

DINING

SNACKS

Upvas Kachori

Potato croquettes with cashew and coconut filling, rose yogurt **12**

Masala Papad

Papad topped with tomato, red onion, coriander, lime and chaat masala **10**

CHAATS

Yogurt Bombs

Puffed puris, spiced potatoes, chickpeas, yogurt, tamarind and mint chutney **16**

Rösti Chaat

Potato rösti, yogurt, chutneys, masala spices and pomegranate **16**

Samosa Papdi Chaat

Vegetable Samosa, spicy chickpeas, crispy papdis, mint chutney and yogurt **16**

SMALL PLATES

Chilli Cheese Bites

Gruyère, cheddar and green chilli, tomato chutney **15**

Onion Bhaji

Crisp onion fritters, mint and coriander chutney **15**

Chilli Chicken

Crispy chicken, peppers, onion and Indo-Chinese spices **24**

Charred Broccoli & Avocado

Creamy avocado, bright lime-chilli dressing **18**

FROM THE TANDOOR

Tandoori Chicken Tikka

Boneless chicken, yogurt and degi mirch marinade, pomegranate raita **35**

Malai Chicken Tikka

Boneless chicken, ginger-garlic and cream cheese marinade, green chutney **35**

Ajwaini Paneer Tikka

Carom seeds and masala marinade **31**

Charred Lamb Chops

Yogurt, ginger-garlic and Kashmiri chilli marinade, pomegranate raita **42**

CURRIES

Old Delhi Butter Chicken

Butter-tomato gravy, cream and kasoori methi **33**

Chef's Homestyle Chicken Curry

Onion-tomato masala gravy, ginger, garam masala and roasted cumin **32**

Chicken Korma

Cashew-yogurt gravy, green cardamom, saffron, cream **32**

Lamb Kali Mirch

Black pepper masala, coconut milk, curry leaves and fried red chillies **34**

Fish Moilee

Cod fish, coconut milk, curry leaves, turmeric, green chilli and tomatoes **32**

Malai Kofta — Silk Route Signature

Paneer koftas filled with cashew, raisins, tomato-cream gravy **29**

Palak Paneer

Paneer, spinach purée, ginger, garlic, green chilli, cream **29**

Vegan Curry (Sabzi)

Mixed vegetable with a tomato curry base **28**

BIRYANIS

Chicken Biryani

Chicken and basmati rice layered with saffron, cashews and fried onions **38**

Seasonal Vegetable Biryani

Vegetables and Basmati rice layered with saffron, cashews and fried onions **34**

SIDES

Chaat Signature Dal Makhani

Black lentils and kidney beans, butter, cream, ginger and garlic **24**

Jolly Potatoes

Potatoes, spiced masala, green chillies, lime zest and coriander **14**

Kachumber Salad

Cucumber, tomato, onion, lemon, coriander **12**

Pistachio & Broccoli Salad

Broccoli, pistachio, light lemon and herbs dressing **15**

BREADS & RICE & SAUCES

Butter Naan

Tandoor-baked flatbread brushed with butter **6**

Plain Naan

Tandoor-baked flatbread **5**

Garlic Butter Naan

Tandoor-baked flatbread brushed with garlic and butter **7**

Cheese Naan

Stuffed naan with cheese **8**

Tandoori Roti

Wholewheat flatbread **6**

Basmati Rice

Steamed basmati rice **4**

Raita

Fresh yogurt, pomegranates **4**

ALLERGENS

For information regarding allergens or food intolerances, please ask a member of our team. We will be happy to assist you.

ORIGIN OF MEAT & SEAFOOD

Chicken, Switzerland

Lamb, New Zealand / Ireland

Cod fish, North Pacific

PRICES

All prices are in CHF and include VAT.