



AMAN

TANDOOR & BAR FRANKFURT

menu



starters

poppadum	5
crispy lentil crackers served with mint-yogurt sauce	
tandoori masala poppadum	5,50
crispy lentil crackers from the tandoor, topped with tomatoes, cucumber, red onions, chaat masala & grated	
samosa	6,50
two deep-fried pastry parcels filled with spiced potatoes and vegetables	
mixed vegetable pakora	12
assorted vegetables & paneer deep-fried	
prawn pakoras	18
black tiger prawns in crispy chickpea batter, served with vindaloo mayo	
pani puri	16
6 delicate crispy puris filled with a spiced potato-chickpea mix,, paired with aromatic tamarind and mint water	
malai prawns	18
black tiger prawns in a rich cashew-butter sauce	23
	with black truffle
indian crispy chicken	15
crispy chicken bites served with mint yogurt sauce and mango chutney	
spicy baby calamari	16
fried baby calamari with lemon, chaat masala & aman signature sauce	
butter chicken tacos	15
three corn tacos filled with spiced butter chicken, aman sauce, butter & cream	
keema tacos	15
three crispy corn tacos with spiced minced lamb, aman sauce & red onions	
chili prawn tacos	19
three corn tacos with spiced prawns, bell peppers, red onions, chili, aman sauce	
keema naan	6,50
soft naan bread filled with spiced minced lamb, aman sauce & red onions	
chicken kathi roll	9,50
grilled wrap filled with spiced chicken, aman sauce & red onions	
paneer „65“	14,50
crispy fried indian cottage cheese tossed with curry leaves & traditional indian spices	
mixed starter platter (for 2 or more people)	16
poppadum, vegetable & prawn pakoras, indian crispy chicken-channa salad	
	per person



tandoori (from the tandoor oven) served with basmati rice

tandoori prawns	29	tandoori chicken tikka	23
grilled black tiger prawns		six tender pieces of grilled chicken breast fillet	
tandoori garlic chicken	24	tandoori salmone	27
grilled chicken pieces in garlic marinade		grilled fillet of salmon in a mild cashew-butter sauce	
tandoori lamb chops	29	tandoori lamb fillet skewers	28
grilled rack of lamb		juicy, marinated lamb fillet pieces grilled on skewers	

signature curries served with basmati rice and dips

butter chicken	23
grilled chicken tikka, tomato-butter-cream sauce o. burrata	27
chicken tikka masala	23
grilled chicken tikka in a tomato and masala sauce	
chicken korma	23
chicken in a mild cashew-butter sauce o. prawns	28
	o. truffle 28
mango chicken	23
chicken in a fruity mango yogurt curry	
chicken vindaloo (spicy)	23
chicken and potatoes in a fiery goan vindaloo curry	
balti lamb (spicy)	25
marinated lamb in a bold and aromatic balti-style sauce	
chili chicken (spicy)	23
grilled chicken breast with bell peppers, red onions & chili	
lamb vindaloo (spicy)	25
marinated lamb and potatoes in a fiery vindaloo sauce	
lamb chop tikka masala	28
grilled lamb chops in a rich tomato and masala sauce	
keema meat	25
minced lamb and lamb pieces in a spiced tomato-onion masala	
keema mutter	25
minced lamb with green peas and aromatic spices	

vegetarian served with basmati rice

dal makhni	19
black lentils with butter and cream	
palak paneer	19
indian cottage cheese in creamy spinach	
paneer tikka butter masala	19
grilled paneer in a rich butter and masala sauce	
truffle palak burrata	22
creamy burrata on a bed of spiced spinach, finished with black truffle	

vegan served with basmati rice

aloo gobi vegan	19
potatoes and cauliflower in a spiced curry	
tarka dal vegan	19
yellow lentils in a lightly spiced curry	
channa masala vegan	19
chickpeas in a tangy masala sauce	
vegetable curry vegan	19
seasonal vegetables in a spiced curry sauce	



salads

tandoori chicken caesar	19
grilled chicken breast from the tandoor oven with parmesan and light caesar dressing	
tandoori prawns caesar	22
grilled black tiger prawns from the tandoor oven with parmesan and light caesar dressing	
tandoori salmon dahi	24
grilled salmon fillet from the tandoor oven with light yogurt dressing	

extra sides

basmatireis	3
an extra portion rice	
pilao	4,50
indian-style fried rice	
chili mushrooms (spicy)	7,50
mushrooms, bell peppers, red onions, chili	
kachumber	5,50
cucumber salad with light yogurt dressing	
channa salat	5,50
indian chickpea salad	

naan (trad. Indian wheat flatbread)

plain naan	5,50
classic naan bread	
butter naan	5,50
naan brushed with butter	
garlic masala naan	5,50
naan with garlic, herbs & butter	
chili naan	5,50
naan filled with chili	
cheese naan	6,50
naan filled with melted cheddar cheese	
chili cheese naan	6,50
naan filled with cheddar and chili flakes	
truffle cheese naan	12
naan filled with cheddar cheese & truffle oil	
garlic cheese naan	6,50
naan filled with cheddar cheese & garlic	
roti	5,50
trad. whole wheat indian flatbread (unleavened)	

sauces

vindaloo mayo (spicy)	2	mango chutney	2
korma sauce	4,50	raita	4,50
mint chutney (hot)	2	green chili sauce (hot)	2

desserts

coconut ice cream	8,50	sorbert (lemon, mango, blackcurrant)	8
gulab jamun	8	chocolate obsession	8,50
4semolina dumplings, vanilla ice cream		warm chocolate cake with vanilla ice cream	
sweet naan	9,50	mango panna cotta à l'indienne	8,90
butter naan with nutella, pistachios & almonds		creamy dessert with alphonso-mango-purée	



hot beverages

espresso	3
espresso macchiato	3,50
double espresso	4,50
double espresso macchiato	4,50
americano	4
cappuccino	4,50
fresh ginger & mint tea	5

beverages

purrezza mineral water still or sparkling	0,35l	4,50
	0,75l	8,50
cola, cola zero	0,2l	4,50
rauch juices & spritzers apple cloudy, passion fruit, cranberry, orange, grapefruit	0,4l	4,50
thomas henry pink grapefruit, mystic mango, ginger ale, ginger beer, indian & botanical tonic water, bitter lemon	0,2l	4,50

beer

tegernseer helles on tap	0,2l	3,50
	0,4l	5,50
kingfisher	0,33l	4,50
heineken 0,0%	0,33l	4,50