

Gourm India

DRINKS

Mango Lassi	6.5	BEERS	HOT DRINKS		
Vanilla Lassi	6.5	Cobra Beer	6.5	Masala Chai	5.5
Pistachio Lassi	6.5	Kingfisher Beer	6.5	Baileys Chai	8.5

SMALL PLATES

1. LENTIL & CARROT SOUP  **12**
Warm and hearty lentil & carrot soup topped with crispy onions

2. TANDOORI SALAD

Signature salad of fresh greens, tomatoes, peppers & onions, topped with pomegranate and your choice of protein:

PANEER (INDIAN CHEESE)	19
CHICKEN TIKKA	21
TANDOORI PRAWNS	26

3. KHEEMA BRUSCHETTA **17**


A Bombay Irani Cafe classic - spiced minced lamb and peas served on toasted bread with a side of onions

4. SAMOSA TRIO  **17**

A platter of samosa's with a filling of butter chicken, minced lamb and the all time favourite - potato & peas!

5. DRUMS OF HEAVEN **17**

Chicken wings coated in a deliciously spiced batter and fried to perfection. Served with a chefs special garlic sauce

6. PAPRI CHAAT  **15**

Crunchy puff pastry discs topped with potatoes, onions & bell peppers - drizzled with a mint & tamarind sauce. Served cold

7. TRUFFLED MULTANI MUSHROOMS **28**

Grilled mushrooms stuffed with cheese, spinach & paneer - topped with freshly shaved truffle.

8. VEGGIE SHASLIKH SKEWER **19**

Mildly spiced potatoes, cauliflower and paneer (Indian cheese) - grilled on skewers and served with a side salad

9. MURGH MALAI TIKKA **21**

Boneless chicken pieces marinated in a creamy cottage cheese & cashew paste -grilled & served with a side salad

10. STARTER TOWER  **32**

*A selection of our signature small plates: Kheema Bruschetta, Drums of Heaven & Papri Chaat - perfect for sharing!
(For 2-3 people)*

SHARING MAINS

Mix & match your meal with everyone at the table. A dining concept rooted in Indian culture. Share the love, joy & food!

- 20. PANEER MAKHANI** 29
Cubes of homemade cottage cheese simmered in a rich and velvety tomato sauce. Served with Basmati Rice
- 21. VEGGIE SHAHI KORMA** 29
Seasonal vegetables cooked in a mildly spiced creamy sauce. Served with Basmati Rice
- 22. ACHARI ALOO GOBI**   31
Roasted potatoes & cauliflower tempered in Indian spices & pickled mango. Served with Lachha Paratha
- 23. AMRITSARI CHOLE BHATURE**   33
A hearty stew of chickpeas served with a fluffy deep fried bread and a side of onions - A signature dish from Punjab
- 24. PALAAK PANEER** 30
Cubes of homemade cottage cheese cooked in a creamy spinach gravy topped with ginger. Served with Basmati Rice.
- 25. CHICKEN TIKKA MASALA** 35
Grilled chicken pieces, onions & peppers cooked in a spiced tangy tomato sauce. Served with Basmati Rice
- 26. PRAWN PULAO**  49
Tandoori tiger prawns sauteed with onions, ginger, garlic and aromatic basmati rice garnished with tomatoes, mint and coriander leaves. Served with Cucumber raita
- 27. KERALA PRAWN MASALA**  48
Prawns sautéed in a delicious south Indian style onion & tomato gravy, topped with ginger and served with lachha paratha
- 28. GOAN SALMON CURRY** 45
Salmon cooked in an aromatic coconut curry & Goan spices. Served with Basmati Rice & tandoori onion salad
- 29. LAMB ROGANJOSH**  45
Marinated lamb cubes cooked with fresh ginger & garlic in a spicy onion gravy. Served with Basmati Rice & tandoori onion salad
- 30. MEATBALL CURRY** 42
Delicately spiced lamb meatballs cooked in a chefs special curry, topped with crispy fried onions. Served with Basmati rice
- 31. AUBERGINE LAMB BHARTA**  46
Slow cooked lamb pieces simmered in a deliciously spiced aubergine stew. Served with Basmati rice
- 32. LAMB CHOP BIRYANI** 45
Lamb Chops marinated in a special blend of spices, layered with saffron basmati rice, caramelized onions, nuts & coriander. Served with cucumber raita

ST. MORITZ SPECIALS

40. TRUFFLE BADAMI CHICKEN 48

*Boneless chicken cubes cooked in a rich almond and cashew curry. Garnished with fresh truffle shavings.
Served with Basmati Rice*

41. TANDOORI MISCHTCHRATZERLI 42

A full young chicken marinated in special tandoori spices - grilled and served with Lachha Paratha & a tandoori onion salad

42. KINGS PLATTER 145

*An exclusive platter of our favourite dishes:
Tandoori Mischchratzerli, Meatball Curry, Prawn Pulao,
Dal Makhani, Lachha Paratha, Basmati Rice, Cucumber Raita
and Tandoori Onion Salad. - A meal fit for a King!
(For 2-3 people)*

INDIAN BREADS

50. LACHHA PARATHA 9

Traditional Indian layered flatbread - best paired with curries

51. PURI 9

Deep fried circular flatbreads (3 pieces)

52. BHATURA 12.5

A large deep-fried fluffy flatbread

53. CHEESE & SPINACH PARATHA 12.5

Traditional Indian flatbread stuffed with cheese & spinach

SIDES

60. BASMATI RICE 6

61. TANDOORI ONION SALAD 6

Sliced onions pickled in a tandoori rub

62. DAL FRY 19

Yellow lentil curry simmered with onions, garlic & spices

63. DAL MAKHANI 21

Creamed lentil curry tempered with herbs & spices

64. KESARI PULAO 15

Saffron infused Basmati rice topped with nuts

65. CUCUMBER RAITA 7

Creamy yoghurt blended with cucumber, mild spices & herbs

SOMETHING SWEET

- 70. GAJJAR HALWA** 12
A traditional Indian carrot pudding (warm) topped with nuts and served with vanilla ice cream
- 71. GULAB JAMUN** 11
Golden-fried milk dumplings soaked in a rose infused sugar syrup. Served warm
- 72. MANGO CREME** 12
Delicious Mango puree topped with vanilla ice cream and pistachios
- 73. DESSERT TRILOGY**  18
A dessert platter of our favourites: Gajjar Halwa, Gulab Jamun and Vanilla Ice cream
- 74. KESAR PISTA KULFI** 11
A homemade creamy Indian ice-cream infused with Saffron and pistachios
- 75. MANGO KULFI**  11
A homemade creamy Indian ice-cream made with real mango pulp

GourmIndia Gastronomy Group has been serving up authentic Indian food since 1987 with restaurants across central Switzerland. We are delighted to bring our passion for Indian cuisine to St. Moritz in collaboration with Laudinella Group. Thank you for dining with us and we hope you enjoy your meal!

Chicken: CH, Hungary, France

Lamb: Ireland

Salmon: Scotland

Prawns: Thailand, Vietnam

Truffle: Italy, France

 | CHEF'S SPECIAL

 | VEGAN

 | SPICY

All prices in CHF & incl. VAT

All our items can be modified to accommodate your dietary requirements. Please inform the server if you have any allergies or preferences and we will try our best to meet your needs.