

## Soup

101.	<b>Paruppu Soup</b> [vegan]* lentil soup in tamil style	4,50
102.	<b>Mara Karri Soup</b> [vegan]* vegetable soup in tamil style	4,90
103.	<b>Kozhi Soup</b> chicken soup in tamil style	5,50
104.	<b>Chicken Lemon Soup</b> chicken soup with lemongrass and lemon leaves	5,90

## Starters

111.	<b>Bonda</b> 2 Pieces filled with flavoured potatoes, green peas and nuts, served with a small salad & coconut chutney	5,20
112.	<b>Ulundu Vadai</b> [vegan] 3 Pieces Lentil pastrys flavored with fresh curry leaves, onions and chilli, served with a small salad & coconut chutney	5,20
113.	<b>Kozhi Chips</b> Chicken fillet pieces	5,70
114.	<b>Cheese Chips</b> Homemade cottage cheese	5,70
115.	<b>Fish Chips</b> Redfish fillet	6,20
116.	<b>Scampi Chips</b> King prawns	6,50
117.	<b>Mix Chips Platte</b> Various fresh vegetables	7,90
118.	<b>Mix Chips Platte Coli</b> various fresh vegetables and chicken	8,90
120.	<b>Sambar Paratha</b> Fresh vegetable in lentil sauce, served with 2 puff pastry bread	5,50
121.	<b>Mutton Rolls</b> 2 Stück Filled rolls with lamb and potatoes, served with a small salad and coconut chutney	5,90

## Salad

122.	<b>Fresh mixed salad</b>	5,90
123.	<b>Fresh mixed salad with chicken breast strips</b>	7,50

## Kids dish (for children up to 12 years)

127.	<b>Chicken-Nuggets with french fries</b>	5,50
128.	<b>Kids Karri Dish</b> (143 or 157)	6,90

All dishes can be ordered in medium spicy, spicy and tamil spice (authentic spicy)

## Kaai Karri ("aromatic, mild, less oily.")

The vegetarian dishes are prepared with our homemade Karri sauce made of coconut milk, they are mild as standard and are served with rice and salad.

\*Vegan dishes can be cooked on request.

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| 140. | <b>Bengan Masala [vegan]*</b><br>Fresh aubergines with tomatoes, onion and pepper in south indian style                              | <b>11,90</b> |
| 141. | <b>Mix Mara Karri [vegan]*</b><br>Various fresh vegetables in Karri-sauce in tamil style   | <b>10,90</b> |
| 142. | <b>Kalan Karri</b><br>Fresh mushrooms and cottage cheese in Karri-sauce in south indian style  | <b>11,50</b> |
| 143. | <b>Panir Sojacreme Karri</b><br>Homemade cottage cheese with soja, raisins, nuts in a mild peanut-coconut sauce                      | <b>11,90</b> |
| 144. | <b>Vendakkai Karri [vegan]*</b><br>Fresh okra with pepper in a tamil onion-tomatoe-sauce   | <b>11,50</b> |
| 145. | <b>Pilakai Jaffna Karri [vegan]*</b><br>Baked jackfruit with pepper, onions, ginger, garlic and tomatoes in a piquant Karri-sauce    | <b>11,50</b> |
| 146. | <b>Kyrei Tofu Karri [vegan]*</b><br>Tofu with spinach in a delicious Karri-sauce in south indian stlye                               | <b>11,50</b> |
| 147. | <b>Poosany Masala Karri [vegan]*</b><br>Tamil pears with ginger, garlic, pepper, onions and fresh tomatoes in a piquant Karri-sauce  | <b>11,50</b> |
| 148. | <b>Kyrei Cheese Karri</b><br>Homemade cottage cheese with spinach and south indian spices in a delicious Karri-sauce                 | <b>11,90</b> |
| 149. | <b>Paruppu Karri [vegan]*</b><br>Lentils in a delicious vital Karri-sauce in tamil style   | <b>9,90</b>  |
| 150. | <b>Chickpeas Masala [vegan]*</b><br>Chickpeas with fresh tomatoes, onions, garlic and ginger in a special south indian spice mixture | <b>10,50</b> |

## ammamma's Kaai Gravy ("rich, spicy, oily.")

The vegetarian dishes are prepared with our homemade gravy crafted with 15 spices, they are spicy as standard and are served with rice and salad. \*

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| 137. | <b>Vegetable Kurma</b><br>Various fresh vegetables cooked in a spicy, creamy kurma coconut sauce   | <b>11,90</b> |
| 138. | <b>Egg Roast</b><br>Boiled eggs sauted with curry leaves, garlic and ginger and cooked in spicy Kerala-style Ammamma Gravy   | <b>12,90</b> |
| 139. | <b>Paneer Chettinadu</b><br>Homemade cottage cheese with black pepper, cumin, ginger, cloves, staranis and coconut in typical chettinadu Karri-sauce, served with rice and salad | <b>13,90</b> |

All dishes can be ordered in medium spicy, spicy and tamil spice (authentic spicy)

## Kozhi Karri ("aromatic, mild, less oily.")

The chicken dishes are prepared with our homemade Karri sauce made of coconut milk, they are mild as standard and are served with rice and salad.

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| 151. | <b>Kozhi Karri</b><br>Chicken fillet pieces in Karri-sauce in tamil style  | <b>11,90</b> |
| 152. | <b>Kozhi Mara Karri</b><br>Chicken fillet pieces with various fresh vegetables in Karri-sauce in tamil style   | <b>12,50</b> |
| 153. | <b>Kozhi Kyrei Karri</b><br>Chicken fillet pieces with spinach, refined with south indian spices in a delicious Karri-sauce  | <b>12,50</b> |
| 154. | <b>Kozhi Chennai Karri</b> [scharf]<br>Chicken fillet pieces with coconut flakes in a spiced Karri-sauce in south indian style   | <b>12,90</b> |
| 155. | <b>Kozhi Masala Karri</b> [mittelscharf]<br>Chicken fillet pieces with fresh tomatoes, onions, pepper, ginger, garlic and baked potatoes in a special south indian spice mixture | <b>12,90</b> |
| 156. | <b>Kozhi Creme Karri</b><br>Chicken fillet pieces with raisins, nuts and grated cottage cheese in a mild, creamy peanut-coconut sauce  | <b>13,50</b> |
| 157. | <b>Kozhi Mango</b><br>Chicken fillet pieces with mango pieces in a mild mango Karri-sauce  | <b>13,50</b> |

## ammAmma's Kozhi Gravy ("rich, spicy, oily.")

The chicken dishes are prepared with our homemade gravy crafted with 15 spices, they are spicy as standard and are served with rice and salad. \*

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| 158. | <b>Chicken Roast</b><br>Chicken fillet pieces sauted with curry leaves, garlic and ginger and cooked in spicy Kerala-style Ammamma Gravy  | <b>14,50</b> |
| 159. | <b>Chicken Fry</b><br>In different spices marinated chicken fillet pieces, sauted with onions, mustard seeds and curry leaves in tamil nadu style                               | <b>14,90</b> |
| 160. | <b>Chicken Chettinadu</b><br>Chicken fillet pieces with black pepper, cumin, ginger, cloves, staranis and coconut in typical chettinadu Karri-sauce, served with rice and salad | <b>13,90</b> |

All dishes can be ordered in medium spicy, spicy and tamil spice (authentic spicy)

## Adu Karri ("aromatic, mild, less oily.")

The lamb dishes are prepared with our homemade Karri sauce made of coconut milk, they are mild as standard and are served with rice and salad.

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| 161. | <b>Adu Karri</b><br>Lamb pieces in Karri-sauce in tamil style   | <b>13,90</b>                 |
| 162. | <b>Adu Mara Karri</b><br>Lamb pieces with various fresh vegetables in Karri-sauce in tamil style  | <b>14,50</b>                 |
| 163. | <b>Adu Kyrei Karri</b><br>Lamb pieces with spinach, refined with south indian spices in a Karri-sauce   | delicious<br><b>14,50</b>    |
| 164. | <b>Adu Chennai Karri</b><br>Lamb pieces with coconut flakes in a spiced Karri-sauce in style  | south indian<br><b>14,90</b> |
| 165. | <b>Adu Masala Karri</b><br>Lamb pieces with fresh tomatoes, onions, pepper, ginger, garlic and baked potatoes in a special south indian spice mixture | <b>14,90</b>                 |
| 166. | <b>Adu Creme Karri</b><br>Lamb pieces with raisins, nuts and grated cottage cheese in a mild, peanut-coconut sauce                                    | creamy<br><b>15,20</b>       |

## ammamma's Adu Gravy ("rich, spicy, oily.")

The lamb dishes are prepared with our homemade gravy crafted with 15 spices, they are spicy as standard and are served with rice and salad.

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| 167. | <b>Mutton Roast</b><br>Lamb pieces sauted with curry leaves, garlic and ginger and cooked in spicy Kerala-style Ammamma Gravy  | <b>16,50</b> |
| 168. | <b>Mutton Fry</b><br>In different spices marinated lamb pieces, sauted with onions, mustard seeds and curry leaves in tamil nadu style                               | <b>16,90</b> |
| 169. | <b>Mutton Chettinadu</b><br>Lamb pieces with black pepper, cumin, ginger, cloves, staranis and coconut in typical chettinadu Karri-sauce, served with rice and salad | <b>15,90</b> |

All dishes can be ordered in medium spicy, spicy and tamil spice (authentic spicy)

## Meen & Raal Karri (“aromatic, mild, less oily.”)

The fish and scampi dishes are prepared with our homemade Karri sauce made of coconut milk, they are mild as standard and are served with rice and salad.

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| 171. | <b>Meen Karri</b><br>Redfish fillet pieces in Karri-sauce in tamil style   | <b>13,90</b> |
| 172. | <b>Meen Chennai</b><br>Redfish fillet with coconut flakes in a spiced Karri-sauce in south indian style  | <b>14,50</b> |
| 181. | <b>Scampi Karri</b><br>King prawns in Karri-sauce in tamil style   | <b>14,90</b> |
| 182. | <b>Scampi Masala</b><br>King prawns with fresh tomatoes, onions, pepper, ginger, garlic and baked potatoes in a special south indian spice mixture | <b>15,50</b> |

## ammAmmamma's Meen & Raal Gravy (“rich, spicy, oily.”)

The fish and scampi dishes are prepared with our homemade gravy crafted with 15 spices, they are spicy as standard and are served with rice and salad.

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|------|---|--------------|
| 173. | <b>Fish Chettinadu</b><br>Redfish fillet with black pepper, cumin, ginger, cloves, staranis and coconut in typical chettinadu Karri-sauce, served with rice and salad | <b>15,90</b> |
| 183. | <b>Scampi Roast</b><br>King Prawns sauted with curry leaves, garlic and ginger and cooked in spicy Kerala-style Ammamma Gravy   | <b>16,90</b> |

## ammAmmamma's Biryani

The rice dishes are served with some Karri-sauce and a salad

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| 131. | <b>Mara Karri Biryani</b> [vegan]<br>Steamed basmati rice with fresh vegetables, nuts and almonds in a special biriyani spice mixture          | <b>12,50</b> |
| 132. | <b>Coli Biryani</b><br>Steamed basmati rice with chicket fillet pieces, fresh vegetables, nuts and almonds in a special biriyani spice mixture | <b>13,50</b> |
| 133. | <b>Adu Biryani</b><br>Steamed basmati rice with lamb pieces, fresh vegetables, nuts and almonds in a special biriyani spice mixture            | <b>14,50</b> |

All dishes can be ordered in medium spicy, spicy and tamil spice (authentic spicy)

## Handcrafted specialities from South India & Sri Lanka

Dosai are crunchy rice flour pancakes filled with special flavoured potatoes, green peas, onions and tomatoes, prepared in south indian craft art, served with sambar, coconut and tomatoe chutney

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| 190. | <b>Plain Dosai</b> [vegan] - without filling                | <b>9,90</b>  |
| 191. | <b>Masala Dosai</b> [vegan] - classic with fresh vegetables | <b>11,90</b> |
| 192. | <b>Panir Dosai</b> - with homemade cottage cheese           | <b>12,90</b> |
| 193. | <b>Kozhi Dosai</b> - with chicken fillet pieces             | <b>12,90</b> |

The Kottu from Sri Lanka is chopped flatbread with egg, onions and chilli, prepared in sri lankan craft art, served with Jaffna Karri-sauce

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| 194. | <b>Vegetable Kottu</b> - with fresh vegetables  | <b>12,50</b> |
| 195. | <b>Kozhi Kottu</b> - with chicken fillet pieces | <b>13,50</b> |
| 196. | <b>Adu Kottu</b> - with lamb pieces             | <b>14,50</b> |

Uttapam are fluffy pancakes made from rice flour, prepared according to south indian craftsmanship, served with sambar, coconut and tomato chutney

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| 197. | <b>Onion Uttapam</b> - with onions | <b>11,90</b> |
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Idly are steamed flat-round cakes (not sweet) made of rice flour using south indian craft art, served with Sambar and coconut chutney

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| 198. | <b>Idly</b> [vegan] | <b>10,50</b> |
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All dishes can be ordered in medium spicy, spicy and tamil spice (authentic spicy)

## ammAmma's specialities

### Chili

The Chilis are cooked with an old family recipe in a delicious chilli-sauce. The vegetable or meat are tenderly cooked in a crust and flavoured with south indian & sri lankan spices, fresh pepper, onions, tomatoes, ginger and garlic, served with rice and salad

501.	<b>Champignon Chili</b> – with fresh mushrooms	<b>12,50</b>
502.	<b>Panir Chili</b> – with homemade cottage cheese	<b>13,90</b>
503.	<b>Chicken Chili</b> – with chicken fillet pieces	<b>13,90</b>
504.	<b>Mutton Chili</b> – with lamb pieces	<b>15,50</b>
505.	<b>Fish Chili</b> – with redfish fillet	<b>15,90</b>
506.	<b>Scampi Chili</b> – with king prawns	<b>16,50</b>

### Flammen

For the Flammen, the ingredients are traditionally marinated and pickled in yoghurt and south indian spices. The vegetable or meat are then cooked with fresh pepper, tomatoes and onions and grilled on a tray, served with rice, salad & flatbread

601.	<b>Flammen Pilakai</b> – with jackfruit	<b>13,50</b>
602.	<b>Flammen Panir</b> – with homemade cottage cheese	<b>14,50</b>
603.	<b>Flammen Chicken</b> – with chicken fillet pieces	<b>14,50</b>
604.	<b>Flammen Mutton</b> – with lamb pieces	<b>15,50</b>
605.	<b>ammAmma Flammen Mix</b> – with chicken, lamb and king prawns	<b>16,90</b>
606.	<b>Flammen Scampi</b> – with king prawns	<b>17,50</b>
607.	<b>Flammen Fish</b> – mit Rotbarschfilet	<b>15,90</b>

All dishes can be ordered in medium spicy, spicy and tamil spice (authentic spicy)

## Dessert

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|------|---|------|
| 207. | <b>Kesari</b>   | 4,90 |
|      | South indian dessert made of semolina, sugar and ghee, served in cake form with mango sauce and nuts  |      |
| 208. | <b>Gulab Jamun</b>  | 4,90 |
|      | Fluffy, golden-brown balls made of milk and flour, soaked in sweet, aromatic syrup for hours          |      |
| 209. | <b>Flammen Brownie</b>  | 5,90 |
|      | Chocolate brownie with vanilla ice cream, served on a hot plate, topped with cardamom-chocolate sauce |      |
| 210. | <b>Sarbath on Ice</b>   | 5,90 |
|      | Drink dessert made of rose syrup, milk, basil seeds, and vanilla ice                                  |      |

## Sides

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|------|--|------|
| 211. | <b>Basmati Rice</b>  | 2,50 |
| 212. | <b>Papadam</b>   | 0,90 |
|      | Crispy side dish with beans and lentil flour                     |      |
| 213. | <b>Tair</b>  | 2,90 |
|      | Spiced yoghurt   |      |
| 214. | <b>Mango Chutney</b>   | 2,50 |
|      | Sweet-sour sauce with mango pieces                               |      |
| 215. | <b>Kokosnuss Chutney</b>   | 2,50 |
|      | Coconut chutney in tamil style                                   |      |
| 216. | <b>Paratha</b>   | 2,50 |
|      | Puff pastry bread in tamil style                                 |      |
| 217. | <b>Batura</b>  | 2,90 |
|      | Fried flat bread   |      |
| 218. | <b>Pickles</b>   | 2,50 |
|      | Spicy pickled vegetables   |      |
| 219. | <b>Idly</b> 2 pieces   | 2,90 |
|      | Rice flour cake [not sweet]                                      |      |
| 220. | <b>Dosai</b>   | 3,90 |
|      | Crispy rice flour pancake  |      |
| 221. | <b>Sambar</b>  | 2,90 |
|      | Vegetables in lentil sauce                                       |      |
| 222. | <b>Karri-Sauce</b>   | 2,90 |
|      | Homemade Karri-sauce in south indian style                       |      |
| 223. | <b>Tomaten Chutney</b>   | 2,50 |
|      | Tomatoe sauce in tamil style                                     |      |
| 224. | <b>Chilli Chutney</b>  | 2,50 |
|      | Chilli sauce made of fresh crushed green chillies in tamil style |      |