# **TASTING MENUS** Experience a variety of dishes from the Indian kitchen, from the starters to the curries. The menus are served family style.

# **CLASSIC MENU** ®

#### **SMALL DISHES**

• Pappadams and Chutneys

Sabzi Samosa

#### **LARGE DISHES**

• Butter Chicken

Balti Lamb

Raita

**BREAD AND EXTRA** 

Basmati Rice

• Butter Naan

# **VEGETARIAN MENU®**

#### **SMALL DISHES**

• Pappadams and Chutneys

- Sabzi Samosa

#### STORE RETTER • Butter Paneer

- Ghohi Aloo

#### - Basmati Rice

· Butter Naan

**BREAD AND EXTRA** 

• Raita

**270,-** per person (minimum 2 persons)

# **HOW STRONG SHOULD** THE FOOD BE?

**310,-** per person (minimum 2 persons)

Not spicy	A little spicy	<u></u> グタ Very spicy	<b>分</b> り分 Crazy spicy	Á
Mild	Medium	Hot	Extra Hot	

# **SMALL DISHES**

The food is continuously served when it is ready from the kitchen. The Indian way.

70,-

75,-

1. PAPPADAMS AND CHUTNEYS (V) (A) 2 pieces of spicy, fried and crispy flatbread made of lentil- and rice flour with chutney set. Extra pappadam +10,-

2. SABZI SAMOSA (2 pcs.) (® (A) 70,-Fried patty made of wheat flour stuffed with spiced potatoes and peas.

6. SABZI PAKORA ® NEW

Fried spicy chickpea batter mixed with potato, onion and eggplant.

8. CHICKEN PAKORA (A) Deep fried chicken pieces in spicy chickpea batter.

10. PRAWN KOLIWADA (A)

Fried prawns marinated with garlic, ginger, spices, coriander, lemon, chili and chickpea flour.

> Ask for vegan chutney for the small dishes



90,-

# LARGE DISHES With Basmati Rice

#### SIZZLER

Dish containing onion, bell pepper, tomato, ginger, garlic and spices. Served on a hot iron plate. Without gravy.

21. CHICKEN SIZZLER (A)	185,-
22. LAMB SIZZLER	210,-
23. PRAWN SIZZLER (A)	210,-

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Rice dish with onions, tomatoes, mint, spices,

potatoes, cashew nuts, plum fruit with stones,

fresh pepper, butter, garlic and ginger.

35. CHICKEN BOMBAY BIRYANI (A)

**36. LAMB BOMBAY BIRYANI** (A)

Served with raita (lightly spiced yoghurt).

**BOMBAY BIRYANI** 

### TIKKA MASALA

Dish with little sauce, bell peppers, cream, blended cashew nuts, tomatoes, onions, spices, garlic and ginger.

80. CHICKEN TIKKA MASALA (A)	185,-
81. LAMB TIKKA MASALA (A)	210,-

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### **ROGAN JOSH CURRY**

garlic and spices.

90.	CHICKEN ROGAN JOSH	185,-
91.	LAMB ROGAN JOSH	210,-

Dish with gravy made of onion, tomato, ginger,

90.	CHICKEN ROGAN JOSH	185,-
91.	LAMB ROGAN JOSH	210,-

225,-

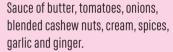
250,-

Dish with little gravy with onion, tomato, garlic, ginger, whole chilies, coarse pepper and spices.

46. BALTI CHICKEN	185,-
49. BALTI CHICKEN PALAK (SPINACH)	185,-
50. BALTI LAMB	210,-
53. BALTI LAMB PALAK (SPINACH)	210,-
57. BALTI PRAWN (A)	210,-

## **BUTTER**

Our most popular dish



95. BUTTER CHICKEN* (A)	185,
96. BUTTER LAMB* (A)	210,

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### SHAHI KORMA

Sauce of cardamom, fennel seeds, blended cashew nuts, coconut butter, yoghurt, onion, cream, spices, garlic and ginger.

75.	CHICKEN SHAHI KORMA* (A)	185,-
76.	LAMB SHAHI KORMA* (A)	210,-

Our food is prepared with our own spice blends to create the unique taste

\*Can be made in a child-friendly version

# VEGETARIAN

Paneer: fresh, non-melting soft cheese from pasteurized cow milk with vinegar.

104. PALAK PANEER (A) (V) 160,-Spinach, paneer cheese, cream, spices, garlic and ginger.

105. BUTTER PANEER\* (A) (V) 160,-Paneer cheese in a sauce of butter, tomatoes, onion, blended cashew nuts, cream, spices, garlic and ginger.

106. PANEER TIKKA MASALA (A) (V) 160,-Semi-dry dish with paneer cheese, bell pepper, cream, tomatoes, blended cashew nuts, onion, spices, garlic and ginger.

#### 111. NAVRATAN KORMA\* (A) (V)

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Bell peppers, Cauliflower, carrots, potato and

160,-

paneer cheese in a sauce of cardamom, fennel seeds, blended cashew nuts, coconut butter, yoghurt, onion, cream, spices, garlic and ginger.

120. HOUSE DAAL (V) The chefs choice of lentils cooked with spices.

138. SABZI BOMBAY BIRYANI (A) (V) 200,-Rice dish, bell peppers, cauliflower, carrots, potatoes, paneer cheese, onion, tomatoes, mint, spices, cashew nuts, plum fruit with stones, butter, garlic and ginger. Served with raita (lightly spiced yoghurt).

# **VEGAN**

100. GHOBI ALOO (6)

spices, garlic and ginger.

160,-Cauliflower with potaces, onion, tomatoes, spices, garlic and ginger.

107. CHANA MASALA 🐠 Chickpeas with onion, tomatoes, gravy, 160,-

114. ACHARI BAINGAN ALOO (A) (16) 160,-Eggplant with potatoes, onion, tomatoes, pickled spices, garlic and ginger.

# and are always nodding our heads, "yes sir".

COCKTAILS

The British cure against malaria. Back in the day quinine was mixed with tonic water as a

prohpylactic against malaria, however, the

Another British influence in India. When whiskey was first introduced, it was a hit amongst the

Maharajahs and high society as a luxurious beverage from the West. Soon after, whiskey

become a common sight at the dinner table across the subcontinent, which may explain why we speak English in a somewhat amusing manner

British would add Gin to dull the taste.

WHISKEY, WHISKY, SCOTCH (6 cl.)

80.-

80,-

GIN & TONIC

Supposedly it worked.

80.-

From India with love.

MANGO VODKA





35,-

35,-

10,-

40,-

# **BREAD AND EXTRA**

141. TANDOORI ROTI (® (A)

Flatbread made of coarse wheat flour - baked in oven.

146. GARLIC NAAN (V) (A)

Flatbread made of wheat flour with garlic

and butter - baked in oven.

147. BUTTER NAAN (V) (A) 35,-

Flatbread made of wheat flour with butter - baked in oven.

148. PESHWARI NAAN 🖤 🛦

65,-Sweet flatbread made of wheat flour with almonds, cashews, pistacios, coconut, raisins and paneer (homemade cottage cheese)

- baked in oven.

156. PAPPADAM 66

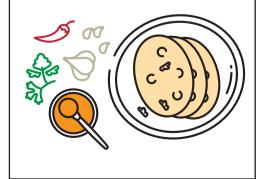
1 piece of spicy fried flatbread made of lentil- and rice flour.

157. CHUTNEY SET (V) (A) 40,-Assorted chutneys.

159. RAITA (V) (A)

Lightly spiced yoghurt with cucumber, tomato and potato.

160. MIRCHE (16) 10,-Fresh chilies.



(V) Vegetarian dishes

(VG) Vegan dishes

(A) Allergy: Ask the service.

# **DRINKS**

## **COLD DRINKS**

**SODA** Coca Cola, Coca Cola Zero, Fanta, Sprite and sparkling water

MANGO FRUIT DRINK 40,-

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MANGO LASSI (A)
Home made yoghurt drink with mango.

COFFEE/TEA

COFFEE 35,-

Freshly brewed black coffee.

**TEA**Ask for our selection.

MASALA CHAI (A)
Homemade Indian tea cooked

with black tea, milk, cardamon and sugar.

### **BEER**

40,-

40,-

50,-

#### **COBRA PREMIUM BEER**

A golden lager/ale at  $4.8\,\%$  is brewed from an Indian recipe. It is a smooth beer with gentle carbonation with flavors of soft fruit tones with a little hop.

33 cl. 60,-66 cl. 105,-

#### KINGFISHER PREMIUM LAGER BEER

This Indian Lager of 4,8 % from Kingfisher is clean and refreshing with a light golden colour and a clean, hoppy aroma.

33 cl. 60,-65 cl. 105,-

#### **BOMBAY BICYCLE (IPA)**

Full-flavoured IPA with 4,2 %. Sweet biscuit malt overlaid by pine and grapefruit hops with a dry, bitter finish.

33 cl. 60,-

NON-ALCOHOLIC BEER 0,0%

33 cl. 60,-



Tea the Indian way

Indian Masala Chai



# WINE

### **RED WINE**

300. THE WINES OF FRANCIS FORD COPPOLA - PINOT NOIR

Francis Ford Coppola Winery USA, California, Monterey County

Sweet, juicy, intense, and fresh Monterey Pinot Noir of quality from Coppola's expert hands.

Glass - 15 cl. 85,-Bottle - 75 cl. 400,-

301. LA CLAVE

Raúl Pérez,

Spain, Castilla y León, Bierzo

A dry, elegant, and classic Mencia wine, spiced with a touch of Syrah and Tempranillo. A delightful experience for fans of Northern Rhône wines.

Bottle - 75 cl. 400,-

#### 302. GAMAY - POUR QUOI PAS (NATURAL WINE) Domaine Chasselay France, Vin de France

Fruity, light, and inviting red wine showcasing Gamay's excellent berry character and crisp acidity. A modern red wine in the Beaujolais style.

Bottle - 75 cl.

# WHITE WINE

310. RIESLING - HOCHHEIMER - CLASSIC Wernersches Weingut

Germany, Rheingau

Elegant and delicious semi-sweet Riesling with a refreshing taste and a beautiful moderate dryness.

Glass – 15 cl. 85,-Bottle – 75 cl. 400,-

#### 311. ROOTS - FURMINT (NATURAL WINE)

Kobal

Slovenia, Stajerska Haloze

Slovenian semi-dry white wine with enticing floral notes. The taste is lively and crisp with hints of pear, lemon, and nectarine.

400,-

Bottle - 75 cl.

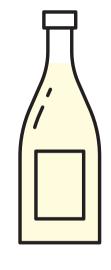
## **ORANGE WINE**

#### 315. MACÉRATION ORANGE (NATURAL WINE) Charles Frey Orange

France, Alsace

Organic, light, semi-dry, versatile, and juicy orange wine with inviting aromas of apricot, orange, chamomile, and lychee.

Bottle - 75 cl. 400,-





400,-





# **CATERING**

You can order delicious Indian catering for your next event or company lunch.

We will put together a unique menu that meets your request.

Bon appetit

1700 ----- 2200

**VESTERBRO** 

NØRREBRO

Halmtorvet 5 Nørrebrogade 35 1700 Copenhagen V 2200 Copenhagen N



