

Tibet restaurant-cafe
indian flavour

johannisstr. 28, 90409 nürnberg
tel. 0911-300 07 54, täglich ab 17 uhr
www.cafe-tibet.de



Starters

- 1 **Masoor Daal Shorba** A,G € 5,50
lentils with fresh tomatoes, ginger, garlic,
coriander and ghee
- 2 **Jhinga Shorba** A,B,D,G € 6,00
a spicy soup with shrimps, coconut milk and lemon grass
- 3 **Pakora Mix Vegetables** A,G,H € 7,50
baked vegetables coated in a dough of chick-peas,
served with raita dip, mango-chutney and salad
- 4 **Samosa** A,F,G,H € 7,50
crispy pastries stuffed with potatoes and peas,
served with raita dip, mango-chutney and salad
- 5 **Jhinga Salad** A,D,F € 8,90
salad with marinated shrimps
- 6 **Keema Naan** A,F,G,H € 7,50
naan bread stuffed with minced meat,
served with raita dip
- 7 **Sabzi Naan** A,F,G,H € 7,50
naan bread stuffed with vegetables,
served with raita dip
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- 60 »**tibet special**« **starter plate** A,F,G,H € 9,50
Samosa, Pakora, Kofta, Papadam served with
raita dip, mango-chutney and salad
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Side dishes

- 8 **Garlic Naan** A,F € 2,00
- 9 **Ghee Naan** A,F,G € 2,00
- 10 **Neat Naan** A,F € 1,90
- 11 **Papadam** A crispy lentil crackers € 1,80
- 12 **Bhatara** A,F fried wheat bread € 2,00
- 13 **Raita Dip** G spicy yoghurt dip € 1,50
- 14 **Mango Chutney** A,H sweet dip made with mangos € 2,00
- 15 **Portion of Rice** € 1,50
- 56 **Portion of Tofu** F € 3,50
- 57 **Portion of Paneer** A,G homemade indian cheese € 3,00
- 80 **Portion of Paneer with sesame** A,G € 4,00
- 58 **Mixed salad** G with yoghurt or mango dressing € 3,50

All of our dishes contain fresh ginger and garlic.

Indian Flavour

- 16 **Chicken Curry** A,G € 12,80
fried chicken with courgette, carrots and traditional indian spices**
- 17 **Chicken Vindaloo** A,G € 12,80
fried chicken with potatoes and coconut milk, south-indian style*
- 18 **Badam Pasanda** A,G € 12,80
fried chicken with almonds in a creamy sauce with coconut milk*
- 19 **Chicken Korma** A,G € 12,80
fried chicken with cashew-nuts in a spicy sauce with korma and masala
- 20 **Gujarat** A,G € 12,80
fried chicken with vegetables and cashew-nuts in a tasty sauce with honey and curry, west-indian style*
- 21 **Handi Lazaz** A € 12,80
fried chicken with ginger and herbs in a spicy sauce with ginger and garlic*
- 22 **Aam Murgh** A,G,H € 12,80
fried chicken with pieces of mango in a creamy sauce with curry*
- 23 **Nepal Masala** A € 12,80
fried pieces of pork and vegetables in a hot spicy sauce with masala*
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- 24 **Jhinga Sabzi** A,D € 14,50
fried shrimps (shelled) and vegetables in a sauce with ginger and garlic*
- 25 **Jhinga Curry** A,D,G € 14,50
fried shrimps (shelled) and vegetables in a sauce with coconut and curry*
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- 26 **Palak Murgh** A € 12,80
fried chicken in a spicy sauce with spinach and tomatoes*
- 40 **Gado Gado** A,E,G € 12,80
fried chicken and vegetables in a creamy coconut-peanut sauce*

***All of our dishes are served with basmati rice and can also be prepared for vegetarians.**

All of our dishes contain fresh ginger and garlic.

Vegetarian dishes

- 27 **Sabzi Gujarat** A,G € 11,80
fried vegetables and cashew-nuts in a tasty sauce with honey and curry, west-indian style*
- 28 **Sabzi do Payza** A,G € 11,80
fried vegetables, snow peas and homemade indian cheese in an aromatic sauce with coriander and tomatoes*
- 29 **Sabzi Badam** A,G € 11,80
fried vegetables with almonds in a creamy sauce with coconut milk*
- 30 **Sabzi Aam** A,G,H € 11,80
fried vegetables and pieces of mango in a creamy sauce with curry*
- 31 **Himalaya Kofta** A,G € 11,80
small vegetable balls made of cauliflower and potatoes in a sauce with herbal cream and curry*
- 32 **Nayaratan Korma** A,G € 12,80
fried organic smoked tofu with vegetables, raisin and cashew-nuts in a creamy coconut-curry sauce*
- 33 **Tofu Lazaz** A € 12,80
fried organic smoked tofu with potatoes, mushrooms and peas in a spicy sauce with ginger and garlic*
- 34 **Palak Paneer** A,G € 11,80
fried homemade indian cheese in a spicy sauce with spinach and tomatoes*
- 41 **Gado Gado** A,E,G € 11,80
fried vegetables and in a creamy coconut-peanut sauce*

* All of our dishes are served with basmati rice.

Nr. 29, 30, 31, 32, 33 and 41 can also be prepared VEGAN zubereitet werden – Nr. 28 and Nr. 34 with Tofu.

Salads

- 35 **Salad** A with fried slices of chicken breast and roasted onion rings, served with yoghurt- A,G or mango dressing A,H € 10,50
- 36 **Salad** with fried courgette, snow peas and mushrooms served with yoghurt- A,G or mango dressing A,H € 10,50

All of our dishes contain fresh ginger and garlic.

Dessert

- Tibetan Momo-Pie** A,F,G,H € 7,50
two Momos stuffed with pieces of apple, nuts, cinnamon and chocolate cream served with ice-cream in sesame
- Tibetan Bhatara-Bread** A,F,G € 6,50
warm bhatara bread with a sauce of caramel and coconut, served with ice-cream with vanilla taste
- Gulab Jamun** C,G € 5,50
sweet little balls with cardamom and cinnamon, served with ice-cream with vanilla taste
- Ice-cream with vanilla taste and coconut - almonds rasp** A,C,G, € 4,90
with caramel sauce
- Ice-cream with vanilla taste and sesame** A,C,G, € 4,90
with caramel sauce
- Dessert Plate** A,C,G,H,F € 18,90
three momos, three sweet balls, tibetan bhatara bread, served with tree scoops of ice-cream with vanilla taste and pieces and mango