





















Appetizers

- \$6.5 **Cup of Soup**
- \$10 **Bowl of Soup** with Flatbread (tawa naan)
- \$5.5 **Poppadoms & Mango Chutney**    
- \$9 **Vegetarian Samosas**   
Two triangular pastries filled with spiced potatoes and green peas with chutney
- \$10 **Pakorras**    
Vegetable fritters in chickpea batter with chutney
- \$11 **Garden Salad** 
Organic greens, tomatoes, beets, carrots, chickpeas, sunflower seeds in a tamarind dressing
- \$16 **Garden Salad with falafel** 
Served with Tzatziki
- \$17 **Garden Salad with spiced chicken breast**  
- \$7 **Side Salad**  
- \$10 **Deep Fried Bratwurst Wontons** 
With curry mango mustard sauce
- \$18 **Chicken Tikka** 
Marinated chicken in tikka masala sauce
- \$18 **Chicken Manchurian** 
Crispy chicken chunks tossed in a spicy chili sauce



- \$24 **Butter Chicken Spätzle**
- \$23 **Shahi Paneer Spätzle**
- \$23 **Vegetable Korma Spätzle**
- \$26 **Shahi Prawns Spätzle**
- \$26 **Butter Chicken Schnitzel with Spätzle**
- \$24 **Butter Chicken Schnitzel with Rice**
- \$26 **Pad Thai with Schnitzel**
- \$6 **Small Steamed Vegetables**










Spätzle is an egg dumpling

Please let us know if you have any food allergies

German favourites

- \$18 **Bacon & Cheese Spätzle**
Spätzle is egg dumpling/pasta cross
- \$18 **Cheese Spätzle**
Spätzle is egg dumpling/pasta cross
- \$26 **Chicken Schnitzel Wiener Style**
Fried breaded cutlet with pan roasted potatoes & salad
- \$26 **Pork Schnitzel Wiener Style**
Fried breaded cutlet with pan roasted potatoes & salad
- \$27 **Bavarian Beef Gulash with Spätzle**
Beef simmered in paprika sauce topped with sour cream, served with red cabbage
- \$28 **Pork Rahm Schnitzel**
Pan fried cutlet braised in a mushroom sauce with spätzle and red cabbage
- \$29 **Hunter Schnitzel (pork)**
Fried breaded cutlets in mushroom sauce with spätzle and red cabbage
- \$17 **Bratwurst**
Served with sauerkraut, pan roasted potatoes and mustard
- \$6 **Add bratwurst**
- \$9 **Side of Spätzle**
- \$8 **Side of mushroom sauce**
- \$6 **Side of Red Cabbage**
- \$5 **Side of sauerkraut**   









thai specialties

- Pad Thai**   
Rice noodles, vegetables, and egg in a homemade tangy tamarind chili sauce with fish sauce
- \$17 **Tofu** \$21 **Chicken** \$23 **Prawns**
- Coconut Green Curry**   
Vegetables in a spicy coconut sauce. Served with rice
- \$17 **Tofu** \$21 **Chicken** \$23 **Prawns**
- Thai Satay Curry**   
A slightly sweet, and lightly tangy curry made with coconut milk, peanuts, and spices. Served with rice and potatoes
- \$17 **Tofu** \$21 **Chicken** \$23 **Prawns**


Prices subject to change without notice

Meat Dishes

All meat dishes are served with rice

- \$20 **Butter Chicken**  Fresh chicken breast baked in curry tomato cream sauce
- \$22 **Amritsari Chicken Masala**  Aromatic seasoning, cashew, onion, tomato ragout
- \$22 **Curry Fish** Cod fish cooked in freshly made onion tomato masala
- \$23 **Beef Vindaloo**   Beef and potatoes simmered in spicy curry
- \$24 **Goat Curry**   Punjabi style goat curry
- \$23 **Coconut Curry Prawns**  
- \$28 **Lamb Rogan Josh** Lamb braised in a yogurt curry sauce

Sides

- \$2.25 **Homemade Roti Bread** 
- \$3 **Homemade Flatbread (tawa naan)** 
- \$3.5 **Garlic Flatbread (tawa naan)** 
- \$3 **Half size Steamed Basmati Rice** 
- \$5 **Full size Steamed Basmati Rice** 
- \$9 **Fried Spätzle**
- \$5 **Raita** 
- \$2.5 **Small Chutney**    
- \$5 **Large Chutney**    
- \$3.5 **Pickles**    
- \$6 **Butter Chicken sauce** 
- \$5 **Homemade Tzatziki**  
- \$1 **House Dressing** 
- \$6 **Steamed Vegetables**    
- \$1 **Side of Chilies**    
- \$7 **Kachumber Salad**    
Sliced onion, cucumber, tomato with lemon and chaat Masala

Vegetarian Curries

All vegetarian curries are served with flatbread (tawa naan)

- \$16 **Daal Makhani**  Black lentils cooked with onion, tomatoes, spices and a touch of cream
- \$16 **Black Vegan Daal Tarka**    onion, tomatoes, and spices
- \$16 **Yellow Vegan Daal Tarka**    hing, onion, tomatoes, and spices
- \$16 **Chana Masala**    Chickpeas simmered in sour citrus curry sauce
- \$16 **Aloo Gobi Sabzi**    Cauliflower and potato curry
- \$17 **Saag Paneer**  Cooked spinach and mustard leaves with cream and paneer cheese
- \$17 **Shahi Paneer**  Paneer cheese cooked in curry tomato cream sauce
- \$17 **Vegetable Korma**  Vegetable medley in a cashew and tomato gravy
- \$18 **Butter Paneer Masala**  Paneer cheese cooked in a cashew gravy

All vegetarian curries can be gluten free by substituting with rice instead of flatbread (tawa naan)

Lunch

- \$11 **Falafel Wrap** 
- \$12 **Veggie Sabzi Wrap** 
- \$13 **Butter Chicken Wrap**
- \$13 **Lemongrass Chicken Wrap** 
- \$13 **Lamb Gyro / Donair**
- \$13 **Chicken Schnitzel & Swiss Cheese Wrap**
- \$13 **Shahi Paneer Wrap** 

Check out our Daily Specials
and
Cocktail Specials

Ask your Server for more details



15% Gratuity will be added to parties of 8 or more

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