



*Kanchi Luzern is a traditional Indian Restaurant with the menu inspired by very authentic recipes nurtured and mastered over the years to perfection. Under the guidance of Chef Sivakumar Balakrishnan & the team, it is just not food, but an experience which will speak for itself.*





## **Chef Recommends** 🏠

### **Set MENU 1**

**Vegetarian:**(Minimum 2 Persons)

#### **Starter**

##### **Hara Bara Kebab**

A rich nutritious green vegetable and nuts cutlet served with chili sauce

##### **Onion Bhajis**

Sliced onion crumbed in a spiced chickpea flour shaped into irregular balls and fried.

#### **Main Course**

##### **Palak Paneer**

Fresh spinach tempered and tossed in homemade cheese finished with cream.

##### **Vegetable Jalfrezi**

An aromatic blend of fresh vegetables cooked in tomato cream sauce spiked with fenugreek powder.

##### **Tadka Dal**

Red and yellow lentils cooked and tempered with garlic and spices

##### **Steamed Rice**

##### **Butter Naan**

Simple and light refined flour bread with butter

#### **Dessert**

Mango Rasgulla

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**42.00 CHF per person**

House Specialty 🏠

Spicy 🌶️

Hot 🔥🔥

*\*The level of spiciness can be adjusted according to your preference. However, certain dishes are spicy with the combination of spices used. Our team is pleased to assist you to choose the right combination for you.*

*Declaration of Origin:*

• Chicken: Switzerland

• Lamb: Switzerland & New Zealand

• Fish: India & Vietnam



## **Chef Recommends** 🏠

### **Set MENU 2**

**Non Vegetarian:**(Minimum 2 Persons)

#### **Starter**

##### **Chicken Samosa**

Crispy wheat parcels filled with a mixture of minced chicken and green peas served with sweet and sour tamarind sauce.

##### **Hara Bara Kebab**

A rich nutritious green vegetable and nuts cutlet served with sweet chili sauce

#### **Main Course**

##### **Chicken Makhni**

Char smoked chicken in a creamy tomato sauce scented with fenugreek leaves.

##### **Bara Kebab**

Boneless cubes of lamb, marinated and char grilled.

##### **Palak Paneer**

Fresh spinach tempered and tossed in homemade cheese finished with cream.

##### **Steamed Rice**

##### **Butter Naan**

Simple and light refined flour bread with butter

#### **Dessert**

Mango Rasgulla

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**47.00 CHF per person**

House Specialty 🏠

Spicy 🌶️

Hot 🔥🔥

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## **Starter - Vegetarian**

**CHF**

### **Meduwada**

Lentil croquette, with curry leaves, onions, served with vegetable sauce (sambar) and coconut chutney.

**9.70**

### **Pakora**

Vegetable mix deep fried in a lentil flour batter served with tamarind sauce.

**8.70**

### **Vegetable Samosa**

Crispy wheat parcels filled with a mixture of potatoes and green peas served with sweet and sour tamarind sauce.

**9.70**

### **Onion Bhajis**

Sliced onion crumbed in a special chickpea flour shaped into irregular balls and fried.

**9.70**

### **Veg Spring Rolls**

Aromatic fresh mix vegetables and herbs wrapped in pastry and fried, served with chili sauce.

**8.70**

### **Bhel Puri**

A traditional Indian salad with puffed rice, tomatoes tossed in lemon juice and palm sugar.

**8.70**

### **Hara Bara Kebab** 🍲

A rich nutritious green vegetable and nuts cutlet served with chili sauce.

**8.70**

House Specialty 🍲

Spicy 🌶️

Hot 🌶️🌶️

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## **Starters - Non Vegetarian**

**CHF**

### **Tangri Kebab (Boneless)**

Chicken legs marinated with spiced yoghurt and saffron cooked in tandori oven.

**13.00**

### **Chicken Tikka**

Succulent chicken pieces marinated with Indian spices and seasoned yoghurt, clay oven roasted and served with mint chutney.

**13.00**

### **Chicken Spring Rolls**

Fried chicken rolls served with chilly sauce.

**12.00**

### **Chicken Samosa**

Crispy wheat parcels filled with a mixture of minced chicken and herbs served with sweet and sour tamarind sauce.

**12.00**

### **Bara Kebab**

Boneless cubes of lamb marinated and char grilled, served with mint chutney.

**15.00**

### **Rawa Fried Fish**

Fish fingers crumbed with semolina and fried, served with chilly garlic sauce.

**12.00**

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## Soups

CHF

### **Rasam** 🌶️

A traditional South Indian soup, concoction of tomato, tamarind juice and spices.

**8.70**

### **Tomato Shorba**

Tomato soup with infusion of fresh coriander and spices.

**8.70**

### **Dal Shorba**

Thick and creamy lentil-based soup infused with robust flavors of bottle gourd, cumin, and lemon juice

**8.70**

### **Green Salad**

**6.50**

### **Cucumber Raita**

**6.50**

### **Plain Curd**

**4.00**

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Hot 🌶️🌶️

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## **Indian Breads and Additional Order**

**CHF**

### **Naan**

Classic Indian bread made of refined flour.

**4.00**

### **Butter Naan**

Simple and light refined flour bread with butter.

**5.00**

### **Garlic Naan**

Fresh naan bread coated with an abundance of freshly ground garlic cloves.

**5.00**

### **Tandoori Roti**

A simple and light whole wheat bread.

**4.50**

### **Butter Tandoori Roti**

A simple and light whole wheat bread with butter.

**5.50**

### **Papadam**

Crispy lentil chips, per portion

**4.50**

### **White Rice**

A portion rice

**4.50**

### **Jeera Rice**

Rice with caraway

**4.50**

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## **Main Course – Vegetarian**

**CHF**

### **Vegetable Thali** 🍴

An assortment of four different vegetable preparation accompanied by rice, cucumber relish, Indian bread and dessert served in a traditional copper plate.

**32.00**

### **Vegetable Jalfrezi**

An aromatic blend of fresh vegetables cooked in tomato cream sauce spiked with fenugreek powder.

**25.50**

### **Aloo Mutter**

Combination of potatoes and garden peas in a mild nutty sauce

**24.50**

### **Jeera Aloo**

A popular Indian dish with tempered potatoes and cumin seeds

**23.50**

### **Paneer Butter Masala**

Homemade cheese in a tangy tomato and cashew sauce.

**27.50**

### **Shahi Paneer**

Homemade cottage cheese simmered in a thick creamy cardamom sauce.

**27.50**

### **Kadai Paneer**

combination of paneer, onion and colorful bell peppers coated with spicy tomato sauce, aromatic spices and herbs

**27.50**

### **Palak Paneer**

Fresh spinach tempered and tossed in homemade cheese finished with cream.

**27.50**

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### **Bhindi Masala**

Okra tossed in tomato onion sauce with fresh herbs.

**27.50**

### **Ennai Kathrikai** 🍲

Baby aubergine simmered in roasted coconut and tomatoes finished with fresh ginger.

**27.50**

### **Sambar**

An ultimate combination of string beans, brinjal and raw bananas cooked to tender with lentils and tamarind juice, served with basmati rice.

**24.00**

### **Channa Masala** 🌶️

Chickpea curry flavoured with cumin and mango powder.

**24.00**

### **Tadka Dal**

Red and yellow lentils cooked and tempered with garlic and spices.

**20.00**

### **Dal Makhni**

Slow cooked kidney beans and black lentils.

**24.00**

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## Main Course – Non Vegetarian

CHF

### Non-Veg Thali 🍽️

An Assortment of chicken, lamb and veg preparation accompanied by rice, cucumber relish, Indian bread and dessert served in a traditional copper plate.

35.00

### Chicken Makhni

Char smoked chicken in a creamy tomato sauce scented with fenugreek leaves.

34.50

### Chicken Masala

Tender chicken, pan roasted and finished in red onion and herbs.

34.00

### Madras Chicken Curry

Boneless chicken cooked in a fresh ginger and curry leaves finished with coconut sauce.

34.50

### Chicken Vindaloo 🌶️🌶️

Bold and spicy is what defines this chicken curry; an aromatic dish that heavily pronounces the flavour from the region of Goa.

34.00

### Chicken Chetinad

Chicken cooked with traditional South Indian spices, black pepper and coconut.

34.00

### Lamb Masala

Traditional lamb curry cooked in a rich tomato based sauce tempered with red onion seeds.

39.00

### Lamb Vindaloo

Traditionally is a spicy hot dish made with coconut, vinegar and lots of hot red chilli peppers

39.00

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Spicy 🌶️

Hot 🌶️🌶️

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### **Prawn Moilee**

Pan seared prawns cooked in a turmeric and coconut curry tempered with mustard seeds

**38.00**

### **Prawn Masala**

Prawns braised in a sauce flavoured with onion and tomato.

**38.00**

### **Kanchi Fish Curry 🍛**

House speciality Seer fish cooked in chef's secret sauce.

**34.00**

## **Tandoori Specialities**

### **Tandoori Chicken**

King of tandoori kebabs half cut chicken, marinated with yogurt and chilli and barbecued in tandoori oven, served with Naan.

**37.00**

### **Murgh Nawabi**

Boneless tender chicken piece in Saffron and yoghurt marinade, chargrilled in our tandoori clay oven, served with Naan.

**38.00**

### **Lamb Hara Bara**

Tender pieces of lamb marinated with green herbs, ginger, garlic and spices, grilled on Tandoori oven and served with Naan.

**38.00**

### **Tandoori Jhinga**

Tiger prawns marinated and barbecued in tandoori oven served with Naan.

**39.00**

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## **South Indian Specialities**

### **Masala Dosa**

Flat crispy rice pancake rolled with a potato-filling, served with sambar and coconut chutney

**22.50**

### **Plain Dosa**

Crispy rice pancake, served with sambar and coconut chutney

**20.00**

### **Otthoapam**

Rice pancake with tomatoes and onions, served with sambar and coconut chutney

**20.00**

### **Iddlies**

Steamed rice cake- a weight-watcher delicacy, served with sambar and coconut chutney

**20.00**

### **Medu wada**

Lentil croquits with curry leaves, onions, served with sambar and coconut chutney

**9.70**

## **Birayani Specialties** 🇮🇳🌶️

Long grain basmati rice flavoured with exotic spices, fresh herbs and saffron, layered with combination of either vegetables, chicken, lamb or prawn accompanied with cucumber yogurt relish.

### **Vegetable Biryani**

**28.50**

### **Chicken Biryani**

**35.00**

### **Lamm Biryani**

**37.00**

### **Prawn Biryani**

**37.00**

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## **Desserts**

**CHF**

### **Gulab Jamun**

Milk balls deep fried and sweetened in sugar syrup.

**6.70**

### **Rasgulla with mango cream**

Cottage cheese dumpling laced with mango cream.

**7.70**

### **Kulfi (choice of flavours; Saffron or Rose)**

Traditional Indian dairy ice cream made with fresh milk and cream and scented with rose. – A must try

**8.70**

### **Ice Creams (Vanilla, Coconut, Chocolate, Pistachio, Mango Sorbet)**

**3.50**

### **Lassi Sweet**

Refreshing sweet yogurt drink.

**6.20**

### **Mango Lassi**

Refreshing yogurt drink with seasonal fresh juice/pulp (mango ect.)

**8.20**

### **Lassi Salted**

Refreshing yogurt drink, salty.

**6.20**

### **Butter Milk**

is a cold and refreshing beverage.

**6.20**

### **Carrot Halwa**

Sweet carrot and milk based sweet pudding.

**7.70**

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# LUNCHMENU

**MONDAY – FRIDAY**

**11:30 AM – 2 PM**

**2 MEALS VEGETARIANS  
2 MEALS NON VEGETARIANS**

**19.50 CHF**

House Specialty 

Spicy 

Hot 

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