

# 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 ①

### SMALL DISHES

- Pappadams and Chutneys
- Sabzi Samosa

### LARGE DISHES

- Butter Chicken
- Balti Lamb

### BREAD AND EXTRA

- Basmati Rice
- Butter Naan
- Raita

310,- per person (minimum 2 persons)

## VEGETARIAN MENU ① ②

### SMALL DISHES

- Pappadams and Chutneys
- Sabzi Samosa

### STORE BETTER

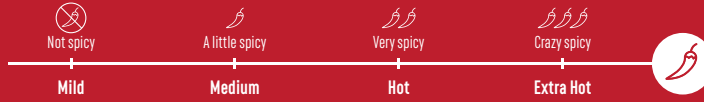
- Butter Paneer
- Ghobi Aloo

### BREAD AND EXTRA

- Basmati Rice
- Butter Naan
- Raita

270,- 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** ① ② 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.) ③ ④ 70,-  
Fried patty made of wheat flour stuffed with spiced potatoes and peas.

- SABZI PAKORA** ⑤ ⑥ 70,-  
Fried spicy chickpea batter mixed with potato, onion and eggplant.
- CHICKEN PAKORA** ④ 75,-  
Deep fried chicken pieces in spicy chickpea batter.

- PRAWN KOLIWADA** ④ 90,-  
Fried prawns marinated with garlic, ginger, spices, coriander, lemon, chili and chickpea flour.

Ask for vegan chutney for the small dishes



## LARGE DISHES

With Basmati Rice

### SIZZLER

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

- CHICKEN SIZZLER** ④ 185,-
- LAMB SIZZLER** 210,-
- PRAWN SIZZLER** ④ 210,-

### 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 BOMBAY BIRYANI** ④ 225,-
- LAMB BOMBAY BIRYANI** ④ 250,-



### TIKKA MASALA

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

- CHICKEN TIKKA MASALA** ④ 185,-
- LAMB TIKKA MASALA** ④ 210,-

### ROGAN JOSH CURRY

Dish with gravy made of onion, tomato, ginger, garlic and spices.

- CHICKEN ROGAN JOSH** 185,-
- LAMB ROGAN JOSH** 210,-

### BALTI

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

- BALTI CHICKEN** 185,-
- BALTI CHICKEN PALAK (SPINACH)** 185,-
- BALTI LAMB** 210,-
- BALTI LAMB PALAK (SPINACH)** 210,-
- BALTI PRAWN** ④ 210,-

### BUTTER

Our most popular dish

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

- BUTTER CHICKEN** \* ④ 185,-
- BUTTER LAMB** \* ④ 210,-

### SHAHI KORMA

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

- CHICKEN SHAHI KORMA** \* ④ 185,-
- LAMB SHAHI KORMA** \* ④ 210,-

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.

- PALAK PANEER** ④ ⑤ 160,-  
Spinach, paneer cheese, cream, spices, garlic and ginger.
- BUTTER PANEER** \* ④ ⑤ 160,-  
Paneer cheese in a sauce of butter, tomatoes, onion, blended cashew nuts, cream, spices, garlic and ginger.
- PANEER TIKKA MASALA** ④ ⑤ 160,-  
Semi-dry dish with paneer cheese, bell pepper, cream, tomatoes, blended cashew nuts, onion, spices, garlic and ginger.

- NAV RATAN KORMA** \* ④ ⑤ 160,-  
Bell peppers, Cauliflower, carrots, potato and paneer cheese in a sauce of cardamom, fennel seeds, blended cashew nuts, coconut butter, yoghurt, onion, cream, spices, garlic and ginger.
- SABZI BOMBAY BIRYANI** ④ ⑤ 200,-  
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

- GHOBI ALOO** ⑥ 160,-  
Cauliflower with potatoes, onion, tomatoes, spices, garlic and ginger.
- CHANA MASALA** ⑥ 160,-  
Chickpeas with onion, tomatoes, gravy, spices, garlic and ginger.
- ACHARI BAINGAN ALOO** ④ ⑥ 160,-  
Eggplant with potatoes, onion, tomatoes, pickled spices, garlic and ginger.

# COCKTAILS

- GIN & TONIC** 80,-  
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.

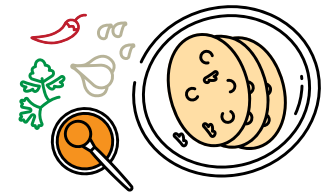
- WHISKEY, WHISKY, SCOTCH** (6 cl.) 80,-  
Another British influence in India. When whiskey was first introduced, it was a hit amongst the Maharajahs and high society as a luxurious beverage from the West. Soon after, whiskey became a common sight at the dinner table across the subcontinent, which may explain why we speak English in a somewhat amusing manner and are always nodding our heads, "yes sir".

- MANGO VODKA** 80,-  
From India with love.



## BREAD AND EXTRA

- TANDOORI ROTI** ③ ④ 35,-  
Flatbread made of coarse wheat flour - baked in oven.
- GARLIC NAAN** ① ④ 35,-  
Flatbread made of wheat flour with garlic and butter - baked in oven.
- BUTTER NAAN** ① ④ 35,-  
Flatbread made of wheat flour with butter - baked in oven.
- PESHWARI NAAN** ① ④ 65,-  
Sweet flatbread made of wheat flour with almonds, cashews, pistachios, coconut, raisins and paneer (homemade cottage cheese) - baked in oven.
- PAPPADAM** ⑥ 10,-  
1 piece of spicy fried flatbread made of lentil- and rice flour.
- CHUTNEY SET** ① ④ 40,-  
Assorted chutneys.
- RAITA** ④ ⑤ 40,-  
Lightly spiced yoghurt with cucumber, tomato and potato.
- MIRCHE** ⑥ 10,-  
Fresh chillies.



① Vegetarian dishes ⑥ Vegan dishes

④ Allergy: Ask the service.

# DRINKS

## COLD DRINKS

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

**MANGO FRUIT DRINK** 40,-

**MANGO LASSI** ④ 40,-  
Home made yoghurt drink with mango.

## COFFEE/TEA

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

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

**MASALA CHAI** ④ 50,-  
Homemade Indian tea cooked with black tea, milk, cardamon and sugar.



## BEER

**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. / 65 cl. 60,- / 105,-

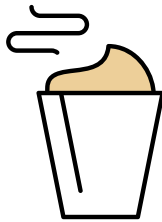
**BOMBAY BICYCLE (IPA)**  
Full-flavoured IPA with 4,2 %. Sweet biscuit malt overlaid by pine and grapefruit hops with a dry, bitter finish.  
33 cl. 60,-

**NON-ALCOHOLIC BEER 0,0%**  
33 cl. 60,-



Try our hand brewed  
Indian Masala Chai

Tea the Indian way



# 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. 400,-

## 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.

Bottle - 75 cl. 400,-

## 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,-



**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