

amm Amms

**Finest South Indian &
Sri Lankan Cuisine in Berlin**



Starters

- 101. Paruppu Soup** ^(F) 
Lentil soup in tamil style 4.90
- 102. Kozhi Soup**
Chicken soup in tamil style 5.90
- 111. Bonda (2 Pieces)** ^(F) 
Filled with flavoured potatoes, green peas and nuts, served with coconut chutney 5.90
- 112. Ulundu Vadai (3 Pieces)** 
Lentil pastrys flavored with fresh curry leaves, onions and chilli, served with coconut chutney 5.90
- 113. Sambar Paratha** ^(A,G) 
Fresh vegetable in lentil sauce, served with 2 puff pastry bread 5.90
- 114. Cheese Chips** ^(A,C,G) 
Fried Homemade fresh cheese fried in chickpea-flour, flavoured with south-indian spices, served with curry leave infused mayonnaise 6.50
- 115. Chicken 65** ^(C)
Deep-fried chicken pieces marinated with aromatic spices, curry leaves, garlic and chilli, served with curry-leave infused mayonnaise 6.50
- 116. Mutton Rolls (2 Pieces)** ^(A,C)
Filled rolls with lamb and potatoes, served with curry-leave infused mayonnaise 6.50
- 117. Veg Mix Starter Plate** (for 2-3 pers.) ^(A,C,G,H) 
Mix plate with 2 Bonda, 2 Vadai and Cheese chips served with coconut chutney and curry-leave infused mayonnaise 10.90
- 118. Mix Starter Plate** (for 2-3 pers.) ^(A,C,G,H)
Mix plate with 1 Bonda, 2 Vadai, 1 Mutton Roll and Chicken 65 served with coconut-chutney and curry-leave infused mayonnaise 12.90


Chef's recommendation: Ulundu Vadai for vegans, Chicken 65 for meat lovers.


Handcrafted Specialities

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

190. Plain Dosai ^(F,H,M,N) 
Without filling
..... 9.90

192. Panir Dosai ^(F,G,H,M,N) 
With fried homemade fresh
cheese
..... 13.50

191. Masala Dosai ^(F,H,M,N) 
Classic with fresh vegetables
..... 12.50


193. Appam ^(H) 
3 Crispy and inside juicy thin pancakes made from fermented rice flour batter, served
with sweet coconut milk, Seeni Sambol and red spicy coconut chutney
..... 13.90


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

194. Vegetable Kottu ^(A,C,G,H) 
With fresh vegetables
..... 13.90

195. Kozhi Kottu ^(A,C,G,H)
With chicken fillet pieces
..... 14.90

196. Adu Kottu ^(A,C,G,H)
With lamb pieces
..... 15.90

197. Onion Uttapam ^(F,H) 
Uttapam are fluffy pancakes made from rice flour, prepared according to South Indian
craftsmanship, served with sambar, coconut and tomato chutney
..... 12.50

198. Idly ^(F,H) 
Idly are steamed flat-round cakes (not sweet) made of rice flour using south indian craft
art, served with Sambar and coconut chutney
..... 10.90

Pro tip: Upgrade your Appam with egg for just €1 each. Worth every cent.

Available spice levels: medium spicy, spicy or "Tamil Spice" (authentically spicy).









Kaai Karri

"Aromatic, Mild & Less Oily:"

- 140. Paruppu Karri** ^(F,H) 
Lentils in a delicious vital Karri-sauce in tamil style
..... 10.90
- 141. Chickpeas Masala** ^(F,H) 
Chickpeas with fresh tomatoes, onions, garlic and ginger in a special south indian spice mixture
..... 11.50
- 142. Mix Mara Karri** ^(H) 
Various fresh vegetables in Karri-sauce in tamil style
..... 11.90
- 143. Kathirikai Masala** ^(H) 
Fresh aubergines with tomatoes, onion and pepper
..... 12.90
- 144. Panir Sojacreme Karri** ^(G,FE,H) 
Homemade cottage cheese with soja, raisins, nuts in a mild peanut-coconut sauce
..... 12.90
- 145. Kyrei Cheese Karri** ^(G,H) 
Fried Homemade fresh cheese with spinach and south indian spices in a delicious Karri-sauce, also available with Tofu
..... 12.90

Ammamma's Kaai Gravy

"Rich, Spicy & Oily:"

- 147. Vegetable Kurma** ^(H)  
Various fresh vegetables cooked in a spicy, creamy kurma coconut sauce with our special home masala crafted with 15 spices
..... 12.90
- 148. Egg Roast** ^(C,H)  
Boiled eggs sauted with curry leaves, garlic and ginger and cooked in spicy Kerala-style Ammamma Gravy
..... 13.90
- 149. Paneer Chettinadu** ^(G,H)  
Fried Homemade fresh cheese with black pepper, cumin, ginger, cloves, staranis and coconut in typical chettinadu Karri-sauce with our special home masala crafted with 15 spices
..... 14.90
- 150. Panir Chilli** ^(G,H)  
Homemade cottage cheese cooked in a delicious chilli sauce together with fresh pepper, onions, tomatoes and ginger
..... 14.90

Each dish is served with rice and a bowl of achar.

Upgrade to the Thali Experience +3.90€

Authentically served on a banana leaf, with your choice of bread:

1 Dosai 2 Appams 2 Parathas

Better value than ordering separately.



Chef's recommendation: Egg Roast as a Thali with 2 Appams — the perfect balance.

Available spice levels: medium spicy, spicy or "Tamil Spice" (authentically spicy).

Kozhi Karri

"Aromatic, Mild & Less Oily"

- 151. Kozhi Karri** ^(H)
Chicken fillet pieces in Karri-sauce in tamil style
.....12.90
- 152. Kozhi Mara Karri** ^(H)
Chicken fillet pieces with various fresh vegetables in Karri-sauce in tamil style
.....13.50
- 153. Kozhi Kyrei Karri** ^(H)
Chicken fillet pieces with spinach, refined with south indian spices in a delicious Karri-sauce
.....13.90
- 154. Kozhi Masala Karri** ^(H)
Chicken fillet pieces with fresh tomatoes, onions, pepper, ginger, garlic and baked potatoes in a special south indian spice mixture
.....14.50
- 155. Kozhi Creme Karri** ^(G,E,H)
Chicken fillet pieces with raisins, nuts and grated cottage cheese in a mild, creamy peanut-coconut sauce
.....14.90

AmmAmmA's Kozhi Gravy

"Rich, Spicy & Oily"

- 156. Chicken Roast** ^(H) 
Chicken fillet pieces sauted with curry leaves, garlic and ginger and cooked in spicy Kerala-style Ammamma Gravy
.....15.90
- 157. Chicken Chettinadu** ^(H) 
Chicken fillet pieces with black pepper, cumin, ginger, cloves, staranis and coconut in typical chettinadu Karri-sauce, served with rice and salad
.....15.90
- 158. Chicken Chilli** ^(H) 
Chicken fillet pieces cooked in a delicious chilli sauce together with fresh pepper, onions, tomatoes and ginger
.....15.90

Each dish is served with rice and a bowl of achar.

Upgrade to the Thali Experience +3.90€

Authentically served on a banana leaf, with your choice of bread:

1 Dosai 2 Appams 2 Parathas

Better value than ordering separately.



Chef's recommendation: Chicken Roast as a Thali with 2 Parathas — hearty & satisfying.

Available spice levels: medium spicy, spicy or "Tamil Spice" (authentically spicy).

Adu Karri

"Aromatic, Mild & Less Oily."

- 161. Adu Karri** ^(H)
Lamb pieces in Karri-sauce in tamil style
..... 14.90
- 162. Adu Mara Karri** ^(H)
Lamb pieces with various fresh vegetables
in Karri-sauce in tamil style
..... 15.50
- 163. Adu Masala Karri** ^(H)
Lamb pieces with fresh tomatoes, onions,
pepper, ginger, garlic and baked potatoes in
a special south indian spice mixture
..... 16.50
- 164. Adu Creme Karri** ^(G,E,H)
Lamb pieces with raisins, nuts and grated
cottage cheese in a mild, creamy
peanut-coconut sauce
..... 16.90

Ammamma's Adu Gravy

"Rich, Spicy & Oily."

- 165. Mutton Roast** ^(H) 🔥
Lamb pieces sauted with curry leaves, garlic
and ginger and cooked in spicy Kerala-style
Ammamma Gravy
..... 17.90
- 166. Mutton Fry (Dry)** ^(J,H) 🔥
In different spices marinated lamb pieces,
sauted with onions, mustard seeds and
curry leaves in tamil nadu style
..... 17.90
- 167. Mutton Chettinadu** ^(H) 🔥
Lamb pieces with black pepper, cumin,
ginger, cloves, staranis and coconut in
typical chettinadu Karri-sauce, served with
rice and salad
..... 17.90
- 168. Mutton Chilli** ^(H) 🔥
Lamb pieces cooked in a delicious chilli
sauce together with fresh pepper, onions,
tomatoes and ginger
..... 17.90

Each dish is served with rice and a bowl of achar.

Upgrade to the Thali Experience +3.90€

Authentically served on a banana leaf, with your choice
of bread:

1 Dosai 2 Appams 2 Parathas

Better value than ordering separately.



Chef's recommendation: Mutton Chettinadu as a Thali with 1 Dosai — the best of South Indian cuisine.

Available spice levels: medium spicy, spicy or "Tamil Spice" (authentically spicy).


Meen & Raal Karri

"Aromatic, Mild & Less Oily."

- 171. Meen Karri** ^(D,H)
Tender fish fillet in spicy karri-sauce in tamil style **14.90**
- 172. Raal Karri** ^(B,H)
King prawns in Karri-sauce in tamil style **15.90**
- 172. Raal Masala Karri** ^(B,H)
King prawns with fresh tomatoes, onions, pepper, ginger, garlic and baked potatoes in a special south indian spice mixture **15.90**

Ammamma's Meen & Raal Gravy

"Rich, Spicy & Oily."

- 181. Fish Chettinadu** ^(D,H) 
Tender fish fillet pieces with black pepper, cumin, ginger, cloves, staranis and coconut in typical chettinadu Karri-sauce, served with rice and salad **16.90**
- 182. Scampi Roast Karri** ^(B) 
King prawns sauted with curry leaves, garlic and ginger and cooked in spicy Kerala-style Ammamma Gravy **17.90**
- 183. Scampi Chilli Karri** ^(B) 
King prawns cooked in a delicious chilli sauce together with fresh pepper, onions, tomatoes and ginger **17.90**

Each dish is served with rice and a bowl of achaar.

Upgrade to the Thali Experience +3.90€

Authentically served on a banana leaf, with your choice of bread:

1 Dosai 2 Appams 2 Parathas

Better value than ordering separately.



Chef's recommendation: Meen Karri with rice and Achaar — pure, authentic, Tamil.

Ammamma's Biryani

- 501. Mara Karri Biryani (H)**
Steamed basmati rice with fresh vegetables, nuts and almonds in a special biriyani spice mixture
..... 13.50
- 502. Kozhi Biryani (H)**
Steamed basmati rice with chicken fillet pieces, fresh vegetables, nuts and almonds in a special biriyani spice mixture
..... 14.50
- 503. Adu Biryani (H)**
Steamed basmati rice with lamb pieces, fresh vegetables, nuts and almonds in a special biriyani spice mixture
..... 15.50

Flammen

Ingredients are marinated in spices and yoghurt, cooked with tomatoes and onions and served grilled – served with rice, a bowl of achaar and a batura.

- 601. Flammen Paneer (A,C,G)**
With fried homemade fresh cheese
..... 15.90
- 602. Flammen Chicken (A,C,G)**
With chicken fillet pieces
..... 15.90
- 603. Flammen Mutton (A,C,G)**
With lamb pieces
..... 17.90
- 604. Flammen Mix (A,B,C,G)**
With chicken, lamb and king prawns
..... 18.90

Kids Dish

- 701. Kids Karri Dish**
Kids portion of a dish to choose between 140 and 155
..... 7.90
- 702. Chicken Nuggets (A, C, G)**
Chicken Nuggets served with french fries and sauces
..... 6.90

Hidden gem: Devilled Flammen Mutton for €19.90 – our boldest dish.

Desserts

- 201. Kesari** ^(A,G,H)
South indian dessert made of semolina, sugar and ghee, served in cake form with mango sauce and nuts
..... 5.90
- 202. Gulab Jamun** ^(A,G)
Fluffy, golden-brown balls made of milk and flour, soaked in sweet, aromatic syrup for hours
..... 5.90
- 203. Flammen Brownie** ^(A,C,G)
Chocolate brownie with vanilla ice cream, served on a hotplate, topped with cardamom-chocolate sauce
..... 6.90
- 204. Sarbath on Ice** ^(A,C,G)
Drink dessert made of rose syrup, milk, basil seeds, and vanilla ice
..... 6.90
- 205. Paal Appam** ^(H)
Crispy, fluffy rice pancake served with warm coconut milk and palm sugar — a classic South Indian dessert
..... 4.90

Sides

- 211. Basmati Rice**
..... 2.90
- 212. Papadam**
Crispy side dish with beans and lentil flour
..... 1.00
- 213. Tair** ^(G)
Spiced yogurt
..... 2.90
- 214. Mango Chutney**
Sweet-sour sauce with mango pieces
..... 2.50
- 215. Kokosnuss Chutney** ^(H)
Coconut chutney in tamil style
..... 2.50
- 216. Paratha** ^(A,G)
Puff pastry bread in tamil style
..... 2.90
- 217. Batura** ^(A,G)
Fried flat bread
..... 3.90
- 218. Pickles**
Spicy pickled vegetables
..... 2.50
- 219. Idly**
Rice flourcake [not sweet]
..... 2.90
- 220. Dosai**
Crispy rice flour pancake
..... 4.50
- 221. Sambar** ^(F,J)
Vegetables in lentil sauce
..... 3.50
- 222. Appam** ^(H)
Crispy juice rice pancake
..... 3.90

Chef's recommendation: Paal Appam — For those who appreciate the essentials.

Tea

Masala Tea ^(G)

Homemade spiced tea with ginger, cardamom, cinnamon and milk, brewed in the Indian tradition

..... 3.50

Black Tea

Classic black tea (PG Tips)

..... 3.20

Green Tea

..... 3.20

Fresh Mint Tea

Fresh mint tea with honey

..... 4.20

Fresh Ginger Tea

Freshly ginger tea with honey

..... 4.20

Coffee

Chennai Coffee ^(G)

South Indian filter coffee, brewed the traditional way — strong, creamy and gently frothed with hot whole milk

..... 3.70

Coffee

Coffee from Indian Arabica beans (Giuseppetti)

..... 3.20

Espresso

Rich espresso from Indian Arabica beans

..... 3.20

Cappuccino ^(G)

Espresso with steamed milk foam

..... 3.90

Heisse Schokolade ^(G)

Creamy hot chocolate

..... 3.50

Softdrinks

Cola 0.2 / 0.4

..... 3.40 / 4.80

Fanta 0.2 / 0.4

..... 3.40 / 4.80

Sprite 0.2 / 0.4

..... 3.40 / 4.80

Sparkling Water 0.25 / 0.4

..... 3.40 / 4.80

Still Water 0.25 / 0.4

..... 3.40 / 4.80

Sparkling Water 0.7

..... 6.50

Still Water 0.7

..... 6.50

Bionade Elderberry / Ginger-Orange 0.33

..... 3.50

Bitter Lemon 0.2

..... 3.50

Ginger Beer 0.2

..... 3.50

Ginger Ale 0.2

..... 3.50

Tonic Water 0.2

..... 3.50

Lassi & Shake

Salty Lassi 0.2 / 0.4 ^(G)

Refreshing Indian yoghurt drink with a pinch of salt and cumin

..... 3.80 / 5.20

Mango Lassi 0.2 / 0.4 ^(G)

Creamy Indian yoghurt drink with fresh mango

..... 3.80 / 5.20

Mango Coconut Shake 0.2 / 0.4 ^(V+)

Vegan shake with mango and coconut milk

..... 4.80 / 6.20

A gamechanger to start or finish: Chennai Coffee — try it once, order it always.

Juice

Apple Juice 0.2 / 0.4	3.40 / 4.80
Orange Juice 0.2 / 0.4	3.40 / 4.80
Mango Juice 0.2 / 0.4	3.40 / 4.80
Lychee Juice 0.2 / 0.4	3.40 / 4.80
Passion-Fruit Juice 0.2 / 0.4	3.40 / 4.80
Pineapple Coconut Juice 0.2 / 0.4	3.40 / 4.80

Homemade Limonade

Inji Crush Lemonade made of ginger, mint, sparkling water and cane sugar	5.90
Mango Crush Lemonade made of mango syrup, mint, sparkling water and cane sugar	5.90
Matulai Crush Lemonade made of grenadine syrup, mint, sparkling water and cane sugar	5.90
Uppu Crush Lemonade made of salt, mint, sparkling water and cane sugar	5.90

Beer

Bitburger 0.3 / 0.5 ^(A) German pilsner on tap	3.90 / 5.50
Alster 0.3 / 0.5 ^(A) Shandy with beer and lemonade	3.90 / 5.50
Lion Strong 0.33 ^(A) Sri Lanka's amber-golden lager at 8.8% — bold in character, with a fiery, hoppy kick	3.90
Lion Stout 0.33 ^(A) Sri Lanka's rich dark stout with notes of chocolate, coffee and toffee	3.90
Kingfisher 0.33 ^(A) India's best-selling lager	3.90
Augustiner 0.33 ^(A) Bavarian lager from Munich	4.50
Erdinger Kristall 0.5 ^(A) Filtered Bavarian wheat beer	4.70
Benediktiner Hefe 0.5 ^(A) Naturally cloudy Bavarian wheat beer	4.70
Benediktiner Hefe Alcohol-Free 0.5 ^(A) Non-alcoholic Bavarian wheat beer	4.70
Benediktiner Dunkel 0.5 ^(A) Dark Bavarian wheat beer with roasted malt notes	4.70
Jever Fun 0.33 (Alcohol-Free) ^(A) Crisp non-alcoholic pilsner	3.70

Hidden gem: Uppu Crush — salty sounds unusual, but pairs with food better than you'd expect.

Wine / Sparkling Wine / Prosecco

Pinot Grigio 0.2 / 0.5 / 0.75 (L, P)
Light Italian white wine
..... 4.70 / 9.70 / 17.70

Chardonnay 0.2 / 0.5 / 0.75 (L, P)
Fruity white wine from Burgundy
..... 4.70 / 9.70 / 17.70

Indian White Wine 0.2 / 0.5 / 0.75 (L, P)
Indian white wine with floral notes
..... 4.90 / 9.90 / 18.90

Chianti 0.2 / 0.5 / 0.75 (L, P)
Full-bodied Tuscan red wine
..... 4.70 / 9.70 / 17.70

Merlot 0.2 / 0.5 / 0.75 (L, P)
Smooth red wine with berry notes
..... 4.70 / 9.70 / 17.70

Indian Red Wine 0.2 / 0.5 / 0.75 (L, P)
Indian red wine with spiced notes
..... 4.90 / 9.90 / 18.90

Sparkling Wine 0.1 / 0.7 (L, P)
Crisp German sparkling wine
..... 4.50 / 18.00

Prosecco 0.1 / 0.7 (L, P)
Refreshing Italian prosecco
..... 4.50 / 18.00

Spirits

Mango Schnapps 2cl
Fruity and sweet schnapps with an intense mango flavour — served straight or on the rocks
..... 3.50

Ceylon Arrack 4cl
Traditional Sri Lankan spirit distilled from coconut blossom — smooth and aromatic, with notes of coconut and cinnamon
..... 7.00

Amrut Single Malt 4cl (A)
Crafted from Indian barley grown at the foothills of the Himalayas — smooth and complex, with notes of honey, apricot and a touch of spice
..... 8.00

Old Monk Rum 4cl
India's iconic dark rum — smooth and oak-aged, with notes of caramel and vanilla, served on fire
..... 6.00

Longdrinks

Vodka Lemon
Vodka with lemon juice and Sprite
..... 6.90

Gin Tonic
Gin with tonic water and lime
..... 6.90

Whiskey Cola
Whiskey with Coke
..... 6.90

The traditional nightcap: Ceylon Arrack — the way a good meal ends in Sri Lanka.

Cocktails

Mojito

White rum, mint, lime, cane sugar, soda

6.90

Caipirinha

Cachaça, lime, cane sugar

6.90

Gin Fizz

Gin, lemon and lime juice, cane sugar, soda

6.90

Piña Colada ^(G)

Rum, Malibu, pineapple juice, cream, coconut syrup

7.90

Mango Daiquiri

White rum, lime juice, mango purée, mango syrup

7.90

Mai Tai ^(H)

Rum, apricot brandy, Cointreau, citrus juices, almond syrup

8.90

Long Island Ice Tea

Rum, vodka, tequila, gin, triple sec, lime juice, Coke

8.90

Moscow Mule

Vodka, lime juice, ginger beer, cucumber

8.90

Espresso Martini

Vodka, espresso, coffee liqueur, sugar syrup

8.90

ammAmma's Monk

Old Monk Rum, white & brown rum, apricot, lemon and pineapple juice, mango syrup

9.50

Bombay Mule

Bombay Sapphire Gin, lime juice, cucumber, spicy ginger beer

9.90

Amrut Sour ^(C)

Amrut single malt, lemon juice, sugar syrup, egg white

9.90

Ceylon Sling

Ceylon Arrack, lime juice, ginger syrup, soda

9.90

Prefer a different cocktail? Just ask our team — we're happy to help.

ammAmmas

 +49 30 74073516

 ammamma.de

 Urbanstraße 28A, 10967 Berlin, Germany

