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 lentils with fresh tomatoes, ginger, garlic, coriander and ghee	€ 6,00
2	Jhinga Shorba A,B,D,G a spicy soup with shrimps, coconut milk and lemon gra	€ 6,50 ss
3	Pakora Mix Vegetables A,G,H baked vegetables coated in a dough of chick-peas, served with raita dip, mango-chutney and salad	€ 8,50
4	Samosa A,F,G,H crispy pastries stuffed with potatoes and peas, served with raita dip, mango-chutney and salad	€ 8,50
5	Jhinga Salad A,D,F salad with marinaded shrimps	€ 9,90
6	Keema Naan A,F,G,H naan bread stuffed with minced meat, served with raita dip	€ 8,50
7	Sabzi Naan A,F,G,H naan bread stuffed with vegetables, served with raita dip	€ 8,50
60	»tibet special« starter plate A,F,G,H Samosa, Pakora, Kofta, Papadam served with raita dip, mango-chutney and salad	€ 10,50
60	Samosa, Pakora, Kofta, Papadam served with raita dip, mango-chutney and salad	€ 10,50
	Samosa, Pakora, Kofta, Papadam served with raita dip, mango-chutney and salad Side dishes	
8	Samosa, Pakora, Kofta, Papadam served with raita dip, mango-chutney and salad	€ 2,50
8 9	Samosa, Pakora, Kofta, Papadam served with raita dip, mango-chutney and salad Side dishes Garlic Naan A,F	€ 2,50 € 2,50
8 9 10	Samosa, Pakora, Kofta, Papadam served with raita dip, mango-chutney and salad Side dishes Garlic Naan A,F Ghee Naan A,F,G Neat Naan A,F	€ 2,50 € 2,50 € 2,50
8 9 10 11	Samosa, Pakora, Kofta, Papadam served with raita dip, mango-chutney and salad Side dishes Garlic Naan A,F, Ghee Naan A,F,G	€ 2,50 € 2,50 € 2,50 € 2,00
8 9 10 11 12	Samosa, Pakora, Kofta, Papadam served with raita dip, mango-chutney and salad Side dishes Garlic Naan A,F Ghee Naan A,F,G Neat Naan A,F Papadam A crispy lentil crackers Bhatara A,F fried wheat bread	€ 2,50 € 2,50 € 2,50
8 9 10 11 12 13	Samosa, Pakora, Kofta, Papadam served with raita dip, mango-chutney and salad Side dishes Garlic Naan A,F Ghee Naan A,F,G Neat Naan A,F Papadam A crispy lentil crackers	€ 2,50 € 2,50 € 2,50 € 2,00 € 2,50
8 9 10 11 12 13 14	Samosa, Pakora, Kofta, Papadam served with raita dip, mango-chutney and salad Side dishes Garlic Naan A,F Ghee Naan A,F,G Neat Naan A,F Papadam A crispy lentil crackers Bhatara A,F fried wheat bread Raita Dip G spicy yoghurt dip	€ 2,50 € 2,50 € 2,50 € 2,00 € 2,50 € 1,50
8 9 10 11 12 13 14 15	Samosa, Pakora, Kofta, Papadam served with raita dip, mango-chutney and salad Side dishes Garlic Naan A,F Ghee Naan A,F,G Neat Naan A,F Papadam A crispy lentil crackers Bhatara A,F fried wheat bread Raita Dip G spicy yoghurt dip Mango Chutney A,H sweet dip made with mangos	€ 2,50 € 2,50 € 2,50 € 2,00 € 2,50 € 1,50 € 2,00
8 9 10 11 12 13 14 15 56	Samosa, Pakora, Kofta, Papadam served with raita dip, mango-chutney and salad Side dishes Garlic Naan A,F Ghee Naan A,F Papadam A crispy lentil crackers Bhatara A,F fried wheat bread Raita Dip G spicy yoghurt dip Mango Chutney A,H sweet dip made with mangos Portion of Rice	€ 2,50 € 2,50 € 2,50 € 2,00 € 2,50 € 1,50 € 1,50
8 9 10 11 12 13 14 15 56	Samosa, Pakora, Kofta, Papadam served with raita dip, mango-chutney and salad Side dishes Garlic Naan A,F Ghee Naan A,F,G Neat Naan A,F Papadam A crispy lentil crackers Bhatara A,F fried wheat bread Raita Dip G spicy yoghurt dip Mango Chutney A,H sweet dip made with mangos Portion of Rice Portion of Tofu F	€ 2,50 € 2,50 € 2,50 € 2,00 € 2,50 € 1,50 € 2,00 € 1,50 € 4,00
8 9 10 11 12 13 14 15 56 57 80	Samosa, Pakora, Kofta, Papadam served with raita dip, mango-chutney and salad Side dishes Garlic Naan A,F Ghee Naan A,F Papadam A crispy lentil crackers Bhatara A,F fried wheat bread Raita Dip G spicy yoghurt dip Mango Chutney A,H sweet dip made with mangos Portion of Rice Portion of Paneer A,G homemade indian cheese	€ 2,50 € 2,50 € 2,50 € 2,00 € 2,50 € 1,50 € 2,00 € 1,50 € 4,00 € 4,00

Indian Flavour

16	Chicken Curry A,G fried chicken with courgette, carrots and traditional indian spices**	€	13,80
17	Chicken Vindaloo A,G fried chicken with potatoes and coconut milk, south-indian style*	€	13,80
18	Badam Pasanda A,G fried chicken with almonds in a creamy sauce with coconut milk*	€	13,80
19	Chicken Korma A,G fried chicken with cashew-nuts in a spicy sauce with korma and masala	€	13,80
20	Gujarat A,G fried chicken with vegetables and cashew-nuts in a tasty sauce with honey and curry, west-indian sty		13,80
21	Handi Lazaz A fried chicken with ginger and herbs in a spicy sauce with ginger and garlic*	€	13,80
22	Aam Murgh A,G,H fried chicken with pieces of mango in a creamy sauce with curry*	€	13,80
23	Nepal Masala A fried pieces of pork and vegetables in a hot spicy sauce with masala*	€	13,80
24	Jhinga Sabzi A,D fried shrimps (shelled) and vegetables in a sauce with ginger and garlic*	€	14,50
25	Jhinga Curry A,D,G fried shrimps (shelled) and vegetables in a sauce with coconut and curry*	€	14,50
26	Palak Murgh A fried chicken in a spicy sauce with spinach and tomato		13,80
40	Gado Gado A,E,G fried chicken and vegetables in a creamy coconut-peanut sauce*	€	13,80

^{*}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 fried vegetables and cashew-nuts in a tasty sauce with honey and curry, west-indian style*	€ 12,80
28 Sabzi do Payza A,G fried vegetables, snow peas and homemade indian ch in an aromatic sauce with coriander and tomatoes*	€ 12,80 eese
29 Sabzi Badam A,G fried vegetables with almonds in a creamy sauce with coconut milk*	€ 12,80
30 Sabzi Aam A,G,H fried vegetables and pieces of mango in a creamy sauce with curry*	€ 12,80
31 Himalaya Kofta A,G small vegetable balls made of cauliflower and potatoes in a sauce with herbal cream and curry*	€ 12,80
32 Nayaratan Korma A,G fried organic smoked tofu with vegetables, raisin and cashew-nuts in a creamy coconut-curry sauce*	€ 13,80
33 Tofu Lazaz A fried organic smoked tofu with potatoes, mushrooms and peas in a spicy sauce with ginger and garlic*	€ 13,80
34 Palak Paneer A,G fried homemade indian cheese in a spicy sauce with spinach and tomatoes*	€ 12,80
41 Gado Gado A,E,G fried vegetablesand in a creamy coconut-peanut sauc	€ 12,80 e*
* All of our dishes are served with basmati rice. Nr. 29, 30, 31, 32, 33 and 41 can also be prepared ' – Nr. 28 and Nr. 34 with Tofu.	VEGAN
Salade	

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		10,50

All of our dishes contain fresh ginger and garlic.

Dessert

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