



OOH! CURRY

more than just curries



Chatpata

	CHF
Aloo Tikki Vatana <i>Crispy, Tangy & savoury, potato patties, white peas Kartoffeln-Weisserbsen Häppchen</i>	12
Shakarkand Chaat <i>Sweet potato, gram crisps, sweet-sour-chili Süßkartoffeln-Erbse-mehlbällchen, Süß-Sour-Chili</i>	12
Samosa <i>Crispy pastry, potatoes, spices, mint yoghurt, tamarind chutney Knusprige Teigtaschen, Kartoffeln, Gewürzen, Minze-Joghurt, Tamarinden-chutney</i>	8
Sprouts Garma Garam <i>Steamed sprouts, red onions, chili, herbs, lime dressing lauwarme Sprossen, Zwiebeln, Chilli, Gewürze, Lime-dressing</i>	10
Masala Papad <i>Crispy fried pappadums, spicy masala Knusprige Pappadums, gewürzt</i>	10

North - East

	CHF
Momos <i>Steamed Tibetan dumplings beef/chicken/vegetarian Gedämpfte teigtaschen, Rind/Poulet/Vegi fühlung</i>	14
Chilli Chicken <i>Chicken chunks, chilli, peppers, scallions, coriander Hühnchenstücke, Chilli, Peperoni, Frühlingszwiebeln, Koriander</i>	32
Gobi Manchurian <i>Crispy cauliflower, spiced gravy, scallions, coriander Blumenkohl, Gewürzsaucen, Frühlingszwiebeln, Koriander</i>	28

Vegetarian / Raita

	CHF
Malabari Vegetable Curry <i>Mixed vegetables, Malabari masala, curry leaves, coconut milk Gemischte Gemüse, masala, kokosnussmilch, curryblättern</i>	26
Malai Kofta <i>Paneer-potatoes dumplings, fresh spices, cashew, almonds, poppy seeds, smooth gravy Frischkäse-Kartoffelnknödeln, Gewürze, Cashew-Mandeln, Rahm</i>	28
Paneer Butter Masala/Palak Paneer <i>Fresh cheese cubes, tangy gravy/spinach masala, spices Frischkäse, Gewürze, Tomaten / Spinatcurry</i>	26
Kadhai Paneer <i>Fresh cheese cubes, kadhai masala, onions, peppers Frischkäse, Wokgewürze, Zwiebeln, Peperoni</i>	28
Cucumber Raita <i>Cucumber raita Joghurt mit Gurken</i>	6
Plain Yoghurt	4

Kebab / Tawa

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

Mughlai

	CHF
Nalli Gosht <i>Lamb shank on the bone, chefs way Lammhaxen, Chefsstyle</i>	34
Hyderabadi Biryani <i>Vegetarian / Chicken / Lamb Reistopf, Vegi / Poulet / Lamm</i>	28 / 34 / 36
Dum Ka Murgh <i>Simmered chicken breast, rich saffron gravy Geschmorte Hühnchenbrust in mildem Cashew-Safrancurry</i>	32

Bread / Rice

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

North

	CHF
Keema Mutter, Garlic Naan <i>Spiced minced lamb, peas, baked soft bread Hackfleisch von Lamm, Erbsen, Masala, Brot</i>	30
Punjabi Daal <i>Over night cooked back lentils and kidney beans, tomato, spices, g&g Schwarzelinsen, rote Bohnen, Tomaten, Gewürzen, Knoblauch & Ingwer</i>	24
Butter Chicken <i>Boneless tandoori chicken, tangy tomato gravy Tandoori Chicken, Tomaten-Honigcurry</i>	32
Pressure Cooker Wala Gosht <i>Lamb curry on bone in pressure cooker, spiced masala Lammcurry in Dampfkochtopf, würziges Masala</i>	36

West / South

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

Dessert

	CHF
Rasmalai <i>Fresh cheese delicacy Frischkäse Spezialität</i>	12
Mango Shrikhand <i>Overnight hung yoghurt, saffron, cardamom hausgemachtes Quark, Safran, Kardamom</i>	8
Khurchan Kulfi <i>Reduced milk parfait, cardamom, rose – kewra essence Milchparfait, Rosenessenz, Kardamom</i>	9
Gulab Jamun <i>Reduced milk dumplings, sweet syrup Milchknödeln, Zuckersirup</i>	8



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

All prices are in CHF and including all taxes.

Homemade

	CHF
Mango Lassi <i>Yoghurt-Mango drink</i> <i>Joghurt-Mango Getränk</i>	7
Ruhaafza Lassi <i>Yoghurt-Rose drink</i> <i>Joghurt-Rose Getränk</i>	7
Salted Chaaz <i>Yoghurt, roasted cumin, black salt, rose-kewra water</i> <i>Joghurt, geröstete Kreuzkümmel, Natursalz, Rosenessenz</i>	7
Masala Chai <i>Assam tea, spices, ginger, milk</i> <i>Assam Tee , Ingwer, Garam Masala, Milch</i>	5

Softdrink / Juice

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

Beer

	%	CL	CHF
Kingfisher	4.8	0.33l	6
Feldschlössen Lager	4.8	0.33l	5.5
Feldschlössen <i>(Alcohol free)</i>	<0.5	0.33l	5.5
Wheat Beer/Weizen	5.4	0.5l	8.0

Tea pot / Coffee

	CHF
Fresh Mint	6
Fresh Ginger-Lemon	6
Yogi Tea	6
Sirocco Green Tea	6
Sirocco Jasmine	6
Sirocco Black Tea	6
Coffee / Espresso	5

Liquors

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



Wine

	dl	Bottle
SPARKLING <i>Prosecco Montelliana DOCG</i> <i>Valdobbiadene, Superiore, Italy</i>	8	52
ROSÉ <i>Rosabelle Grenache Rosé</i> <i>Pays d'Oc IGP, France</i>	7	49
WHITE <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
RED <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
Old Monk	42.8	4	10
Havana	40	4	11
Tranqueray gin	43.1	4	12
Monkey 47	47	4	14
Bombay Sapphire	40	4	10
Amrut	40	4	14
Hibiki	43	4	16
Jack Daniels	40	4	10
Black Label	40	4	12
Absolute Vodka	40	4	10
Belvedere	40	4	14
Grey Goose	40	4	12
Grappa Tresolitre	44	2	16

Cocktails / Virgins

	CHF
Ooh!Curry gimlet <i>Bombay sapphire, fresh lime, kumquat, rose lime</i>	14
Ayurveda smash <i>Absolut vodka, fresh lime, ginger-turmeric, honey, ginger ale</i>	14
Bombay mule <i>Bombay sapphire, fresh Lime, Mint, cucumber, orange, ginger beer</i>	14
Hang Over in Goa <i>Old monk rum, Baileys, Chai, Cinnamon</i>	14
Rampur Sour <i>Indian whiskey, sugar syrup, lime juice</i>	14
Fresh lime soda (Virgin) <i>Fresh lime juice, soda water, mint, black salt, sugar syrup</i>	7
Love at Ooh!Curry (Virgin) <i>Orange, Ananas, Lime, Soda, Chaat Masala</i>	10
Masala Mohito (Virgin) <i>Lime, mint, masala, ginger ale</i>	10

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