

# 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 <sup>(A)</sup>

### SMALL DISHES

- Pappadams and Chutneys
- Sabzi Samosa

### LARGE DISHES

- Butter Chicken
- Balti Lamb

### BREAD AND EXTRA

- Basmati Rice
- Butter Naan
- Raita

290,- per person (minimum 2 persons)

## VEGETARIAN MENU <sup>(V) (A)</sup>

### SMALL DISHES

- Pappadams and Chutneys
- Sabzi Samosa

### STORE RETTER

- Butter Paneer
- Ghobi Aloo

### BREAD AND EXTRA

- Basmati Rice
- Butter Naan
- Raita

250,- per person (minimum 2 persons)

## HOW STRONG SHOULD THE FOOD BE?



# SMALL DISHES

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

- PAPPADAMS AND CHUTNEYS** <sup>(V) (A)</sup> 60,-  
2 pieces of spicy, fried and crispy flatbread made of lentil- and rice flour with chutney set. Extra pappadam +10,-
- SABZI SAMOSA** (2 pcs.) <sup>(V) (A)</sup> 70,-  
Fried patty made of wheat flour stuffed with spiced potatoes and peas.

- CHICKEN PAKORA** <sup>(A)</sup> 75,-  
Deep fried chicken pieces in spicy chickpea batter.
- PRAWN KOLIWADA** <sup>(A) (NEW)</sup> 90,-  
Fried prawns marinated with garlic, ginger, spices, coriander, lemon, chili and chickpea flour.

- TANDOORI CHICKEN** (1 pcs.) <sup>(A) (NEW)</sup> 45,-  
Grilled chicken leg piece marinated with garlic, ginger, lemon, yoghurt, chili and spices.

Ask for vegan chutney for the small dishes



# LARGE DISHES

With Basmati Rice

## SIZZLER

Dry dish containing onion, pepper, tomato, spices, garlic and ginger. Served on a hot iron plate.

- CHICKEN SIZZLER** <sup>(A)</sup> 175,-
- LAMB SIZZLER** 200,-
- PRAWN SIZZLER** <sup>(A)</sup> 200,-

## SABZI BOMBAY BIRYANI

Rice dish with onions, tomatoes, mint, spices, potatoes, cashew nuts, plum fruit with stones, fresh pepper, butter, garlic and ginger. Served with raita (lightly spiced yoghurt).

- CHICKEN BIRYANI** <sup>(A)</sup> 215,-
- LAMB BIRYANI** <sup>(A)</sup> 240,-

## BALTI

Semi dry with onion, tomato, garlic, ginger, whole chillies, coarse pepper and spices.

- BALTI CHICKEN** 175,-
- BALTI CHICKEN PALAK (SPINACH)** 175,-
- BALTI LAMB** 200,-
- BALTI LAMB PALAK (SPINACH)** 200,-
- BALTI PRAWN** <sup>(A)</sup> 200,-

## TIKKA MASALA <sup>(NEW)</sup>

Semi-dry dish with peppers, cream, blended cashew nuts, tomatoes, onions, spices, garlic and ginger.

- CHICKEN TIKKA MASALA** <sup>(A)</sup> 175,-
- LAMB TIKKA MASALA** <sup>(A)</sup> 200,-

## ACHARI

Sauce of tomato, onion, pickled spices, garlic and ginger.

- CHICKEN ACHARI** <sup>(A)</sup> 175,-
- LAMB ACHARI** <sup>(A)</sup> 200,-

## CURRY

Sauce of tomato, onion, spices, garlic and ginger.

- CHICKEN CURRY** 175,-
- LAMB CURRY** 200,-

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

<sup>(A) (V)</sup> \*Can be made in a child-friendly version

## BUTTER

Try our popular best-sellers



Sauce of butter, tomatoes, onions, blended cashew nuts, cream, spices, garlic and ginger.

- BUTTER CHICKEN\*** <sup>(A)</sup> 175,-
- BUTTER LAMB\*** <sup>(A)</sup> 200,-

## SHAHI KORMA

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

- CHICKEN SHAHI KORMA\*** <sup>(A)</sup> 175,-
- LAMB SHAHI KORMA\*** <sup>(A)</sup> 200,-



## VEGETARIAN

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

- PALAK PANEER** <sup>(A) (V)</sup> 150,-  
Spinach, paneer cheese, cream, spices, garlic and ginger.

- BUTTER PANEER\*** <sup>(A) (V)</sup> 150,-  
Paneer cheese in a sauce of butter, tomatoes, onion, blended cashew nuts, cream, spices, garlic and ginger.

- PANEER TIKKA MASALA** <sup>(A) (V) (NEW)</sup> 150,-  
Semi-dry dish with paneer cheese, bell pepper, cream, tomatoes, blended cashew nuts, onion, spices, garlic and ginger.

- NAVRATAN KORMA\*** <sup>(A) (V)</sup> 150,-  
Mixed vegetables in a sauce of cardamom, fennel seeds, blended cashew nuts, coconut butter, yoghurt, onion, cream, spices, garlic and ginger.

- MALAI KOFTA** <sup>(A) (V)</sup> 150,-  
Seasoned fried ball of potatoes, cashew and paneer in a sauce of of butter, tomatoes, cardamom, fennel seeds, blended cashews, coconut butter, yoghurt, onion, cream, spices, garlic and ginger.

- SABZI BOMBAYBIRYANI** <sup>(A) (V)</sup> 190,-  
Rice dish mixed vegetables, tomatoes, mint, spices, cashew nuts, plum fruit with stones, fresh pepper, butter, garlic and ginger. Served with raita (lightly spiced yoghurt).

## VEGAN

- GHOBI ALOO** <sup>(V)</sup> 150,-  
Cauliflower with potatoes, onion, tomatoes, spices, garlic and ginger.

- CHANA MASALA** <sup>(V)</sup> 150,-  
Chickpeas with onion, tomatoes, gravy, spices, garlic and ginger.

- ACHARI BAINGAN ALOO** <sup>(A) (V)</sup> 150,-  
Eggplant with potatoes, onion, tomatoes, pickled spices, garlic and ginger.

# COCKTAILS & DRINKS

- GIN & TONIC** 75,-  
The British cure against malaria. Back in the day quinine was mixed with tonic water as a prophylactic against malaria, however, the British would add Gin to dull the taste. Supposedly it worked.

- WHISKEY, WHISKY, SCOTCH** (6 cl.) 75,-  
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 became a common sight at the dinner table across the subcontinent, which may explain why we speak English in somewhat an amusing manner and are always nodding our heads, "yes sir".

- MANGO VODKA** 75,-  
From India with love.



## BREAD AND EXTRA

- TANDOORI ROTI** <sup>(V) (A)</sup> 30,-  
Flatbread made of coarse wheat flour - baked in oven.

- GARLIC NAAN** <sup>(V) (A)</sup> 30,-  
Flatbread made of wheat flour with garlic and butter - baked in oven.

- BUTTER NAAN** <sup>(V) (A)</sup> 30,-  
Flatbread made of wheat flour with butter - baked in oven.

- PESHWARI NAAN** <sup>(V) (A)</sup> 60,-  
Sweet flatbread made of wheat flour with almonds, cashews, pistacios, coconut, raisins and paneer (homemade cottage cheese) - baked in oven.

- PAPPADAM** <sup>(V)</sup> 8,-  
1 piece of spicy fried flatbread made of lentil- and rice flour.

- CHUTNEY SET** <sup>(V) (A)</sup> 40,-  
Assorted chutneys.

- RAITA** <sup>(V) (A)</sup> 40,-  
Lightly spiced yoghurt with cucumber, tomato and potato.

- MIRCHE** <sup>(V)</sup> 10,-  
Fresh chillies.



<sup>(V)</sup> Vegetarian dishes <sup>(VG)</sup> Vegan dishes

<sup>(A)</sup> Allergy: Ask the service.

# DRIKKE

## COLD DRINKS

**SODA** 40,-  
Coca Cola, Coca Cola Zero, Fanta, Sprite and sparkling water

**MANGO JUICE** 40,-

**MANGO LASSI** (A) 40,-  
Home made yoghurt drink with mango.

## COFFEE/TEA

**COFFEE** 35,-  
Freshly brewed black coffee.

**TEA** 35,-  
Ask for our selection.

**MASALA CHAI** (A) 45,-  
Homemade Indian tea cooked with black tea, milk and cardamon.

**BAILEYS CHAI** (A) 55,-  
Chai mixed with Baileys.



Try our hand brewed  
Indian Masala Chai

Tea the Indian way



# WINE

## RED WINE

**300. PURATO, NERO D'AVOLA, SICILY, ITALY**  
Off-dry, soft and round with a medium body and a ripe and warm fruit. A good all-round wine, well suited for medium strong dishes.

Glass – 15 cl. 60,-  
Bottle – 75 cl. 300,-

**301. TORRE DEL BARONE, PRIMITIVO, PUGLIA, ITALY**  
Warm bouquet of dark fruit, a full-bodied wine with notes of plum, blackberry and with soft tannins. The touch of sweetness makes it suitable for stronger dishes.

Bottle – 75 cl. 325,-

**302. DOMINI DEL LEONE, VALPOLICELLA, VENETO, ITALY**  
Pleasing and elegant aromas of red fruit and subtle dark spices. A clean and dry wine with pronounced cherry notes. An elegant wine with many layers, best suited for mild to medium spicy dishes.

Bottle – 75 cl. 350,-

## WHITE WINE

**310. ANCIENS TEMPS, COLOMBARD/SAUVIGNON BLANC, GASCOGNE, FRANCE**  
Easy drinkable and fresh wine. Dry with round and soft fruit. Good all-round wine, best suited for milder dishes.

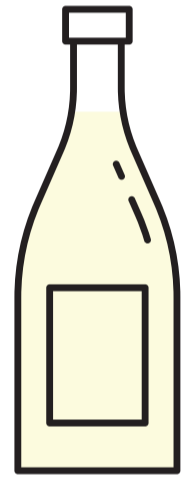
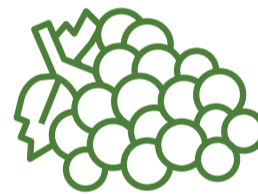
Glass – 15 cl. 60,-  
Bottle – 75 cl. 300,-

**311. TERRA LINDA, VIURA/CHARDONNAY, LA MANCHA, SPAIN**  
Elegant off-dry wine with a full body and freshness. Barrel aged with hints of vanilla and ripe fruit. A good companion for medium strong dishes.

Bottle – 75 cl. 325,-

**312. PALE INK, RIESLING - COLUMBIA VALLEY, WASHINGTON STATE, USA**  
Clean and pure Riesling with fine notes of white peaches and tangerines. A subtle sweetness makes it very suitable for strong and spicy food.

Bottle – 75 cl. 350,-



**Tandoori Masala**  
Indian Restaurant

## 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**

Halmtorvet 5  
1700 Copenhagen V

**NØRREBRO**

Nørrebrogade 35  
2200 Copenhagen N