


# A la Carte

All dishes are crafted to suit Danish palates.  
The dishes with extra chili strength are marked.

(V) = Vegetarian (VG) = Vegan  = Extra hot

## Snacks & Appetizers

### Pani Puri Classic (VG) 65,-

A traditional street food featuring spiced potatoes and onions, delicately seasoned with house spices

### Pani Puri Prawn (V) 85,-

A combination of prawns, onions, and house spices, complemented with a creamy mayonnaise

### Okra fries (VG) 75,-

Crisp okra fried in gram flour, seasoned with house spices and served with green chutney

### Baigoni (V) 85,-

Sliced eggplant dipped in a split pea batter, infused with house spices, and served with green chutney

### Samosa (VG) 75,-

A savory pastry filled with potatoes and peas, paired with coriander chutney

### Grilled Broccoli 95,-

Broccoli served with crispy chicken skin

### Burrata Chaat (V) 95,-

A modern twist on chaat, featuring burrata cheese, tomatoes, onions, coriander and tamarind, served with coriander chutney

### King Prawns 95,-

Grilled prawns marinated in garlic and ginger, enhanced by house spices, served with tamarind chutney

### Papadum Selection (VG) 65,-

Accompanied by coriander and apple chutneys

### Chili Chapli Kebab 135,-

Beef kebab with Padron chili, served with green chutney

### Beef Tartare 145,-

Wagyu beef tartare, garnished with house spices and achar sauce

### Aubergine Tartare (VG) 135,-

Aubergine tartare, garnished with house spices and lemon & lime dressing

## Open Fire Grill

(All dishes are served with a grilled salad, lime, and pickled onion chutney. Recommended sideorders: Naan and sauce)

### Sticky Lamb Chops 325,-

Grilled lamb chops marinated with tamarind, honey and spices

### Chicken Tikka 195,-

Boneless chicken marinated in a creamy blend of green chili and aromatic spices

### Banana Leaf Fish / Paneer (V) 235,-

Plaice fillet marinated in a spice mix, cooked in a banana leaf for an enhanced flavour profile

### Tandoori Ribeye 375,-

Ribeye Steak marinated with spices and ghee (approx. 300g)

### Tandoori Entrecôte 750,-

A premium Wagyu No. 5-6 entrecôte, expertly seasoned with a spice blend  
\*Sauce included (200g)

## Vegetarian Grill

(All dishes are served with a grilled salad, lime, and pickled onion chutney. Recommended sideorders: Naan and sauce)

### Tandoori Cauliflower (V) 195,-

Whole cauliflower marinated in house spices

### Vegetable Tikka (V) 195,-

Celeriac, cauliflower and artichoke marinated in aromatic spices and grilled

### Grilled Pumpkin (V) 195,-

A tender pumpkin grilled with a selection of house spices

### Paneer Tikka (V) 210,-

Cottage cheese marinated with house spices

## Dry Curries

(Recommended sideorder: Naan)

### Keema Palak 235,-

A minced lamb dish cooked with fresh spinach

### Chicken Tikka Masala 245,-

A classic tandoori chicken, cooked with onions, tomatoes, and cream for a rich flavour

## Curries

(All dishes are served with rice)

### Butter Chicken 195,-

Tender tandoori chicken simmered in a tomato, onion, cream, and butter sauce

### Luxurious Butter Lamb 275,-

Slow-cooked lamb shank in a creamy sauce

### Paya Nihari 265,-

A rich lamb shank curry, slow-cooked with onions and a carefully balanced spice blend

### Kholhapuri Beef Stew 275,-

A robust beef curry with potatoes, carrots, and celery, enriched by a spice blend from Maharashtra

### Goan Prawn Curry 295,-

Jumbo prawns prepared in coconut oil with a signature Goan masala

### Salmon Masala 335,-

Salmon tikka cooked with mustard, curry leaves, and an aromatic blend of spices

## Vegetarian & Vegan Curries

(All curries are served with rice)

### Palak Paneer (V) 185,-

Spinach and paneer cheese cooked in a fragrant spice blend, finished with cream

### Dal Tadka (VG) 185,-

Yellow lentils cooked with spices, topped with a ginger and garlic oil infusion

### Dal Mahkani (VG) 225,-

Rich black lentils slow-cooked in cream and spices

### Aloo Matar (VG) 195,-

Potatoes and peas cooked in a tomato and onion gravy

### Seasonal Vegetables (VG) 195,-

Fresh seasonal vegetables dry-cooked with a selection of aromatic spices

### Butter Cauliflower (V) 195,-

Creamy cauliflower cooked in a luxurious tomato, onion and cream sauce

## Biryani

(All dishes are served with raita and salad)

### Chicken Biryani 235,-

Chicken cooked in Dum Pukht-style rice with aromatic spices

### Lamb Biryani 265,-

Tender lamb cooked in Dum Pukht-style rice with an aromatic spice mix

### Vegetarian Biryani (VG) 235,-

Seasonal vegetables cooked in Dum Pukht-style rice with a blend of spices

### Kabuli Pulao 285,-

An Afghan specialty featuring Sella rice cooked in lamb stew, topped with carrots, raisins, and dry nuts, served with tender lamb pieces

## Dessert

### Mango soft ice (V) 75,-

Freshly homemade with coconut lime and Alphonso mangoes

### Sorbet Ice Cream (VG) 85,-

Freshly homemade with coconut lime

### Ras Malai (V) 85,-

A classic Indian dessert of soft, creamy cheesecake soaked in saffron-infused milk

## Kids menu (under 10 years)

Dessert included

### Butter Chicken 149,-

with rice and mini naan

### Chicken Skewers 149,-

with rice

### Small steak 185,-

with fries and sauce

## Tandoori Bread

<b>Plain Tandoori Naan (VG)</b>	<b>45,-</b>
<b>Butter Naan (V)</b>	<b>45,-</b>
<b>Garlic Naan (VG)</b>	<b>45,-</b>
<b>Cheese Naan (VG)</b>	<b>55,-</b>
<b>Roti (VG)</b>	<b>45,-</b>
<b>Tandoori Missi Roti (VG)</b>	<b>55,-</b>
<b>Tandoori Kulcha</b> Stuffed with seasoned potatoes	<b>55,-</b>
<b>Bread Basket (V)</b> Tandoori Naan (VG), Tandoori Roti (VG), Tandoori Missi Roti (VG)	<b>135,-</b>

## Rice dishes

<b>Plain Rice (VG)</b> Sella Rice	<b>40,-</b>
<b>Pulav Rice</b> Sella rice cooked with lamb stew	<b>65,-</b>
<b>Coconut Rice (VG)</b> Sella rice cooked with coconut, carrots, potatoes, and peas	<b>75,-</b>

## Accompaniments

<b>Raita (V)</b>	<b>55,-</b>
<b>Coriander &amp; Mint Chutney (V)</b>	<b>45,-</b>
<b>Tamarind Chutney (VG)</b>	<b>45,-</b>
<b>Masala Fries (VG)</b>	<b>45,-</b>
<b>Chili Kale Salad (VG)</b>	<b>75,-</b>
<b>Dhaba Coleslaw (V)</b>	<b>75,-</b>
<b>Carrot &amp; Beetroot (VG)</b>	<b>85,-</b>
<b>Spicy Béarnaise Sauce (V)</b>	<b>65,-</b>
<b>Masala Red Wine Sauce (V)</b>	<b>65,-</b>