

To start off In-Dish-style

Gol Gappa Shot 1.50,-
Fine wheat puff filled with pomegranate-potatoes on top of a yoghurt-shot

IN-DISH

Indian Kitchen
& Café

STARTERS

Soup Of The Day 4,-
 Daal Soup (Vegan) 4,-
The indian mixed lentil-soup-classic
 Masala Arancini → **Italy Meets India** 7,-
Saffron-riceballs filled with minced veal
 Potato-Cheese-Tikki 5,-
Potato-patty filled with melted cheese
 Onion Bhaji (Vegan) 5,-
Indian chickpea-onion-patty
 Chicken Tikka Taco Cone 6,-
Juicy tandoori chicken breast, in-dish salsa, pappadum-cone

VEGETARIAN

With Rice Or Nan

Daal Makhni (vegan option available) 12,-
The indian lentil-classic topped up with cream-sauce
 Navratan Korma 13,-
Fresh seasonal vegetables in creamy coconut-korma-sauce, homemade indian cheese
 Veggie Jhalcrazzzy (vegan) 13,-
Crispy seasonal vegetables, ajowan, in a hearty tomato-onion-curry
 Too (Healthy) Fu Masala (vegan option available) 13,-
Zesty curry with tofu or homemade indian cheese

SALADS

Paneer Salad 12,-
With homemade indian cheese, pomegranate, avocado, house-dressing
 Delhi Caesar Salad
with parmesan and caesar-dressing
 with Chicken Tikka 12,-
 with Tandoori-prawns 16,-

BIRYANI

The Indian rice speciality

Served with beetroot-raita – traditionally indian, simply delicious

Chicken 16,-
 Lamb 18,-
 King Prawns 23,-
 Navratan Pulao (vegan) 13,-
Saffron-vegetable rice with cashews and raisins

Signature Dishes

Chicken Tikka Wrap 12,-
Tandoori chicken breast, beetroot-raita, saffron butter, in a homemade bread, with masala-sweet potato fries
 Seekh Kabab Wrap 14,-
Minced beef skewers, beetroot-raita, saffron butter, in a homemade bread, with masala-sweet potato fries
 Omg Butter Chicken Burger 14,-
Brioche-bun with chicken breast with butter chicken crust, In-Dish coleslaw, with masala sweet potato fries
 Curcuma-Perch 17,-
Lake victoria perch filet in curcuma-sauce, with rice or gunpowder-potatoes
 Biryani-Tikka-Sushi 14,-
*„When the Indian chef got lost in the streets of Tokyo!“
 Sushi-roll with biryani masala, chicken tikka, avocado, In-Dish soy sauce*
 Saffron Risotto With Tandoori King Prawns 18,-
With saffron-masala stock and pappadum-sprinkles
 In-Dish Mussels 18,-
Greenshell-mussels in In-Dish-white wine tomatosauce, served with garlic nan

Unique CURRIES

Served with rice or tandoori nan

Silky Butter Chicken 16,-
Everyone knows it, everyone wants it!
Juicy tandoori chicken breast served in silky „makhani“-sauce
 Lamb Bhuna 18,-
Juicy lamb in a hearty tomato-onion-curry
 Veal Vindaloo 16,-
Juicy veal, potatoes, served in a FIERY vindaloo sauce
 Palak Kofta 16,-
Meatballs (beef) with poppy seeds and chickpeas, served in a fresh spinach-curry-sauce
 C.T.M. (Chicken Tikka Masala) 16,-
The british national dish à la In-Dish!
Juicy tandoori chicken breast served in a tomato curry
 Machi Masala 17,-
Lake victoria perch filet marinated in in-dish seasoning, served on an ajowan-ginger curry

Desserts

Gulab Jamun Cheesecake → **New York's finest im In-Dish** 5,-
Semolina-balls with rosewater-infusion, layered up in a cheesecake
 Rose Petal Chai Tiramisu → **A touch of Venice** 6,-
 Gajri Panna Cotta 6,-
Traditional indian carrot dessert, paired with panna cotta
 Pistacchio-Mascarpone-Calzone With Mango Creme 5,-

TANDOOR Specialities

served with
**rice / gunpowder-potatoes /
 sweet potato fries or nan**

Ttt - Tikka Trilogy 16,-
Tandoori chicken breast filets in three sorts of marinade (cashew-nutmeg, mint, tandoori-marinade)
 Tandoori Duck Breast 18,-
Zesty tandoori duck breast, tamarind-sauce, plum chutney, served with rice or gunpowder-potatoes
 Tandoori King Prawns 23,-
Tandoori king prawns, served in In-Dish-marinade

SIDES

Saffron-Rice 3,-
 Nan Bread 2.50,-
 with butter 3,-
 with cheese 4,-
 with garlic 3,-
 Gunpowder-Potatoes 3,-
 Masala Sweet Potato Fries 3,-

Chutneys / Raitas / Sauces

Plum Chutney 2,-
 Coconut-Cashew Chutney 2,-
 Mango Chutney 2,-
 Beetroot Raita 2,-
 Dahi Raita 2,-
 In-Dish Salsa 2,-
 Ghost Sauce (extra hot) 2,-

I N - D I S H

Indian Kitchen
& Café

JUICES

Apple, Orange, Mango, Strawberry, Black Currant, Peach <i>RAUCH</i>	
0,25L.....	3,-
0,5L.....	4.50,-
0,25L.....	3,-
0,5L.....	4.50,-
... mixed mit sparkling water	
0,25l.....	2.50,-
0,5l.....	4,-
... mixed with still water	
0,25L.....	2.20,-
0,5L.....	3.50,-
Gasteiner Mineral Water (<i>Sparkling / Still</i>)	
0,33L.....	2.50,-
0,75L.....	5,-
Sparkling water	
0,25L.....	2,-
0,5L.....	3,-
Sparkling water with lemon	
0,25L.....	2.20,-
0,5L.....	3.50,-
Lassi (salty)	
0,25L.....	3,-
0,5L.....	4.50,-
Mango Lassi	
0,25L.....	3.50,-
0,5L.....	4.80,-
Mango-Mint Cooler	4,-
Ginger-Mint Cooler	4,-

Aperitives

Prosecco Frizzante Treviso Doc	4,-
Mango Prosecco	4.50,-
Sekt Brut Rosé <i>BRÜNDLMAYER</i>	5,50,-
Campari Orange / Mango	4.50,-
Campari Soda	4.20,-

BEER

Ottakringer Wiener Original 0,3L ..	3.20,-
Ottakringer Wiener Original 0,5L ..	4.20,-
Edelweiß Hell 0,5L ..	4.20,-
Kingfisher 0,3L.....	3.50,-
Radler 0,3L.....	3.20,-
Radler 0,5L.....	4.20,-
Gösser alcohol free 0,5L.....	4,-

Cocktails

Bombay-Mule.....	9,-
<i>42 Below Vodka, ginger beer, lime, mango pulp</i>	
Sharabi Lassi	9,-
<i>Malibu Rum, Baileys Cream, Mango Lassi</i>	
In-Dish 1010	9,-
<i>Star of Bombay, sugar syrup, lime, prosecco</i>	
Bollywood-Secret	9,-
<i>Havana Dark Rum 7 Años, Malibu Rum, lime syrup, mint, strawberry juice</i>	
Masala Flower	9,-
<i>Bombay Sapphire, elderberry, cinnamon, apple juice</i>	

SPIRITS

SCHNAPPS (2Cl)

Rowanberry	6,-
Mango	4,-

GIN (2Cl)

Bombay Sapphire.....	4,-
Star Of Bombay	5,-

VODKA (2Cl)

42 Below.....	4,-
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RUM (2Cl)

Havana Club Añejo 7 Años.....	4,-
Bacardi White Rum	4,-

WHISKEY (4Cl)

Jameson	5,-
Jack Daniels	6,-
Chivas Regal 12Y.....	7,-
Glenfiddich Single Malt	7,-

Spritzers

White Wine Spritzer ..	3.80,-
Elderflower Spritzer	4,-
Aperol Spritzer.....	4.50,-

Sparkling (0,75l)

PROSECCO

Prosecco Frizzante Treviso DOC	
<i>SALATIN</i>	25,-

ROSÉ SEKT

Sekt Brut Rosé <i>BRÜNDLMAYER</i>	50,-
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CHAMPAGNE

Moët & Chandon Brut Imperial	95,-
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Wines

WHITE WINE BY THE GLASS

	1/8l	1/4l
Grüner Veltliner Frauengrund Kremstal DAC <i>DOCKNER</i>	4,-	7,-
Gumpoldskirchner Tradition Bio <i>JOHANNESHOF REINISCH</i>	4,-	7,-
Chardonnay Leithaberg DAC Henneberg <i>MARTIN PASLER</i>	5,-	9,-
Wiener Gemischter Satz DAC Nussberg <i>ROTES HAUS</i>	5,-	9,-
Sauvignon Blanc Poharnig <i>SABATHI</i>	5.50,-	10,-

BOTTLED WHITE WINE

Pinot Blanc Seeberg <i>PRIELER</i>	28,-
Grüner Veltliner Federspiel Treu <i>WEINHOFMEISTEREI</i>	35,-
Chardonnay Select <i>WIENINGER</i>	35,-
Riesling Smaragd <i>KNOLL</i>	50,-
Grüner Veltliner Ried Grub Kamptal DAC Reserve <i>SCHLOSS GOBELSBURG</i>	60,-

RED WINE BY THE GLASS

	1/8l	1/4l
Zweigelt Neusiedlersee DAC <i>SCHEIBLHOFER</i>	4,-	7,-
Merlot Reserve <i>LEO AUMANN</i>	4,-	7,-
Equinox <i>REUMANN</i>	4,-	7,-
Blaufränkisch Hochberg Mittelbgl. DAC <i>HANS IGLER</i>	4.50,-	8,-
Edles Tal <i>NETZL</i>	4.50,-	8,-

BOTTLED RED WINE

Heideboden Bio <i>H&A NITTAUS</i>	30,-
Big John <i>SCHEIBLHOFER</i>	35,-
Amarok <i>ARTNER</i>	43,-
The Cabernet Sauvignon <i>ERICH SCHEIBLHOFER</i>	50,-
Syrah Kirchtal <i>ARTNER</i>	60,-

Coffee

(Academia)

Espresso	2.50,-
double	4,20,-
Espresso Macchiato ..	2.50,-
double	4.20,-
Coffee With Milk	4,-
Americano.....	3.20,-
Melange.....	3.50,-
Cappuccino.....	3.80,-
Latte.....	4,-
Irish Coffee.....	5.50,-

TEA

Camomile.....	2.50,-
Fruit.....	2.50,-
Peppermint.....	2.50,-
Herbal.....	2.50,-
Black Tea.....	2.50,-
Kadak Chai.....	3,-

SODA

Coca Cola, Coca Cola Zero, Fanta, Sprite, Almdudler, Spezi	
0,25l	3,-
0,5l.....	4.50,-

Ice-Tea Peach, Lemon <i>RAUCH</i>	
0,25l	3,-
0,5l.....	4.50,-

Ginger Ale, Tonic Water, Bitter Lemon <i>SCHWEPES 0,20l</i>	3,-
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Red Bull 0,25l.....	4.50,-
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