



Kanchi Baden is a traditionalist 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 Person)

Starter

Vegetable Tikki

Crispy vegetable patty, mint sauce

Onion Bhajis

Onion smothered in a spiced chickpea batter and fried to crispy perfection, tamarind sauce

Main Course

Palak Paneer

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

Vegetable Jalfrezi

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

Tadka Dal

Red and yellow lentils cooked and tempered with garlic and spices

Biryani Rice

Butter Naan

Simple and light refined flour bread with butter

DESSERT

Vermicelli with Mango.

41.00 CHF Per Person

Meat & Fish origin Chicken-CH, Lamb- Schweiz & UK /Ireland Fish-Norway Shellfish -Vietnam
Spice levels 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.



Kanchi Signature Dish



Vegan on request



med spicy



spicy



Chef Recommandas

Set Menu 2

Non Vegetarian: (Minimum 2 Person)

Starter

Chicken Tikka

Yogurt and aromatic spices marinade, chargrilled in clay oven, mint sauce

Vegetable Tikki

Crispy vegetable patty, mint sauce

Main Course

Madras Chicken Curry

Chicken cooked with fresh ginger, curry leaves and finished with coconut milk.

Lamb Bhuna

Pan fried lamb in a rich tomato onion sauce with home ground spices

Vegetable Jalfrezi

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

Biryani Rice

Butter Naan

Simple and light refined flour bread with butter

DESSERT

Mango Kulfi

A rich & creamy frozen Indian dessert with mango.

46.00 CHF Per person

Starter Vegetarian

CHF

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Vegetable Samosa	10.20
Crispy wheat parcels filled with a mixture of potatoes and green peas, With tamarind sauce	
Veg Tikki Chaat 	11.20
Crispy vegetable patty, savoury toppings, and sauce A popular street food of India!	
Sweet Potato Bonda	10.20
Batter fried spiced sweet potato and onion ,tamarindsauce	
Palak Pakoras	9.70
Spinach & lentil croquettes served with sauce.	
Onion Bhajis	9.70
Onion smothered in a spiced chickpea batter and fried to crispy perfection, tamarind sauce	
Pakora	9.70
Vegetable mix deep fried in a lentil flour batter served with tamarind sauce.	
Vegetable Manchurian 	10.20
Popular Indo Chinese, fresh vegetables, wok fried with ginger and coated in soya garlic sauce.	
Vegetable Spring Rolls	9.70
Aromatic fresh mix vegetables and herbs wrapped in pastry and fried, served with sweet chili sauce	

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Rasam  **8.50**
A traditional south Indian soup, concoction of tomato, tamarind juice and spices

Coconut Ginger Cream soup **8.50**
Ginger flavoured coconut soup topped with lotus seeds.

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Starter Non-Vegetarian	CHF
Chicken Tikka Yogurt and aromatic spices marinade, chargrilled in clay oven, mint sauce	13.20
Chicken Hariyali  Chicken croquettes, fresh green marinade, chili sauce	13.20
Chicken Manchurian  Popular Indo Chinese, batter fried chicken tossed in soya, ginger and garlic	13.50
Tandoori Lamb Tikka  Lamb marinated and char grilled, mint sauce - Mughalai Speciality	16.00
Lamb Pepper Fry  Lamb juliennes pot roasted with a delectable flavour of black pepper and garlic.	15.00
Herbed Prawn Pakora  Marinated ginger prawns crumb fried, chilli sauce.	14.20
Kanchi Starter Platter (Serves 2)  Assorted starter Platter	14.20

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Main Course – Vegetarian

CHF

Vegetarian Thali

32.00

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

Vegetable Jalfrezi

24.50

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

Veg Malai Kofta

25.50

Veg & cottage cheese croquettes simmered in a rich curry sauce.

Aloo Mutter Khorma

24.50

Combination of potatoes and garden peas in a mild nutty sauce

Paneer Butter Masala

26.50

Homemade cheese in a tangy tomato and cashew sauce

Palak Paneer

26.50

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

Kadai Paneer

26.50

Homemade cheese cooked with tomatoes, onions, bell peppers and a blend of Indian spices

Ennai Kathiri

26.50

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

Tadka Dal

19.00

Red and yellow lentils cooked and tempered with garlic and spices

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Dal Makhni	22.00
Black lentils slow cooked overnight with cream and butter	
Channa Masala 🌶️	23.50
Chickpea curry flavoured with cumin and mango powder	
Aloo Gobi Masala	24.50
Cauliflower and potato cooked in ginger and tomato sauce.	
Vegetable Biryani	29.00
Long grain basmati rice flavoured with exotic spices, fresh herbs and saffron, layered with vegetables accompanied with cucumber yogurt relish	

Accompaniments

Rice	4.00
Biryani Rice	6.00
Yogurt	4.00
Cucumber Raita	6.00

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Main Courses – Non-Vegetarian	CHF
Non-Veg Thali  An assortment of chicken, lamb & veg preparation accompanied by rice, cucumber relish, Indian bread & dessert served in a traditional copper plate.	35.00
Chicken Jalfrezi   Chicken cooked with bell peppers and onion in a spiced tomato sauce	31.00
Chicken Tikka Makhni Char smoked chicken in a creamy tomato sauce scented with fenugreek leaves	31.00
Madras Chicken Curry Boneless chicken cooked in fresh ginger and curry leaves finished with coconut sauce.	31.00
Chicken Vindaloo  Bold and spicy is what defines this chicken curry, an aromatic dish that heavily pronounces the flavour from the region of Goa.	31.00
Tandoori Chicken The world famous North Indian Tandoori chicken marinated with spices and yogurt chargrilled in a clay oven.	30.00
Lamb Chettinad   A south Indian speciality, lamb cooked with fresh peppercorns and spices	33.00
Lamb Masala Traditional lamb curry cooked in a rich tomato-based sauce tempered with red onion seeds.	33.00

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Tandoori Lamb Hariyali 38.00

Tender lamb marinated with green herbs and char grilled in tandoori oven.

Prawn Moilee 34.00

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

Prawn Masala 34.00

Prawns braised in a sauce flavoured with onion and tomato.

Tandoori Prawns 36.00

Tiger prawns marinated in mild Kashmiri chilly and fresh herbs cooked in clay oven

Kanchi Salmon Curry   34.00

House speciality Salmon fish cooked in chef's secret sauce

Biryani 

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

Chicken 33.00

Lamb 35.00

Prawns 36.00

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Indian Breads

Naan Classic Indian bread made of refined flour	4.50
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
Chilly Garlic Naan Fresh naan topped with chili, garlic paste	5.50
Tandoori Roti A simple and light whole wheat bread	4.50
Butter Roti A simple and light whole wheat bread with butter	5.00

Kids Menu

Vegetable curry with steamed rice
Vegetable spring rolls with Country fries
Butter chicken with steamed rice

je CHF 14.00

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Desserts

Kulfi (choice of flavour Mango/rose) 	7.50
Traditional Indian dairy ice cream made with fresh milk and cream and scented with rose/mango. A must try	
Mango Rasgulla	6.50
Cottage cheese dumpling laced with mango cream	
Gulab Jamun	6.50
Milk balls deep fried and sweetened in sugar syrup	
Coconut Ice cream with ginger topping	7.00
Vanilla Ice cream with mango topping	7.00
Ice Creams	3.00
(Vanilla, Coconut, Chocolate, Pistachio, Rum, Mango sorbet)	

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