

Gourm India

DRINKS

LASSI	7.5	Mango Spritz	12.5	Masala Chai	5
Mango, Vanilla, Pistachio		Old Monk Twist	12	Chai Pot (for 2)	8.5
Kingfisher Beer	6.5	Cobra Beer	6.5	Baileys Chai	8.5

SMALL PLATES

1. LENTIL & CARROT SOUP  **12**
Warm and hearty lentil & carrot soup topped with crispy onions

2. TANDOORI SALAD

Signature salad of fresh greens, tomatoes, peppers & onions, topped with pomegranate and your choice of protein:

PANEER (INDIAN CHEESE)	19
CHICKEN TIKKA	22
TANDOORI PRAWNS	26

3. SPINACH & CHEESE NAAN **14**

Traditional Indian flatbread stuffed with cheese & spinach & baked in a Tandoori Oven. Topped with butter

4. PAPRI CHAAT  **15**

Crunchy puff pastry discs topped with potatoes, onions & bell peppers - drizzled with a mint & tamarind sauce. Served cold

5. MIX VEGGIE BHAJIYA **16**

An assortment of onions, potatoes, paneer & moong dal - gram flour coated & fried. Seasoned with Chaat Masala and served with chutneys

6. SAMOSA TRIO  **17**

A platter of samosa's with a filling of butter chicken, minced lamb and the all time favourite - potato & peas!

7. CHICKEN LOLLIPOPS **18**

Chicken wings coated in a deliciously spiced batter and fried to perfection. Served with a chefs special garlic sauce

8. SHEEKH KEBAB  **28**

Marinated minced lamb skewers grilled in a traditional tandoori oven & served with a side salad

9. MURGH MALAI TIKKA **23**

Boneless chicken pieces marinated in a creamy cottage cheese & cashew paste -grilled in a tandoor & served with a side salad

10. STARTER PLATTER  **35**

A selection of our signature small plates: Cheese & Spinach Naan, Chicken Lollipops, Lamb Samosa & Papri Chaat - perfect for sharing! (2-3 people)

SHARING MAINS

Mix & match your meal with everyone at the table. A dining concept rooted in Indian culture. Share the love, joy & food!

20. PANEER TIKKA MASALA 29

Grilled pieces of cottage cheese, bell-peppers and onions simmered in a tangy tomato sauce. Served with Basmati rice

21. VEGGIE SHAHI KORMA 29

Seasonal vegetables cooked in a mildly spiced creamy sauce. Served with Basmati Rice

22. ACHARI ALOO GOBI 33

Roasted potatoes & cauliflower tempered in Indian spices & pickled mango. Served with Tandoori Butter Naan

23. AMRITSARI CHOLE PURI 33

A hearty stew of chickpeas served with a fluffy deep fried bread and a side of onions - A signature dish from Punjab

24. PALAK PANEER 29

Cubes of Indian cottage cheese cooked in a creamy spinach gravy topped with ginger. Served with Basmati Rice.

25. CHICKEN TIKKA MASALA 35

Grilled chicken pieces, onions & peppers cooked in a spiced tangy tomato sauce. Served with Basmati Rice

26. PRAWN PULAO 45

Tandoori tiger prawns sauteed with onions, ginger, garlic and aromatic basmati rice garnished with tomatoes, mint and coriander leaves. Served with Cucumber raita

27. KERALA PRAWN MASALA 42

Prawns sautéed in a delicious south Indian style onion & tomato gravy, topped with ginger and served with Basmati Rice

28. GOAN FISH CURRY 39

Fish fillets cooked in an aromatic coconut curry & Goan spices. Served with Basmati Rice & tandoori onion salad

29. LAMB ROGANJOSH 42

Marinated lamb cubes cooked with fresh ginger & garlic in a spicy onion gravy. Served with Basmati Rice

30. MEATBALL CURRY 42

Delicately spiced lamb meatballs cooked in a chef's special curry, topped with crispy fried onions. Served with Basmati rice

31. LAMB BAINGAN BHARTA 45

Slow cooked lamb pieces simmered in a deliciously spiced aubergine stew. Served with Basmati rice

32. CHICKEN TAWA 36

Chicken sauteed in a chef's special sauce of tomatoes, onions and bellpepers. Topped with fresh ginger & served with Basmati Rice.

33. BADAMI CHICKEN 36

Boneless chicken cubes cooked in a rich almond and cashew curry. Served with Basmati Rice

LUZERN SPECIALS

- 41. TANDOORI CHICKEN** 42
Chicken legs marinated in traditional tandoori spices - grilled in a clay oven. Served with butter Naan & a tandoori onion salad
- 42. TANDOORI PANEER TIKKA** 34
Indian cottage cheese marinated in traditional tandoori spices - grilled in a tandoor and served with Naan + onion salad.
- 43. TANDOORI MIX GRILL** 50
An exclusive platter of all our favourite grills: Malai Tikka, Tandoori Chicken, Sheekh Kebab, Tandoori tiger prawns & Paneer Tikka. Served with Naan & tandoori onion salad
- 44. CHICKEN TIKKA BIRYANI** 38
Chicken tikka cubes gently cooked in a blend Indian spices, carefullzy layered with aromatic basmati rice, garnished with saffron, fried onions, corriander & mint. Served with Raita
- 45. LAMB BIRYANI** 45
Lamb cubes marinated in a special blend of spices, layered with saffron basmati rice, caramelized onions, nuts & coriander. Served with cucumber raita
- 46. KINGS PLATTER** 150
An platter of our favourite dishes: Tandoori Chicken, Meatball Curry, Prawn Pulao, Dal Makhani, Butter Naan, Basmati Rice, Cucumber Raita and Tandoori Onion Salad. (For 2-3 people)

GourmIndia Gastronomy Group has been serving up authentic Indian cuisine since 1987 with catering & restauants accross Switzerland. We warmly welcome you to our flagship restaurant in Luzern where we hope to bring to life the diversity & spirit of India.

If you would like to inquire about our catering services or host your next event at our restaurant; please ask a member of our team.

INDIAN BREADS

- 50. TANDOORI BUTTER NAAN** 8.5
Traditional Indian layered flatbread baked in a tandoori oven - topped with luscious melting butter
- 51. TANDOORI ROTI** 7
Whole-wheat flat bread baked in a tandoori oven
- 52. GARLIC NAAN** 9.5
Flat leavened bread topped with garlic & baked in a tandoor
- 53. PURI** 9
Deep fried circular flatbreads (3 pieces)

SIDES

- 60. BASMATI RICE** 6
- 61. KESARI PULAO** 13
Saffron infused Basmati rice topped with nuts
- 62. LASUNI TADKA DAL** 19
Yellow lentil curry tempered with onions, garlic & spices
- 63. DAL MAKHANI** 21
Creamed lentil curry simmered with herbs & spices
- 64. BAINGAN BHARTA** 23
Roasted aubergine stew slowly cooked in a blend of Indian spices
- 65. TANDOORI ONION SALAD** 6
Sliced onions pickled in a tandoori rub with fresh coriander
- 66. CUCUMBER RAITA** 6
Creamy yoghurt blended with cucumber, mild spices & herbs

SOMETHING SWEET

- 70. GAJJAR HALWA** 13
A traditional Indian carrot pudding (warm) topped with nuts and served with vanilla ice cream
- 71. GULAB JAMUN** 11
Golden-fried milk dumplings soaked in a rose infused sugar syrup. Served warm
- 72. MANGO CREME** 12
Delicious Mango puree topped with vanilla ice cream & pistachios
- 73. DESSERT TRILOGY**  18
A dessert platter of our favourites: Gajjar Halwa, Gulab Jamun and Vanilla Ice cream - perfect for sharing!
- 74. KESAR PISTA KULFI** 11
A homemade creamy Indian ice-cream infused with Saffron and pistachios - served with whipped cream & pistachio crumble
- 75. MANGO KULFI**  11
A homemade creamy Indian ice-cream made with mango pulp - served with whipped cream & pistachio crumble

Chicken: CH, Brazil

 | CHEF'S SPECIAL

Lamb: Ireland, New Zealand

 | VEGAN

Prawns & Fish : Thailand, Vietnam

 | SPICY

All prices in CHF & incl. VAT

All our items can be modified to accommodate your dietary requirements.
Please inform the server if you have any allergies or preferences
and we will try our best to meet your needs.