



**AMRIT**  
Indisches Restaurant  
by BANS & BANS

**Dear \_**

*Thank you for your inquiry and the related interest in our menu and catering service.*

*Based on your wishes, we would like to make you the following offer:*

Date:

Name:

Time:

Expected number of people:

*Ever Amrit Team*

## STARERS

### **ALOO TIKKI / GHOBİ**

*Delicious Indian potato pancakes freshly fried*

### **HARA BARA KEBAB [VEGAN]**

*Grilled vegetable patties that owe their name and color to the healthy spinach filling*

### **AMRITSARI CHICKEN**

*Chicken pickled in a special spice mixture from Amritsar and deep fried in hot oil until done*

### **CHICKEN RAGMI KEBAB**

*Chicken drumsticks marinated in an aromatic blend of spices and grilled in a tandoori oven until tender*

### **MASALA PRAWNS**

*Delicious shrimp fresh from the grill*

## MAIN COURSES

*All dishes are served in large traditional Indian copper bowls ("Kadhais" / "Handi") at the table, so that each guest gets the opportunity to get a culinary impression of our complete menu. Meaning every guest receives all dishes. If one of the dishes is not enough, we will of course be happy to refill them for you free of charge.*

### **PLANTED MALABARI MASALA**

#### **[VEGAN/SPICY]**

*The emerald green and medium hot sauce was discovered by our chef on the South Indian coast. The vegan Planted Chicken goes perfectly with the spicy sauce made from green chilies, fresh coriander, garlic and tamarind.*



### **PALAK PANEER [VEGETARISCH/LEICHT**

#### **SCHARF]**

*Homemade fried cream cheese with spinach, onions and exotic spices*

## HAUPTSPEISEN

### **BOMBAY CHICKEN [SLIGHTY SPICY]**

*Tender chicken breast fillet fried in a mixture of spices from Mumbai, refined with coconut, peppers and peas*

### **LAMB PESHAWARI**

*Lamb in a creamy sauce of almonds, cashew nuts and oriental spices, matched with grated cream cheese*

### **SALMON GOAN MASALA [SLIGHTY SPICY]**

*Tender salmon in a special traditional curry from Goa with sautéed fresh grated coconut, onions, poppy seeds and sun dried red chilies*

*All dishes are of course served with the finest*

- "Dehradun" basmati rice
- fresh green salad
- and various Indian breads from the Tandoori clay oven.

## DESSERT

### **KHEER WITH CINNAMON**

*Indian rice pudding cooked with coconut milk and cinnamon*


### **MUMBAI BROWNIE**

*Handmade Canadian Chocolate Brownie with delicious homemade vanilla ice cream, served with chocolate sauce.*

## GETRÄNKE

### **2 HOURS BEVERAGE FLAT RATE PER PERSON**

*(Incl. water, juice, softs, wine, beer & happy hour cocktails)*





*We can offer you this exclusive menu at a price of*

**only 60,00 € p. person (incl. 19% VAT).**

*We are looking forward to welcome you in our restaurant and to offer you an unforgettable evening with our service and authentic food with Indian ambience. If you have further questions, please contact me directly: [reservierung@amrit.de](mailto:reservierung@amrit.de).*

*With kind regards*

*Inga Nawin & Rada Shrempf*

*(Bans & Bans GbR)*

*Our terms and conditions and our menu information apply*

*Bans&Bans GbR  
Oranienburger Strasse 45  
10117 Berlin Mitte  
+49 (0)30 280 454 81/ 82  
[bans-bans@amrit.de](mailto:bans-bans@amrit.de)*

  
**AMRIT**  
Indisches Restaurant  
by BANS & BANS