



methi

Food and Drinks



The methi is a diner swhere we offer you the variety of Indian cuisine in an atmosphere of elegance.

The secret of our freshly cooked dishes is the exceptional ingredients we receive every day.

Vegetarian and vegan diets are an integral part of Indian culture. Try us and find out how versatile and good food can taste without meat.

We promise you the best and most selected ingredients. You will see and taste our passion and enthusiasm for our hospitality.



Summer time - Indian food? In our home there are always high temperatures. Our food helps to endure the heat even better and stimulates the metabolism.

Indian food is different than usual. The Mughals, who ruled our country in the 15th to 18th centuries, preferred the intense taste of the spices of pungency. Since then we also know mild dishes.

Wine to Indian food. An unusual combination. The experience will surprise you. Let us advise you.

Our staff. Our Indian dishes are cooked by experienced specialists. The preparation is an art that is taught to the chefs in a long training. Let yourself be pampered by our curry and tandoori chefs.



Monthly Special

served with Basmati-Reis

Delhi Noodles

Slightly spicy Indian noodles tossed in wok,
with vegetables **vegan**
with Chicken

9,80
10,80

Channa Jaipuri

Chickpeas with cashew nuts
and sesame, in fine coconut sauce **vegan**

12,50

Sabji Panner Jalferzi

Vegetables and homemade cheese with onions,
Peppers and tomatoes in homemade chilli sauce **scharf**

13,20

Nimbu Achari Tikka

Chicken breast filet marinated with lemon and
methi-leaves, grilled in a clay oven, Accompanied
with vegetables and curry sauce

14,80

Goani Gosht

Tender lamb roasted with ginger and
Turmeric, in slightly spicy coconut milk curry

16,80

Batak Jaipuri

Duck breast with cashew nuts and sesame, in fine coconut sauce

17,00

Sargam Curry

Various grilled meats with garam
masala and ginger in spicy curry sauce

17,80



Appetizers

Papadam		3,40
Two slices of wafer-thin bread Lentil flour with three homemade dips		
Sabji Pakora		4,80
Small chopped vegetables with gram flour, deep fried		
Onion Bhaji		4,30
Small chopped onions with gram flour, deep fried		
Sabji Mix		8,50
Small chopped vegetables and onions with gram flour, deep fried. potato stuffed patty and papadam.		
Mix Pakora		9,00
Small chopped vegetables and onions with Garam Masala spiced chicken breast in gram flour, deep fried		
Tandoori Mix	slightly hot	9,00
Various grilled meats, tossed with onions and ginger		



Curry Dishes

served with basmati rice

Chicken

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| Mix Murg Curry | 14,50 |
| Various marinated chicken breast grilled in the clay oven with garam masala and ginger in a slightly spicy curry sauce | |
| Murg Palak | 14,50 |
| Chicken breast with ginger, garlic and coriander in slightly spicy spinach curry | |
| Kesari Murg | 14,50 |
| Chicken breast in a fine mango-ginger-saffron sauce | |
| Murg Tikka Masala | 14,50 |
| Chicken breast grilled in fine almond cream sauce | |
| Murg Methi | 14,50 |
| Fine chicken breast in cashew nut sauce with fenugreek leaves | |
| Murg Anardana | 14,50 |
| Chicken breast with tomatoes, cashew nuts and ground pomegranate seeds, in sweet-spicy sauce | |
| Murg Vindaloo | Hot 14,50 |
| Chicken breast with ginger, onions, tomatoes and Garlic in homemade spicy vindaloo curry | |



Lamb

Gosht Adrak Curry

Lamb roasted with garam masala and ginger in a strong curry sauce

16,50

Palak Gosht

Lamb with ginger, garlic and coriander in slightly spicy spinach curry

16,50

Karahi Gosht

Lamb in slightly spicy curry sauce with Tomatoes, onions, peppers and ginger

16,50

Gosht Korma

Lamb with ground almonds and cardamom in a fine saffron cream sauce

16,50

Gosht Nilgiri

Lamb with spinach and coriander leaf in oriental herb sauce with coconut milk and mint

16,50

Gosht Vindaloo

Hot

Lamb with ginger, onions, tomatoes and Garlic in homemade spicy vindaloo curry

16,50



Duck

Batak Mango		17,00
Duck breast in a fine mango-ginger-saffron sauce		
Batak Kashmiri	Hot	17,00
Duck breast in spicy homemade Kashmiri curry with ground cashew nuts and raisins		
Batak Karahi		17,00
Duck breast in slightly spicy curry sauce with tomatoes, onions, peppers and ginger		
Batak Nilgiri		17,00
Duck breast with spinach and coriander leaves in oriental herb sauce with coconut milk and mint		
Batak Anardana		17,00
Duck breast with tomatoes, cashew nuts and ground pomegranate seeds in spicy sauce		

Vegetarian

Kashmiri Sabji	Hot	12,50
Mixed vegetables in spicy homemade Kashmiri curry with ground cashew nuts and raisins		



Sabji Goani	vegan	13,00
Mixed vegetables with ginger and turmeric in slightly spicy coconut milk curry		
Sabji Korma		12,50
Mixed vegetables with ground almonds and cardamom in a fine saffron cream sauce		
Palak Paneer		13,00
Homemade cheese with ginger, garlic and coriander in slightly spicy leaf spinach curry		
Palak Channa		12,50
Chickpeas with ginger, garlic and coriander in slightly spicy leaf spinach		
Karahi Paneer		13,00
Homemade cheese in spicy curry sauce with tomatoes, onions, peppers and ginger		
Goani Channa	vegan	13,00
Chickpeas fried with ginger and turmeric in slightly spicy coconut milk curry		
Sabji Paneer Anardana		13,00
Mixed vegetables and homemade cheese with tomatoes, cashew nuts and ground Pomegranate seeds in spicy sauce		



Biryani Rice Dishes

Sabji Biryani

Mixed vegetables in slightly spicy basmati rice accompanied with curry sauce

13,50

Murg Biryani

Fine chicken breast in slightly spicy basmati rice accompanied with curry sauce

15,50

Mix Tikka Biryani

Various grilled meats in slightly spicy basmati rice accompanied with curry sauce

17,50

Prawn Dishes

Jhinga Mango

King prawns in a fine mango-ginger-saffron sauce

22,50

Jhinga Kashmiri

Hot

King prawns in spicy homemade Kashmiri curry with ground cashew nuts and raisins

22,50

Jhinga Adrak Curry

King prawns fried with garam masala and ginger in a strong curry sauce

22,50



Tandoori

Delicacies from the Indian clay oven

Murg Tikka

Fine chicken breast marinated and grilled.
Accompanied with vegetables and curry sauce

15,50

Pudina Tikka

Chicken breast marinated with spinach, mint,
ginger and garlic. Accompanied with
vegetables and curry sauce

15,50

Mix Murg Tikka

Various marinated grilled chicken breast.
Accompanied with vegetables and curry sauce

16,00

Tandoori Karahi

Various grilled meats in slightly spicy curry sauce
tossed with tomatoes, onions, peppers and ginger

17,50



Breads & Side dish

Tandoori Roti Round flatbread made from rye meal baked in a Tandoori clay oven	2,10
Tandoori Nan Fresh oval wheat bread from the Tandoori clay oven	2,80
Butter Nan Round flatbread made from wheat flour with butter baked in a Tandoori clay oven	3,50
Garlic Nan Fresh oval wheat bread with Garlic from the tandoori clay oven	3,40
Ginger Nan Round flatbread made from wheat flour with Ginger baked in Tandoori clay oven	3,40
Raita Indian yogurt finely seasoned with cucumbers	3,80



Children's Meals

for the little guests

Butter Rice

Buttered basmati rice, lightly salted

6,50

Breaded chicken breast strips

Homemade Viennese style
with rice and ketchup

7,50

Desserts

Mango Cream

Homemade Indian mango mousse

4,00

Coco Cream vegan

Homemade mousse made of coconut milk
with a pinch of mango

4,80

Mango Kulfi

Homemade Indian ice cream with
Mango, coconut, cashew nuts, pistachios
and almonds, with whipped cream

4,00



Non-alcoholic Drinks

Lassi

Homemade Indian
yoghurt drink

Lassi sweet or salty	0,25 l	3,00
Lassi Mango	0,25 l	3,50

Coffee & Tea

Chai Indian spiced tea		3,00
Espresso		2,50
Double Espresso		3,60
Americano		2,70
Cappuccino		3,20
Latte Macchiato		3,60
Glass of Tea Green, fruit or jasmine tea		3,60



Water

Mineral Water Adelholzner	0,25 l	2,50
	0,50 l	4,00
	0,75 l	5,20

Juices, nectar and soft drinks

Apple Natural, Rhubarb, Litchi, Mango, black currant, Passion Fruit	0,25 l	2,50
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Juiceschorle Choice of juice with soda	0,40 l	3,80
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Coca Cola / Light Fanta / Sprite*	0,40 l	3,50
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Mezzo Mix*	0,40 l	3,50
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Teen Hugo´s non-alcoholic Elderflower syrup, mint, ice, soda	0,40 l	5,50
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Alcoholic Drinks

Appetizers

Sprizz 5,50
Aperol *, Prosecco, ice, soda

Hugo´s 6,00
Elderflower syrup, mint, Prosecco, ice, soda

Ginger Sprizz 6,50
Handmade ginger syrup, Prosecco,
Fresh ginger, mint, ice and soda

Prosecco 0,10 l 3,50

Weinschorle 0,40 l 5,50
Wine with soda

Beer

Helles / non-alcoholic / Radler 0,50 l 3,60

**Wheat beer / dark / light/
Alcohol free / Russen** 0,50 l 4,00

Pils 0,33 l 3,50

King Fisher Indian 0,33 l 3,50

* with colorant



Wine

Red Wines

0,2 l

Vino Nobile Di Montepulciano DOCG

6,80

Italy / Montepulciano 2013

The taste is pleasant, balanced, dry and light, the wine tannic with intense Garnet red violet reflections in the color

Primitivo Salento IGT

5,00

Italy / Puglia 2016

Dry with prunes and dried fruit in the Fragrance, full-bodied and soft in the taste. Primitivo earthy as he lives and lives



White Wines

0,2 l

Lugana Bulgarini DOC

Italy / Pozzolengo 2017
Dry full bodied and structured with a fine flavour and a persistent aroma

6,80

Zabu Grillo IGT

Italy / Sambuca di Sicilia 2017
Fresh and mineral with notes of yellow flowers, peaches and citrus fruits

5,00

Rose wine

0,2 l

Bardolino Chiaretto DOC

Italy / Veneto 2017
Dry brilliant pink color, fruity fragrance, soft and fine taste

5,00



JANKARI

We explain the terms we use

Chai

Our Indian spiced tea. Can drink before and after the meal.

Lassi

A typical drink from our home. Freshly mixed with yoghurt and other ingredients, either salty, sweet or mango

Pakora

An intensely spiced snack of vegetables, deep fried in gram flour.

Naan, Roti & Papadam

The Indian bread baked in clay oven. Naan is the bread of white flour, roti is rye flour, papadam is crispy lentil flour.

Chutneys

Traditionally prepared by our grandmothers according to traditional recipes. Great flavor combinations that perfectly complement all our appetizers.



Dal

A generic term with the German equate “legumes”. Dal means both in our kitchen the ingredient itself as well as a prepared soup. With us a popular dinner in everyday life.

Murg

The word has its origin in the areas of the Ganghes which used to be ruled by the Mughals. It stands for fresh delicacies from the best parts of the chicken.

Batak

This term has its roots in the border regions to Pakistan and stands for us finest filet from the duck breast.

Tandoori

The famous Indian clay oven. Various marinated meats are grilled in it.

Paneer

Our homemade Indian cheese similar to the Mozzarella, a valuable specialty in our homeland.

Sabji

Various fresh vegetables, slightly cooked and refined.

Jhinga

In Hindi, a shrimp species. Here is the term for fresh king prawns.



Biryani

A word with Persian and Iranian roots. It stands for rice dishes. Here we serve Biryani's fine rice dishes with marinated and grilled meat or vegetables.

Gosht

This word also comes from Persian. In Indian cuisine the term for the finest lamb.

Curry

Curry is a mix of Indian spices. Methi leaf, coriander, cumin and turmeric are the base, depending on the dish complimented with other ingredients. A curry is also a meal that is characterized by the use of highly complex spice blends and is always served as a sauce.

Garam Masala

The king of Indian spices, consisting of black pepper, cinnamon, cloves, black and green cardamom and nutmeg.

Adrak

Ginger probably the most famous spice of Indian cuisine. Also with us an ingredient in many dishes. Ask for our ginger tea.



Methi

The seed of fenugreek. An important part of the curry, found in many Indian spices.

Haldi

Turmeric is a part of the Ayurvedic healing arts and is also used by us because of the yellow color.

Sweet end

After a spicy meal a sweetener is a must.

You can also take all our dishes with you and enjoy at home. For celebrations upto 30 people are welcome in our restaurant. For larger occasions, we deliver our food to your house.



namaste