

Asian bites and soups

Okra (seasonal), aubergine and zucchini lightly fried with Indian masala (VEGETARIAN)	230
Spicy masala chicken wings – the best with beer	250
Hot & sour broth with mushrooms and cottage cheese (<i>paneer</i>) (VEGETARIAN)	180
Manchow chicken soup in a Cantonese style	180
Cardamon lamb soup – the best on a cold day	280
Orange- ginger- cardamon soup with shredded chicken	280

Salad

Fresh mango salad with lettuce with an Asian twist (VEGETARIAN)	170
Cottage cheese (<i>paneer</i>) with spinach salad with a honey garlic salsa (VEGETARIAN)	190

Indian tacos with fillings – the bestseller of 2019

Vegetable delight (VEGETARIAN)	210
Masala chicken tikka	240
Fish tikka	260
Lamb masala	280

Main dishes grilled in a charcoal tandoor

Vegetarian delight a charcoal vegetable skewer with zucchini, cauliflower, tomato, onion, corn, Brussel sprout accompanied with butter garlic sauce, mint chutney, honey garlic sauce (VEGETARIAN)	270
Tandoori potato stuffed with cheese, raisins and nuts (VEGETARIAN)	270
Cottage cheese (<i>paneer</i>) tikka marinated in special blend of Indian spices (VEG.)	290
Tandoori mushrooms stuffed with cottage cheese (<i>paneer</i>) in masala spices (VEG.)	290
Minced beef kebab grilled in the charcoal tandoor accompanied with a masala gravy	310
Honey garlic chicken tikka – NEBU style	310
Chicken tikka served with the original butter sauce and mint chutney	310
Fish tikka, highly recommended with butter masala sauce, extremely soft & tender with a special Lucknowi spices	330
Lamb boti kebab – marinated in Indian spices and grilled in tandoor oven	360
Tandoori king prawns charcoal grilled with butter garlic sauce (5 pieces)	460
Whole fish on the bone (Dorada) with masala spices charcoal grilled with rice or naan	560

NEBU TANDOORI PLATTERS

Fish and prawn masala platter with honey garlic sauce, grilled vegetables + garlic naan (for 2 persons)	690
Small tasting platter - chicken pepper tikka, masala fish tikka, garlic prawns with mint and coriander, honey garlic chicken tikka, mixed vegetables tandoori grill + 1 naan (tasting for 2 persons)	690
Tandoor platter – chicken tikka, honey garlic chicken tikka, fish tikka, prawn tikka accompanied with 2 naans and butter garlic sauce, mint chutney, honey garlic sauce (waiting time 20 mins, suitable for 4 persons)	1500
Party tandoor platter – chicken tikka, honey garlic chicken tikka, fish tikka, prawn tikka, lamb chops & minced beef kebab accompanied with 4 naans and butter garlic sauce, mint chutney, honey garlic sauce (waiting time 20 mins, suitable for 6+ persons)	3200

Main courses

Black butter daal (<i>daal makhni</i>) in a butter glazed sauce blended with kidney beans (<i>rajma</i>) (VEGETARIAN)	330
Brussel sprouts with spinach (<i>saag</i>) and Indian masala (VEGETARIAN)	330
Yellow vegetable curry with yogurt with turmeric in Kerala style (VEGETARIAN)	360
A mixed of vegetables zucchini, broccoli, mushrooms, tossed in a (<i>korma style</i>) gravy lightly laces with cream and coriander (VEGETARIAN)	370
Chilli chicken slices with a spicy chilli sauce Chinese style	380
Mushroom curry – creamy (<i>korma</i>) sauce – with raisins and pistachio (VEGETARIAN)	380
Fish in a Malaysian style spiced gravy, very authentic (recommended with rice)	390
Lamb on the bone in a gravy from Kashmir - a dish with aromatic spices (<i>rogan josh</i>)	450
Carving portion of lamb leg marinated in tandoori masala spices	460
Jumbo prawns with curry leaves, mustard seeds and coconut in a Kerala style gravy, a specialty of south India (suggested spicy for the spice lovers)	480
SAAGWALA – super healthy spinach curry & crispy garlic with:	
- Cottage cheese (<i>paneer</i>) (VEGETARIAN)	360
- Chicken	390
- Lamb	450
- Prawn	490
SPICY VINDALOO traditional Goa style with:	
- Chicken	430
- Lamb	490
- Prawn	540
BIRYANI - rice dish with meat/vegetable marinated in exotic Indian spices, cooked in a clay pot with a NEBU presentation with:	
- Vegetables (VEGETARIAN)	390
- Chicken	430
- Lamb	490
- Prawn	540

Naans from tandoor grill

Plain naan (VEGETARIAN)	85
Butter naan	110
Butter garlic naan	120
Honey garlic naan (VEGETARIAN)	120
Naan with stuffed potato (VEGETARIAN)	140
Naan with stuffed raddish (VEGETARIAN)	150
Sweet naan (<i>peshwari</i>) with raisins, coconut and nuts (VEGETARIAN)	190

Rice

Steamed rice (VEGETARIAN)	50
Burnt garlic rice (VEGETARIAN)	70

Desserts

Gulab jamon with pistachio ice cream	220
Rice pudding (<i>kheer</i>) with mango/strawberries and raisins	250
Home made halwa with ice cream and caramel	250

Kids menu

Baby double cheese naan	100
Fried fish fingers with raita	190
Shredded chicken in butter sauce and steamed rice	190
Mango chicken in sweet sauce with rice	220
Cheese & chicken nuggets with french fries	220
Chicken lollipops with special NEBU sauce glazed with honey	230

NEBU special

Raita		70
Mango lassi		90

Beer

Hubertus 10°	0,3 l / 0,5 l	40 / 60
Hubertus 11°	0,3 l / 0,5 l	45 / 65
Hubertus 12°	0,3 l / 0,5 l	50 / 70
Hubertus non-alcoholic	0,5 l	60

Non-alcoholic

Bonaqua sparkling / still	0,25 l	40
Kinley Tonic Water / Ginger Ale	0,25 l	50
Cappy 100 % Apple	0,25 l	50
Coca-Cola, Coca-Cola Zero	0,33 l	60
Römerquelle sparkling / still	0,75 l	100

Coffee & tea

Indian masala tea / chai		60
Espresso		50
Lungo		50
Americano		60
Cappuccino		65
Espresso double		80