



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.

At NAVI, we pour care into every detail – from freshly ground spices to flavours that feel like home.

TEASER PLATES

Tandoori Chilli (v, gf)

padron peppers, pahadi namak, green cardamom yogurt
mousse
€5

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

Ragda Chaat (ve)

White peas tempered with cumin, tomato and onion
kachumber, herb chutney crispy papdi
€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

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

Achari Tikka (v, gf)

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

Ajwain Spiced Tofu Cabbage (ve)

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

Tandoori Chicken Tikka (gf)

roasted chicken tikka, malai emulsion,
pickled vegetables, chilli garlic chutney
€18

Ghee Roast Pulpo (gf)

grilled pulpo, coriander and badige chilli glaze,
cucumber salad
€22





MAIN PLATES

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

Paneer & raw banana kofta (v, gf)

Tempered banana kofta with paneer, tomato onion sauce
€15

Olan (ve, gf)

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

Chicken Rezala(gf)

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

Lamb Khichda

Pulled lamb shoulder served on a bed of broken wheat & lentil stew, brown onion and garam masala
€20

Sindhi Lamb Chops(gf)

braised lamb chop, onion and tomato emulsion, charred fennel salad
€24

SIDES

Navi Dal(gf)

white urad dal dry fry with ginger, chilli and infused ghee
€9

Aloo Ko Achar(gf, ve)

Potato salad tossed with garlic chili and onion seed
€6

BREADS

Whole Wheat Roti €3.5

Butter Naan €3.5

Garlic Butter Naan €4

Toasted Pav €3.5

Add Ons

Malabar Parotta €4.5

Steamed Rice €3.8

House Pulav €4.5

Yogurt €3

Thecha (Spicy) (gf) €2

Garlic chutney (gf) €2

Mint chutney (gf) €2

SWEET PLATES

Mango Kulfi Falooda Sundae (gf)

Fresh mango Rabdi, mint jelly, malai kulfi, sabja, rose petals
€10

Lonavala Fudge

70% dark chocolate fudge, nut brittle
€9

Mango Sago Payasam (ve, gf)

Fresh mango, sago coconut milk pudding, caramelised pistachios
€9

Mango Shrikhand (gf)

Cardamom & saffron yogurt, toasted almonds, fresh mango
€9

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Please do not hesitate to ask our staff about allergens.

V : Vegetarian

Ve : Vegan

GF : Gluten Free

👑 : Signature Dishes

 @werarenavi

WiFi Pass : Graefekiez83

