



TATVA



The Essence of India

# SOUPY SOUP

Veg

- 1 Creamy Tomato Soup<sup>G</sup>** 4,20  
Smooth and creamy tomato-based soup flavored with herbs and mild spices
- 2 Dal Shorba** 4,20  
Lightly spiced lentil soup with Indian herbs and tempering
- 3 Veg Hot and Sour Soup<sup>GF</sup>** 4,90  
Spicy and tangy soup with vegetables, flavored with vinegar and pepper
- 4 Veg Manchow Soup<sup>CAF</sup>** 4,90  
Spicy Indo-Chinese soup with vegetables, topped with crispy noodles

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Non-Veg

- 5 Chicken Hot and Sour Soup<sup>CGF</sup>** 5,90  
Spicy and tangy soup with vegetables & chicken, flavored with vinegar and pepper
- 6 Chicken Manchow Soup<sup>CGAF</sup>** 5,90  
Spicy Indo-Chinese soup with vegetables & chicken, topped with crispy noodles
- 7 Chicken Soup<sup>CG</sup>** 5,90  
Light chicken broth with shredded chicken, vegetables, and delicate Asian spices
- 8 Sea Food Soup<sup>GM</sup>** 6,90  
Tender prawns cooked in a light aromatic broth with herbs and fresh vegetables

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# CHAAT & STARTERS

## Veg

- |    |   |      |
|----|---|------|
| 11 | <b>Samosa</b> <sup>A</sup>  | 4.90 |
|    | Crispy deep-fried pastry filled with spiced potatoes and peas, served with chutney  |      |
| 12 | <b>Samosa Chaat</b> <sup>AG</sup>   | 5.90 |
|    | Crispy vegetable samosas topped with chickpea curry, yogurt, tamarind and mint chutneys, fresh onions, tomatoes, and crunchy sev                                      |      |
| 13 | <b>Veg Pakora Platte</b> <sup>A</sup>   | 6,90 |
|    | Assorted vegetables such as onion, potato, and cauliflower dipped in spiced chickpea flour batter and deep-fried until crispy, served with mint and tamarind chutneys |      |
| 14 | <b>Papdi Chaat</b> <sup>AG</sup>  | 5,90 |
|    | Crispy wafers topped with boiled potatoes, chickpeas, yogurt, tamarind chutney, and sev   |      |
| 15 | <b>Gobi 65</b> <sup>A</sup>   | 6,90 |
|    | Crispy deep-fried cauliflower florets tossed in a spicy South Indian seasoning with curry leaves, garlic, and red chilies   |      |
| 16 | <b>Paneer 65</b> <sup>AG</sup>  | 7.90 |
|    | Spicy, crispy paneer cubes inspired by South Indian 65-style seasoning  |      |



## Non-Veg

- |    |  |      |
|----|--|------|
| 17 | <b>Chicken 65</b> <sup>AC</sup>  | 8,90 |
|    | Deep-fried, spicy chicken bites flavored with curry leaves and red chilies, from South India                       |      |
| 18 | <b>Prawns Kohliwada</b> <sup>ABR</sup>   | 9,90 |
|    | Crispy fried prawns marinated in spiced gram flour batter with garlic, chili, and lemon, served with tangy chutney |      |

STARTERS

# HEALTHY SALADS

Veg

## 21 Tatva Salad<sup>EG</sup>

Fresh garden greens, seasonal veggies, and a light, tangy dressing for a refreshing crunch

8.90

Non-veg

## 22 Tandoori salad<sup>GC</sup>

Chargrilled vegetables and chicken tossed with fresh greens and a smoky tandoori dressing

9.90

## TATWA SALAD



# FROM THE CHINESE WORK

Veg

## 31 Veg Manchurian<sup>F</sup> 🌶️

Fried vegetable balls tossed in a spicy, tangy soy-garlic sauce

8,90

## 32 Honey Chilli Potato<sup>F</sup>

Crispy fried potato strips tossed in a sweet and spicy honey-chili sauce with garlic, soy sauce, and sesame seeds

8,50

## 33 Chilli Paneer<sup>FG</sup> 🌶️🌶️

Cubes of paneer stir-fried with bell peppers, onions, soy sauce, and green chilies

12,90

## 34 Hakka Noodles<sup>FA</sup> 🌶️🌶️

Stir-fried noodles with vegetables, flavored with soy sauce and garlic

11,90

## 35 Schezwan Noodles<sup>F</sup> 🌶️🌶️

Spicy stir-fried noodles tossed with bold Schezwan chili sauce

11,50

## 36 Fried Rice<sup>F</sup>

Rice stir-fried with vegetables, soy sauce, and spring onions

9,90

## 37 Schezwan Fried Rice<sup>F</sup>

Spicy fried rice mixed with fiery Schezwan sauce and vegetables

11,90

## 38 Chilli Chicken<sup>FC</sup> 🌶️

Crispy chicken cooked with soy sauce, green chilies, onions, and capsicum

14,50

## 39 Chicken Fried Rice<sup>FC</sup>

Rice stir-fried with vegetables, chicken, soy sauce, and spring onions

12,90



HAKKA NOODLES



SCHEZWAN NOODLES



CHICKEN FRIED RICE

# TIKKA AND TANDOOR

## Veg

- 41 **Paneer Tikka**<sup>G</sup> 10.90  
Cubes of paneer marinated in spiced yogurt and grilled in a tandoor with onions and bell peppers
- 42 **Tandoori Mushroom**<sup>G</sup> 9.90  
Mushrooms marinated in yogurt and spices, skewered and roasted in a clay oven



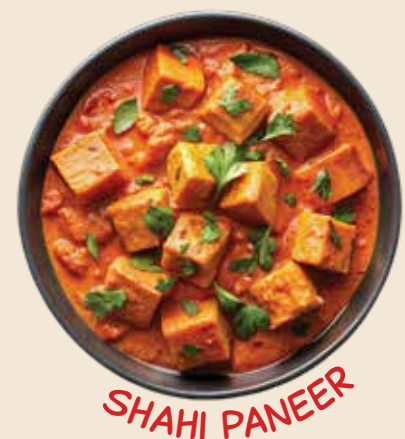
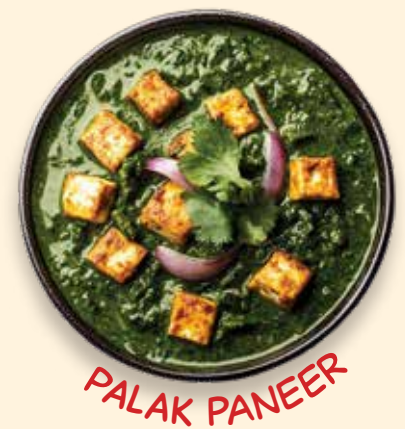
**Tasty.!**

## Non-veg

- 43 **Tandoori Chicken**<sup>CG</sup> 12.90  
Chicken marinated in yogurt, lemon juice, and bold spices, roasted in a traditional clay oven
- 44 **Chicken Tikka**<sup>CG</sup> 11.90  
Boneless chicken pieces marinated in spiced yogurt and grilled until smoky and tender
- 45 **Achari Chicken Tikka**<sup>CM</sup> 12.50  
Chicken tikka flavored with pickling spices for a tangy, spicy taste
- 46 **Chicken Seekh Kebab**<sup>C</sup> 9.90  
Minced chicken mixed with spices, shaped onto skewers, and roasted in a tandoor
- 47 **Tandoori Prawns**<sup>GB</sup> 13.90  
Succulent prawns marinated in spices and yogurt, grilled to smoky perfection in a tandoor
- 49 **Tatva Tandoori Platter**<sup>CGB</sup> 18.90  
Assorted selection of grilled tandoori items served together for sharing

# VEG & PANEER ST Veg

- 51 **Paneer Butter Masala** <sup>G</sup> 12.90  
Paneer cubes cooked in a creamy tomato gravy with butter and mild spices
- 52 **Shahi Paneer** <sup>G</sup> 12.90  
Paneer in a rich, creamy cashew-based gravy flavored with aromatic spices
- 53 **Kadai Paneer** <sup>G</sup>  12.90  
Paneer cooked with onions and bell peppers in a spicy tomato-based gravy
- 54 **Palak Paneer** <sup>G</sup> 12.50  
Paneer cubes simmered in a smooth spinach gravy with mild spices
- 55 **Amritsari Chole** <sup>vegan</sup> 11.90  
Spicy, crispy paneer cubes inspired by South Indian 65-style seasoning
- 56 **Dal Tadka** <sup>vegan</sup> 10.90  
Yellow lentils tempered with cumin, garlic, and red chilies
- 57 **Dal Makhani** <sup>G</sup> 11.90  
Slow-cooked black lentils and kidney beans in a rich, buttery gravy
- 58 **Aloo Gobi** <sup>vegan</sup> 11.90  
Potatoes and cauliflower cooked with turmeric and traditional spices
- 59 **Rajma** <sup>G</sup> 12.50  
Creamy Rajma cooked on a slow flame, robust spices, and a thick, flavourful gravy from the streets of Delhi
- 60 **Vegetable Korma** <sup>G</sup> 11.90  
Mixed vegetables simmered in a creamy coconut or cashew-based gravy
- 61 **Malai Kofta** <sup>G</sup> 10.50  
Fried dumplings made of paneer and vegetables served in a rich creamy gravy
- 62 **Mix Veg (Dry/Gravy)** <sup>vegan</sup> 11.90  
Assorted seasonal vegetables cooked with aromatic Indian spices, prepared either as a semi-dry sauté or in a mildly spiced onion-tomato gravy
- 63 **Soya Keema** <sup>F</sup> 11.90  
Assorted seasonal vegetables cooked with aromatic Indian spices, prepared either as a semi-dry sauté or in a mildly spiced onion-tomato gravy
- 64 **Jeera Aloo** <sup>vegan</sup> 10.90  
Boiled potatoes sautéed with cumin seeds, green chilies, and mild spices
- 65 **Paneer Lababdar** <sup>G</sup>  12.90  
Grated and cubed paneer cooked in a rich, slightly sweet tomato-cashew gravy with butter and cream



# CHICKEN

Non-veg

- 71 **Butter Chicken** <sup>CG</sup> 12,90  
Tender chicken cooked in a rich, creamy tomato-based gravy with butter and mild spices
- 72 **Chicken Tikka Masala** <sup>C</sup> 13,90  
Grilled chicken pieces simmered in a spiced tomato and onion gravy
- 73 **Kadai Chicken** <sup>C</sup> 🌶️ 13,50  
Chicken cooked with bell peppers and onions in a bold, spiced tomato gravy
- 74 **Chicken Chettinad** <sup>C</sup> 🌶️🌶️ 13,90  
Spicy South Indian chicken curry made with freshly ground Chettinad spices, coconut, curry leaves, and black pepper
- 75 **Chicken Kaali Mirch** <sup>C</sup> 🌶️ 13,50  
Tender chicken cooked in a rich and creamy black pepper (kaali mirch) gravy with aromatic spices

## CHICKEN VINDALOO

Spicy !



## BUTTER CHICKEN



- 76 **Patiala Chicken** <sup>CG</sup> 🌶️🌶️🌶️ 14,50  
Chicken cooked in a thick, flavorful onion-tomato gravy with yogurt, spices, and a touch of cream
- 77 **Chicken Korma** <sup>CG</sup> 13,50  
Mild and creamy chicken curry prepared with cashew sauce, yogurt, and aromatic spices
- 78 **Chicken Mango** <sup>C</sup> 13,50  
Chicken cooked in a sweet and tangy mango-based gravy, balanced with mild spices
- 79 **Chicken Vindaloo** <sup>C</sup> 🌶️🌶️ 13,90  
A spicy Goan curry with tender chicken cooked in a tangy blend of vinegar, garlic, chili, and traditional spices
- 80 **Chicken Madras** <sup>C</sup> 🌶️🌶️ 13,90  
A rich and spicy South Indian curry with chicken simmered in a flavorful sauce of tomatoes, chili, and aromatic spices
- 81 **Chicken Sabji** <sup>C</sup> 12,50  
Tender chicken cooked with fresh vegetables in a lightly spiced, aromatic Indian gravy

# LAMB

- 91 **Lamb Madras** 🌶️ 15,90  
Spicy South Indian lamb curry with a tangy tomato base, coconut, curry leaves, and bold Madras-style spices
- 92 **Mutton Rogan Josh** <sup>G</sup> 16,90  
Slow-cooked lamb in a Kashmiri-style red gravy with aromatic spices, yogurt, and a hint of chili
- 93 **Lamb Curry** 13,90  
Tender lamb simmered in a traditional onion-tomato gravy with Indian spices for a classic flavor
- 94 **Lamb Korma** <sup>G</sup> 13,90  
Mild and creamy lamb curry prepared with cashew sauce, yogurt, and aromatic spices
- 95 **Lamb Bhuna Ghost** 14,90  
Tender lamb slow-cooked in a rich, thick onion and tomato masala with aromatic spices
- 96 **Lamb Kadai** 16,90  
Lamb cooked with bell peppers, onions, and freshly ground spices in a Indian wok-style kadai
- 97 **Lamb Vindaloo** 🌶️🌶️ 15,90  
A fiery Goan-style curry with lamb cooked in a tangy blend of vinegar, garlic, chili, and spices
- 98 **Lamb Sabji** 13,50  
Succulent lamb cooked with fresh vegetables in a mildly spiced, flavorful Indian gravy



**Spicy !**

# FROM THE SEA

- 101 **Prawns Masala** <sup>B</sup> 16,90  
Juicy prawns in a spiced tomato-onion gravy
- 102 **Prawns Curry** <sup>BG</sup> 16,50  
Prawns simmered in a flavorful, mild curry sauce
- 103 **Prawns Malai** <sup>B</sup> 17,50  
Creamy coconut-infused prawns with subtle spices
- 104 **Chilli garlic Prawns** <sup>B</sup> 🌶️🌶️ 17,50  
Prawns tossed in a fiery chili and garlic sauce
- 105 **Prawns Madrasi** <sup>B</sup> 🌶️ 17,90  
South Indian-style prawns with coconut, curry leaves, and tangy spices



# BREADS AND BEYOND

- 111 Plain Naan<sup>A</sup>** 2,90  
Soft and fluffy leavened flatbread baked in a tandoor
- 112 Butter Naan<sup>AG</sup>** 3,50  
Naan brushed generously with melted butter for extra richness
- 113 Garlic Naan<sup>A</sup>** 3,90  
Naan topped with fresh garlic and herbs, baked in a tandoor
- 114 Cheese Naan<sup>AG</sup>** 4,90  
Naan stuffed with melted cheese, baked until soft and gooey inside
- 115 Garlic Butter Naan<sup>AG</sup>** 4,20  
Naan flavored with garlic and finished with melted butter
- 116 Peshawari Naan<sup>AE</sup>** 4,90  
Sweet stuffed naan filled with dry fruits, coconut, and nuts
- 117 Lachha Paratha<sup>A</sup>** 3,90  
Layered whole wheat flatbread cooked on a griddle until flaky
- 118 Tandoori Roti<sup>A</sup>** 2,50  
Whole wheat bread baked in a tandoor, slightly crisp outside and soft inside
- 119 Tawa Roti<sup>AG</sup>** 2,50  
Whole wheat roti brushed with butter for added flavor
- 120 Bhatura<sup>A</sup>** 2,90  
Deep-fried fluffy bread, commonly served with chole
- 121 Naan Platter<sup>A</sup>** 8,90  
A variety of freshly baked naan breads from the tandoor, soft, fluffy, and perfect for sharing



# FLAVOURS OF BASMATI

- |  |       |
|--|-------|
| <b>131 Jeera Rice</b>  | 3,90  |
| Basmati rice cooked with cumin seeds and mild spices, aromatic and light   |       |
| <b>132 Plain Steamed Rice</b>  | 3,50  |
| Simple steamed basmati rice, perfect to pair with curries and gravies  |       |
| <b>133 Vegetable Pulao</b>   | 8,90  |
| Basmati rice with mixed seasonal vegetables and aromatic spices  |       |
| <b>134 Veg Biryani</b>   | 12,90 |
| Fragrant basmati rice cooked with fresh seasonal vegetables, aromatic spices, and herbs, served in traditional biryani style |       |
| <b>135 Chicken Biryani</b>   | 14,90 |
| Tender chicken and fragrant basmati rice layered with aromatic spices and herbs, slow-cooked for rich flavor                 |       |
| <b>136 Lamb Biryani</b>  | 16,90 |
| Succulent lamb and fragrant basmati rice cooked with traditional spices and herbs, creating a rich and aromatic dish         |       |



# CONDIMENTS & TINGLERS

- |   |      |
|---|------|
| <b>141 Papad</b>  | 2,00 |
| Crispy thin lentil wafers, either roasted or fried, served as a side                            |      |
| <b>142 Raita <sup>G</sup></b>   | 3,50 |
| Yogurt-based side dish mixed with cucumber, onion, or boondi, lightly spiced to cool the palate |      |
| <b>143 Indian Salad</b>   | 3,90 |
| Freshly chopped cucumber, onion, tomato, and carrot served with a dash of lemon                 |      |
| <b>144 Pickles (Achar) <sup>M</sup></b>   | 2,90 |
| Spicy and tangy Indian pickles made from mango, lemon, or mixed vegetables                      |      |
| <b>145 Chutney</b>  | 2,20 |
| Various condiments like mint, coriander, or tamarind chutney to complement breads and snacks    |      |
| <b>146 Mango Chutney</b>  | 2,90 |
| Sweet and tangy mango relish made with traditional Indian spices                                |      |



## PARANTHA

- |     |   |      |
|-----|---|------|
| 151 | <b>Plain Paratha</b> <sup>A</sup><br>Layered whole wheat flatbread, pan-fried with butter                 | 5,50 |
| 152 | <b>Aloo Parantha</b> <sup>A</sup><br>Whole wheat flatbread stuffed with spiced mashed potatoes            | 6,50 |
| 153 | <b>Gobi Parantha</b> <sup>A</sup><br>Whole wheat flatbread filled with spiced grated cauliflower          | 6,50 |
| 154 | <b>Paneer Parantha</b> <sup>AG</sup><br>Whole wheat flatbread stuffed with seasoned Indian cottage cheese | 6,90 |

**16,90**

Complete meal with assorted vegetable curry, Dal Tadka, Rice, Butter Naan, Raita, Salad and Dessert

## VEGETARIAN THALI



## NON-VEG THALI

Whole some meal including Chicken curry, Dal Tadka, Rice, Butter Naan, Raita, Salad and Dessert

**18,90**

## FLAVOURS OF INDIAN THALI

- |     |   |       |
|-----|---|-------|
| 161 | <b>Vegetarian Thali</b> <sup>AGE</sup><br>Complete meal with assorted vegetable curry, Dal Tadka, Rice, Butter Naan, Raita, Salad and Dessert   | 16,90 |
| 162 | <b>Non-Vegetarian Thali</b> <sup>ACE</sup><br>Wholesome meal including Chicken curry, Dal Tadka, Rice, Butter Naan, Raita, Salad and Dessert  | 18,90 |
| 163 | <b>Chole Bature</b> <sup>vegan A</sup><br>Golden, fluffy Batura served with spicy, aromatic Chickpea curry  | 12,90 |
| 164 | <b>Veg Tatva Special Thali</b> <sup>AGEM</sup><br>Shahi spread of Laccha paratha, creamy paneer sabji, Dal Makhani, Mix Veg, Raita, Pickle, Papad, Dessert and Mango Lassi                | 19,90 |
| 165 | <b>Non-Veg Tatva Special Thali</b> <sup>AGEM</sup><br>Chef's special feast with Laccha paratha, Butter chicken, Chicken sabji, Lamb curry, Raita, Pickle, Papad, Dessert, and Mango lassi | 21,90 |

## SWEET ENDINGS

### Gulab Jamun<sup>G</sup>

Soft deep-fried milk dumplings soaked in warm Brown Sugar flavored with cardamom and rose

### Rasgulla<sup>G</sup>

Spongy, melt-in-your-mouth cheese balls in light syrup

### Kulfi<sup>GE</sup>

Traditional Indian ice cream, rich and creamy, often flavored with pistachio or mango

### Falooda<sup>GEA</sup>

A rich and refreshing dessert drink made with rose syrup, milk, vermicelli noodles, and ice cream, topped with nuts

### Chocolate Lava Cake<sup>GA</sup>

Warm chocolate cake with liquid chocolate core and vanilla ice cream

4,50

4,50

5,90

7,90

5,90



## ICE CREAM

Vanilla Ice Cream

2,20

Chocolate Ice Cream

2,20

Strawberry Ice Cream

2,20

## CAKES / KUCHEN

Cheese Cake / Käse Kuchen

4,90

Black Forest / Schwarzwälder Kirschtorte

5,50

Apple Pie / Apfel Kuchen

5,50

Coffee and Cake Special

8,90

*Yummy  
Yummy..*



# CHAKNA & MORE

## Masala Papad <sup>A</sup>

Crispy roasted papad topped with chopped onions, tomatoes, coriander, green chilies, and a dash of spices and lemon juice

## Peanut Chaat <sup>E</sup>

Roasted peanuts mixed with chopped onions, tomatoes, coriander, green chilies, and tangy spices

## Peri Peri Fries <sup>E</sup>

Crispy golden fries tossed with spicy Peri Peri seasoning, served hot with ketchup

## Chole Chaat <sup>E</sup>

Spiced chickpeas topped with onions, tomatoes, chutneys, and fresh herbs for a tangy street-food style snack

3,90

4,90

4,20

5,90



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# COCKTAILS

## Rum

### Bahama Mama

White Rum, Brown Rum, Malibu, Orange Juice, Pineapple Juice, Grenadine

6,90

### Planters Punch

White Rum, Brown Rum, Orange Juice, Pineapple Juice, Lemon Juice, Grenadine

6,90

### Zombie

White Rum, Brown Rum, Cherry Brandy, Apricot Brandy, Orange Juice, Grenadine

6,90

### Mai Tai

Brown Rum, 73% Rum, Peach Liqueur, Lime Juice, Orange Juice, Ananas Juice, Almond Sirup

6,90

### Hurricane

White Rum, Brown Rum, Passion Fruit Syrup, Orange Juice, Lime Juice

6,90

### Mojito

Havana, Fresh Mint, Brown Sugar, Lime Juice, Soda

6,90

## Vodka

### Sex on the Beach

Vodka, Peach Liqueur, Orange Juice, Grenadine

6,90

### Swimming Pool

Vodka, Coconut Syrup, Blue Curaçao, Pineapple Juice, Cream

6,90

### Watermelon Man

Vodka, Melon Liqueur, Orange Juice, Lemon Juice, Grenadine

6,90

### Cosmopolitan

Vodka, Cointreau, Cranberry Juice, Lime Juice

6,90



# COCKTAILS

## Gin

### Singapore Sling

Gin, Cheery Brandy, Grenadine, Lime Juice, Soda

6,90

### Gin Tai

Gin, Cherry Liqueur, Grenadine, Lemon Juice, Angostura, Soda

6,90

### Long Island Ice Tea

Gin, Vodka, White Rum, Tequila, Triple Sec, Lemon Juice, Lime Juice, Cola

6,90

## Tequila

### Coco Tree

Tequila, Vodka, Coconut Syrup, Pineapple Juice, Lemon Juice

6,90

### Latin Lover

Tequila, Lime Juice, Lemon Juice, Pineapple Juice

6,90

### Zorro

Tequila, Mango Syrup, Lemon Juice, Lime Juice

6,90

## Colada

### Piña Colada

White Rum, Brown Rum, Coconut Syrup, Pineapple Juice, Cream

6,90

### Banana Colada

White Rum, Brown Rum, Banana Liqueur, Pineapple Juice, Coconut Syrup, Cream

6,90

### Mango Colada

White Rum, Brown Rum, Mango Purée, Coconut Syrup, Pineapple Juice, Cream

6,90

### Baileys Colada

Baileys, Rum, Coconut Syrup, Pineapple Juice, Cream

6,90



# NON-ALCOHOLIC COCKTAILS

<b>Mosquito</b> Lime, Brown Sugar, Fresh Mint, Tonic Water	5,90
<b>Energizert</b> Strawberry, Passion Fruit, Orange Juice, Pineapple Juice, Lemon Juice	5,90
<b>Coconut Kiss</b> Pineapple Juice, Cherry Juice, Coconut Syrup, Cream	5,90
<b>Wild Lotus</b> Fresh Mint, Brown Sugar, Lime, Ginger Ale	5,90
<b>Mango Kiss</b> Mango Purée, Mango Syrup, Pineapple Juice, Cream, Coconut Syrup	5,90
<b>Guava Maria</b> Guava Juice, Passion Fruit Syrup, Lime Juice	5,90



## BEER

	0.3L	0.5L
Pilsner (Bitburger or similar)	3,20	4,80
Dunkel	3,60	5,20
Hefeweizen	3,60	5,20
Benedikter Hefeweizen Alkoholfrei	4,90	-
Bitburger Alkoholfrei	3,90	-
Hefeweizen Dunkel	4,90	-
Hefe Alkoholfrei	4,90	-
Radler	3,20	4,80
Alster	3,20	4,80
Diesel	3,20	4,80
Berliner Weisse (Rot/Green)	3,90	-
Kingfisher	3,90	-
Mangobier	3,20	4,80
Lycheebier	3,20	4,80
Guavenbier	3,20	4,80

# SOFT DRINKS

	0.2L	0.4L
Tafelwasser (Sparkling)	3,20	4,50
Lime Mint Soda	3,20	4,50
Mango Lassi	3,20	4,50
Salted Lassi	3,20	4,50
Sweet Lassi	3,20	4,50
Pepsi	3,20	4,50
Pepsi Zero	3,20	4,50
Fanta	3,20	4,50
7 Up	3,20	4,50
Spezi	3,20	4,50
Ice Tea (Peach / Lemon)	3,20	4,50
Schweppes Bitter Lemon	3,20	4,50
Schweppes Tonic Water	3,20	4,50
Schweppes Ginger Ale	3,20	4,50
Red Bull	3,90	-
Water Bottle (Still/Sparkling) (0,75L/1L)	5,90	6,90

*Sweet..*



## JUICES

	0.2L	0.4L
Orange Juice	3,90	4,90
Apple Juice	3,90	4,90
Grapefruit Juice	3,90	4,90
Pineapple Juice	3,90	4,90
Banana Juice	3,90	4,90
Cherry Juice	3,90	4,90
Kiba (Cherry Banana Mix)	3,90	4,90
Mango Nectar	3,90	4,90
Lychee Nectar	3,90	4,90
Guava Nectar	3,90	4,90
Passion Fruit Nectar	3,90	4,90
Pineapple Coconut Juice	3,90	4,90



## SCHORLE

	0.2L	0.4L
Apple Schorle	2,90	4,20
Mango Schorle	2,90	4,20
Passion Fruit Schorle	2,90	4,20
Banana Schorle	2,90	4,20
Orange Schorle	2,90	4,20
Cherry Schorle	2,90	4,20

*Refreshing !!*



# COFFEE

Coffee	3,20
Espresso	2,90
Double Espresso	3,40
Espresso Macchiato	2,90
Cappuccino	3,90
Latte Macchiato	4,50
Milchkaffee	3,90
Americano	3,20
Coffee Baileys	5,90
Coffee Amaretto	5,90
Irish Coffee	5,90
Iced Coffee Vanilla	6,90
Hot Chocolate with Cream	5,20

COFFEE



# TEA

Fresh Ginger Orange Tea	3,80
Fresh Peppermint Tea	3,80
Indian Yogi Tea	3,60
Darjeeling Tea	3,60
Assam Tea	3,60
Earl Grey Tea	3,60
Kamilie Tea	3,60
Green Tea	3,60
Jasmine Tea	3,60
Fruit Tea	



## SHOTS

Tequila Silver	4,50
Tequila Gold	4,50
Mango Schnapps	4,50

### Shots

Orgasmus Sambuca, Baileys	4,90
B52 Kahlua, Baileys, Rum	5,90
Blow Job Kahlua, Baileys, Sahne	4,90
Jäger Bomb Jägermeister, Red Bull	5,90
Sambuca Sambuca	4,50



## RUM

Bacardi (Black/White)	5,90
Old Monk	5,90

## DEGISTIF

	2cl	4cl
Jägermeister	3,20	5,90
Sambuca	3,20	5,90
Ramajoti	3,20	5,90
Baileys	3,20	5,90
Grappa	3,20	5,90
Amerreto	3,20	5,90

## SEKT

Prosecco	3,20
Hugo	6,90
Prosecco Aperol	6,90
Sekt with Mango	3,90
Sekt with Guava	3,90
Prosecco vino Flasche	21,90

## WHISKEY

Jim Bim	5,90
Jack Daniels	5,90
Red Label	5,90
Black Label	6,20
Chevas Regal	6,20
Glenfiddich	6,20
Ballantine's	5,90



# LONG DRINKS

## Vodka

### White Russian

Vodka, Kahlua, Cream

7,90

### Vodka Sour

Vodka, Lemon Juice, Citrus, Brown Sugar

7,90

### Moscow Mule

Vodka, Fresh lime juice, Spicy ginger beer

7,90

### Espresso Martini

Vodka, Espresso, Coffee liqueur

7,90

### Long Drink Vodka

Lemon or Orange or Redbull, Absolute Vodka

7,90



## Rum

### Cuba Libre

Rum, Lime, Cola

7,90

### Pineapple Fizz

Rum, Lime, Brown Sugar, Pineapple juice, Citrus, Sparkling soda

7,90

## Whiskey

### Whiskey Sour

Whiskey, Lemon Juice, Citrus, Brown Sugar

7,90

### Long Drink Cola

Whiskey or Rum or Bacardi, Cola

7,90

## Gin

### Gin Sour

Gin, Lemon Juice, Citrus, Brown Sugar

7,90

### Hemingway Sour

Gin, Lemon Juice, Lime Juice, Grenadine, Brown Sugar, Cherry Brandy

7,90

### Gin Fizz

Gin, Lemon Juice, Brown Sugar, Soda

7,90

## Gin / Aperol

### Long Drink Tonic

Gin or Aperol, Tonic water

7,90



# LONG DRINKS

## Tequila

### Tequila Sunrise

Tequila, Orangensaft, Grenadine

7,90

## Orange or Soda

### Campari

Orange oder Limonade

7,90

# TATVA SPECIAL DRINKS

## Alcoholic

### Smoked Pineapple Ginger Spritz

Pineapple juice, Ginger syrup, Sparkling wine, Lime

8,90

### Berlin Jungle Bird

Pineapple juice, Campari, Rum, Lime, Simple syrup

8,90

### Watermelon Gin

Bombay Dry Gin, Watermelon, Citrus, Sprite

8,90

### Lychee Martini

Vodka, Lychee syrup, Lime juice

8,90

### Sawan's Special

White Rum, Vodka, Coco Syrup Blue Curacao, Pineapple, Orange, Lemon juice

8,90



# TATVA SPECIAL DRINKS

## Non- Alcoholic

### Azure Wave

Pineapple, Cocunut water, Blue curacao syrup, Citrus

7,90

### Passionfruit Coconut Cooler

Passionfruit puree, Coconut syrup, Lime

7,90

### Spicy Mango Mezcalita

Mango puree, Lime, Simple syrup, Chilli, Soda water

7,90

### Royal Blue Elixir

Blueberry purée, Lemon, Mint, Soda water

7,90



# WINE

## White Wine

Pinot Grigio - Italy

Trocken/ Slightly Fruity

0.2L 0.5L

5,20 10,90

Chardonnay - France / Italy

Trocken/ Slightly Fruity

5,20 10,90

Riesling - Germany

Halb Trocken

5,90 11,90

Rosé Wine - France / Italy

5,20 10,90

## Red wine

Merlot - France / Italy

Trocken/ Slightly Fruity

0.2L 0.5L

5,90 11,90

Cabernet Sauvignon - France / Chile

Trocken/ Slightly Fruity

5,90 11,90

Malbec - Argentina

Trocken/ Slightly Fruity

5,90 11,90

## Restaurant Allergen Information

- A – Cereals containing gluten (wheat, rye, barley, oats, spelt, etc.)
- B – Crustaceans (crayfish, prawns, shrimp, etc.)
- C – Eggs (chicken eggs, dried egg, etc.)
- D – Fish (all types)
- E – Peanuts (oils, peanut butter, etc.)
- F – Soybeans (miso, soy sauce, tofu, etc.)
- G – Milk & lactose (quark, yogurt, butter, cheese, etc.)
- H – Tree nuts (almonds, hazelnuts, walnuts, pistachios, etc.)
- L – Celery (celeriac, celery stalks, etc.)
- M – Mustard (seeds, powder, etc.)
- N – Sesame seeds (oil, paste/tahini, etc.)
- O – Sulphur dioxide & sulfites (in wine, dried fruit, >10 mg/kg or l)
- P – Lupins (flour, egg white substitutes in vegetarian products, etc.)
- R – Molluscs (oysters, calamari, snails, mussels, etc.)





TATVA



The Essence of India