



GOURMINDIA

RESTAURANT

A symphony of Flavors



*Serving unique cultural experiences
and the vibrant flavours of India.*

Established in 2007 amidst the Swiss Alps, GourmIndia is a luxurious Indian restaurant that beautifully combines the warmth of Indian culinary traditions with Swiss sophistication. Our journey has been a relentless pursuit of perfection, and every dish on our menu is a carefully composed movement in a symphony of Indian flavours.

Our restaurant is not just a place to dine; it's a fine-dining institution where tradition meets innovation, offering a diverse range of regional Indian specialties.

With an exquisite collection of wines and spirits to complement our dishes, GourmIndia invites you to savor a timeless symphony of flavours, where each bite is an exploration, and every meal is a standing ovation to the fusion of tradition and innovation.



Guten Appetit



Appetisers

1. TANDOORI SALAD 16 CHF

Our signature salad made with crisp leafy greens, juicy tomatoes, savory bell-peppers, and onions. This delicious blend is topped with sweet pomegranate kernels and your choice of protein:

PANEER TIKKA
CHICKEN TIKKA



2. PAANI PURI 16 CHF

Enjoy six puris stuffed with potatoes and mung beans, accompanied by spicy mint water and sweet tamarind water. Get your taste buds ready for an explosion of flavors!



3. SAMOSA CHAAT 15 CHF

Smashed punjabi samosas topped with onions, chickpeas, yoghurt, house chutneys and fresh corriander. (can be veganized)



4. PAPRI CHAAT 15 CHF

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



5. VEGGIE PAKORA 15 CHF

Mix vegetable fritters coated in a gram flour batter
- served with a house chutney.

 - Vegan  - Spicy  - Chef's Special

GOURMINDIA

APPETISERS

6. AMRITSARI MACCHI 16 CHF

Indulge in our crispy, deep-fried fish enveloped in a mildly spiced batter, and served with our house chutney.



7. CHICKEN LOLLIPOPS 18 CHF

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



8. GALOUTI KEBABS 18 CHF

Tender lamb kebabs seasoned with Awadhi herbs & spices, served on mini parathas and topped with onions and mint chutney



9. CHICKEN 65 18 CHF

Crispy chicken strips tempered with garlic, chillies and curry leaves.
A Chennai classic!



10. GOURMINDIA STARTER PLATTER 35 CHF

A selection of our signature small plates: Cheese & Spinach Naan, Chicken Lollipops, Amritsari Macchi and Samosa Chaat
Perfect for sharing! (for 2/3 people)

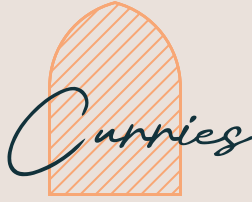


 - Vegan

 - Spicy

 - Chef's Special

GOURMINDIA



Curries

11. PANEER TIKKA MASALA 29 CHF

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



12. MALAI KOFTA CURRY 29 CHF

Fritters made with potato and paneer cooked in a mildly spiced velvety curry and served with Rice.



13. ACHARI ALOO GOBI 33 CHF

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



14. AMRITSARI CHOLE PURI 33 CHF

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



15. PALAK PANEER 29 CHF

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



16. MIX VEG KADAHI 28 CHF

Seasonal mixed vegetables sauteed in a chefs special sauce topped with ginger and corriander. Served with Basmati Rice

 - Vegan  - Spicy  - Chef's Special

CURRIES

17. KERALA PRAWN MASALA 42 CHF

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



18. GOAN FISH CURRY 38 CHF

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



19. LAMB ROGANJOSH 40 CHF

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



20. MEATBALL CURRY 40 CHF

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



21. LAMB BAINGAN BHARTA 40 CHF

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



22. CHICKEN TAWA 35 CHF

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

 - Vegan

 - Spicy

 - Chef's Special

CURRIES

23. BADAMI CHICKEN 35 CHF

Chicken cubes cooked in a delectable almond and cashew curry.
Served with Basmati Rice



24. BUTTER CHICKEN 35 CHF

Tender chicken pieces cooked in a velvety tomato sauce.
Served with Basmati Rice.



25. CHICKEN TIKKA MASALA 35 CHF

Grilled chicken cubes cooked in a mildly spiced tangy tomato sauce with fresh bell-peppers and onions. Served with Basmati Rice.



26. KINGS PLATTER 145 CHF

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)



 - Vegan  - Spicy  - Chef's Special



27. TANDOORI PANEER TIKKA 30 CHF

Indian cottage cheese marinated in traditional tandoori spices grilled in a tandoor and served with an onion salad and makhani sauce



28. MULTANI MUSHROOMS 29 CHF

Mushrooms stuffed with cheese, spinach and paneer grilled in a clay oven, served with tandoori onion salad and makhani sauce



29. TANDOORI CHICKEN 36 CHF

Chicken legs marinated in traditional tandoori spices grilled in a clay oven, served with tandoori onion salad and house made makhani sauce



30. PESHAWARI CHICKEN TIKKA 36 CHF

Tender chicken cubes marinated in a special blend of Indian spices and grilled in a clay oven. Served with a tandoori onion salad and makhani sauce.



31. TANDOORI TIGER PRAWNS 36 CHF

Tiger Prawns grilled in a ginger, garlic, yoghurt, fresh coriander marinade. Served with an onion salad & makhani sauce



32. TANDOORI MIX GRILL 44 CHF

An exclusive platter of all our favourite grills: Peshawari Chicken Tikka, Tandoori tiger prawns, Multani Mushrooms & Paneer Tikka. Served with a tandoori onion salad and makhani sauce.

 - Vegan

 - Spicy

 - Chef's Special



33. PRAWN PULAO 42 CHF

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



34. CHICKEN TIKKA BIRYANI 38 CHF

Chicken tikka cubes gently cooked in a blend Indian spices, carefully layered with aromatic basmati rice, garnished with saffron, fried onions, coriander & mint. Served with Raita



35. HYDERABADI LAMB BIRYANI 42 CHF

Lamb cubes marinated in a special blend of spices, layered with saffron basmati rice, caramelized onions, nuts & coriander.
Served with cucumber raita



36. VEGETABLE BIRYANI 32 CHF

Aromatic basmati rice cooked with paneer, vegetables, blended with spices and garnished with caramelized onions, nuts, coriander & mint.
Served with cucumber raita

 - Vegan  - Spicy  - Chef's Special

Sides

37. DAL MAKHANI 21 CHF

Slow cooked creamy lentil curry simmered with herbs & spices



38. BAINGAN BHARTA 23 CHF

Roasted aubergine stew slowly cooked in a blend of Indian spices



39. LASUNI TADKA DAL 19 CHF

Yellow lentil curry tempered with onions, garlic & spices



40. KESARI PULAO 13 CHF

Saffron infused Basmati rice topped with nuts



41. BASMATI RICE 6 CHF



42. TANDOORI ONION SALAD 6 CHF

Sliced onions pickled in a tandoori rub with fresh coriander



43. CUCUMBER RAITA 6 CHF

Creamy yoghurt blended with cucumber, mild spices & herbs

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44. TANDOORI BUTTER NAAN 8.5 CHF

Traditional Indian layered flatbread baked in a clay oven
-topped with luscious melting butter



45. TANDOORI ROTI 7 CHF

Tandoori Oven-Baked Whole Wheat Flatbread



46. GARLIC NAAN 9.5 CHF

Flat leavened bread topped with garlic & baked in a clay oven



47. PURI 9 CHF

Deep fried circular flatbreads (3 pieces)



48. LACCHA PARATHA 9 CHF

Flaky layered wholewheat flatbread topped with ghee



49. SPINACH CHEESE NAAN 14 CHF

Traditional Indian flatbread stuffed with cheese & spinach and
baked in a clay oven. Topped with butter



50. ONION KULCHA 12 CHF

Soft pillowy leavened bread layered with onions

 - Vegan  - Spicy  - Chef's Special

Something Sweet

51. GAJJAR HALWA 12 CHF

A traditional Indian carrot pudding (warm) topped with nuts and served with vanilla ice cream



52. GULAB JAMUN 11 CHF

Golden-fried milk dumplings soaked in a rose infused sugar syrup. Served warm



53. DESSERT TRILOGY 18 CHF

A dessert tower of your favourites: Gajjar Halwa, Gulab Jamun and Vanilla Ice cream - perfect for sharing!



54. KESAR PISTA KULFI 11 CHF

Try our homemade Indian ice cream that's infused with saffron and pistachios. Served with whipped cream and a pistachio crumble



55. MANGO KULFI 11 CHF

A homemade Indian ice-cream made with mango pulp - served with whipped cream & barfi crumble




56. COCONUT SORBET 8 CHF



A refreshing tropical coconut icecream topped with a pistachio crumble

 - Vegan

 - Spicy

 - Chef's Special

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Find us on:

@gourmindia

<http://www.gourmindialuzern.com>