



**taste[®]
of
india**

Margaretenstraße

FOOD & DRINKS

**taste of
india**
Margaretenstraße

Opening times:

Monday - Friday 11:00 - 14:30 & 17:30 - 23:00

Saturday, Sundays & Public Holidays 12:00 - 23:00

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: **Lunchtime Special: Monday - Friday 11:30 - 14:30** :
: (except Public Holidays) :
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Reservation and order to pick-up 01 / 5812305

Nandha Gastro KG, Margaretenstraße 34, 1040 Vienna

starters

All starters are served with a tamarind sauce and/or a mint sauce [G]

Vegetarian Platter (2 per.) [A,G] A combination of starters including Samosa, Onion Bhaji and Paneer Tikka	12,90
Samosa [A] / Paneer Samosa [A,G,H] Deep fried pastry and salad garnish with vegetable filling	4,90
with cheese filling, cashew nuts and raisins	5,50
Pakoraz Sabzi [G] / Piaz [G] / Paneer [G] with salad garnish	
Sabzi – Battered vegetabels	5,50
Piaz – Battered onion rings with salad garnish	5,50
Paneer – Homemade battered Indian cheese	5,90
Punjabi Chaat „Taste of India“ [A,G] Homemade potato cakes with cucumbers and tomatoes, tamarind chutney and a yoghurt sauce	6,90
King Prawn Tikka [B,G] Grilled marinated king prawns from the tandoor oven with salad garnish	9,50
Murgh Tikaa [G] Marinated chicken fillet grilled in tandoor oven with salad garnish	7,50
Paneer Tikka [G] marinated homemade cheese grilled in tandoor oven with salad garnish	6,50
Ananas-Raita [G] Hausgemachter Joghurt mit Ananas	5,90
Samosa-Chaat "Taste of India" [A] deep fried pasry with vegetable fillig and chickpeas-curry	9,90

soups

Sabzi-coconut-Soup vegan Vegetable soup with coconut	4,90
Dal Soup vegan Red lentil soup	4,90
Tomato Soup [G] Cream of tomato soup (vegan possible)	4,90
Murgh Soup Spicy chicken soup	5,50

salads

All salads served with vinegar and oil or a yoghurt dressing [G]

Murgh-Mango-Salad [G,H] Fresh salad with tomatoes, cucumber, fresh mangos and minced chicken	8,90
Avocado Salad [G] Fresh tomatoes, cucumber, avocado with olive oil, fresh lemon juice and herbs or balsamico dressing	8,90
Indian Paneer Salad [G] Mixed green salad with cow cheese, olives and a yoghurt dressing	7,90
Punjabi Salad [G] Small mixed salad	5,50
Onion Salad Sliced onion with green chillies & lemon	3,00
Raita [G] Yoghurt sauce with grated cucumber and tomato	3,90

chicken dishes

All main dishes are served with Pillaurice or Naan!

Butter Chicken [G,H] House speciality - grilled chicken filet from the tandoor oven in a tomato sauce, refined with butter and spices	15,90
Murgh Curry [H] Chicken in a mild curry sauce	14,90
Murgh Korma [G,H] Chicken in a cashew nut-almond-cream sauce with coconut	14,90
Murgh Madras (spicy) [H] Chicken in a spicy sauce with crispy bell peppers and onions	14,90
Murgh Vindalo (spicy) Chicken and potatoes in a spicy curry sauce with desiccated coconut	14,90
Chili Chicken (spicy) [C,F,H] Grilled chicken prepared with bell peppers, onions, ginger and garlic	14,90
Chicken Tikka Masala [G,H] Grilled chicken filtes from the tandoor oven in a masala sauce	15,90
Mango Chicken [G,H] Grilled chicken filets in homemade mango sauce	14,90
Murgh Malai [G,H] Chicken with grated coconut, almonds and cashew nuts in a curry-cream-sauce	14,90
Murgh Dal Chicken with yellow lentils in curry sauce	14,90
Murgh Kurkuma Chicken in a curry refined with turmeric and mixed spices	14,90
Murgh Karai [G,H] Chicken with onions and bell pepper in a cashew nut cream sauce	14,90

Lamb dishes

All main dishes are served with Pillau rice or Naan!

Lamb Curry [H] Lamb in a mildly spicy sauce	15,90
Rogan Josh [G,H] Steamed leg of lamb in a yoghurt and curry sauce (free of lactose)	15,90
Lamb Korma [G,H] Lamb in a cashew nut-almond-cream sauce with coconut	15,90
Lamb Madras (spicy) [H] Lamb in a spicy sauce with crispy bell peppers and onions	15,90
Lamb Vindalo (spicy) [H] Lamb and potatoes in a spicy curry sauce with desiccated coconut	15,90
Lamb Bhuna [G,H] Lamb from the tandoor oven with a curry sauce, tomato pieces and fresh ginger	16,90
Lamb Dhansak Lamb seasoned with yellow lentils	16,90

„Masala means spice –
the heart and soul of Indian cuisine!“

fish dishes

All main dishes are with Pillau rice or Naan!

Fish Curry [D,H] Pike-perch ilet in a tangy curry sauce	15,90
Goa Fish Curry House-special [D,H] Pike-perch ilet in a homemade coconut-curry sauce	15,90
Kerala Prawn Curry [B,D] King prawns cooked in coconut milk curry lavoured with spices & curry leaves	18,90
King Prawn Korma [B,G,H] King Prawns in cashew nut almond cream sauce with grated coconut	18,90

recommended dishes

Thali vegetarian [A,G,H,N] Sabzi, Dal Makhani, Shahi Paneer with raita, Pillau rice, naan and mango cream	18,90
Mix Thali [A,G,H,N] Chicken and lamb with vegetables, raita, pillau rice, naan and mango cream	19,90
„Taste of India“ (platter for two) [A,C,D,G,H,N] Lentil Soup Grilled lamb in cashew curry sauce, Murgh Tikka and baked Pike perch, vegetables of the season in curry sauce, Pillau rice and naan	38,90

grilled specialities from the tandoor oven

All main dishes served with Pillau rice!

Murgh Tandoori [G]

Grilled marinated chicken from the tandoor oven and served on a hot platter 16,90

Sizzler [G]

One main ingredient grilled in the tandoor oven with onions, tomatoes, and bell peppers served on a hot platter

Murgh - marinated chicken 16,90

Lamb - marinated lamb 18,90

Shrimp - marinated shrimps [B] 21,90

Paneer - homemade Indian cheese [G] 16,90

Jal Frezi [G]

One main ingredient grilled in the tandoor oven with roasted curry vegetables

Murgh - marinated chicken 16,90

Lamb - marinated lamb 18,90

Shrimp - marinated shrimps [B] 21,90

Paneer - homemade Indian cheese [G] 16,90

biryani / rice dishes

Biryanis are served with a yoghurt sauce [G]

Lamb Biryani [H]

Rice with lamb, raisins, cashew nuts and almonds 16,90

Chicken Biryani [H]

Rice with chicken, raisins, cashew nuts and almonds 15,90

Jheenga Biryani [B,H]

Rice with shrimps, raisins, cashew nuts and almonds 20,90

Vegetable Biryani [H]

Rice with vegetables, raisins, cashew nuts and almonds 14,90

vegetarian specialties

All main dishes are served with Pillau rice or Naan

Sabzi <i>vegan</i> Seasonal vegetables in a curry sauce	13,90
Navratan Korma (<i>vegan possible</i>) [G,H] Homemade Indian cheese with cooked vegetables in a delicate sauce	14,50
Dal Makhani (<i>vegan possible</i>) [G] Lentils with butter, garlic, ginger and tomatoes	13,90
Dal Tadka <i>vegan</i> Red lentils with garlic, ginger and tomatoes	13,90
Malai Kofta House-special [G,H] Potato-cheese balls in a creamy sauce	14,90
Aloo Ghobi Masala <i>vegan</i> Fresh cauli lower with potatoes in a spicy sauce	13,90
Palak Paneer [G,H] / Matar Paneer [G,H] Homemade Indian cheese with spinach with green peas, spices in a curry-cashew nut sauce	14,50
Shahi Paneer [G,H] / Paneer Butter Masala [G,H] Homemade Indian cheese in a creamy curry sauce / in a cashewnut tomato sauce	14,50
Paneer Tikka Masala [G,H] Homemade Indian cheese in masala sauce	14,50
Alu Baingan <i>vegan</i> [H] Aubergines with potatoes, garlic and ginger in a curry and cashew nut sauce	13,90
Channa Alu <i>vegan</i> Chick peas with potatoes, ginger, garlic, coriander and fresh herbs	13,90
Bhindi Masala <i>vegan</i> Fresh Okra (vegetables) in a spicy sauce	14,50
Bombay Alu Masala <i>vegan</i> [H] Potatoes with onions and cumin in a tomato sauce	13,90

rice and bread specialties

Tandoori Roti [A] <i>vegan</i> Wholemeal wheat flat bread	2,90
Naan [A,G,N] Soft flat bread with garlic	2,90 3,20
with butter	3,20
Paneer Naan [A,G,N] Soft flat bread filled with homemade cheese	4,50
Peshwari Naan [A,G,H,N] Soft flat bread filled with nuts and raisins	4,90
Tandoori Parantha [A,G] Wholemeal wheat bread with butter	3,90
Chawal Steamed basmati rice	2,90
Pilau Rice [H] Basmati rice with aromatic spices, saffron and nuts	3,20
Papadom Lentil cracker	1,00

deserts

Gulab Jamun [G,H] Sweet Indian dumplings in coconut syrup	4,90
Mango Ice Cream [G,H]	4,90
Mango Cream [G,H]	4,90
Gajar Ka Halwa [G,H] Carrot pudding with cashew nut and butter	4,90

chutney / achar

Mango Chuttney	1,00
Minz Chuttney [G]	1,00
Hot Chuttney	1,00
Mixed Pickles	1,00
Papadam 2 p. + 3 dips	4,50
Papadam 4 p. + 3 dips	6,50

À la carte - Cover charge per person 1,00€ | Information about allergens on the last page

drinks alcohol-free

Water

Sparkling mineral water 0,33l	2,90
Still mineral water 0,33l	2,90
Sparkling / still mineral water 0,75l	6,50
Soda water 0,25l	1,80
Soda water 0,5l	3,20
Soda water with lemon 0,25l	2,20
Soda water with lemon 0,5l	3,20
Soda water with raspberry syrup 0,25l	2,20
Soda water with raspberry syrup 0,5l	3,50
Soda water with elderflower syrup 0,25l	2,20
Soda water with elderflower syrup 0,5l	3,50

Softdrinks

Coca Cola / Coca Cola light 0,33l	3,20
Sprite 0,33l	3,20
Almdudler 0,35l	3,20
Spritzed Almdudler 0,25l	2,60
Spritzed Almdudler 0,5l	4,90
Frucade 0,33l	3,20
Murelli Cola Mix 0,5l (Jugendgetränk)	3,20
Raspberry Kracherl 0,5l	3,50
Fever Tree Tonic Water 0,2l	3,90
Schweppes Bitter Lemon 0,2l	3,50
Lipton iced peach tea 0,33l	3,20
Lipton iced lemon tea 0,33l	3,20
Red Bull 0,25l	2,90
Pago Orange 0,2l	3,50

Fruit Juices

Apple juice (cloudy) 0,25l	3,30
Spritzed apple juice (cloudy) 0,25l	2,60
Spritzed apple juice (cloudy) 0,5l	4,90
Mango juice 0,25l	3,30
Blackcurrant juice 0,2l	3,50
Apricot juice 0,2l	3,50
Lychee juice 0,25l	3,50

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• Freshly squeezed orange juice 0,25l	4,50
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Indian drinks

Mango Lassi 0,25l / 0,5l [G]	3,50 / 5,50
Mango Lassi 0,25l / 0,5l <i>vegan</i>	3,50 / 5,50
Lassi salted 0,25l / 0,5l [G]	3,50 / 5,50
Lassi sweet 0,25l / 0,5l [G]	3,50 / 5,50
Pudina Soda 0,25l / 0,5l	3,30 / 5,50
Soda with lemon and mint	
Pudina Pani 0,5l	2,90
Water with orange, lemon, ginger and mint	
Adrak Soda 0,25l / 0,5l	3,20 / 5,50
Soda with ginger- and lemonjuice with / without cane sugar	
Nimbu Pani 0,5l	5,50
Soda with lemon, sugar and spice	

hot drinks

Tea

Chay Masala	3,90
Mango tea	3,90
Darjeeling	3,90
Green tea	3,90
Jasmin tea	3,90
Peppermint tea	3,90
Herbal tea	3,90
Fruit tea	3,90
Saffron tea	4,20

Coffee (coffee roastery „Alt Wien“)

Mocca small	2,60
Mocca large	3,90
Melange	3,50
Cappuccino	3,50
Braun small	2,90
Braun large	4,20

beer & wine

Beer [A]

Murauer Steirergold on tap 0,5l	4,20
Murauer Steirergold on tap 0,3l	3,50
Stiegl Bräu bottle 0,5l	4,10
Murauer Weißbier bottle 0,5l	4,10
Becks (non-alcoholic) bottle 0,5l	4,10
Radler: Beer mixed with Almdudler 0,5l	4,10

Craft Beer:

100 Blumen Viennese Lager FI 0,33l 3,90

Indian Beer: [A]

Cobra bottle 0,33l	3,50
Kingfisher bottle 0,33l	3,50

Wine spritzed [O]

White or red wine spritzed 1/4	3,90
Aperol Spritz with white wine 1/4	4,50
Aperol Spritz with prosecco 0,2l	4,90

Sparkling Wine [O]

Prosecco	0,1l	3,50
Zonin / Veneto	FI 0,2l	6,50
	FI 0,75l	20,90

Hochriegel Sparkling Wine	0,1l	3,50
	FI 0,2l	6,50
	FI 0,75l	20,90

White Wine [O]

Grüner Veltliner	1/8	2,90	–	1/4	5,00
Norbert Bauer / Jetzelsdorf		FI 1,00			18,00

Wiener Gemischter Satz DAC	1/8	3,90
Christ / Jedlersdorf, Wien	1/4	7,50
	FI 0,75	23,00

Gelber Muskateller	1/8	3,50	–	1/4	6,50
Schwarzböck / Hagenbrunn		FI 0,75			21,60

Riesling vom Urgestein	1/8	3,50	–	1/4	6,50
Schloß Gobelsburg		FI 0,75			21,80

Sauvignon Blanc	1/8	3,90	–	1/4	7,50
Leo Sommer / Donnerskirchen		FI 0,75			23,00
Neusiedlersee, Hügelland					

Rosé Wine [O]

Rosé vom Zweigelt	1/8	3,50	–	1/4	6,50
Jurtschitsch / Langenlois		FI 0,75			21,00

Red Wine [O]

Blaifränkischer Classic <i>bio</i>	1/8	3,50	–	1/4	6,50
Anton Iby / Hortischon		FI 0,75			21,00

Zweigelt Michl	1/8	3,50	–	1/4	6,50
Schwarz		FI 0,75			21,00
Andau, Neusiedlersee					

Pinot Noir	1/8	3,90	–	1/4	7,50
Auer / Tattendorf		FI 0,75			23,00

Cuvée Domus Petri <i>bio</i>	1/8	3,50	–	1/4	6,50
Bauer Pörtl		FI 0,75			21,00
Unterpetersdorf, Mittelburgenland					

bottled wine

White Wine [0]

SULA Sauvignon Blanc
Indian wine FI 0,75 21,00

GRASSL Chardonnay 2018
Philipp Grassl
Göttlesbrunn, Carnuntum FI 0,75 28,00

HERMANN MOSER Riesling
Kaiserstiege Kremstal DAC 2017
Weingut Hermann Moser
Rohrendorf, Kremstal FI 0,75 32,00

ZULL Grüner Veltliner
Äußere Bergen Weinviertel
DAC Reserve 2016
Weingut Zull / Schrattenthal, Weinviertel FI 0,75 35,00

JOHANNESHOF REINISCH
Rotgipfler Satzing bio 2016
Weingut Johanneshof-Reinisch
Tattendorf, Thermenregion FI 0,75 38,00

Red Wine [0]

SULA Shiraz
Indian wine FI 0,75 21,00

SCHEIBLHOFER
Lovely Merlot 2017
Weingut Johann Scheiblhofer
Andau, Neusiedlersee FI 0,75 28,00

JURIS St. Laurent
Golser 2016
Weingut Juris / Axel Stiegelmar
Gols, Neusiedlersee FI 0,75 33,00

WACHTER-WIESLER
Blaufränkisch Ried
Weinberg Eisenberg DAC
Reserve 2015 FI 0,75 38,00

BECK Pannobile bio 2015
Weingut Judith Beck
Gols, Neusiedlersee FI 0,75 42,00

Sparkling Wine [0]

L'ANTICA QUERCIA Prosecco
Matiù Conegliano Valdobbiadene
Superiore DOCG Brut bio
Azienda Agricola L'Antica Quercia,
Conegliano / Italien FI 0,75 32,00

Sparkling wine
Grüner Veltliner
Szigeti / Gols FI 0,75 25,00

Champagne Brut Réserve
Pol Roger / Epernay FI 0,75 60,00

Special drinks

TONIC SPECIALS:

INDIAN GIN TONIC 8,50
Gin (Ophir) 4cl &
Fever Tree Indian Tonic 0,2l

TOI – TONIC 8,50
Burschik Vermouth from Vienna 4cl &
Fever Tree Indian Tonic 0,2l

CLASSIC 7,90
Gin (Bombay) 4cl &
Fever Tree Tonic 0,2l

ALCOHOLFREE:

BALIS pure 5,50
Basil-ginger-drink 0,25l
with fresh basil and lime
on ice

SPARKLING:

BALIS Spritz 6,90
Prosecco [O] &
Basil-ginger-drink 0,25l
with fresh basil and lime
on ice

HIGHBALL:

BALIS Mule 7,90
4cl Wodka (Absolut) [A] &
Basil-ginger-drink 0,25l
with fresh basil and lime
on ice

Spirits, Longdrinks, Cocktails

Spirits & Grappa

Hazelnut 4cl	5,50
Reisetbauer Junior / Axberg	
Pear Williams 4cl	5,50
Schossier / Buchkirchen	
Mangoschnaps 4cl	4,90
Grappa Barrique 4cl	5,50
Poli / Veneto	

Whisky

Amrut, Indian Single Malt Whisky 4cl	7,50
Johnnie Walker Red Label 4cl	4,90
Johnnie Walker Black Label 4cl	6,50
Chivas Regal 4cl	5,90

Rum

Old Monk, Indian Rum 4cl	4,90
Havana Club 3 years 4cl	4,90
Havana Club 7 years 4cl	4,90
Matusalem 7 years 4cl	4,90
Zacapa 23 years 4cl	4,90

Gin

Ophir Oriental Spiced Dry Gin 4cl	5,50
Bombay Sapphire Dry Gin 4cl	4,90
Cognac Frapin VSOP 4cl	4,90
Vodka Absolut [A] 4cl	4,90
Averna 4cl	4,90

Aperitif

Sparkling wine and mango juice [O] 0,1l	3,50
Campari Soda 0,2l	4,90
Campari Orange 0,2l	5,90
Aperol Spritz with white wine [O] 1/4	3,90
Aperol Spritz with prosecco [O] 0,2l	4,90
Mangojuice & Wodka 4cl [A] 0,2l	5,90
Burschik Vermouth / Vienna	4,90

Cocktails

Mango Colada [G] 0,2l	6,90
Rum (India, Cuba), Mangojuice, Cream, Coconutsirup	
Indian Mojito 0,2l	6,90
Indian Rum, Ginger, Limes, Mint, Sugarsirup	
Old Monk Sour 0,2l	6,90
Indian Rum, Ginger, Limes, Mint, Sugarsirup	
Oco Monk 0,2l	6,90
Indian Rum, Limejuice, Cola	
Mango Dream (alcohol-free) [G] 0,33l	5,90
Mangojuice, Cream, Coconutsirup	

Allergen Information

in accordance with the Codex Recommendation
of the EU-Food Labeling Regulation

Designation of allergens	Letter Code
Gluten-containing grains	A
Crustaceans	B
Egg	C
Fish	D
Peanut	E
Soya	F
Milk or lactose	G
Shelled fruits	H
Celery	L
Mustard	M
Sesame	N
Sulphites	O
Lupins	P
Molluscs	R

Our homemade currysauce contains cashew nuts.

You can choose the spiciness level of your dishes.

All prices are in Euro and include all taxes and charges