spices, g&amp;g Schwarzelinsen, rote Bohnen, Tomaten, Gewürzen, Knoblauch &amp; Ingwer</i>	20
<b>Butter Chicken</b> <i>Boneless tandoori chicken, tangy tomato gravy Tandoori Chicken, Tomaten-Honigcurry</i>	30
<b>Bhuna Ghost</b> <i>Slow roasted Lamb on the bone, spiced masala Geschmortes Lammfleisch mit Knochen, würziges Masala</i>	34

## West / South

	CHF
<b>Manglorian Fish Curry</b> <i>Indianocean fish, coconut, curry leaves, tamarind, ginger, mustard Indischer Ozeanfisch, Kokosnuss, Curryblätter, Tamarinden, Senfkörner</i>	30
<b>Chicken Kolhapuri</b> <i>Chicken on bone, roasted spice masala, tamarind Pouletfleisch mit Knochen, Gewürzmasala, Tamarinden</i>	28

## Dessert

	CHF
<b>Rasmalai</b> <i>Fresh cheese delicacy Frischkäse Spezialität</i>	10
<b>Mango Shrikhand</b> <i>Overnight hung yoghurt, saffron, cardamom hausgemachtes Quark, Safran, Kardamom</i>	8
<b>Khurchan Kulfi</b> <i>Reduced milk parfait, cardamom, rose – kewra essence Milchparfait, Rosenessenz, Kardamom</i>	9
<b>Gulab Jamun</b> <i>Reduced milk dumplings, sweet syrup Milchknödeln, Zuckersirup</i>	7

Chicken: Switzerland | Lamb: Switzerland | Shrimps/ Fish: Vietnam, Pacific, Indian Ocean

All prices are in CHF and including all taxes.

## Homemade

	CHF
<b>Mango Lassi</b> <i>Yoghurt-Mango drink</i> <i>Joghurt-Mango Getränk</i>	6
<b>Ruhaafza Lassi</b> <i>Yoghurt-Rose drink</i> <i>Joghurt-Rose Getränk</i>	6
<b>Salted Chaaz</b> <i>Yoghurt, roasted cumin, black salt, rose-kewra water</i> <i>Joghurt, geröstete Kreuzkümmel, Natursalz, Rosenessenz</i>	5
<b>Masala Chai</b> <i>Assam tea, spices, ginger, milk</i> <i>Assam Tee , Ingwer, Garam Masala, Milch</i>	4

## Softdrink / Juice

	Litre	CHF
<b>Mineral Water</b>	0.5/1	5/8
<b>ZH2O</b>	0.5	3
<b>Apple Schorle</b>	0.3	5
<b>Cola/Zero</b>	0.3	5
<b>Orange/Pineapple/Tomato</b>	0.2	5
<b>Tonic/Bitter lemon/Ginger Beer</b>	0.2	5

## Beer

	%	CL	CHF
<b>Kingfisher</b>	4.8	0.33l	6
<b>Feldschlössen Lager</b>	4.8	0.33l	5.5
<b>Feldschlössen</b> <i>(Alcohol free)</i>	<0.5	0.33l	5.5

## Tea pot / Coffee

	CHF
<b>Fresh Mint</b>	6
<b>Fresh Ginger-Lemon</b>	6
<b>Yogi Tea</b>	6
<b>Sirocco Green Tea</b>	6
<b>Sirocco Jasmine</b>	6
<b>Sirocco Black Tea</b>	6
<b>Coffee / Espresso</b>	4

## Liquors

	%	CL	CHF
<b>Martini Bianco</b>	15	4	8
<b>Campari</b>	15	4	8
<b>Cynar</b>	16.5	4	8
<b>Appenzeller</b>	29	4	9
<b>Baileys</b>	17	4	9
<b>Yuzu Sake</b>	10.5	4	9



## Wine

	dl	Bottle
<b>SPARKLING</b> <i>Prosecco Montelliana DOCG</i> <i>Valdobbiadene, Superiore, Italy</i>	8	52
<b>ROSÉ</b> <i>Rosabelle Grenache Rosé</i> <i>Pays d'Oc IGP, France</i>	7	49
<b>WHITE</b> <i>Pinot Grigio</i> <i>Friuli DOC Aquileia, Italy</i> <i>Verdejo, Basa Blanco</i> <i>Rueda DO, Spain</i> <i>Chardonnay Ardèche</i> <i>Louis Latour, VdP, France</i> <i>Sauvignon Blanc, Nadine Saxer</i> <i>Vin de Pays Suisse, Switzerland</i>	6 7 - -	42 49 52 56
<b>RED</b> <i>Malbec Gaucho Pequeno</i> <i>Mendoza, Argentina</i> <i>Primitivo di Manduria</i> <i>"Lu Rappaio" DOP, Italy</i> <i>Syrah Grand Métral</i> <i>Valais, Switzerland</i> <i>Carmelo Rodero Crianza</i> <i>Ribera del Duero, Spain</i>	7 8 - -	49 56 59 78

## Spirits

	%	CL	CHF
<b>Old Monk</b>	42.8	4	10
<b>Havana</b>	40	4	11
<b>Tranqueray gin</b>	43.1	4	12
<b>Monkey 47</b>	47	4	14
<b>Bombay Sapphire</b>	40	4	10
<b>Amrut</b>	40	4	14
<b>Hibiki</b>	43	4	16
<b>Jack Daniels</b>	40	4	10
<b>Black Label</b>	40	4	12
<b>Absolute Vodka</b>	40	4	10
<b>Belvedere</b>	40	4	14
<b>Grey Goose</b>	40	4	12
<b>Grappa Tresolitre</b>	44	2	16

## Cocktails

	CHF
<b>Ooh!Curry gimlet</b> <i>Bombay sapphire, fresh lime, kumquat, rose lime</i>	14
<b>Ayurveda smash</b> <i>Absolut vodka, fresh lime, ginger-turmeric, honey, ginger ale</i>	14
<b>Bombay mule</b> <i>Bombay sapphire, fresh Lime, Mint, cucumber, orange, ginger beer</i>	14
<b>Dreams of Old Monk Libre</b> <i>Old monk rum, running honey, mint, lime</i>	14
<b>Rampur Sour</b> <i>Indian whiskey, sugar syrup, lime juice</i>	14
<b>Fresh lime soda (Virgin)</b> <i>Fresh lime juice, soda water, mint, black salt, sugar syrup</i>	6
<b>Mud island smash (Virgin)</b> <i>Calpico milk extract, lime juice, cumin, chili, basil</i>	9

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