

A la Carte

Snacks & Appetizers

Pani Puri Classic* (VG) 65,-

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

Okra fries (VG) 85,-

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

Pani Puri Prawn* 95,-

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

Pumpkin Shorba (V) 85,-

Creamy pumpkin soup with coconut, ginger and warming Indian spices

Chicken Wings 65 125,-

Fried South Indian chicken wings enriched with yoghurt, tomato and spices

Paneer Fingers*(V) 95,-

Crispy, breaded pieces of paneer served with mint mayo

Nendran Banana Chips (VG) 85,-

A classic Kerala street food — thin slices of Nendran banana, deep-fried and served with coconut mayo

Samosa* (V) 75,-

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

Grilled Broccoli (VG) 95,-

Marinated in ginger-garlic paste, turmeric, salt, and white pepper. Served with mango salsa

Papadum Selection (VG) 65,-

Accompanied by apple chutney

Burrata Chaat* (V) 95,-

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

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

(V) = Vegetarian (VG) = Vegan * = Contains gluten

Open Fire Grill

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

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

Tandoori Prawn Tikka 255,-

Juicy, smoky tiger prawns marinated in yogurt and house spices

Vegetarian Grill

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

Tandoori Cauliflower (V) 195,-

Whole cauliflower marinated in house spices

Paneer Tikka (V) 210,-

Cottage cheese marinated with house spices

Biryani

(All dishes are served with raita and salad - contains gluten in the naan baked on top of the ceramic)

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* (V) 235,-

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

Curries

(All dishes are served with rice)

Butter Chicken

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

195,-

Roasted Salmon

Roasted salmon served with fennel and orange sauce

195,-

Rogan Josh

An aromatic slow-braised lamb shank originating from the Kashmir region

265,-

Chicken Vindaloo

A spicy and tangy portuguese influenced Indian dish originated in Goa

195,-

Dry Curries

(Recommended sideorder: Naan and rice)

Chicken Tikka Masala

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

245,-

Kerala-style Beef Fry

Tender beef fried with coconut oil, black pepper, onions and curry leaves for a deeply savoury flavour

255,-

Vegetarian & Vegan Curries

(All curries are served with rice)

Dal Tadka (VG)

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

185,-

Butter Cauliflower (VG)

Creamy cauliflower cooked in a tomato, onion and coconut sauce

195,-

Palak Paneer (VG)

A popular North Indian vegetarian curry with Indian cottage cheese (paneer) and spinach

185,-

Baingan Curry (VG)

A flavorful, tender eggplant curry cooked in a rich tomato and onion gravy

195,-

Dessert

Mango Ice Cream (V)

Homemade ice cream with cardamom and mango, topped with pistachio. A childhood memory from Kabul

75,-

Badami Kheer with Cherry Sauce (V)

Creamy rice pudding served with a sweet and tangy cherry sauce

75,-

Coconut sorbet (VG)

With Cherry Sauce

75,-

Kids menu (under 10 years)

Dessert included - Gluten in included mini naan

Butter Chicken*

with rice and mini naan

155,-

Chicken Skewers

with rice and mini naan

155,-

Fried Fish

with fries and dips

155,-

Tandoori Bread

Plain Tandoori Naan* (VG)	45,-
Butter Naan* (V)	45,-
Garlic Naan* (VG)	45,-
Cheese Naan* (V)	55,-
Roti* (VG)	45,-
Tandoori Missi Roti* (VG)	55,-
Bread Basket (V)	135,-

Tandoori Naan (VG), Tandoori Roti (VG),
Tandoori Missi Roti (VG)

Accompaniments

Raita (V)	55,-
Coriander & Mint Chutney* (V)	45,-
Tamarind Chutney (VG)	45,-
Mango & Yoghurt Chutney (V)	45,-
Masala Fries* (VG)	45,-
Dhaba Coleslaw (V)	75,-
Kachumber Salad (VG)	75,-

Rice dish

Plain Rice (VG)	40,-
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Sella Rice