

In the heart of Berlin's Graefekiez, NAVI Restaurant & Bar invites guests to discover the soul of modern India through its reimagined cuisine. Here, traditional flavors from across India's 28 states meet bold innovation, creating dishes that honor heritage while embracing creativity. At NAVI, food is more than sustenance—it's a celebration of love and culture served on every plate. Derived from Sanskrit, "NAVI" means "new," reflecting a fresh take on Indian cuisine that bridges tradition and modernity.

Committed to quality, NAVI proudly sources its chicken and beef from the renowned Berlin butcher Kumpel & Keule

TEASER PLATES

Tandoori Chilli (v, gf)

padron peppers, pahadi namak, green cardamom yogurt
mousse
€6

Chips (ve, gf)

Seasonal vegetables, tomato powder
€6

Masala Peanuts (ve, gf)

groundnut, kachumbar, seasoning
€6

SMALL PLATES

Pongal Churmuri (v, gf)

textures of millet and lentil with crispy moong, peppercorn
cashew dressing, pickled carrots, shallots and coriander
€9

Okra Zunka (ve, gf)

savoury chickpea custard, crispy okra, coriander oil, rice bhakari
tuile
€10

Malabar Mushroom Roast (ve, gf)

wild mushroom stir fry, caramelised shallots, fried coconut
€12

Bhorta Tasters (ve)

eggplant bhorta, tomato bhorta, red lentil bhorta with spent
crackers
€10

Prawn Malaikari

chilled prawn, coconut jelly, pickled turmeric, shallot
infused coconut milk, smoked mustard oil, puffed black rice
€15

Til Manxho

Chicken from Kumpel & Keule.
black sesame masala roasted chicken wings, roasted shallots,
fried red chilli, sesame scallion crisp
€12

Rasam Prawns

tiger prawns, rasam butter
€15 | Add Pav €3.5

Duck Choriz Cutlet

housemade duck chorizo stuffed croquette, aioli
€15

Ellum Kappa

Beef from Kumpel & Keule.
slow braised beef, tapioca, fried shallots and curry
leaves, spiced yogurt, beef floss
€15

CHARRED PLATES

meets new inspired flavours, with local seasonal produce
Our signature charred plates, where centuries-old techniques of
tandoor and sigree

Ananas & Sweet Potato Salad (ve)

tandoor roasted sweet potato and pineapple,
chutney vinaigrette, toasted peanuts & herbs
€15

Ajwain Spiced Tofu Cabbage (ve)

burnt cabbage, whipped spiced tofu,
tomato masala, thyme churma
€15

Achari Tikka (v)

roasted carrots and celeriac, achari butter
glaze, coarse herb chutney, toasted sesame &
pistachio
€15

Tandoori Chicken Tikka

roasted chicken(Kumpel & Keule) tikka, malai
emulsion,
pickled vegetables, chilli garlic chutney
€18

Boti Chokha

Bihari lamb boti kebab, mint and coriander
chutney, carrot and kohlrabi salad
€19

Ghee Roast Pulpo

grilled pulpo, coriander and badige chilli glaze,
cucumber salad
€21

LARGE PLATES

Large plates are best enjoyed with our signature sides, breads and rice.

Stuffed Kofta (v)

stuffed raw banana kofta, tomato onion sauce
€15

Olan (ve)

roasted baby zucchini and romanesco, lobia, coconut milk sauce, chilli oil and curry leaf oil
€15

Chicken Rezala

slow braised leg of chicken, whole spices infused yogurt sauce, green peppercorn oil
€22

Sindhi Lamb Chops

braised lamb chop, onion and tomato emulsion, charred fennel salad
€23

Patra Pura Machli

banana leaf wrapped fish, mustard, shallot, tomato and coriander
€24

SIDES

Haak

Kashmiri sauteed local greens
€6

Navi Dal

white urad dal dry fry with ginger, chilli and infused ghee
€8

Aloo Ko Achar

Potato salad tossed with garlic chili and onion seed
€6

BREADS

Whole Wheat Roti

Butter Naan

Toasted Pav

€3.5

Add Ons

Malabar Parotta €4.5

Steamed Rice €3.8

House Pulav €4.5

Yogurt €3

Thecha (Spicy) €2

Garlic chutney €2

Mint chutney €2

SWEET PLATES

Bhapa Doi & Chire

dulche yogurt, flattened rice ghee granola, grilled plum
€8

Lonavala Fudge

70% dark chocolate fudge, nut brittle
€8

Paruppu Payesam(ve)

lentil coconut milk pudding, brulé of banana, pappadam
€8

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Please do not hesitate to ask our staff about allergens.

V : Vegetarian Ve : Vegan GF : Gluten Free

