

AMAYA



INDIAN RESTAURANT

SOUP



Mulligatawny Soup - 7

Spicy yellow lentil soup with curry powder
Würzige gelbe Linsensuppe mit Currypulver

South Indian Chicken Soup - 7

Clear chicken broth with coconut
Klare Hühnerbrühe mit Kokos

APPETIZERS



Onion Bhaji - 11

Vegetables, onion, garam masala, and chili
Gemüse, Zwiebeln, Garam Masala und Chili



Vegetable Samosa - 11

Puff pastry stuffed with green peas, potatoes, turmeric, and chili
Blätterteig gefüllt mit grünen Erbsen, Kartoffeln, Kurkuma und Chili

Amritsari Fish - 11

Crispy deep-fried fish, chili, and caraway seeds
Knusprig frittierte Fisch, Chili und Kümmel

Malabari Chicken - 11

Fried marinated chicken supreme, chili, coconut milk, curry leaves, and sesame
Gebratenes mariniertes Hähnchen Supreme, Chili, Kokosmilch, Curryblätter und Sesam

SALADS



Green Salad - 10

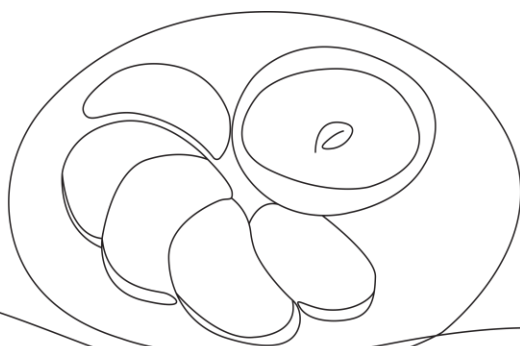
Onion, tomatoes, cucumbers, chili, and lemon
Zwiebel, Tomate, Gurke, Chili und Zitrone

Tuna Salad - 10

Tuna, white beans, and paprika
Thunfisch, weiße Bohnen und Paprika

Chicken Salad - 11

Chicken, onion, green pepper, and Indian herbs
Hähnchen, Zwiebel, grüner Pfeffer und indische Kräuter



Vegan
Prepared exclusively with plant-based ingredients.



Vegetarian
Prepared without meat, poultry or seafood.

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Kindly inform our service teams of any allergies or dietary requirements

INDIAN THALI

Indian Thali - 30

Mix of Indian traditional chicken masala, lamb curry, vegetable curry, dal makhani, biryani rice, and naan bread

Eine Auswahl aus traditionellem indischem Hähnchen Masala, Lamm Curry, Gemüse Curry, Dal Makhani, Biryani Reis und Naan Brot

TANDOORI OVEN

Salmon Tikka - 26

Salmon, hand pounded spices, and red chili
Lachs, handgegossene Gewürze und roter Chili

Murgh Tikka - 24

Chicken, hand pounded spices, and red chili
Hähnchen, handgegossene Gewürze und rote Chili

Lamb Seekh Kebab - 24

Ground lamb kebab, coriander, garlic, and Indian spices
Hackfleischkebab, Koriander, Knoblauch und indische Gewürze

CURRY SECTION

Chicken Curry - 18

Chicken, garlic, ginger, garam masala, and curry sauce

Hähnchen, Knoblauch, Ingwer, Garam Masala und Currysoße

Chicken Korma - 18

Chicken, cashew nut cream sauce, and Indian spices

Hähnchen, Cashewnuss-Sahnesoße und indische Gewürze

Butter Chicken - 18

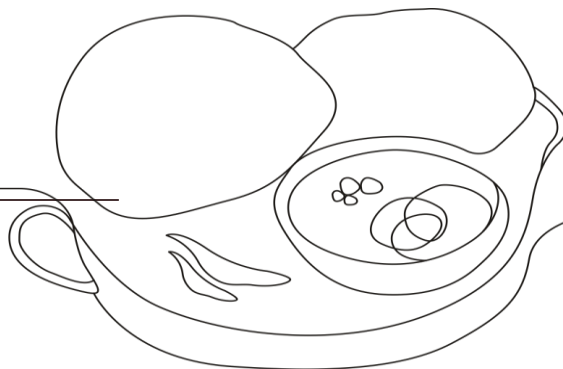
Chicken, garlic, tomatoes, and cashew nut sauce

Hähnchen, Knoblauch, Tomate, Cashewnuss-Soße

Kashmiri Rogan Josh - 18

Lamb, kashmiri garam masala, and Indian spices

Lamm, Kashmiri Garam Masala und indische Gewürze



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MAIN COURSES



Chana Masala - 12

Chickpeas, onion, curry, chili, and garam masala

Kichererbsen, Zwiebel, Curry, Chili und Garam Masala



Bhindi Okra Masala - 12

Okra, mixed vegetables, and mixed chili

Okraschoten, gemischtes Gemüse und gemischter Chili



Dal Makhani - 12

Black lentil, garlic, ginger, and butter

Schwarze Linsen, Knoblauch, Ingwer und Butter



Mixed Curry Vegetables - 12

Mixed vegetables, cream, butter, and curry sauce

Gemischtes Gemüse, Sahne, Butter und Currysauce

RICE



Biryani Rice - 13

Basmati rice, saffron, onion, mint, butter, and oil

Basmatireis, Safran, Zwiebel, Minze, Butter und Öl

Prawns Biryani - 33

Prawns, hand pounded spices, and red chili

Garnelen, handgegossene Gewürze und roter Chili

NAAN BREAD



Traditional Naan - 5

Plain naan bread

Einfaches Naan-Brot



Garlic Naan - 5

Naan bread, fresh garlic, and coriander

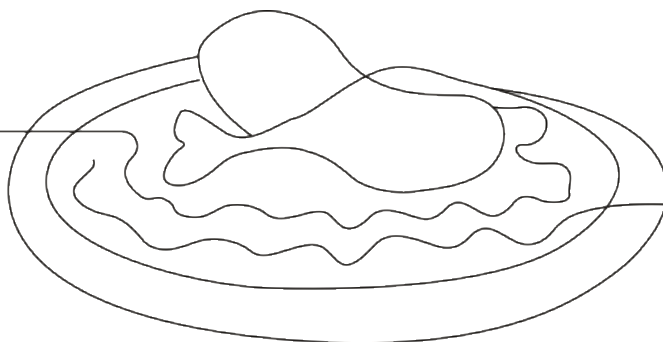
Naan Brot, frischer Knoblauch und Koriander



Cheese Naan - 5

Naan bread, and cheese

Naan-Brot und Käse



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DESSERTS



Gulab Jamun - 7

Sweet milk dumpling with saffron syrup
Süßer Milchknödel mit Safransirup



Gajar Halwa - 7

Grated carrot, milk, cardamom, and cashew
Geriebene Karotte, Milch, Kardamom und
Cashewnüsse



Ice Cream Kulfi - 7

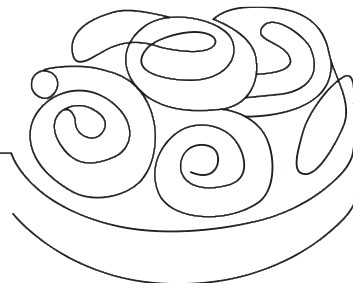
Frozen yogurt, cardamom, and chopped
pistachios
Gefrorener Joghurt, Kardamom und gehackte
Pistazien

INDIAN TEA



Masala Chai - 4

Indian tea, milk, special herbs, and spices
Indischer Tee, Milch, spezielle Kräuter und
Gewürze



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KIDS MENU

STARTERS



Veggie Spring Roll - 7

Spring rolls, fresh vegetables, and dip
Frühlingsrollen, frisches Gemüse und Dip



Mini Caprese Skewers - 7

Egyptian tomatoes, mozzarella,
and fresh basil
Ägyptische Tomaten, Mozzarella
und frisches Basilikum

MAIN COURSES



Mini Pita - 10

Egyptian baladi bread stuffed with
cheese, and secret tomato sauce
Ägyptisches Baladi-Brot gefüllt mit
Käse und geheimer Tomatensoße

Baked Chicken Tender - 12

Crispy breaded chicken, and dip
Knusprig paniertes Hähnchen und Dip

DESSERTS



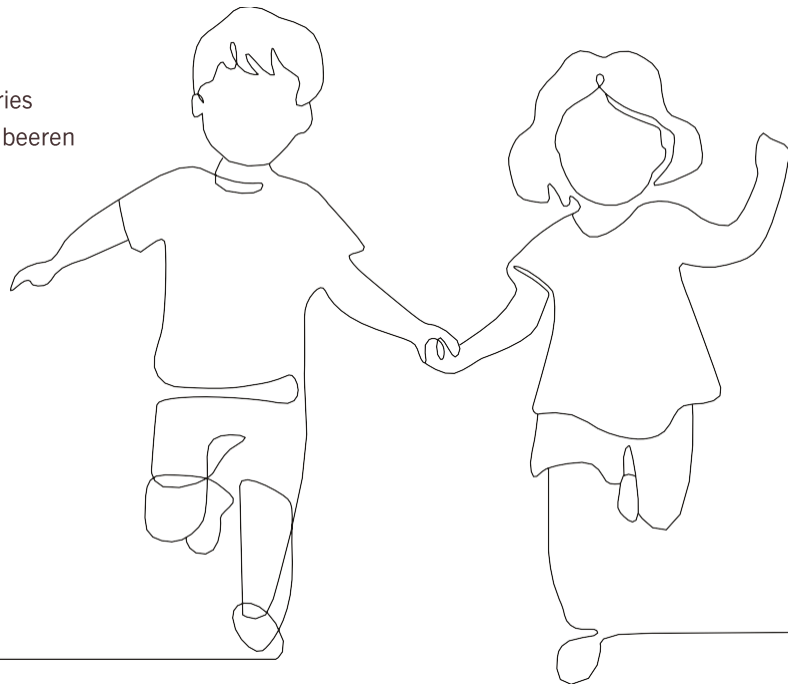
Jazy Fruit Salad - 7

Delicious seasonal Egyptian fruits
Köstliche ägyptische Früchte der Saison



Yoghurt Parfait - 7

Greek yoghurt, granola, and strawberries
Griechischer Joghurt, Granola und Erdbeeren



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