Welcome to

Ashish

FINE INDIAN RESTAURANT

Modern Indian cuisine with heart and history

In the heart of Eching, within the Krimmer family's boarding house,
where the popular Akrams was once located,
a new chapter begins:

Ashish – FINE INDIAN RESTAURANT

This is your new place to feel at home and enjoy culinary delights.
Our predominantly Indian dishes are prepared with love and passion,
using the highest quality and a wide variety of modern techniques.

Ashish, the friendly host and creative force behind the restaurant,
comes from a small Indian village called Rasol,
located in southern India.

As a child, he discovered his love of cooking with his grandmother
and developed an early appreciation for authentic, regional flavors.
Love brought him to Germany over 16 years ago –
today he lives in Bavaria with his wife and four children,
bringing a piece of his homeland to our country.

After more than 14 years of self-employment, with four successful restaurants
(TAJ Dorfen, TAJ Erding, TAJ Pfaffenhofen and Amber München), for which he
received the Gastrodiamanten award and numerous Tripadvisor accolades,
as well as his own event food truck, Ashish is now making
another culinary statement in Eching:

Freshly prepared, modern Indian dishes impress with their authenticity and creativity.

Dear guests, we wish you wonderful hours
in our establishment and bon appétit.

A Short Guide to Spices



Turmeric

A key ingredient in many spice blends, giving curry dishes their golden-yellow color. It also adds flavor and color to poultry, vegetables, potatoes, fish, meat, and sauces.



Cumin

Has a rich, spicy-sweet aroma and a slightly bitter, warm taste – very different from caraway.
It seasons couscous, curries, dals, soups, stews, meat, poultry, and breads.



Ginger

Used in Chinese and Indian medicine since ancient times. Known to aid digestion, relieve nausea, boost circulation, fight colds – and even act as an aphrodisiac.



Cinnamon

One of the world's oldest spices, mentioned in Chinese herb books as early as 2800 BC. Beyond desserts, it's valued for antiseptic and digestive properties.



Fenugreek

An aromatic spice found in many curries and chutneys, great with meat or fish. Supports heart health, helps lower cholesterol, and prevents hair loss.



Cardamom

Essential in spice blends such as Garam Masala and curry powder. It adds warmth to meat, poultry, rice, desserts, and fruit – and flavors tea and coffee across the Arab world.



Coriander

Popular in Asian cooking, often blended with garlic, chilies, and coriander leaves for marinades.



Bay Leaves

Used since Roman and Greek times for digestive health. Still common today in hearty stews and sauces.

Lunch Menu

Monday to Friday 11:15 a.m. to 2:00 p.m., except on public holidays.
(Each menu includes a small soup)

		€
m 33	**Aloo Mushroom Matar (vegan)** Fresh potatoes and mushrooms with onions, peas and tomatoes in a rich curry sauce, served with basmati rice.	**9,90**
m 34	**Gobi Chilli** [F] Crispy cauliflower with bell peppers and onions in an aromatic, spicy chili sauce, served with basmati rice.	**10,90**
m 35	**Kadu Dal (vegan)** Pumpkin, yellow lentils and potatoes, mildly spiced in the traditional style, served with basmati rice.	**10,90**
m 36	**Paneer Makhani** [H,G] Homemade Indian cheese in a creamy tomato-butter sauce with garam masala and traditional spices, served with basmati rice.	**11,50**
m 37	**Chicken Lababdar** [H,G] Grilled chicken with bell peppers in an aromatic cashew-masala sauce, served with basmati rice.	**12,90**
m 38	**Lamb Jalfrezi (spicy)** Tender pieces of lamb with bell peppers, onions, tomatoes, chili and fresh coriander, served with basmati rice.	**13,50**
m 39	**Fish Coconut** [D,H] Sea bass fillet in a creamy sauce with cream, coconut and almonds, served with basmati rice.	**14,50**
m 40	**Achari Tikka (mildly spicy)** [H,G] Grilled chicken breast marinated in a ginger-garlic yoghurt marinade, with mixed pickles, served with creamed spinach and fried potatoes.	**13,50**
m 60	**Naan** freshly baked flatbread.	**3,50**
m 61	**Garlic Naan** freshly baked flatbread with garlic.	**3,80**
m 62	**Raita** [G] fresh yoghurt with cucumbers.	**3,90**
m 63	**Espresso**	**2,50**
m 64	**Mango Ice Cream** [G]	**5,50**

Allergens: D = Fish, F = Soy, G = Milk, H = Nuts

Silence is not found on the peaks of the mountains,
noise is not found in the markets of the cities,
both are in the hearts of people.

Indian Wisdom

Aperitif / Cocktail

			€
a1	**Lillet Wild Berry** 1, 10, 13	0,2 l	8,90
a2	**Prosecco** 10, 1	0,1 l	5,90
a3	**Prosecco Mango** 10, 1	0,1 l	5,90
a4	**Prosecco Aperol** 1, 10, 13, 1	0,1 l	5,90
a5	**Sanbitter** (non-alcoholic) 1, 10, 13	0,2 l	6,50
a6	**Kir** (white wine with crème de cassis) 1, 10, 1	0,1 l	5,90
a7	**Spritz** (white wine with soda and Aperol) 1, 10, 13, 1	0,2 l	8,90
a8	**Limoncello Spritz** 1, 10, 13, 1	0,2 l	8,90
a9	**Martini Bianco** 1, 10	5 cl	6,90
a10	**Campari Orange / Soda** 1, 10, 13	0,2 l	7,90
a11	**Gin Tonic** (mit Bombay-Gin) 10, 13	0,2 l	8,90
a12	**Hugo** 3, 9, 10, 1	0,2 l	8,90
a13	**Sex on the Beach** Vodka, peach liqueur, orange and cherry juice 9, 13	0,4 l	10,90
a14	**Pina Colada** White rum, coconut, pineapple juice, cream 9, g	0,4 l	10,90
a15	**Cuba Libre** Dark rum, cola, lime juice 1, 3, 9, 10, 11, g	0,4 l	10,90
a16	**Mojito** Havana Club rum, lime, mint, sugar and soda 9, 10, g	0,4 l	10,90
a17	**Planters Punch** White & dark rum, grenadine, lime, pineapple, lemon and orange juice 9, g	0,4 l	10,90

Prosecco and Champagne

p1	**Bottle Prosecco Valdo** 10, 1	0,75 l	29,90
c2	**Moet et Chandon Burt** 10, 1	0,75 l	69,90

Knowing the price doesn't necessarily mean knowing the value.
Indian proverb

Soups

		€
1	**Dal-Shorba** (vegan option) Yellow lentil soup with lemon and coriander g	5,70
2	**Carrot & Ginger Cream Soup** With chives and butter croutons a, g	6,50
3	**Thai Fish Soup** With vegetable julienne, glass noodles and Thai basil b, d	8,50
4	**Murg Jenga Shorba** (spicy) Chicken strips and prawns with vegetables, tomatoes and fresh coriander b, d	10,50

Starters - Specialties from Kashmir

10	**Tikka Achari Taka Tak** (spicy) Chicken breast marinated in ginger, garlic, yoghurt and Indian pickles, grilled in the oven a, c, g, 1x	11,90
11	**Baba Ganoush with Naan** Aubergine and sesame dip served with naan bread a, c, g, k	10,50
12	**Fingerfood Platte** (for 2) Assorted starters - house specialty a, c, g	16,70
13	**Big Fingerfood Platter** (for 6) Assorted starters - house specialty a, c, g	44,90
14	**Baked Goat Cheese in Tempura Batter** With cranberry spinach and caramelized cherry tomatoes a, c, g	9,90
15	**Muhammara - Kashmir Pepper-Walnut Dip** Roasted red peppers, onions, walnuts and pine nuts served with naan bread a, e, g, h	8,90

Salads 3, l

20	**Seasonal Salad** Mixed greens with French dressing or oil & vinegar a, g	6,50
21	**Asian Salad** Mixed salad with grilled chicken strips and vegetables	18,50
22	**Fitness Salad** Grilled chicken strips, prawns, fried mushrooms, avocado, peppers, onions and yoghurt dressing a, b, g	21,50

Boardinghaus Specialties

		€
30	**Thai-Lemon Beef** Slices of beef fillet fried in red onions with stir-fried vegetables in a lemon-oyster-sweet-chili sauce, served with basmati rice f	29,00
31	**Thai-Lemon Chicken** tender chicken fillet fried in red onions with stir-fried vegetables in lemon-oyster-sweet chili and basmati rice f	22,90
32	**Thai Duck** Half crispy grilled duck with vegetables in red-curry sauce, served with basmati rice g	26,70
33	**Beef-Curry** Tender beef with fresh vegetables in a rich curry sauce and basmati rice	24,50
34	**Chicken Dilkash** Chicken with homemade cheese and tomato-almond curry sauce, served with pulao rice a, g, h	22,50
35	**Mushroom Chili** (spicy) Fresh mushrooms in soy-oyster sauce with ginger, garlic, green chili and coriander and basmati rice a, c, f	17,50
36	**Crispy Half Duck** Grilled and served with mango-lime sauce, wok vegetables and rice f	26,80

Noodle Dishes

40	**Lemon Pasta** With prawns, salmon, cherry tomatoes, basil, vegetable julienne and parmesan in a shellfish cream sauce a, b, c, d, g	26,70
41	**Spaghetti Singapore** With prawns, beef fillet strips and wok vegetables in a curry-coriander sauce a, b, c, d, g	26,70
42	**Panda Noodles** (vegetarian) Breaded homemade cheese with wok vegetables, coriander and chili a, c, f, g	17,50
43	**Spaghetti Asia** Chicken breast strips with stir-fried vegetables in yellow curry sauce and Pamesan cheese g	18,90

Chicken specialties g

€

Our wine recommendation: **352 Lugana** or **357 Chablis**

50 **Thai Curry Red (spicy)** **18,90**
Tender chicken breast strips in red curry sauce with wok vegetables and basmati rice

51 **Thai Curry Yellow (mild)** **18,90**
Tender chicken breast strips in yellow curry sauce with wok vegetables and rice

52 **Mango Chicken** **18,90**
Chicken in a mango-cashew sauce with basmati rice, delicately seasoned 3, h

53 **Chicken Nilgri (very spicy)** **18,90**
Chicken with fresh coriander leaves in a spiced herb sauce with spinach, coconut milk, green chili and mint with basmati rice

54 **Chicken Coconut** **20,90**
Chicken in coconut-almond sauce with pulao rice h

55 **Chili Chicken (very spicy)** **20,90**
Chicken with bell peppers, onions, ginger, garlic and green chili with basmati rice

56 **Butter Chicken** **20,50**
Chicken in creamy butter-tomato sauce with basmati rice h

57 **Chicken Vindaloo (very spicy)** **18,90**
Goan-style chicken cooked with special house spices with basmati rice 3

58 **Chicken Tikka Masala** **19,90**
Grilled chicken in almond-masala sauce with basmati rice h

Lamb Specialties g

Our wine recommendation: **361 Cabernet Carmenere** or **362 Cabernet Shiraz**

60 **Laal Mansch (spicy)** **23,50**
Traditional Rajasthani-style lamb curry with basmati rice h

61 **Lamb Korma** **24,50**
Tender lamb in a rich nut sauce with coconut flakes, ground almonds and basmati rice h

62 **Balinese Lamb Curry** **24,50**
Lamb with wok vegetables and basmati rice

63 **Bhindi Ghost (spicy)** **24,50**
Braised lamb with okra, ginger and coriander, served with basmati rice

Rice Specialties g, h

		€
70	**Lamm Biryani** Spiced basmati rice with lamb, almonds and raisins, with masala sauce	22,50
71	**Chicken Biryani** Spiced basmati rice with chicken, almonds and raisins, with masala sauce	21,50
72	**Prawn Biryani** Spiced basmati rice with king prawns, almonds and raisins, with masala sauce b, d	24,50

Grilled dishes

80	**Chicken Banjara** (very spicy) Marinated and grilled chicken, Bengali-style a, g	21,90
81	**Lemon Salmon** Fresh salmon with lemon-butter sauce and biryani rice a, b, g	24,90
82	**Grilled Zander Fillet** On creamed spinach with butter-rosemary potatoes d, g	23,90
83	**Ashish Mixed Grilled** Chicken Tikka, beef fillet and lamb kebab served with kabsa rice, salad and raita g	29,90
84	**Lamb Chop** Grilled lamb cutlet with biryani rice, salad and masala sauce	24,50

Fish Specialties d

Our wine recommendation: **351 Sauvignon Blanc** or **371 Bardolino Chiaretto**

90	**Prawn Curry, Cambodian Style** Prawns in coconut-tamarind and Thai basil sauce with vegetables and basmati rice b	24,50
91	**Asian Seafood Hot Pot** Fish and prawns braised in tomato-tamarind-garlic sauce, served with basmati rice b	27,90
92	**Fish Johl** (medium spicy) Fresh pollock fillet in a traditional curry and basmati rice g, h	25,90
93	**Ashish's Fish Plate** Three grilled fish fillets and prawns with vegetables and basmati rice b	29,90

Vegetarian & Vegan Specialties g

		€
100	**Paneer Pakora Curry** Homemade cheese fritters in a creamy cashew-yoghurt-coriander sauce, served with vegetables and basmati rice a, e	18,90
101	**Palak Paneer** Hearty spinach with homemade cheese and basmati rice, Ayurvedic style h	18,90
102	**Veggie Korma** Fresh seasonal vegetables in a silky cashew-cream sauce and basmati rice h	17,90
103	**Buddhist Vegetable Stew** Spinach, chickpeas and feta cheese in a light curry broth, served with naan a, c, g	18,90
104	**Dal Makhan** (vegan option) Classic Indian lentils slowly simmered with butter, spices and basmati rice, Ayurvedic style	17,50
105	**Bhindi Aloo Masala** (vegan option) Potatoes and okra with ginger, shallots, cumin, coriander and basmati rice	17,50
106	**Shahi Paneer** Homemade cheese in a rich butter-tomato-cream sauce and basmati rice h	18,90

Bread Specialties a, c, g

110	**Naan** Traditional soft flatbread baked from yeast dough	3,50
111	**Butter Naan** Naan brushed with melted butter	3,80
112	**Garlic Naan** Flatbread with garlic	3,80
113	**Chili Naan** Flatbread with fresh chili and coriander	3,80
114	**Cheese Naan** Flatbread filled with homemade cheese	4,50

For Children

		€
130	**Schnitzel with Fries** a, c	8,90
131	**Pizza Margherita** a, c, g	8,50

Desserts g, h

140	**Mango Tiramisu** With elderflower foam and fresh fruit e	7,70
141	**Avocado-Ginger Crème Brûlée** Served with yoghurt sorbet, fruit and ginger ice cream e	11,00
142	**Dark Chocolate Mousse Tower** Filled with warm cherry center, served with ginger ice cream and fruit pearls e	11,00
143	**Red Berry Cheesecake** With mixed fruit e	11,00
144	**Coconut Ice Cream in a Coconut Shell** 1, 8, l	7,50

Greed impoverishes people in life,
for the abundance of this world
does not make them rich.
Happy is he who is without illness -
rich is he who is without debt.
Indian wisdom

Non-Alcoholic & Refreshing Drinks

			€
201	Sparkling Table Water [10]	0,4 l	3,50
202	Adelholzener Mineral Water (sparkling) [10]	0,25 l	3,50
203	Adelholzener Mineral Water (sparkling) [10]	0,75 l	6,50
204	Adelholzener Mineral Water (still)	0,25 l	3,50
205	Adelholzener Mineral Water (still)	0,75 l	6,50
211	Tonic Water [13]	0,2 l	3,90
212	Coca-Cola / Spezi / Lemonade (orange or clear) [1, 8, 11]	0,2 l	3,10
213	Coca-Cola / Spezi / Lemonade (orange or clear) [1, 8, 11]	0,4 l	4,50
214	Coca-Cola Light [1, 8, 9, 11]	0,33 l	3,90

Fruit Juices & Spritzers

		Juices		Spritzers
		0,2 l	0,4 l	0,4 l
		€	€	€
216	Apple Juice / Apple Spritzer [10]	3,80	5,10	4,50
217	Orange Juice / Orange Spritzer [10]	3,80	5,10	4,50
218	Blackcurrant Juice / Spritzer [10]	3,80	5,10	4,50
219	Rhubarb Juice / Spritzer [10]	3,80	5,10	4,50
221	Mango Juice / Spritzer [10]	3,80	5,10	4,50
222	Passion Fruit Juice / Spritzer [10]	3,80	5,10	4,50
223	Guava Juice / Spritzer [10]	3,80	5,10	4,50
224	Lychee Juice / Spritzer [10]	3,80	5,10	4,50
225	Coconut-Pineapple Juice / Spritzer [10]	3,80	5,10	4,50

Lassi - Indian Yoghurt Drinks with exotic fruit flavours [g]

		0,2 l	0,4 l
		€	€
231	Lassi Sour	3,20	5,90
232	Lassi Sweet	3,20	5,90
233	Mango Lassi	3,50	6,20
234	Passion Fruit Lassi	3,50	6,20
235	Guava Lassi	3,50	6,20

Beers 10, a

			€
241	Trumer Pils (bottle)	0,33 l	3,80
242	Erdinger Brauhaus Helles (draught)	0,3 l	3,50
243	Erdinger Brauhaus Helles (draught)	0,5 l	4,50
244	Erdinger Wheat Beer (draught)	0,3 l	3,90
245	Erdinger Wheat Beer (draught)	0,5 l	4,70
246	Erdinger Urweisse (bottle)	0,5 l	4,70
247	Erdinger Wheat Light (bottle)	0,5 l	4,70
248	Erdinger Wheat Dark (bottle)	0,5 l	4,70
249	Erdinger Schneeweiße (bottle) (Winter season)	0,5 l	4,70
250	Cola Wheat Beer 1, 3, 8, 11	0,5 l	4,70
251	Erdinger Brauhaus Radler 3, 8	0,5 l	4,50
252	Mariabrunn Dark	0,5 l	4,50
253	Non-Alcoholic Beer / Non-Alcoholic Wheat Beer	0,5 l	4,50
255	Kingfisher (Indian Beer)	0,33 l	4,90
256	Russe 3, 8	0,5 l	4,70

Tea Specialties

260	Cup of Chai - Indian House Tea 11, g Flavoured with our own blend of Indian spices	3,50
261	Pot of Chai – Indian House Tea 11, g	5,50
262	Pot of Peppermint Tea A soothing herbal tea made from selected peppermint leaves	4,90
263	Pot of “Golden Nepal Typ Maloom” 11 Aromatic Himalayan highland tea from Nepal – India	4,90
264	Pot of Fruit Tea Balanced, fruity and refreshing	4,90
265	Pot of Ginger Tea with Cardamom and Cloves Lightly spicy and invigorating	4,90
266	Pot of Green Tea	4,90
267	Pot of Jasmine Tea	4,90

Hot Drinks 11

270	Coffee	3,50
271	Cappuccino g	3,50
272	Espresso	2,20
273	Espresso Macchiato g	2,40
274	Double Espresso	4,40
275	Café au Lait g	4,00
276	Latte Macciato g	4,20
277	Hot Chocolate g	4,20

Whiskey

				€
280	**Johnnie Walker Black Label**	40%	2 cl	5,90
281	**Chivas Regal** (12 years)	40%	2 cl	6,90
282	**Dimple**	40%	2 cl	5,90
283	**Jack Daniel´s**	43%	2 cl	7,90
284	**Ballantine´s**	40%	2 cl	5,90
285	**Lagavulin Single Malt** (16 years)	43%	2 cl	9,50
286	**Whisky Cola** 1, 3, 8, 10, 11		0,2 l	8,90

Spirits & Liqueurs

286	**Old Monk Rum**	42,8%	2 cl	5,50
287	**Homemade Mango Liqueur**		2 cl	3,90
288	**Homemade Mango Liqueur, Bottle to Go**		1,0 l	15,50
289	**Indian Mango Schnapps** - Digestif	38%	2 cl	4,50
290	**Limoncello**		2 cl	4,50
291	**Ramazotti**	32%	2 cl	4,50
292	**Averna Amaro Siciliano**	34%	2 cl	4,50
293	**Fernet Branca**	42%	2 cl	4,50
294	**Wodka Moskovskaya**	40%	2 cl	4,50
295	**Prinz - Alte Marille**	41%	2 cl	6,50
296	**Williams Pear "Morand"**	40%	2 cl	6,50
297	**Grappa Riserva**	40%	2 cl	5,90
298	**Remy Martin V.S.O.P.**	42,8%	2 cl	5,50
299	**Prinz – Hazelnut**	41%	2 cl	6,50
300	**Jägermeister**	35%	2 cl	4,50
301	**Baileys** g	17%	2 cl	4,50

Wines by the Glass

303	**Pinot Grigio IGT** Dry, young and crisp, pleasantly fruity	white	0,2 l	7,90
304	**Lugana DOC** Delicate and long-lasting with fine herbal notes and bright freshness	white	0,2 l	7,90
305	**Chardonnay VdP d´Oc** Dry and round, aromas of apple and pear, soft and harmonious	white	0,2 l	7,90
306	**Green Veltliner „Kamptal"** Youthful, crisp and dry	white	0,2 l	5,50
321	**Montepulciano DOC** Dry, ruby-red, fruity and smooth	red	0,2 l	7,90
322	**Merlot Doc** Ruby-red with garnet reflections, full-bodied and dry	red	0,2 l	7,90
323	**Lambrusco** Semi-dry, sparkling and fruity	red	0,2 l	5,50
324	**Shiraz** Intense fruit aroma of cherry and blackberries 2, g	red	0,2 l	8,90
326	**Indian Wine**	white/red	0,2 l	5,80
327	**Wine Spritzer (sweet or dry)** 10		0,5 l	7,90
331	**Bardolino Chiaretto DOC** Dry, fresh and light with delicate berry notes	rosé	0,2 l	7,90

Wines by the Bottle

White wines

			€
351	**Sauvignon Blanc -** Grover, Art Collection Dry, spicy and full-bodied – perfect with chicken or fish	India Nandi Hills	29,90
352	**Lugana Santa Christina -** Azienda Agricola s. Christina Dry, light and fruity – ideal with fish and white meat	Italy Venetien	39,90
353	**Bianco di Custoza DOC -** Ca `Da `Rocchi, Tanazzi Dry, soft and floral – pairs well with starters, salads and light dishes	Italy Venetien	35,90
354	**Sancerre AOC -** Chateau de Thauvenay Complex aromas of yellow fruits and gooseberry, long finish	France Loire	65,90
355	**Gavi DOCG -** Beni di Batasiolo, La Morra Fresh, elegant and nutty – perfect with warm starters or poultry	Italy Piemont	45,90
356	**Riesling "Classic" QbA -** Vier Jahreszeiten, Bad Dürkheim Dry, lively and crisp – excellent with fish or tandoori dishes	Germany Pfalz	39,90
357	**Chablis Tete d`Or -** Billaud-Simon Dry, fruity and mineral – ideal with fish and poultry	France Burgund	59,90

Red wines

361	**Cabernet Carmenere -** Casa de Campo, Agricola Salve S. A. Fruity and full-bodied – great with lamb and turkey	Chile Valle Central	29,90
362	**Cabernet Shiraz -** Grover, Art Collection 2, g Rich and powerful, aromas of cherry and cocoa – ideal for grilled meat	India Nandi Hills	29,90
363	**Rosemount Estate - Shiraz -** Diamond Collection Ruby-red, vibrant and expressive – pairs beautifully with spicy dishes	Australia Hunter Valley	39,90
364	**Strandveld Syrah -** Weingut, Strandveld Dry and full-bodied with notes of clove and black pepper - perfect with duck or lamb	South Africa Cape Agulhas	57,50
365	**Lambrusco -** Amabile Semi-dry, sparkling and fruity – for lighter fare	Italy Emilia	29,90

Rose wines

371	**Bardolino Chiaretto DOC -** Cantina di Custoza Dry and delicate rosé – excellent with mild curries or coconut sauces	Italy Venetien	35,90

Additives & Allergens

Mandatory additives and allergens are listed after each dish.

Additives

1. with colouring
1x. containing the dye tartrazine (may impair attention and concentration in children)
2. with preservative
3. with antioxidant
4. with flavour enhancer
5. sulphited
6. blackened
7. waxed
8. with phosphate
9. with sweetener
10. carbonated
11. contains caffeine
12. contains milk protein
13. contains quinine

Allergens

a. gluten
b. crustaceans
c. eggs
d. fish
e. peanuts
f. soybeans
g. milk/lactose
h. tree nuts
i. celery
j. mustard
k. sesame
l. sulphites
m. lupins
n. lupins

Cross-contamination and unavoidable traces cannot be completely excluded.

Ashish

FINE INDIAN RESTAURANT

Thank you for your visit!

We look forward to welcoming
you back soon,
here in our Ashish Restaurant in Eching,
at the TAJ Restaurants in Erding, Dorfen
or Pfaffenhofen, or at the
Amber Restaurant in Munic –
to pamper you with our Indian delicacies.

See you soon!

The Mohapatra Family and Team



Give the gift of an unforgettable meal with our gift voucher!
Just ask us about it.







Bring a touch of India to your celebration!
We would be delighted to organize weddings, birthdays, company parties,
or other festive occasions for up to 80 people at our venue,
or we can deliver a buffet tailored to your wishes,
or we can cook live on-site in our food truck.



