

I N - D I S H

Indian Kitchen
& Café

BIRYANI

The Indian saffron-rice stew in a clay pot

with dahi-raita – traditionally indian, simply delicious

Chicken Biryani (G,M,H)	17,-
Lamb Biryani (H)	19,-
Prawn Biryani (B,G,H,M)	24,90
Harri Barri Biryani (Vegan) (E,H)	15,-

Cauliflower, zucchini, potatoes, peas, carrots, onion and ginger

To start off In-Dish-style

Gol Gappa Shot	1,50
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Fine wheat puff filled with pomegranate-potatoes on top of a mango-shot

STARTERS

Mixed Starters (for 2 persons).....	24,-
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Variation of Starters

Shrimps Kararra (B, D, H, G)	8,-
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Chef's Special - Juicy Shrimps in flaky pastry, served with mint-mayonnaise

Samosa Chaat (vegan possible) (A,G,H)....	6,-
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Homemade wheat bag filled with potatoes, green peas served on a flavorsome chickpea curry, tamarind chutney, mint chutney and cumin yoghurt

Onion Bhaji (vegan possible) (H).....	6,-
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Indian-style chickpea-onion puffs served with mint chutney and tamarind chutney

Soup of the day.....	6,-
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VEGETARIAN

served with Rice or Nan of your choice

Beetroot Kofta (Vegan) (A,G,H)	14,-
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Beetroot, spinach, potato balls, chickpea safran rice served in tomato-coconut curry

Daal Makhni (Vegan possible) (G,H)	13,-
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Chef's special creamy house daal

Sabzi JhalFREZI (Vegan)	14,-
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Seasonal fresh vegetables, onion seed served in a zesty tomato-fenugreek curry

Paneer/Tofu Makhni (Vegan possible) (G, H) ..	14,-
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Homemade Indian cheese or tofu, fenugreek, served in a creamy tomato-cashew curry topped with cream

Palak/Tofu Paneer (Vegan possible) (F,G,H) ...	14,-
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Homemade indian cheese, served on spinach-curry

Malai Kofta (G,H)	14,-
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Homemade vegetables croquettes served in creamy-korma sauce

Navratan Korma (Vegan possible) (G,H)	14,-
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Seasonal fresh vegetables, homemade Indian cheese or tofu, pineapple, served in coconut-cashew curry

SALADS

Paneer Salad (G)	12,-
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homemade indian cheese, pomegranate, avocado, house-dressing

Chicken (G)- or Prawn Mango Salad (B).....	12,-/16,-
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Mixed salad with fresh mango, tandoori-chicken or tandoori-prawns, salsa

Unique CURRIES

SERVED WITH RICE OR TANDOORI
NAN OF YOUR CHOICE

Butter Chicken (G,H,M)	16,-
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Juicy chicken breast chunks from the tandoor, fenugreek served in a creamy tomato-cashew curry topped with cream

C.T.M (G,H,M)	16,-
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Juicy chicken breast chunks from the tandoor, served in a zesty tomato and garlic curry refined with cream

Murgh Malai (G,H,M)	17,-
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Juicy chicken breast chunks from the tandoor with cashew-cheese marinade in slightly sweet and creamy khoya, pepper curry sauce refined with cream

Mutton Curry (G)	19,-
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Finely braised lamb in garlic and ginger, served in a flavorsome tomato curry

Safrani Veal Korma (G,H)	20,-
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Tender veal in chef's special saffron-korma curry served in a clay-pot

Goan Prawn Curry (B,G,H)	24,90
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Juicy king prawns grilled in tandoor tossed in a rich coconut-cashew and fenugreek curry

Signature Dishes

The classic Tandoori Burger (A,C,H)....	14,-
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Brioche bun, juicy chicken breast in zesty tandoori marinade, cumin yoghurt, mint chutney, tamarind sauce, lettuce, tomato, served with sweetpotatofries

OMG Butter Chicken Burger (A,G,H) ...	14,-
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Brioche-bun, chicken breast with butter chicken crust, cheddar, In-Dish coleslaw, with masala sweet potato fries

Roghan Josh (G)	25,90
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(subject to availability) Finely braised lamb shank in garlic and ginger, served in a flavorsome tomato curry, topped with yogurt

Allergens:

A = Cereals containing gluten, B = Crustaceans, C = Eggs, D = Fish, E = Peanuts, F = Soybeans, G = Milk, H = Nuts, L = Celery, M = Mustard, N = Sesame seeds, O = Sulphur dioxide and sulphites, P = Lupin, R = Molluscs

TANDOOR Specialities

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

TTT – Tandoori Tikka Trilogy (G,M,H).....	16,-
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Tandoori chicken thigh in three sorts of marinade (cashew-nutmeg, mint, tandoori-marinade)

Tandoori Chicken Thigh (G,M)	18,-
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Chicken thigh in classic tandoori marinade grilled in the tandoori oven served with mint and tamarind chutney (20 min wait)

Badmash Lamb Chops (G,M)	25,90
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Tender lamb chops in mascarpone, lime, mustard, ginger and garlic marinade grilled in the tandoori oven

SIDES

Nan (A,G)	3,-
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with garlic (A,G) 4,-
with butter (A,G) 4,-
with rosemary (A,G) 4,50
with cheese (A,G) 4,50

Masala Fries	4,-
Basmati Rice	3,-
Biryani Saffron Reis	4,-

CHUTNEYS / SAUCES

Mint (G).....	2,-
Salsa	2,-
Mango	2,-
Tamarind	2,-
Date-Rosemary	2,-
Raita (G).....	3,-
Ghost Sauce	3,-

Desserts

Gulab Jamun Cheesecake (A,C,G).....	7,-
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New York's Finest á la In-Dish: Semolina-balls with rosewater-infusion, layered up in a cheesecake

Barfi Tiramisu Chandni Chowk in Venice (A,C,G).....	6,-
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Tiramisu-variation, with a layer of a traditional Indian saffron-cashew-dessert

Nutella-Nan (A,C,G).....	7,-
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Homemade Nan, filled with Nutella-mascarpone-mousse

حلال
HALAL

Coffee (Academia)

Espresso	2,50
<i>double</i>	4,50
Espresso Macchiato	3,-
<i>double</i>	4,20
Coffee With Milk	4,-
Verlängerter	3,20
Melange	4,-
Cappuccino	4,50
Latte	4,50

TEA

Camomile	3,-
Fruit	3,-
Peppermint	3,-
Herbal	3,-
Black Tea	3,-
Kadak Chai	4,-

SODA

Coca Cola, Coca Cola Zero, Fanta,
Sprite, Peach Iced Tea 0.33l 3,50

Ginger Ale, Tonic Water
SCHWEPPEs 0.2l 3,-

JUICES

Apple, Orange, Mango, Black Currant RAUCH	
0.25l	3,-
0.5l	4,50
... mixed with sparkling water	
0.25l	3,-
0.5l	4,-
... mixed with still water	
0.25l	2,50
0.5l	3,50
Mineral Water (sparkling / still)	
0.33l	2,50
0.75l	6,-
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,-

BEER

Ottakringer Wiener Original 0.3l	3,50
Ottakringer Wiener Original 0.5l	4,50
Edelweiß Hell 0.5l	4,50
Kingfisher 0.3l	3,50
Radler 0.3l	3,50
Radler 0.5l	4,50
Gösser Naturgold alcohol free 0.5l	4,-

LONGDRINKS

4cl Gin, Vodka, Whiskey oder Rum mixed with: Coca Cola,
Fanta, Sprite, Ginger Ale, Tonic Water, or juices..... 7,50

INDISH

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IN-DISH Sherbats

Homemade Lemonades 0.5l, alcohol free

Rose	4,50
Pomegranate-Coconut	4,50
Mint-Lime	4,50
Watermelon	4,50
Mango-Colada	4,50
Mango-Mint	4,50
Ginger-Mint	4,50

Aperitives

Prosecco Frizzante Treviso DOC	5,-
Mango Prosecco	5,50
Sekt Brut Rosé BRÜNDLMAYER	6,50
Campari Orange / Mango	5,-
Campari Soda	5,-

In-Dish-Spritzer

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

Sparkling (0.75l)

PROSECCO

Prosecco Frizzante Treviso DOC SALATIN	32,-
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ROSÉ SEKT

Sekt Brut Rosé BRÜNDLMAYER	45,-
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Cocktails

Pyar ki Pungi (Flute of love)	10,-
<i>Bramble Gin, lime juice, fresh berries</i>	
G(In-Dish)-Tonic	10,-
<i>Blackberry- and raspberry-infused gin, lime juice, tonic water</i>	
Bombay Mule	10,-
<i>Vodka, lime juice, mango pulp, mint, ginger beer</i>	
Masala Flower	10,-
<i>Gin, elderberry, cinnamon, apple</i>	
RUM-ta Jogi	10,-
<i>Dark rum, lime juice, organic honey</i>	
Gulabo	10,-
<i>Gin, grapefruit, cardamon, rose lemonade</i>	
Aam-Wala (The one with mangos)	10,-
<i>White rum, coconut rum, cream, coconut, pineapple, mango</i>	
Sharabi Lassi	10,-
<i>Coconut Rum, Baileys, cinnamon, mango lassi</i>	
Atcha Batcha (alcohol free)	6,-
<i>Lime juice, mango, cranberry, mint</i>	

HARD DRINKS

SCHNAPPS (2cl)

Vogelbeere	8,-
Mango	6,-

AVERNA / GIN / VODKA / RUM (2cl)

WHISKEY (4cl)

Jameson	5,-
Jack Daniels	6,-
Chivas Regal 12y	7,-
AMRUT Indian Single Malt	9,-

Wines

WHITE WINES

	1/8l	1/4l	Flasche
Grüner Veltliner DOCKNER	5,-	9,50	27,-
Gelber Muskateller Steirische Klassik 2017 GROSS	5,-	9,50	27,-
Wiener Gemischter Satz DAC Nussberg ROTES HAUS	6,-	11,-	32,-
Sauvignon Blanc Poharnig SABATHI	6,-	11,-	32,-
Chardonnay WIENINGER	6,-	11,-	32,-
Rotgipfler Rodauner ALPHART	6,50	12,-	35,-
Riesling Smaragd Loibner KNOLL			60,-
Rarität Chardonnay Pandkräftn ERNST TRIEBAUMER			79,-

RED WINES

	1/8l	1/4l	Flasche
Pinot Noir bio LEOPOLD AUER	5,-	9,50	27,-
Zweigelt Neusiedlersee DAC SCHEIBLHOFER	5,-	9,50	27,-
Merlot Reserve LEO AUMANN	5,-	9,50	27,-
Big John SCHEIBLHOFER	6,-	11,-	32,-
Maestro J. HEINRICH	7,50	14,-	39,-
Opus Eximium no. 30 Bio GSELLMANN			50,-
Syrah Alte Reben CEEL			69,-

ROSÉ

	1/8l	1/4l	Flasche
Zweigelt Rosé BRÜNDLMAYER	5,-	9,50	27,-