

Dear Guests

At **naanu** you will immerse yourself in a sensual world of flavors, create lasting moments of enjoyment, and marvel at culinary delights.

Our cuisine is flavorful and well-seasoned, but not spicy. We will gladly prepare your favorite dish spicy upon request. We offer gluten-free, lactose-free, vegetarian, and vegan specialties. To maintain our high quality, we rely on products from sustainable produced goods, primarily using Swiss meat, and prioritizing on products from organic production. Additionally, we source our wine from selected producers.

All prices are listed in CHF.

Enjoy your meal!

Declaration

Vegetarian products: Tofu, Seitan (wheat protein) and Paneer (indian fresh cheese) are from switzerland and organic; our (ghee) butter is a vegan plant- based margarine

Meat: Chicken and beef are from Switzerland, lamb from New Zealand/Australia, the salmon ASC from Norway/Sweden

Allergens: The following ingredients may be included in the dishes: Cereals containing gluten, soybeans, milk, hard-shell fruit (esp. cashew nuts), mustard, lupins (esp. Chickpeas)

Our dishes do not contain ingredients such as crustaceans, eggs, peanuts, celery, sesame seeds, sulfur dioxide/sulfites or molluscs.

The naanu team will inform you about possible allergens in the individual dishes.



vegetarian



vegan











with gluten






contains lactose

Starter

Leaf salad 	7.50	
Mixed green salad		
Dhal 	9.50	
Lentil soup made from yellow lentils		
Samosa  	small	large
Baked potato dumplings with a salad garnish and a dip	8.50	13.50
naan-u- Vada 	small	large
Lentil pastries baked like donuts, served with a side salad and a dip	8.50	13.50
Paneer Pakoda  	small	large
Indian fresh cheese fried in chickpea batter, served with a side salad and a dip	8.50	13.50
Vegetable Pakoda 	small	large
Vegetables fried in chickpea batter	8.50	13.50

Starter Mix (for 3-4 persons)

Appetizer mix with meat	31.50	
Lamb skewers, tandoori chicken, chicken salad, chicken pakoras, and two dips		
Vegetarian starter mix  	26.50	
Two kinds of pakoras, vadas, koftas, marinated paneer and tofu, mini samosas, whit dips		
Vegan appetizer mix 	23.50	
Pakoras, koftas and vadas, marinated tofu, mini samosas and two kinds of chutney		

Momos

Momo (vegan)  	5-pieces	10-pieces
Steamed dumplings filled whit tofu and vegetables	13.50	24.50
Paneer Momo  	5-pieces	10-pieces
Steamed dumplings with paneer and spinach	14.50	27.50
Chicken Momo 	5-pieces	10-pieces
Steamed dumplings filled with chicken	14.50	27.00
Yak Momo 	5-pieces	10-pieces
Classic steamed dumplings with swiss yak meat	16.00	30.50



vegetarian



vegan






with gluten






contains lactose







Tandoori BBQ dishes

Tandoori Chicken 	30.50
Marinated chicken thighs grilled, served on a patch of vegetables, accompanied by a creamy tomato sauce	
Paneer Tikka  	30.50
Marinated and grilled paneer, on a patch of vegetables, served with a creamy tomato sauce	
Fish Tikka	32.50
Marinated salmon fillet, grilled on a patch of vegetables, served with a creamy tomato sauce	
Lamb Tikka	32.50
Marinated and grilled lamb kidney pieces, served on a bed of vegetables	
Lamb Loin	32.50
grilled pieces of lamb kidney, served on a bed of vegetables with a delicate rum sauce	

Biryani dishes

Biryani with Vegetable  	28.50
fried basmati rice with hot spices, seasonal vegetables, onions, garlic and tomatoes, served with peppermint-coriander- yogurt (optional with tofu or paneer)	
Biryani with Chicken 	28.50
fried basmati rice with hot spices, chicken pieces, tomatoes, onions, and garlic, served with a mint and coriander dip	
Biryani with Beef	30.50
fried basmati rice with spicy spices, sautéed beef cubes, tomatoes, onions, and garlic, served with a mint and coriander dip	
Lamb Biryani	32.50
Basmati rice fried with spicy spices, pieces of lamb, tomatoes, onions, and garlic, served with a mint and coriander dip	

Dishes with chicken (CH)

Butter Chicken 	28.50
with tomatoes, ginger, fenugreek seeds, garlic, chili, garam masala, and onions	
Chicken Tikka Masala 	28.50
with tomatoes, onions, ginger, coriander, tamarind and garlic	
Chicken Madras Curry 	28.50
with tomatoes, onions, mustard seeds and coriander, and garlic	
Chicken Jalfrezi 	28.50
with peppers, onions, tomatoes, garlic, ginger and garam masala	
Chilli Chicken 	28.50
with chili, tomatoes, onions, garlic, coriander, cumin, and soy	
Dum ka Murgh 	28.50
with coconut milk, onions, peppermint, cashews, and garlic	







Beef dishes (CH)

Chattinadu Beef	30.50
with tomatoes, onions, ginger, coriander, garlic and garam masala	
Coconut Curry Beef	30.50
with coconut milk, ginger, cumin, garlic and onions	
Beef Korma	30.50
with coconut milk, onions, peppermint, cashew nuts, garlic, chili and garam masala	
Beef Vindaloo	30.50
with tomatoes, onions, tamarind, ginger, coriander, garlic and garam masala	




Lamb dishes (NZ/AUS)

Lamb Roganjosh	32.50
with cashew nuts, onions, garlic, ginger, coriander, cumin and yogurt	
Lamb Coconut- Curry	32.50
Lamb stew in a light coconut sauce cooked, with onions, garlic and garam masala	
Lamb Vindaloo	32.50
with tomatoes, onions, ginger, coriander, garlic and garam masala	

Dishes with vegetables / lentils

Dhal Tadka 	27.50
Classic lentil dish, refined with coriander, onions, garlic and spices	
Aloo Gobi 	27.50
A vegetable curry prepared with potatoes and cauliflower with coriander	
Malai Kofta 	27.50
Chickpea balls refined with ginger, garlic, onions, tomatoes and refined white garam masala	
Sabji Malabar 	27.50
Seasonal vegetables cooked in a coconut sauce with onions, ginger, garlic and garam masala	
Bhindi Masala 	27.50
Okra with tomatoes, garlic, onions and coriander	
Baingan Bharta 	27.50
Mousse of grilled eggplant with onions, garlic, chili, coriander, tomatoes and garam masala	

Dishes with seitan (CH)

Mutter Seitan  	28.50
with green peas, tomatoes, cumin, ginger, garlic, onions, and garam masala	
Seitan Makhni  	28.50
with tomatoes, cumin, ginger, garlic, onions, chili and garam masala	
Seitan Madras Curry  	28.50
with tomatoes, onions and garlic, according to a traditional Indian recipe from Chennai	
Palak Seitan  	28.50
with spinach, onions, tomatoes, garlic, ginger, garam masala and coconut milk	
Seitan Coconut Curry  	28.50
with onions, garlic, tomatoes, coconut and garam masala	
Seitan Vindaloo  	28.50
with tomatoes, onions, ginger, coriander, garlic and a spicy spice mix	



vegetarian



vegan





with gluten



contains lactose

Dishes with tofu (CH)

Tofu Makhni 	27.50
with tomatoes, cumin, ginger, garlic, onions, chili, garam masala and coconut	
Mutter Tofu 	27.50
with green peas, tomatoes, onions, garlic, ginger and garam masala	
Palak Tofu 	27.50
with spinach, coconut milk, onions and garlic	
Tofu Madras Curry 	27.50
with onions, garlic, tomatoes, coconut, mustard seeds and garam masala	
Chilli Tofu 	27.50
with tomatoes, onions, soy, garlic, coriander, chili and garam masala	
Tofu Vindaloo 	27.50
with tomatoes, onions, garlic, ground spices, tamarind	

Dishes with paneer (CH)

Mutter Paneer  	28.50
with green peas, tomatoes, onions, cumin, ginger, garlic and garam masala	
Paneer Makhni  	28.50
with tomatoes, onions, cumin, ginger, garlic and garam masala	
Paneer Jalfreezi  	28.50
with peppers, onions, tomatoes, garlic, ginger and garam masala	
Paneer Butter Masala  	28.50
with tomatoes, onions, ginger, tamarind, garam masala and garlic	
Palak Paneer  	28.50
with spinach, onions, tomatoes, garlic, ginger, garam masala and coconut milk	
Chilli Paneer  	28.50
with tomatoes, onions, garlic, soy, coriander, chili and garam masala	
Shahi Paneer  	28.50
with cashew nuts, onions, peppermint, coconut milk, garlic and cardamom	



vegetarian



vegan





















with gluten




contains lactose

Naanbread / Chapati

Naan  	4.50
Classic Indian flatbread	
Garlic Naan  	5.50
Baked flatbread with garlic and parsley	
Onion Naan  	6.50
Baked flatbread filled with onions	
Chilli Naan  	6.50
Baked flatbread with chilli and parsley	
Paneer Naan  	6.50
Baked flatbread filled with Indian cream cheese	
Coconut Naan  	6.50
Baked flatbread filled with coconut	
Chapati  	5.00
Baked flatbread made with wholemeal flour	
Chapati whit garlic  	5.50
Baked flatbread with garlic and parsley	
Chilli Chapati  	6.50
Baked flatbread with chilli and parsley	

Supplement

Seasonal vegetables 	9.00
Seasonal and regional vegetables, marinated and grilled as a side dish option	
Sauce/ Dip/ Pickle	5.50
Supplement	
Basmati- or turmeric- basmati 	5.50
Basmati rice, turmeric- rice with a supplement available upon request.	

Desserts

Kulfi 	2-varieties	3-varieties
Classic Indian-style ice cream, available in three flavors	9.50	13.50
<hr/>		
Gajar Halva 		13.50
Carrots, sultanas, cashew nuts, cardamom, coconut milk and cane sugar (jaggery), served with mango sorbet or an coconut ice cream		
<hr/>		
Coconut naan  		13.50
whit mango sorbet or a coconut ice cream		
<hr/>		
Chocolate Naan   		13.50
with mango sorbet or coconut ice cream		
<hr/>		
Coconut Ice Cream 	small	large
	4.50	8.50
<hr/>		
Mango sorbet 	small	large
	4.50	7.50
<hr/>		
Mango Crème 	small	large
Mango cream refined with rose water, cardamom and honey	4.50	8.50



vegetarian



vegan



with gluten



contains lactose