



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

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

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 🌶️

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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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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 cardamon 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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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

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