

Menucard



MASALA ART
KUNST DER INDISCHEN GEWÜRZE

Preface

The term "Masala" in Hindi generally means "ingredient" or "spice(s)". "Masala" often stands for specifically prepared spice mixtures such as garam masala, chaat masala or tandoori masala, etc. The term "masala" also occurs in compositions such as "masala chai" for Indian herb tea.

In general, most savory Indian dishes are prepared with onions, tomatoes, garlic, ginger, salt and spices. These basic ingredients are used in various combinations to create different types of sauces, e.g. Makhani, Masala, Kadahi, Korma, etc.

Gravy adds texture, flavor and unparalleled character to any Indian curry dish.

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Indian culinary terms

Marinades

Hariyali: Yoghurt (F), Spinach, Mint, Coriander, Ginger-Garlic Paste, Fenugreek Powder

Malai: Yoghurt (F), Ginger-Garlic Paste, **Emmental Cheese (F)**, Cardamom Powder

Tandoori: Yoghurt (F), Ginger-Garlic Paste, Chickpea Flour, Cardamom Powder

Gravies

Chettinad: Mustard Seeds (K), Curry Leaves, Masala Gravy, Black Pepper, Lemon Juice

Goan: Cumin, Masala Gravy, **Coconut Milk (H)**, Lemon Juice

Kadahi: Coriander, Cumin, Fennel, Masala Gravy, Bell Peppers, Fenugreek Powder

Korma: **Cashewnuts (H)**, **Milk (F)**, Bayleaf, Ginger-Garlic Paste, Cardamom Powder

Lababdar: Makhani Gravy, Bell Peppers, **Cashewnuts (H)**, **Milk (F)**

Madras: Mustard Seeds (K), Curry Leaves, Masala Gravy, Black Pepper, Lemon Juice

Makhani: Tomato, Ginger-Garlic Paste, Fenugreek Powder, Honey, **Cashewnuts (H)**, **Milk (F)**

Masala: Cumin, Onions, Tomato, Ginger-Garlic Paste

Palak: Cumin, Spinach, Onions, Tomato, Ginger-Garlic Paste, Fenugreek Powder

Roganjosh: Fennel, Caramelised Onion, Tomato, Ginger-Garlic Paste

Allergen Directory

<u>Grain Products</u>	A
<u>Fish</u>	B
<u>Crustaceans</u>	C
<u>Sulphurdioxide</u>	D
<u>Celery</u>	E
<u>Milk and Lactose</u>	F
<u>Sesame Seeds</u>	G
<u>Nuts</u>	H
<u>Eggs</u>	I
<u>Lupins</u>	J
<u>Mustard</u>	K
<u>Soya</u>	L
<u>Mollusks</u>	M
<u>Peanuts</u>	N



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Starters

Papad

2,80

Black Peppercorns / Cumin / Plain

(Crispy lentil flatbread.)

Pakora

6,80

Indian Cottage Cheese (F) / Potato / Onion

(Deep-fried snacks in seasoned chickpea batter.)

Paneer Tikka (F)

7,80

Hariyali / Malai / Tandoori

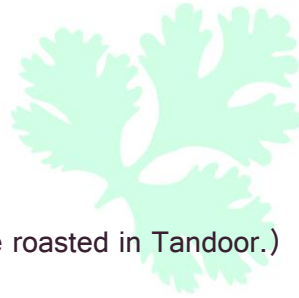
(Marinated Indian Cottage Cheese roasted in Tandoor.)

Murgh Tikka (F)

7,80

Hariyali / Malai / Tandoori

(Marinated Chicken roasted in Tandoor.)



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Küchen aus indischen Gewürzen

Soups

Tamatar Dhaniya Shorba 3,80

(Creamy Tomato soup flavored with coriander.)

Daal Shorba 3,80

(Lentil soup flavored with spices.)

Murgh Yakhni (F, H) 3,80

(Creamy Chicken soup with a rustic spice mix.)



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"Shorba" means Soup.

"Yakhni" means Soup.

Main Courses

Vegan

Aaloo

8,80

Fenugreek / Green Peas / Caraway / Masala
(Baby Potatoes in a variant of your choice.)

Chana

9,80

(Chickpeas with Baby Potatoes in Masala Gravy.)

Rajma

9,80

(Kidneybeans in Tomato Gravy.)

Bhindi

10,80

Caraway / Red Onion / Masala
(Okra cooked in Masala Gravy.)

Sabz Jalfrezi

10,80

(Vegetables cooked in Masala Gravy.)

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Lacto Vegetarian

Khumb-Makai

11,80

(Mushroom and Sweet Corn cooked in mildly curried **Korma** Gravy.)

Paneer (F)

11,80

Kadahi / **Lababdar** / **Makhani** / Masala / Palak

(Indian Cottage Cheese in a variant of your choice.)



Fish and Meat

Machi (B)

13,80

Goan / **Madras** / Masala

(Viktoriabarsch **Fillet** cooked in a variant of your choice.)

Murgh

11,80

Chettinad / Kadahi / **Korma** / **Lababdar** / **Makhani** / Masala / Palak

(**Chicken Thigh** cooked in a variant of your choice.)

Gosht

13,80

Kadahi / Masala / Palak / Roganjosh

(**Lamb Thigh** cooked in a variant of your choice.)

Breads

Tandoori Roti (A) 2,80

Butter (F) / Plain

(Flat bread prepared with Multigrain dough.)

Parantha (A) 3,80

Fenugreek / Caraway / Plain

(Shallow fried flat bread prepared with Multigrain dough.)

Stuffed Parantha (A) 4,80

Egg (I) / Indian Cottage Cheese (F) / Potato

(Stuffed flat bread prepared with Multigrain dough.)

Naan (A, I) 2,80

Butter (F) / Garlic / Plain

(Flat bread prepared with fermented dough.)

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Rice

Chaawal

2,80

(Steamed **Basmati** Rice.)

Khushka

4,80

(Flavored **Basmati** Rice cooked with Cumin and Turmeric.)

Hyderabadi Biryani

14,80

Vegetable / Chicken / Lamb

(Flavored **Basmati** Rice cooked with Vegetables or Meat.)



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Sides
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Kachumber

4,80

(Sweet Corn, Cherry Tomatoes, Cucumber and Red Onions.)

(Indian salad with homemade Lemon-Honey Dressing.)

Raita (F)

3,20

Cucumber / Plain

(Yoghurt with homemade spice mix.)

Dessert

Gulab Jamun (A, F) 3,80

(Fried 'Khoya' Balls in aromatised sugar syrup.)

Kulfi (F, H) 2,80

Mango / Pistachio

(Traditional Indian ice-cream.)

Ras Malai (F, H) 3,80

(Rich cheesecake with flavored condensed Milk.)



Indian Drinks

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Lassi (F) 3,20

Mango / Masala / Salty / Sweet

(Indian Yoghurt drink.)

Chai (F) 3,20

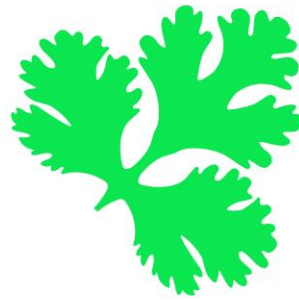
Ginger / Cardamom / Masala

(Indian Tea cooked with Milk.)

Indian Coffee (F) 3,20

(Instant Coffee cooked with Milk.)

Good Appetite!



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