

Mittagsmenü

DIESE WOCHE

POWER DAAL BOWL

7.90 €

Vegan • Herzhaft • Wärmend

Eine aromatische Mischung aus roten und gelben Linsen, langsam gekocht mit traditionellen indischen Gewürzen. Serviert mit lockerem Basmatireis, frischem Beilagensalat und knusprigem Papad.

Kräftig, sättigend und 100 % pflanzlich



MUTTER PANEER CURRY 8.90€

Vegetarisch • Cremig • Mild & Herzhaft

Zarte Paneer-Würfel und grüne Erbsen in einer cremigen Tomatensauce, fein gewürzt mit aromatischen indischen Gewürzen. Mild im Geschmack und perfekt serviert mit Basmatireis, Salat und Papad.

KADAI VEGETABLES

6.90€

Vegan • Würzig • Aromatisch

Frisches Gemüse, im traditionellen Kadai-Wok mit Paprika, Zwiebeln und kräftigen indischen Gewürzen angebraten. In einer leicht würzigen Tomatensauce, serviert mit Basmatireis, Salat und Papad.

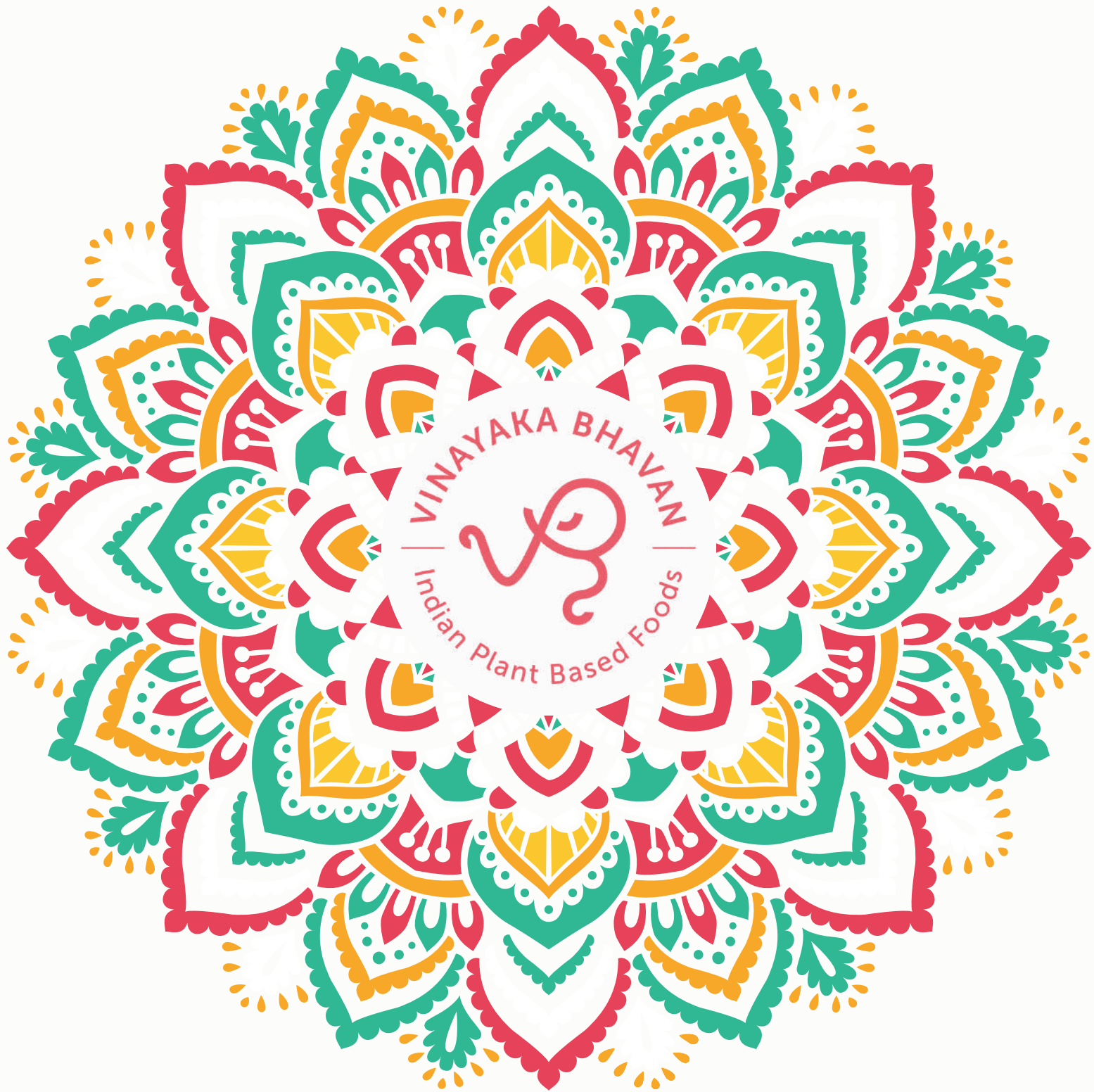


12:00–15:00

 VINAYAKA BHAVAN

Vinayaka Bhavan

Vegan and Vegetarian Restaurant



Hasenheide 11, Berlin

Opening Hours: 12.00 to 22.00

Tuesday to Sunday



VINAYAKA BHAVAN

From India, With Love

Vada Snacks



Crispy South Indian lentil doughnuts, lightly spiced and golden fried.

12. Medhu Vada  6.90

Soft crispy vada.
Served with coconut chutney and sambar.

13. Sambar Vada  8.00

Soft vada soaked in hot sambar.

14. Thayir Vada 8.00

Soft vada in spiced yogurt.



IDLI



All dishes served with sambar and chutney.

15. 3 Idli, 1 Vada  10.90

3 Soft, steamed rice and lentil cakes with a light, airy texture. 1 Lentil donut.

16. 1 Thattu idli, 1 Vada  10.90

1 Large, pan-shaped steamed rice cake with a soft, fluffy texture.
1 Lentil donut.

17. Mini Idli  10.90

Bite-sized steamed idlis.

18. Masala mini Podi idli  11.90

Bite sized idlis tossed with spiced lentil powder (podi).

19. Ghee podi idli 11.90

Bite sized idlis tossed with spiced lentil powder (podi) and ghee.



Few more...

20. Chilli Idli   11.90

Crispy fried idli pieces tossed in spicy sauce with onions, peppers.

21. Chilli Parotta  9.90

Flaky South Indian flatbread tossed in spicy sauce with onions, peppers.

Vegan 

Vegan on request 

Gluten-free 

Contain Nuts 



SOUPS







1. Dal Shorba 5.50
with lentils, mild spices, fresh herbs.


2. Rasam 5.50
with tamarind, tomato, black pepper.


3. Spinach Soup 6.00
with seasonal spinach, cream.

Crispy Snacks (Starters)


4. Onion Spinach Pakora   6.00
with onion, spinach, gram flour batter.
Served with mint chutney and tamarind sauce.


5. Cashew Pakora   8.00
with cashew nuts, gram flour batter.
Served with mint chutney and tamarind sauce.

6. Baby Corn 65  7.00
with baby corn, flour batter.
Served with mint chutney.



7. Gobi 65  7.00
with fried cauliflower, curry leaves.
Served with mint chutney.

Snacks

8. Gobi Manchurian  7.00
Fried cauliflower in a tangy Indo-Chinese sauce.

9. Fried Samosa – 3 pcs  7.00
Pastry with spiced potatoes and vegetables. Indo-chinese style.
Served with mint & tamarind chutney.

10. Samosa – 2 pcs 7.00
Classic pastry with spiced potatoes and vegetables, Served with mint & tamarind chutney.

11. Parippu Vada – 3 pcs   6.90
Crispy fritters made from ground lentils, onion and spices.





VINAYAKA BHAVAN

From India, With Love

23. Poori Bhaji – 2 pcs

Fluffy deep-fried Indian bread. 10.90
Served with potato bhaji.



Dosa

South Indian crepe made with lentils and rice.
Served with sambar and chutney.

26. Protein Dosa


Five different types of lentils combined to make a high-protein, nutritious dosa. (Adai Dosa) 10.90


27. Plain dosa  8.90
Simple dosa


28. Ghee Roast 10.90
Crispy dosa lightly brushed with ghee

29. Masala Dosa  9.90
Crispy dosa with spiced potato filling

30. Mysore Masala Dosa  10.90
Crispy dosa spread with a spicy red chutney and potato filling

31. Malli Masala Dosa  10.90
Crispy dosa filled with spiced potato and fresh coriander.

32. Chilli Garlic Dosa  10.90
Crispy dosa infused with garlic and chili flavors

33. Masala Podi Roast  10.90
crispy dosa coated with spiced lentil powder and potato filling.

42. Ghee Masala Dosa 10.90
Crispy ghee dosa with spiced potato filling


Vinayaka Special Dosa



24. Plain Dosa   9.90
Dosa with special podi inside

25. Masala Dosa   10.90
Vinayaka special dosa with spiced potato filling.



More Dosa...

34. Mix Veg Spring Dosa   11.90
Crispy dosa filled with stir-fried mixed vegetables

35. Soyapepper Dosa   11.90
Crispy dosa topped with spicy soya pepper mix


36. Paneer tikka masala 11.90
dosa
Crispy dosa filled with spiced paneer tikka


37. Nutella Dosa 8.90
Sweet dosa spread with creamy Nutella




Uthapam

Thick, soft and airy rice pancakes with different toppings

38. Onion uthapam  10.90
with onions

39. Mix veg uthapam  10.90
with mixed vegetables

40. Masala uthapam  10.90
with potato masala

41. Paneer cheese uthapam 11.90
with paneer and cheese



Vegan 

Vegan on request 

Gluten-free 



VINAYAKA BHAVAN

From India, With Love

Main Course

All dishes served with Rice.



Special Vinayaka Masala

Special masala with onion, tomatoes, coconut milk, curry leaves, fennel seeds, tamarind juice and spices.

- 50. Okra (Ladies Finger) 9.90
- 51. Brinjal 9.90
- 52. Mix Vegetables 10.90

Kara Kuzhambu

South Indian tamarind-based curry with vegetables and aromatic spices.

- 54. Okra(Ladies Finger) 9.90
- 55. Brinjal 9.90




- 56. Ennai Kathrikka  10.90
Brinjal cooked in a spicy, flavourful oil-based masala.

- 57. Vegetable Kurma  10.90
Mixed vegetables cooked in creamy coconut milk and mildly spiced sauce.

- 58. Dal Fry 9.90
Yellow lentils tempered with spices, ghee and herbs.


- 59. Dal Makhani 11.90
Black lentils in a buttery, creamy tomato sauce.

- 60. Aloo Gobi Masala  10.90
Potatoes and cauliflower cooked in aromatic Indian spices.

- 61. Aloo Bindi  10.90
Potatoes and okra stir-fried with flavorful spices.

- 62. Aloo Jeera  10.90
Potatoes sauted with cumin seeds and mild spices.



- 63. Palak Toffu  10.90
Tender tofu cooked in a creamy, spiced spinach gravy.

- 64. Palak Channa  9.90
Chickpeas simmered in a flavorful spinach sauce.

- 65. Dal Palak  10.90
Yellow lentils cooked with spinach and spices


- 66. Palak Paneer 9.90
Paneer cubes cooked in a creamy spinach gravy.


- 67. Kadai Paneer 10.90
Paneer cubes cooked with bell peppers, onions, and spices.

- 68. Paneer Butter Masala 10.90
Paneer cubes in a rich, creamy tomato and butter sauce.

- 69. Paneer Tikka Masala 10.90
Paneer cubes simmered in a spiced, flavorful tomato gravy.




- 70. Channa Masala  9.90
Chickpeas cooked in a tangy, spiced tomato gravy.

- 71. Kaju Masala  12.90
Cashews simmered in a rich, flavorful masala sauce.

- 72. Veg Kadai 10.90
Mixed vegetables stir-fried with bell peppers and tomato gravy.

- 73. Kadai Bindhi 10.90
Okra cooked with onions, bell peppers, and spices.

- 74. Soya Pepper Fry  10.90
Soya chunks stir-fried with black pepper and spices.

- 75. Malai Kofta 10.90
Soft vegetable dumplings in a creamy, mildly spiced gravy.

Palak

Paneer






Aloo



VINAYAKA BHAVAN

From India, With Love

Indian Bread

- | | |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| 80. Parotta – 2 pcs  | 5.50 |
| Flaky, layered indian flatbread. | |
| 81. Chappathi – 2 pcs  | 6.00 |
| Soft wheat indian flatbread. | |
| 82. Rice   | 3.80 |
| Steamed plain basmathi rice. | |
| 83. Veg Biryani  | 10.90 |
| Fragrant seeraga samba rice cooked with mixed vegetables, spices and herbs. | |



Desserts

- | | |
|--------------------------------------------------------------------------------------------------------|------|
| 91. Beetroot Halwa  | 6.50 |
| Beetroot dessert with milk, sugar and rich texture. | |
| 92. Gulab Jamun | 5.50 |
| Soft milk dumplings with cardamom flavour soaked in warm sugar syrup. | |
| 93. Kesari  | 4.00 |
| Soft semolina dessert cooked with sugar and butter. | |
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Extras

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|-------------|------|
| 86. Sambar | 2.00 |
| 87. Chutney | 2.00 |

Vegan 

Vegan on request 

Gluten free 

Contain Nuts 

Daily Business Lunch Available — Please See Our Menu Board



Note: Despite careful preparation, we cannot completely rule out the presence of traces of gluten or other allergens due to possible cross-contamination.



DRINKS



Hot Drinks

Masala Chai (Vinayaka Special) *	1.80
Tea – Black/Verbena/Green	3.50

Lassis/Sarbaths

Mango Lassis 0,4l	5.00
Salted Lassis 0,4l	5.00
Nelli (Amla) Sarbath 0,4l	5.00
Milk Sarbath 0,4l	5.00

Soft Drinks

Pepsi Cola 0,3l	3.90
Pepsi Cola Zero 0,3l	3.90
7up 0,3l	3.90
SchwipSchwap Orange 0,3l	3.90

Schweppes

Indian Tonic Water 0,2l	3.90
Ginger Ale 0,2l	3.90

Lemonade

Fresh Cinnamon Lime Soda	4.50
A refreshing fizzy drink with fresh cinnamon and lime	
Fresh Mint Lime Soda	4.50
Taste of fresh mint and lime	
Fresh Ginger Lime Soda	4.50
Taste of spice and sweet sour	
Fresh Lime Soda	4.00
Taste of sweet and salt	

Water

Selters Classic 0,25l / 0,75l	2.50/5.50
Selters Naturell 2,5l / 0,75l	2.50/5.50

Juices

Pineapple 0,4l	4.50
Apple 0,4l	4.50
Grapefruit 0,4l	4.50
Coconut 0,4l	4.50
Mango 0,4l	4.50
Passion fruit 0,4l	4.50

All listed juices can be served as Schorle, blended with sparkling water. 4.00

* Takeaway 3.60

Signature Cocktails

Namaste Berlin (Vodka, fresh lime juice, Cinnamon syrup & pineapple juice)	9.90
Monk On Your Hand (Old monk & coconut juice)	8.90
Moon Light (Gin, tulasi tea, fresh lime juice & peach liqueur)	8.90
UBM (Whiskey, fresh ginger drops & honey)	8.90

Classic Cocktails

Tom Collins (Gin, sweet & sour, soda water)	8.50
Negroni (Gin, sweet vermouth & Campari)	8.90
Moscow Mule (Vodka, fresh lime & ginger beer)	8.50
Cuba Libre (Rum, lime & cola)	8.50

Mocktails

Manthra Non-alcoholic martini, fresh grapefruit, pomegranate syrup and tonic water	5.90
Shirley Temple Pomegranate syrup and 7up	5.90
Feeling good Non alcoholic gin, coconut juice & fresh basil	5.90

Spritz

Aperol Spritz	7.50
Campari Spritz	7.50
Limoncello Spritz	7.50

Whiskeys & Bourbon

Wild Turkey 81	6.00
Chivas Regal 12 Years	8.00
Bulleit Bourbon	8.00

Vodka

BELOW 42 4cl	6.00
Grey Goose 4cl	9.00



Wine

White Wine/Bottle

Weißburgunder Schumann Puppen 0.2 l / 0.75 l	7.50 / 28.00
Sauvignon Blanc II – von Winning 0.2 l / 0.75 l	8.00 / 30.00
Sauvignon Blanc Schneider-Kaitui	39.00
Riesling Robert Weil	41.00

Red Wine

Shiraz Oxford Landing 0.2l / 0.75l	8.00 / 28.00
Chianti Classico 0.2l / 0.75l	8.50 / 30.00

Rosé Wine & Bubbles

Rosé Meyer-Loss 0.2l / 0.75l	8.00 / 28.00
Scavi & Ray Secco 0.1l / 0.75l	6.50 / 35.00

Fresh Hot Tea

Ginger Tea	3.50
Ginger Mint Tea	4.00
Ginger Lime Tea	4.00

Rum

Bacardi Carta Blanca 4cl	6.00
Sailor Jerry Spiced 4cl	7.00
Old Monk	8.00

Gin

Bombay Sapphire	7.00
Hendrick's	8.00

Beer

Draft Beer

Oberdorfer Helles 0.5 l	5.00
Berliner Kindl Jubiläums Pilsner 0.5 l	5.00

Bottled Beer

Kingfisher	3.90
Schöfferhofer Weizen Naturtrüb 0.5 l	4.50
Schöfferhofer Weizen Kristall 0.5 l	4.50

Alcohol-Free

Radeberger Alkoholfrei 0.33 l	4.00
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