

# Sai Baba

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## KOMPLETTE SPEISEKARTE

### | SOUPS

|                                    |             |        |
|------------------------------------|-------------|--------|
| <b>Madras Shorba</b>               | VEGAN       | 4,50 € |
| Red lentil soup                    |             |        |
| <b>Sabzi Shorba</b>                | VEGAN       | 4,50 € |
| Vegetable soup                     |             |        |
| <b>Garlic Soup</b>                 | VEGAN       | 4,50 € |
| <b>Mulligatawney Shorba</b>        |             | 4,50 € |
| chicken soup                       |             |        |
| <b>Sour hot soup</b>               | VEGAN       | 4,50 € |
| vegetable soup                     |             |        |
| <b>Curry cream soup</b>            | VEGETARISCH | 4,50 € |
| Soup with almonds and cream cheese |             |        |

## SALADS

|                                                |         |
|------------------------------------------------|---------|
| <b>Samosas</b>                                 | 7,00 €  |
| Filled vegetable dumplings                     |         |
| <b>Paneer Pakoras</b> <span>VEGETARISCH</span> | 8,00 €  |
| Fresh cream cheese in Dough Coat               |         |
| <b>Mixed Pakoras plate</b>                     | 13,50 € |
| Various Pakoras Specialities                   |         |
| <b>Chicken Pakoras</b>                         | 8,00 €  |
| Chicken fillet in Dough Coat                   |         |
| <b>Onion Bhaji</b>                             | 8,00 €  |
| Onion rings in a dough coat                    |         |
| <b>Ghobi Pakoras</b>                           | 8,00 €  |
| Cauliflower in Dough Coat                      |         |
| <b>Bengan Pakoras</b>                          | 8,00 €  |
| Eggplants in Dough Coat                        |         |
| <b>Khumbi Pakoras</b>                          | 8,00 €  |
| Mushrooms in a Dough Coat                      |         |
| <b>Mixed Salad</b>                             | 6,50 €  |
| Vegetable Salad                                |         |

## VEGETARIAN

|                                                                      |         |
|----------------------------------------------------------------------|---------|
| <b>Alu Palak</b> <span>VEGAN</span>                                  | 13,00 € |
| Potatoes with spinach, fresh ginger and garlic                       |         |
| <b>Sabzi Korma</b> <span>VEGETARISCH</span>                          | 14,50 € |
| Fresh vegetables in a mild cream sauce with almonds and cashew nuts. |         |
| <b>Panner Mango</b> <span>VEGETARISCH</span>                         | 15,00 € |
| Indian cream cheese in fruity mango sauce                            |         |
| <b>Tinda Masala</b> <span>VEGAN</span>                               | 14,00 € |
| Tinda vegetables with garlic, onions, peppers and ginger             |         |
| <b>Sabzi</b> <span>VEGAN</span>                                      | 13,00 € |
| Curry with fresh vegetables                                          |         |
| <b>Palak Paneer</b> <span>VEGETARISCH</span>                         | 13,00 € |
| Cream cheese with spinach, garlic and ginger                         |         |
| <b>Dal Tarka</b> <span>VEGAN</span>                                  | 13,00 € |
| Various lentils with garlic, ginger and tomatoes                     |         |
| <b>Mattar Paneer</b> <span>VEGETARISCH</span>                        | 13,00 € |
| Fresh cream cheese with green peas                                   |         |
| <b>Malai Kofta</b> <span>VEGETARISCH</span>                          | 13,00 € |
| vegetable balls in cream sauce                                       |         |
| <b>Sahi Paneer</b> <span>VEGETARISCH</span>                          | 14,00 € |
| Fresh cream cheese in cream sauce with raisins and almonds           |         |
| <b>Shahi Bengan</b> <span>VEGETARISCH</span>                         | 14,00 € |
| Egg Plant stuffed with potatoes, cream cheese, raisins and almonds   |         |
| <b>Shahi Mirchi</b> <span>VEGETARISCH</span>                         | 14,00 € |
| Pepper stuffed with potatoes and cream cheese                        |         |
| <b>Alu Gobi</b> <span>VEGAN</span>                                   | 14,00 € |
| Spicy spiced cauliflower with potatoes in curry sauce                |         |
| <b>Paneer Jhalfrezi</b> <span>VEGETARISCH</span>                     | 14,00 € |
| Cream cheese in hot sauce with ginger, garlic and paprika            |         |
| <b>Khumbi korma</b> <span>VEGETARISCH</span>                         | 14,00 € |
| Fresh mushrooms in mild cream sauce with almonds and cashew nuts     |         |
| <b>Sabzi Jhalfrezi</b> <span>VEGAN</span>                            | 14,00 € |
| Fresh vegetables in hot sauce with ginger, garlic and paprika        |         |
| <b>Dal palak</b> <span>VEGAN</span>                                  | 14,00 € |
| Various lentils with spinach, garlic, ginger and potatoes            |         |
| <b>Paneer Jakhni</b> <span>VEGETARISCH</span>                        | 14,50 € |
| Indian cream cheese with turmeric yoghurt sauce                      |         |
| <b>Sabzi Madras</b> <span>VEGAN</span>                               | 14,00 € |
| fresh vegetables with coconut flakes south Indian style              |         |
| <b>Sabzi Biryani</b> <span>VEGAN</span>                              | 14,00 € |

## | RICE

### **Mutton Biryani** 15,50 €

Basmati Rice with steamed lamb and vegetables, garnished with nuts and raisins.

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### **Mix Biryani** 16,00 €

Basmati Rice with chicken fillet, lamb and vegetables, garnished with nuts and raisins.

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### **Chicken Biryani** 14,50 €

Basmati Rice with fried chicken fillet and Vegetable, garnished with nuts and raisins

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## | FISH

### **Jinga Masala** 16,00 €

Fried prawns with peppers, garlic, onions and ginger

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### **Jhinga Moglei** 16,00 €

Prawns in cheese sauce with cashew nuts

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## | CHICKEN

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| <b>Chicken Jakni</b><br>Chicken fillet in turmeric yoghurt sauce                                 | <b>15,00 €</b> |
| <b>Chilli Chicken</b><br>Chicken in chilli-curry sauce with peppers, onions, tomatoes and ginger | <b>15,00 €</b> |
| <b>Chicken Tinda</b><br>Chicken with tinda vegetables                                            | <b>15,00 €</b> |
| <b>Chicken Curry</b><br>Chicken fillet marinated with curry sauce                                | <b>14,50 €</b> |
| <b>Butter chicken</b><br>Chicken fillet marinated with Tandoori Spices                           | <b>15,00 €</b> |
| <b>Chicken Sabzi</b><br>chicken fillet with fresh vegetables                                     | <b>15,00 €</b> |
| <b>Chicken Saag</b><br>Chicken fillet with Spinach ,fresh ginger and garlic                      | <b>15,00 €</b> |
| <b>Chicken Madras</b><br>Chicken fillet with coconut flakes South indian style                   | <b>15,00 €</b> |
| <b>Chicken korma</b><br>Chicken fillet in mild cream sauce with almonds and cashew nuts          | <b>15,00 €</b> |
| <b>Chicken Spezial</b><br>Chicken fillet with almonds and vegetables in creme sauce              | <b>15,00 €</b> |
| <b>Chicken Jhalfrezi</b><br>Chicken with ginger,paprika onions and garlic                        | <b>15,00 €</b> |
| <b>Chicken Vindaloo</b><br>Chicken fwith potatoes and coconut flakes                             | <b>15,00 €</b> |
| <b>Chicken Champignon</b><br>Chicken fillet with fresh mushroom in creamy sauce                  | <b>15,00 €</b> |
| <b>Chicken Mango</b><br>Chicken in fruity mango sauce                                            | <b>16,00 €</b> |

**| LAMB**

|                                                                            |                |
|----------------------------------------------------------------------------|----------------|
| <b>Lamm curry</b><br>Lamm in curry sauce                                   | <b>15,00 €</b> |
| <b>Lamm Sabzi</b><br>Lamb with various vegetables                          | <b>15,00 €</b> |
| <b>Lamm korma</b><br>Lamb in with cream cheese,almonds and cashew nuts     | <b>16,00 €</b> |
| <b>Lamm Madrass</b><br>Lamb with Coconut Flakes South Indian Style         | <b>16,00 €</b> |
| <b>Lamm Vindaloo</b><br>Lamb with potatoes and coconut flakes              | <b>15,50 €</b> |
| <b>Lamm Saag</b><br>Lamb with spinach,fresh,ginger and garlic              | <b>16,00 €</b> |
| <b>Lamm Juckni</b><br>Lamb in turmeric yogurt sauce                        | <b>16,50 €</b> |
| <b>Lamm champignon</b><br>Lamb with fresh mushroom in creamy sauce         | <b>16,00 €</b> |
| <b>Lamm Jhalfrezi</b><br>Lamb with garlic,ginger,paprika onions and garlic | <b>16,00 €</b> |
| <b>Lamm Tinda</b><br>Lamb with Tinda vegetables                            | <b>16,50 €</b> |
| <b>Lamm Spezial</b><br>Lamb with almonds and vegetables in creame sauce    | <b>16,00 €</b> |
| <b>Lamm Mango</b><br>Lamb in fruity mango sauce                            | <b>16,50 €</b> |

## | TANDOORI

|                                                         |                |
|---------------------------------------------------------|----------------|
| <b>Chicken Tikka</b>                                    | <b>15,00 €</b> |
| Chicken filet marinated with Tandoori Masala            |                |
| <hr/>                                                   |                |
| <b>Lamm Tikka</b>                                       | <b>16,50 €</b> |
| Lamb marinated with tandoori masala                     |                |
| <hr/>                                                   |                |
| <b>Babu's Darling</b>                                   | <b>16,00 €</b> |
| Combination of Different Tandoori Specialities          |                |
| <hr/>                                                   |                |
| <b>Cheese Tikka</b> <span>VEGETARISCH</span>            | <b>16,00 €</b> |
| cream cheese marinated with tandoori masala             |                |
| <hr/>                                                   |                |
| <b>Scampi Tikka</b>                                     | <b>16,50 €</b> |
| King prawns marinated with tandoori masala              |                |
| <hr/>                                                   |                |
| <b>Sabzi Tikka</b>                                      | <b>15,00 €</b> |
| Fresh vegetable marinated with tandoori Masala          |                |
| <hr/>                                                   |                |
| <b>Chicken cheese Tikka</b>                             | <b>16,00 €</b> |
| Chicken and cheese cream marinated with tandoori masala |                |
| <hr/>                                                   |                |
| <b>Lamm Cheese Tikka</b>                                | <b>16,00 €</b> |
| Lamb and cream cheese marinated with Tandoori Masala    |                |
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**| SIDE**

|                                                                                       |               |
|---------------------------------------------------------------------------------------|---------------|
| <b>Bhatura</b><br>Fried Flatbread                                                     | <b>2,50 €</b> |
| <b>Naan</b><br>Baked flatbread                                                        | <b>3,00 €</b> |
| <b>Chapati</b> <b>VEGAN</b><br>whole wheet flatbread                                  | <b>3,00 €</b> |
| <b>Garlic Naan</b><br>Baked bread with garlic                                         | <b>5,50 €</b> |
| <b>Raita</b> <b>VEGETARISCH</b><br>Yogurt with tomatoes, onions, peppers and potatoes | <b>4,00 €</b> |
| <b>Cheese Naan</b> <b>VEGETARISCH</b><br>Naan Bread with cream cheese                 | <b>6,00 €</b> |
| <b>Papadams with Sauces</b> <b>VEGAN</b><br>hot lentil bread                          | <b>3,50 €</b> |
| <b>Mixed Pickles</b> <b>VEGAN</b><br>Hot Pickled vegetables                           | <b>2,50 €</b> |
| <b>Mango Chutney</b> <b>VEGAN</b><br>Sweet and Sour Mango                             | <b>2,50 €</b> |
| <b>Indian Sweets</b><br>Dessert                                                       | <b>3,00 €</b> |
| <b>Basmati Rice</b>                                                                   | <b>3,00 €</b> |

**| MITTAGS MENU TUE-FRI 12-16 UHR**

|                                                                 |               |
|-----------------------------------------------------------------|---------------|
| <b>Palak Paneer</b> <b>VEGETARISCH</b>                          | <b>8,00 €</b> |
| Cream cheese with spinach, garlic and ginger                    |               |
| <hr/>                                                           |               |
| <b>Sabzi</b> <b>VEGAN</b>                                       | <b>8,00 €</b> |
| Vegetable curry with fresh vegetables                           |               |
| <hr/>                                                           |               |
| <b>Dal Tarka</b> <b>VEGAN</b>                                   | <b>8,00 €</b> |
| Various lentils with garlic, ginger and tomatoes                |               |
| <hr/>                                                           |               |
| <b>Alu Palak</b> <b>VEGAN</b>                                   | <b>8,00 €</b> |
| Potatoes with spinach, ginger and garlic                        |               |
| <hr/>                                                           |               |
| <b>Matter Paneer</b> <b>VEGETARISCH</b>                         | <b>8,00 €</b> |
| Frischer Rahmentkäse mit grünen Erbsen                          |               |
| <hr/>                                                           |               |
| <b>Sabzi Madras</b> <b>VEGAN</b>                                | <b>8,00 €</b> |
| Fresh vegetables with coconut prepared in a South Indian styl   |               |
| <hr/>                                                           |               |
| <b>Malai kofta</b> <b>VEGETARISCH</b>                           | <b>8,00 €</b> |
| Vegetable balls in cream sauce                                  |               |
| <hr/>                                                           |               |
| <b>Chicken Korma</b>                                            | <b>8,50 €</b> |
| Chicken fillet in mild cream sauce with almonds and cashew nuts |               |
| <hr/>                                                           |               |
| <b>Chicken curry</b>                                            | <b>8,50 €</b> |
| Chicken fillet in curry sauce                                   |               |
| <hr/>                                                           |               |
| <b>Chicken Sabzi</b>                                            | <b>8,50 €</b> |
| Chicken fillet with various fresh vegetables                    |               |
| <hr/>                                                           |               |
| <b>Chicken mango</b>                                            | <b>9,00 €</b> |
| Chicken in a fruity mango sauce                                 |               |
| <hr/>                                                           |               |
| <b>Lamb curry</b>                                               | <b>9,00 €</b> |
| Lamb in curry sauce                                             |               |
| <hr/>                                                           |               |
| <b>Lamb Saag</b>                                                | <b>9,00 €</b> |
| Lamb with spinach, ginger and garlic                            |               |
| <hr/>                                                           |               |
| <b>Lamb Vildaloo</b>                                            | <b>9,00 €</b> |
| Lamb with potatoes prepared in the South Indian style           |               |
| <hr/>                                                           |               |