

Tibet restaurant-cafe
indian flavour

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



Starters

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|-------|--|--------|
| 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 | |
| | | |
| 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

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| 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 |
| 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, potatoes and home-made indian cheese 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, 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

three Momos stuffed with pieces of apple, nuts, cinnamon and chocolate cream

€ 5,90

Tibetan Bhatara-Bread A,F,G

warm bhatara bread with a sauce of caramel and coconut, served with ice-cream with vanilla taste

€ 4,80

Gulab Jamun C,G

sweet little balls with cardamom and cinnamon, served with ice-cream with vanilla taste

€ 4,80

Ice-cream with vanilla taste with coconut and almonds rasp A,C,G,

with caramel sauce

€ 4,00

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

€ 16,90



allergens and additives

A wheat and products made of wheat

B shellfishes and shellfish products

C eggs and products made of eggs

D fish and products made of fish

E peanuts and products made of peanuts

F soya and products made of soya

G milk and products made of milk

H edible nuts

I celery and products made of celery

J mustard and products made of mustard

K sesame and products made of sesame

L lupin and products made of lupin

M molluscs and products made of molluscs

N sulfur dioxide and sulfites (E 220 - 228)
