

<b>Starters</b>		€
	served with chutney and salad with a mango-honey-mustard-dressing	
1.	<b>Vegetable Pakora</b> Vegetable balls made from potatoes, cauliflower, leaf spinach and onions, coated in an authentically spiced chickpea dough (4 pcs.)	5,70
2.	<b>Onion Bhaji</b> Crispy fried onion balls in chickpea dough (4 pcs.)	5,70
3.	<b>Paneer Pakora</b> <sub>8</sub> Paneer sticks made from homemade organic cream cheese filled with mint and ginger and baked in a spicy chickpea dough (4 pcs.)	6,90
4.	<b>Chicken Pakora</b> Spicy marinated chicken breast fillet in chickpea pastry (4 pcs.)	6,90
5.	<b>Vegetable Samosa</b> <sub>7</sub> Triangular dumplings with traditionally spiced potatoes filling, Peas, onions, garlic, ginger, chilli and cumin (2 pcs)	5,70
6.	<b>Chicken Tikka</b> <sub>8,9,10</sub> The original tandoori chicken is grilled here as fillet in a clay oven, after being pickled overnight in yoghurt and 16 spices (4 pcs.)	8,90
7.	<b>Lamb Seekh Kebab</b> Spicy lamb kebabs seasoned with cardamom, cinnamon and cloves (4 pcs.)	8,90
8.	<b>Mixed Vegetable Starter Plate</b> <sub>7,8,9</sub> Vegetable Pakora, Onion Bhaji, Paneer Pakoras, Vegetable Samosas (2 pcs. each) Vegetarian starter plate served with small salad and three chutneys.	13,90
9.	<b>Mixed Starter Plate</b> <sub>8,9,10</sub> Chicken Pakora, Onion Bhaji, Chicken Tikka, Lamb Seekh Kebab (2 pcs. each) Mixed starter plate served with a small salad and three chutneys.	14,90

## Salad

10.	<b>Kachumber Salad</b> Spicy, finely chopped salad with carrots, cucumber, paprika, tomatoes, onions, ginger and chillies with lemon juice and chat masala	5,70
11.	<b>Chicken Tandoori Salad</b> <sub>8,9,10</sub> Grilled chicken breast fillet from the clay oven, served warm on a colourful salad of the season with homemade mango-honey-mustard dressing	11,90

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|---|-------|
| 12. <b>Jhinga Tandoori Salad</b> <sup>8,9,10</sup>  | 14,90 |
| Grilled king prawns from the clay oven, served warm on a colourful salad of the season with homemade mango-honey-mustard dressing |       |

### **Chutney/Raita/Pickel**

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|--|------|
| 13. <b>Mango Chutney</b>                                     | 2,20 |
| A mild chutney from the mango fruit                          |      |
| 14. <b>Orange Chutney</b>                                    | 2,20 |
| A homemade chutney made from ripe oranges, ginger and chilli |      |
| 15. <b>Tamarind (Imli) Chutney</b>                           | 2,20 |
| A homemade chutney from the tamarind fruit                   |      |
| 16. <b>Pudina Chutney</b>                                    | 2,80 |
| A homemade chutney made from mint and coriander leaves       |      |
| 17. <b>Kheera Raita</b> <sup>8</sup>                         | 3,20 |
| Refreshing yoghurt dish with cucumber and chat masala        |      |
| 18. <b>Mixed Pickle</b>                                      | 1,80 |
| Fruits and vegetables pickled in hot spiced oil              |      |
| 19. <b>Chutney Trio</b>                                      | 6,00 |
| Mango Chutney, Pudina Chutney, Orange Chutney                |      |

### **Soups**

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|---|------|
| 21. <b>Hyderabadi Jhinga Shorva</b> <sup>10</sup>   | 6,20 |
| Coconut-lime soup with grilled prawn and aromatic spices  |      |
| 22. <b>Tamatar Ka Shorva</b> <sup>8</sup>   | 5,20 |
| Fruity indian tomato soup a touch of ginger, cumin and cream  |      |
| 23. <b>Dal Soup vegan</b>   | 5,60 |
| Spicy lentil curry soup with red lentils, onions, mustard seeds, garlic aromatic spices and coconut milk        |      |
| 24. <b>Mulligatawny Soup</b> <sup>10</sup>  | 5,90 |
| Spicy chicken curry soup from homemade chicken broth with, aromatic spices and herbs, refined with coconut milk |      |

<b>Bread</b>		€
26.	<b>Papadam</b> Waffle made of lentil flour with mint yoghurt sauce and chilitomato sauce	1,30
27.	<b>Tandoori Naan</b> <sup>7,8</sup> Freshly baked wheat flat bread from the clay oven	2,20
28.	<b>Tandoori Garlic Naan</b> <sup>7,8</sup> Warm wheat flatbread with ghee and garlic	2,70
29.	<b>Tandoori Butter Naan</b> <sup>7,8</sup> Warm wheat flatbread with ghee	2,50
30.	<b>Tandoori Peshawari Naan</b> <sup>7,8</sup> Wheat flatbread filled with rasins and almonds	3,80
31.	<b>Tandoori Cheese Naan</b> <sup>7,8</sup> Wheat flatbread filled with cheddar cheese and green chilies	3,80
32.	<b>Tandoori Roti</b> <sup>7</sup> Crispy unleavened whole grain flat bread from the clay oven	2,20
33.	<b>Chapati</b> <sup>7</sup> Whole grain flat bread baked in a cast-iron pan	2,20
34.	<b>Paratha</b> <sup>7,8</sup> One of the most popular unleavened breads made from whole grain dough	3,20
35.	<b>Puri</b> <sup>7</sup> This wholemeal flat bread is baked in oil to form a balloon	2,20
36.	<b>Bhatura</b> <sup>7,8</sup> This wheat flour flat bread is baked in oil to form a balloon	2,20
37.	<b>Tandoori Brotkorb</b> <sup>7,8</sup> Tandoori Naan, Tandoori Butter Naan, Tandoori Garlic Naan	6,50

### **Pilau Rice** Side Dishes

41.	<b>Vegetable Pilau</b> Fried Basmati saffron rice, with vegetables, cashew nuts and raisins	5,80
42.	<b>Mutter Pilau</b> Fried Basmati saffron rice, with peas and cumin	4,80
43.	<b>Mushroom Pilau</b> Fried Basmati saffron rice, with mushrooms and cumin	4,80

Contains: 7 gluten, 8 lactose

<b>Side Dishes</b>		€
45.	<b>Aloo Gobi</b> Cauliflower and potatoes, onions, tomato, ginger, chillies, garlic,spices and fresh coriander	6,50
46.	<b>Saag Aloo</b> Potatoes, braised with finely chopped spinach, onions, ginger, garlic and chilli	6,50
47.	<b>Mushroom Bhaji</b> Spicy fried fresh mushrooms with onions, ginger, garlic, chillies and fresh coriander	6,50
48.	<b>Bhindi Bhaji</b> Spicy fried fresh okra with onions, ginger, tomato, garlic, chillies and fresh coriander	6,50

### **Vegan\***

51.	<b>Vegetable Soya Korma</b> Fresh vegetables in almond-curry-soy sauce, with organic tofu cubes, cashew nuts and fresh fruit	14,50
52.	<b>Vegetable Bangalore</b> Fresh vegetables in coconut-curry sauce with ginger, chillies, basil, fresh coriander and cashew nuts	14,50
53.	<b>Kathal Aloo Masala</b> Jackfruit and potatoes fried in mustard oil in the wok and braised on a low flame to form an aromatic curry dish	14,50
54.	<b>Soya Kofta</b> Lightly seasoned balls of vegetables and cashew nuts in a curry-soya sauce with chopped almonds and pistachios	14,50
55.	<b>Tofu Curry Goa</b> Organic soya cubes in coconut-curry sauce with fresh coriander	13,50
56.	<b>Shahi Tofu</b> Organic soya cubes of fried soya bean cheese braised in a creamy soya-tomato-cashewnut-masala-sauce	14,50
57.	<b>Vegetable Balti</b> Fresh vegetables, braised with roasted and ground seeds, such as poppy, sesame, fennel and cardamom seeds	14,50

\*All dishes are served with Basmati rice

<b>Vegetarian*</b>	€
61. <b>Navrattan Curry</b> Fresh vegetables in almond-curry cream sauce, with paneer cubes of homemade organic cream cheese, cashew nuts and fresh fruit	14,50
62. <b>Malai Kofta</b> Lightly seasoned balls of vegetables and cashew nuts in a curry cream sauce with chopped almonds and pistachios	14,50
63. <b>Shahi Paneer</b> <sub>8</sub> Fried paneer cubes of homemade organic cream cheese, braise in a creamy creamy tomato-cashew nut-masala sauce	14,50
64. <b>Palak Paneer</b> <sub>7,8</sub> Fried paneer cubes of homemade organic cream cheese, braised with finely chopped spinach, onions, ginger, garlic and chillies	14,50
65. <b>Paneer Karahi</b> Paneer cubes of organic cream cheese, in a wok in sweet and sour tamarind curry sauce with tomatoes, onions, peppers, garlic and chillies	14,50
66. <b>Dal Tarka**</b> <sub>8</sub> Yellow and black indian lentils braised with roasted onions, ginger, tomatoes, garlic, chillies and fresh coriander	11,50
67. <b>Rama Aloo**</b> <sub>8</sub> Kidney beans and potatoes braised in curry-tomato sauce with onions, gin- ger, garlic, chillies and fresh coriander	11,50
68. <b>Chana Masala**</b> <sub>8</sub> Chick peas with curry tomato sauce with onions, ginger, garlic, chillies, spices and fresh coriander	11,50

## **Biryani**

Served with a refreshing Kheera yoghurt Raita

71. <b>Vegetable Biryani</b> <sub>8</sub> Fried Basmati saffron rice, with paneer cheese, cauliflower, carrots, peas, cashew nuts, raisins, almonds and pistachios	14,50
72. <b>Chicken Biryani</b> <sub>8</sub> Fried Basmati saffron rice, with tender chicken breast fillet, peas, cashew nuts, raisins, almonds and pistachios	15,50

Contains: 7 gluten, 8 lactose (ghee - clarified butter according to Ayurvedic tradition)

\*All dishes are served with Basmati rice \*\*also available vegan

	€
73. <b>Lamb Biryani</b> <sup>8</sup> Fried Basmati saffron rice, with tender lamb, peas, cashew nuts, raisins, almonds, pistachios	18,00
74. <b>King Prawn Biryani</b> <sup>6,8</sup> Fried Basmati saffron rice, with king prawns, peas, cashew nuts, raisins, almonds, pistachios	21,50

### **King prawns\***

81. <b>Jhinga Curry Goa</b> <sup>6</sup> King prawns in coconut-curry sauce with fresh coriander	21,00
82. <b>Jhinga Xacuti</b> <sup>6</sup> King prawns in curry-coconut sauce with cinnamon, coriander, cloves, poppy seeds, tamarind and curry leaves - a dish from Goa	21,50
83. <b>Jhinga Chili</b> <sup>6</sup> King prawns, steamed with fresh chillies, paprika and ginger in a spicy tomato sauce	21,00
84. <b>Jhinga Bhuna</b> <sup>6</sup> King prawns in tomato-curry-sauce with garlic and chilli	21,00
85. <b>Jhinga Madras</b> <sup>6</sup> King prawns in red curry-coconut sauce	21,00
86. <b>Jhinga Green Masala</b> <sup>6,7,8</sup> King prawns braised with finely chopped spinach, onions, garlic, ginger, chillies and spices	21,00
87. <b>Jhinga Methiwaala</b> <sup>6</sup> King prawns in curry-coconut sauce with peppers, onions, fenugreek leaves and mustard seeds	21,50
88. <b>Jhinga Karahi</b> <sup>6</sup> King prawns from the wok in sweet and sour tamarind curry sauce with tomatoes, onions, peppers, garlic and chillies	21,50
89. <b>Jhinga Balti</b> <sup>6</sup> King prawns are braised with roasted and ground seeds, such as poppy, sesame, fennel and cardamom seeds	21,50

Contains: <sup>6</sup> sulphites, <sup>7</sup> gluten, <sup>8</sup> lactose

\*All dishes are served with Basmati rice

<b>Chicken*</b>		€
91.	<b>Chicken Korma Badam</b> Chicken breast fillet in curry cream sauce, with almonds	15,50
92.	<b>Chicken Makhani</b> Marinated and Tandoor grilled chicken breast fillet braised in Tandoori Masala cream sauce with mustard, celery and cumin	15,50
93.	<b>Chicken Karahi</b> Chicken breast fillet from the wok braised in tamarind-curry sauce with onions, peppers, garlic, chillies and fresh coriander	14,50
94.	<b>Chicken Tikka Mirchiwala</b> Marinated and Tandoor grilled chicken breast fillet braised in Tandoori Masala cream sauce with fresh peppers, mustard and celery	15,50
95.	<b>Chicken Xacuti</b> Chicken breast fillet in curry-coconut sauce with cinnamon, coriander, cloves, poppy seeds, tamarind and curry leaves - a dish from Goa	15,50
96.	<b>Chicken Tikka Masala</b> Marinated and Tandoor grilled chicken breast fillet braised in Tandoori Masala yoghurt sauce with mustard, celery, cumin	15,50
97.	<b>Chicken Chili</b> Fried chicken breast fillet strips with fresh chillies, paprika, onions and ginger in spicy tomato sauce	14,00
98.	<b>Chicken Saag</b> <sup>7,8</sup> Chicken breast fillet, braised with finely chopped spinach, onions, ginger, garlic, chillies and cumin	14,00
99.	<b>Chicken Bangalore</b> Chicken breast fillet with fresh vegetables in coconut-curry sauce with ginger, chillies, basil, fresh coriander and cashew nuts	15,50

Contains: 7 gluten, 8 lactose

\*All dishes are served with Basmati rice

<b>Lamb *</b>		€
101.	<b>Lamb Mughlai</b> Diced lamb braised in curry cream sauce with paneer (homemade organic cream cheese), raisins and cashew nuts	18,00
102.	<b>Lamb Shah Jahani</b> Diced lamb braised in curry cream sauce with cauliflower, carrots, peas, cashew nuts and fresh fruit	18,00
103.	<b>Palak Gosht</b> <sup>7,8</sup> Diced lamb, braised with finely chopped spinach, onion, ginger, garlic, chillies and cumin	17,00
104.	<b>Lamb Rogan Josh</b> Diced lamb braised in ghee (clarified butter), yoghurt and an aromatic spice mixture from Kashmir	17,50
105.	<b>Lamb Buhna</b> Diced lamb braised in curry tomato sauce with onions, ginger, garlic, chillies and fresh coriander	17,00
106.	<b>Lamb Madras</b> Diced lamb braised in red coconut-masala sauce	17,00
107.	<b>Dal Gosht</b> Cubes of lamb braised with yellow and black lentils and roasted onions, ginger, garlic, chillies and fresh coriander	17,00
108.	<b>Lamb Bhindi</b> Diced lamb, steamed with fresh okra, tomatoes, onions, ginger, garlic, chillies and cumin	17,50
109.	<b>Lamb Balti</b> diced lamb braised with roasted and ground seeds, such as poppy, sesame, fennel and cardamom seeds	18,00

Contains: 7 gluten, 8 lactose  
\*All dishes are served with Basmati rice

<b>Dessert</b>	€
<b>Vegan vanilla ice cream with mango slices</b> Ripe mango fruit with vegan vanilla ice cream	6,50
<b>Mango slices with vanilla ice cream</b> Ripe mango fruit with Bourbon vanilla ice cream	6,30
<b>Gulab Jamun</b> Baked milk semolina ball in one with cardamom and rosewater flavoured sugar water syrup	5,50
<b>Hot &amp; Cold Dream</b> Gulab Jamun, warm baked milk semolina balls with vanilla and coconut ice cream	6,50
<b>Gajar Ka Halwa</b> Carrot dessert with ghee, raisins, almonds and pistachios	5,50
<b>Malai Aam</b> Mango cream with cream, mango puree, rose water and chopped pistachios	5,50
<b>Suji Halwa</b> Semolina pudding with coconut milk, rosewater, saffron and plum compote	6,50
<b>Tea Specialities</b>	
<b>Masala Chai</b> Indian spice tea with milk	2,90
<b>Darjeeling Tea</b>	2,50
<b>Jasmin Tea</b>	2,50
<b>Green Tea</b>	2,50
<b>Green Tea Marani</b>	2,50
<b>Rooibos Nature Tea</b>	2,50
<b>Rooibos Vanilla Tea</b>	2,50
<b>Peppermint tea</b> with fresh mint leaves	2,50
<b>Ginger tea</b> with fresh ginger	2,50

<b>Coffee Specialities</b>	€
<b>Espresso</b> <sub>3</sub>	1,80
<b>Espresso Macchiato</b> <sub>3</sub>	1,90
<b>Kardamom Espresso</b> <sub>3</sub>	2,20
<b>Espresso Doppio</b> <sub>3</sub>	2,70
<b>Latte Macchiato</b> <sub>3</sub>	2,90
<b>Cappuccino</b> <sub>3</sub>	2,70
<b>Caffè Crema</b> <sub>3</sub>	2,60

<b>Digestif</b>		€
<b>Old Monk</b> Indian Rum 7J	2 cl.	3,20
<b>Mango Schnapps</b> enjoy ice cold	2 cl.	2,50
<b>Kokosnuss Schnapps</b> enjoy ice cold	2 cl.	2,50
<b>Mango Liquor</b> Light exotic sweetness	2 cl.	2,50
<b>Coconut Liquor</b> Light exotic sweetness	2 cl.	2,50
<b>Grappa Nonino</b> Aged in wild cherry wood	2 cl.	3,20
<b>Hennessy Cognac</b> V.S	2 cl.	3,20
<b>Remy Martin</b> VSOP	2 cl.	3,80
<b>Calvados</b> VSOP	2 cl.	3,20
<b>Sambuca Moilnari</b> Aniseed liqueur	2 cl.	2,60
<b>Sierra Tequila</b> Silver	2 cl.	2,60
<b>Bombay Sapphire</b> London Dry Gin	2 cl.	2,90
<b>Absolut Vodka</b> Schwede - without added sugar	2 cl.	2,90
<b>Jubileums</b> Aquavit	2 cl.	2,60
<b>Linie</b> Aquavit	2 cl.	2,90
<b>Helbing Kümmel</b> North German caraway schnapps	2 cl.	2,20
<b>Jägermeister</b> Herbal liqueur with cult status	4 cl.	3,80
<b>Fernet Branca</b> bitter	4 cl.	3,80
<b>Ramazotti</b> Amaro Milano	4 cl.	3,80
<b>Averna</b> Amaro Siciliano	4 cl.	3,80
<b>Baileys</b> The Original Irish Cream	4 cl..	3,80

1 with colour dye, 2 with antioxidant, 3 contains caffeine,  
4 with sweetener, saccharin and aspartame (contains phenylalanine), 5 contains quinine

<b>Non-alcoholic beverages</b>		€
<b>Mangolassi</b> , Indian yoghurt drink	0,2 l.	3,20
<b>Kräuterlassi</b> , Indian yoghurt drink	0,2 l.	3,20
<b>Soya Mangolassi</b> , Indian soyayoghurt drink	0,2 l.	3,20
<b>Coca Cola</b> <sup>1,2,3</sup>	0,2 l.	2,20
<b>Coca Cola</b> <sup>1,2,3</sup>	0,4 l.	3,90
<b>Coca Cola Light</b> <sup>1,2,3,4</sup>	0,2 l.	2,20
<b>Coca Cola Light</b> <sup>1,2,3,4</sup>	0,4 l.	3,90
<b>Fanta</b> <sup>1,2</sup>	0,2 l.	2,20
<b>Fanta</b> <sup>1,2</sup>	0,4 l.	3,90
<b>Sprite</b> <sup>2</sup>	0,2 l.	2,20
<b>Sprite</b> <sup>2</sup>	0,4 l.	3,90
<b>Spezi</b> <sup>1,2,3</sup>	0,2 l.	2,20
<b>Spezi</b> <sup>1,2,3</sup>	0,4 l.	3,90
<b>Apple Schorle</b>	0,2 l.	2,20
<b>Apple Schorle</b>	0,4 l.	3,90
<b>Cherry Schorle</b>	0,4 l.	4,20
<b>Mango Schorle</b>	0,4 l.	4,20
<b>Gerolsteiner Gourmet Mineralwasser</b> sparkling	0,25 l.	2,50
<b>Gerolsteiner Gourmet Mineralwasser</b> sparkling	0,75 l.	6,20
<b>Gerolsteiner Gourmet Mineralwasser</b> natural	0,25 l.	2,50
<b>Gerolsteiner Gourmet Mineralwasser</b> natural	0,75 l.	6,20
<b>Vita Malz</b> <sup>1</sup>	0,33 l.	3,10
<b>Schweppes Tonic Water</b> <sup>2,5</sup>	0,2 l.	2,80
<b>Schweppes Ginger Ale</b> <sup>1,2</sup>	0,2 l.	2,80
<b>Schweppes Bitter Lemon</b> <sup>2,5</sup>	0,2 l.	2,80
<b>Lütauer Rhabarberschorle</b>	0,33 l.	3,40
<b>Bionade Holunder</b>	0,33 l.	3,40
<b>Apple juice</b>	0,2 l.	2,50
<b>Mango juice</b>	0,2 l.	2,90
<b>Orange juice</b>	0,2 l.	2,90
<b>Kiba Cherry-Bananajuce</b>	0,2 l.	2,90

1 with colour dye, 2 with antioxidant, 3 contains caffeine,  
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<b>Aperitif</b>		€
<b>Portwein</b> Tawny	5 cl.	3,90
<b>Portwein</b> Dry White	5 cl.	3,90
<b>Sherry</b> Dry	5 cl.	3,70
<b>Sherry</b> Medium	5 cl.	3,70
<b>Martini</b> Rosso	5 cl.	3,20
<b>Martini</b> Bianco	5 cl.	3,20
<b>Martini</b> Extra Dry	5 cl.	3,20

## **Sparkling wine & champagne**

<b>Kir Royal</b> Crème de Cassis / sparkling wine	0,1 l.	4,20
<b>Glas of sparkling wine</b> - house brand	0,1 l.	3,90
<b>Bottle of sparkling wine</b> - house brand	0,75 l.	18,00
<b>Riesling Brut</b> sparkling wine	0,75 l.	26,00
<b>Moët &amp; Chandon</b> Imperial	0,75 l.	65,00

## **Whiskey/Whisky**

<b>Ballantine`s</b>	4 cl..	4,50
<b>Johnny Walker</b> Red Label	4 cl..	4,50
<b>Johnny Walker</b> Black Label 12J	4 cl..	5,50
<b>Chives Regal</b> 12J	4 cl..	5,50
<b>Dimple</b> 15J	4 cl..	5,50
<b>Jack Daniel`s</b> - Tennessee	4 cl..	5,00

## **Longdrinks & Cocktails**

<b>Old Monk Cola</b> - Indian rum & Coca Cola <sup>1,2,3</sup>	6,90
<b>Whiskey Cola</b> - Jack Daniel`s Whiskey & Coca Cola <sup>1,2,3</sup>	6,90
<b>Gin Tonic</b> - Bombay Sapphire Gin & Tonic Water	6,90
<b>Vodka Lemon</b> - Absolut Vodka & Bitter Lemon <sup>5</sup>	6,90
<b>Aperol Spritz</b> – Aperol & sparkling wine	6,50
<b>Port Tonic</b> - Dry White Portwine & Tonic Water	6,90
<b>Ashoka Cocktail</b>	6,90

1 with colour dye, 2 with antioxidant, 3 contains caffeine,  
4 with sweetener, saccharin and aspartame (contains phenylalanine), 5 contains quinine

<b>Draft beer</b>		€
<b>Ratsherrn Pilsener</b> <sub>7</sub>	0,4 l.	4,20
<b>Ratsherrn Rotbier</b> <sub>7</sub>	0,3 l.	3,60
<b>Alsterwasser/Radler</b> <sub>2,7</sub>	0,4 l.	4,20

## **Bottled beer**

<b>Kingfisher Indian Premium Lager Beer</b> <sub>7</sub>	0,33 l.	4,20
<b>Ratsherrn Westküsten Indian Pale Ale</b> <sub>7</sub>	0,33 l.	4,50
<b>Pinkus Hefeweizen Bioland</b> <sub>7</sub>	0,5 l.	4,90
<b>Erdinger alcohol free</b> <sub>7</sub>	0,5 l.	4,90
<b>Erdinger Naturtrüb</b> <sub>7</sub>	0,5 l.	4,90
<b>Schneider Weisse Original</b> <sub>7</sub>	0,5 l.	4,90
<b>Jever Fun alcohol free</b> <sub>7</sub>	0,33 l.	3,60

## **Wine by the carafe/glass**

<b>Weinschorle</b> <sub>6</sub>	0,2 l.	4,20
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### **White wine**

<b>Riesling</b> – Neiss from Pfalz, Germany <sub>6</sub>	0,2 l.	5,60
<b>Riesling</b> – Neiss from Pfalz, Germany <sub>6</sub> Dry, fine scent of flowers and mango	0,5 l.	13,50

### **Rosé**

<b>Portugieser Rosé</b> – Neiss from Pfalz, Germany <sub>6</sub>	0,2 l.	5,40
<b>Portugieser Rosé</b> – Neiss from Pfalz, Germany <sub>6</sub> Medium dry, fine tart raspberry and strawberry	0,5 l.	13,00

### **Redwine**

<b>Atlantico</b> – Cuvée from Alentejo, Portugal <sub>6</sub>	0,2 l.	5,60
<b>Atlantico</b> – Cuvée from Alentejo, Portugal <sub>6</sub> Dry, strong fruit, soft finish	0,5 l.	13,50