

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 salat

Mixed green salad

7.50

Dhal

Lentil soup made from yellow lentils

9.50

Samosa

Baked potato dumplings with a salad garnish and a dip

small

8.50

large

13.50

naanu- Vada

Lentil pastries baked like donuts, served with a side salad and a dip

small

8.50

large

13.50

Paneer Pakoda

Indian fresh cheese fried in chickpea batter, served with a side salad and a dip

small

8.50

large

13.50

Vegetable Pakoda

Vegetables fried in chickpea batter

small

8.50

large

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

13.50

10-pieces

24.50

Steamed dumplings filled whit tofu and vegetables

Paneer Momo

5-pieces

14.50

10-pieces

27.50

Steamed dumplings with paneer and spinach

Chicken Momo

5-pieces

14.50

10-pieces

27.00

Steamed dumplings filled with chicken

Yak Momo

5-pieces

16.00

10-pieces

30.50

Classic steamed dumplings with swiss yak meat

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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		

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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 whit 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

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

Naanbread / Chapati

Naan

Classic Indian flatbread

4.50

Garlic Naan

Baked flatbread with garlic and parsley

5.50

Onion Naan

Baked flatbread filled with onions

6.50

Chilli Naan

Baked flatbread with chilli and parsley

6.50

Paneer Naan

Baked flatbread filled with Indian cream cheese

6.50

Coconut Naan

Baked flatbread filled with coconut

6.50

Chapati

Baked flatbread made with wholemeal flour

5.00

Chapati whit garlic

Baked flatbread with garlic and parsley

5.50

Chilli Chapati

Baked flatbread with chilli and parsley

6.50

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

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

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