

To start off In-Dish-style

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

I N - D I S H

Indian Kitchen
& Café

STARTERS

Mango Soup (Vegan) 5,-
 In-Dish Potli 7,-
Wheat-bag, filled with potatoes, shrimp, paprika
 Chicken Kulfi 7,-
Pulled chicken cone
 Onion Bhaji (Vegan) 5,-
Indian chickpea-onion-patty
 Katori Chaat → the Street Food Sweetheart 7,-
Crunchy potato-bowl, chick peas, onion, tomato, yoghurt-mint-chutney, tamarind-chutney, vermicelli

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
 Malai Kofta 13,-
Homemade vegetables croquettes served in creamy-korma sauce
 Veggie Jhalcrazzzy (vegan) 13,-
Crispy seasonal vegetables, ajowan, in a tomato-onion-curry
 Too (Healthy) Fu Makhani (vegan) 13,-
Tofu in creamy makhani-sauce
 Paneer Makhani 13,-
Homemade indian cheese in creamy makhani-sauce
 Palak Paneer (vegan option available) 13,-
Tofu or homemade indian cheese served in a spinach cream curry

SALADS

Paneer Salad 12,-
homemade indian cheese, pomegranate, avocado, house-dressing
 Chicken or Prawn Mango-Salad 12,-/16,-
Mixed salad with fresh mango, tandoori-chicken or tandoori-prawns, salsa

BIRYANI

The Indian rice speciality

Served with dahi-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
 Masala Shrimp Wrap 14,-
Tandoori shrimps, beetroot-raita, saffron butter, in a homemade bread, with masala-sweet potato fries
 Omg Butter Chicken Burger 14,-
Brioche-bun, chicken breast with butter chicken crust, cheddar, In-Dish coleslaw, with masala sweet potato fries
 Bombay Fried Chicken 17,-
Zesty marinated chicken filet in a crispy corn flakes breading, with masala-sweet potato fries
 Murgh Karrara 17,-
Crispy chicken filet in a chickpea-flour-sesame breading paprika, onion, ginger, served in a sweet-sour curry sauce, with rice or nan
 Fish Tikka 17,-
wrapped in bananleaf, ajowan-lime marinade served with rice or gunpowder potatoes

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
 Chicken Balti 17,-
Juicy tandoori chicken breast served in a rich “balti 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
 Veal Vindaloo 17,-
Juicy veal, potatoes, served in a FIERY vindaloo sauce
 Veal Korma 18,-
Juicy veal, served in a creamy korma-sauce
 Lamb Rogan Josh 19,-
Tender lamb meat served in a fine tomato-yoghurt curry, prepared with aromatic spices (cloves, bay leaves, cardamom, and cinnamon)
 Beef Pepper Fry 18,-
Juicy beef, served with paprika, spring onion, ginger, zucchini in a hot and sour lemon curry
 Chicken/Shrimp Madras 16,-/17,-
Tandoori chicken breast or tandoori shrimp in a coconut-curry sauce
 Goa fish 17,-
Tandoori fish-filet served in a coconut-curry sauce

Desserts

Gulab Jamun Cheesecake → **New York's finest à la In-Dish** 6,-
Semolina-balls with rosewater-infusion, layered up in a cheesecake
 Chai Creme Brulée with masala chai (cardamom, clove, cinnamon, star anise) 6,-
 Chocolate Samosas 7,-
The Indian classic à la In-Dish filled with fine hazelnut-milk-chocolate and peanut butter
 Pistacchio-Mascarpone-Calzone With Mango Creme 6,-

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 20,-
Seasoned tandoori duck breast, orange-chutney-tamarind sauce
 Classic Tandoori Chicken 17,-
Half chicken with the classic tandoori marinade served with a pomegranate sauce
 Tandoori King Prawns 23,-
Tandoori king prawns in In-Dish-marinade
 Tandoori Steak Tikka medium 27,-
250g tender filet steak in a tandoori-marinade, prepared in the tandoor-oven, tamarind sauce and In-Dish steak-sauce

SIDES

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

Chutneys / Raitas / Sauces

Tomato Chutney 2,-
 Mango Chutney 2,-
 Dahi Raita 2,-
 In-Dish Salsa 2,-
 Ghost Sauce (extra hot) 2,-
 Joghurt-Mint-Sauce 2,-
 Tamarind Sauce 2,-
 In-Dish Steak Sauce 2,-



INDISH

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JUICES

Apple, Orange, Mango, Black Currant, Peach <i>RAUCH</i>	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 2.50,-
	0,5l 3.50,-
Lassi (salty)	0,25l 3,-
	0,5l 4.50,-
Mango Lassi	0,25l 3.50,-
	0,5l 5,-

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,-

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, Spezi	0,33l 3.50,-
Eistee Pfirsich, Zitrone <i>RAUCH</i>	0,33l 3.50,-
Ginger Ale, Tonic Water, Bitter Lemon <i>SCHWEPPES</i>	0,20l 3,-

IN-DISH Sherbats

Homemade lemonades 0.3l, alcohol free

Rose	4,-
Pomegranate-coconut	4,-
Mint-Lime	4,-
Watermelon	4,-
Mango-Colada	4,-
Mango-Mint	4,-
Ginger-Mint	4,-

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,-

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,-

Spritzers

White Wine Spritzer	4,-
Summer Spritzer 0.5l	4,-
Mango Spritzer	4,50
Watermelon-Cucumber-Spritzer	4,50
Pomegranate Spritzer	4,50
Elderflower Spritzer	4,50
Aperol Spritzer	5,-
Prosecco Aperol	5,-

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,-

Sparkling (0.75l)

PROSECCO

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

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

WHITE WINES

	1/8l	1/4l	Bottle
Gelber Muskateller Steirische Klassik 2017 <i>GROSS</i>	5,-	10,-	30,-
RAGHU-Cuvée <i>ALPINE WINERIES INDIA, MARTIN PASLER</i>	5,-	10,-	30,-
Grüner Veltliner <i>DOCKNER</i>	5,-	10,-	30,-
Wiener Gemischter Satz DAC Nussberg <i>ROTES HAUS</i>	5,-	10,-	30,-
Sauvignon Blanc Poharnig <i>SABATHI</i>	5.50,-	11,-	33,-
Grüner Veltliner Federspiel Treu <i>WEINHOFMEISTEREI</i>	6,-	12,-	35,-
Chardonnay Select <i>WIENINGER</i>	6,-	12,-	35,-

RED WINES

	1/8l	1/4l	Bottle
Pinot Noir bio <i>LEOPOLD AUER</i>	5,-	10,-	30,-
RAGHU-Merlot <i>ALPINE WINERIES INDIA, MARTIN PASLER</i>	5,-	10,-	30,-
Phantom <i>K+K KIRNBAUER</i>	6.50,-	13,-	39,-
Zweigelt Neusiedlersee DAC <i>SCHIEBLHOFER</i>	5,-	10,-	30,-
Merlot Reserve <i>LEO AUMANN</i>	5,-	10,-	30,-
Big John <i>SCHIEBLHOFER</i>	6,-	12,-	36,-
Amarok <i>ARTNER</i>	7,-	14,-	42,-

ROSÉ

	1/8l	1/4l	Bottle
Rosé Corail Bio 2017 <i>CHÂTEAU DE ROQUEFORT</i>	5,-	10,-	30,-