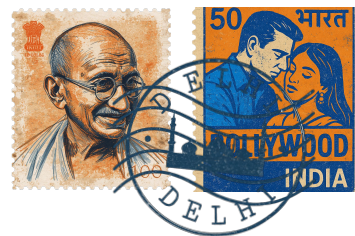


Are You a Member?

Download our app and become a member to enjoy 10% off your bill when ordering one of our Tasting Menus. Plus access to exclusive offers, and seasonal updates. Scan the QR code to join.



Summer Sharing Menu

A summer tasting experience featuring ten tasting sized courses served sharing style across the table.

Designed for sharing, all courses are presented together for the table, exploring and discovering a variety of flavours before dessert follows separately.

The Menu must be ordered by everyone at the table.

10-dish Tasting menu 445,- per person
Including wine or cocktail menu 740,- per person

◆
First serving

Including a selection of house made chutneys and rice

Palak Patta Chaat (VG) North Indian street food with crispy spinach, topped with chutney

Pani Puri Classic (VG) Traditional street food featuring spiced potatoes and onions seasoned with house spices

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

Coleslaw (V) A fresh and crunchy cabbage salad with a light, creamy dressing

Roasted Salmon Roasted salmon served with green pea curry sauce

Kachumber (VG) A refreshing salad that goes perfectly with curries. Cucumber and tomato topped with fresh coriander and mint

Butter Chicken Tandoori chicken simmered in a rich tomato, onion, cream, and butter sauce

Aloo Matar (VG) Potatoes and peas cooked in a tomato and onion gravy

Naan Soft Indian flatbread, freshly baked and perfect for sharing with curries and chutneys

+ Sticky Lamb Chops 2 pcs. of grilled lamb chops marinated with tamarind, honey and spices 50,- per person

◆ ◆
Second serving

Mango Ice Cream (V) Homemade with coconut lime and mango. A childhood memory from Kabul - bright, fresh, and full of sunshine

(V) = Vegetarian (VG) = Vegan

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Summer Sharing Menu (V)

A vegetarian summer tasting experience featuring ten tasting sized courses served sharing style across the table.

Designed for sharing, all courses are presented together for the table, exploring and discovering a variety of flavours before dessert follows separately.

The Menu must be ordered by everyone at the table.

10-dish Tasting menu 445,- per person
Including wine or cocktail menu 740,- per person

◆

First serving

Including a selection of house made chutneys and rice

Palak Patta Chaat (VG) North Indian street food with crispy spinach, topped with chutney

Pani Puri Classic (VG) A traditional street food featuring spiced potatoes and onions, delicately seasoned with house spices

Paneer Tikka Cottage cheese marinated with house spices.

Coleslaw A fresh and crunchy cabbage salad with a light, creamy dressing.

Kachumber (VG) A refreshing salad that goes perfectly with curries. Cucumber and tomato topped with fresh coriander and mint

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

Aloo Matar (VG) Potatoes and peas cooked in a tomato and onion gravy

Chana Saag A traditional North Indian dish made with chickpeas and spinach

Naan Soft Indian flatbread, freshly baked and perfect for sharing with curries and chutneys.

◆ ◆

Second serving

Mango Ice Cream Homemade with coconut lime and mango. A childhood memory from Kabul - bright, fresh, and full of sunshine.

(VG) = Vegan

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Chef's Favourites

A curated tasting experience featuring 10 tasting-sized courses chosen by our chefs from their personal favourites served sharing style across the table in three servings.

The Menu must be ordered by everyone at the table.

10-dish Tasting menu 595,- per person
Including wine or cocktail menu 990,- per person



First serving

Including a selection of house made chutneys and rice

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

Tandoori Jheenga Juicy king prawns marinated in ginger-garlic paste, turmeric, salt, and white pepper. Served with mango salsa

Seekh Kebab Spiced minced lamb skewers, grilled until tender and juicy, with warm aromatics and a lightly smoky finish

Nendran Banana Chips (VG) A classic street food from Kerala - thin slices of Nendran banana fried to crisp perfection



Second serving

Bread Basket Different types of Indian flatbread, freshly baked and perfect for sharing with curries and chutneys

Roasted Salmon Roasted salmon served with green pea curry sauce

Butter Chicken Dhungar The classic butter chicken, prepared using the ancient Dhungar technique, where glowing charcoal infuses a delicate smoky aroma

Lamb Kadai Slow-cooked lamb curry with tomato, garlic, and garam masala

Chana Saag (VG) The soft green notes of spinach blend beautifully with the firm texture of chickpeas



Third serving

Including optional Indian Chai

Badami Kheer (VG) with Mango Ice Cream (V) Creamy rice pudding with mango ice cream, inspired by childhood memories from Kabul

(V) = Vegetarian (VG) = Vegan

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Chef's Vegan Favourites

A curated tasting experience featuring 10 tasting-sized courses chosen by our chefs from their personal vegan favourites served sharing style across the table in three servings.

The Menu must be ordered by everyone at the table.

10-dish Tasting menu 595,- per person
Including wine or cocktail menu 990,- per person



First serving

Including a selection of house made chutneys and rice

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

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

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

Nendran Banana Chips A classic street food from Kerala — thin slices of Nendran banana fried to crisp perfection



Second serving

Bread Basket Different types of Indian flatbread, freshly baked and perfect for sharing with curries and chutneys

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

Cauliflower Makhani Prepared using the ancient Dhungar technique — where glowing charcoal infuses a delicate smoky aroma

Aloo Matar Potatoes and peas cooked in a tomato and onion gravy

Chana Saag The soft green notes of spinach blend beautifully with the firm texture of chickpeas



Third serving

Including optional Indian Chai

Badami Kheer with Mango Ice Cream Creamy rice pudding with mango ice cream, inspired by childhood memories from Kabul

(V) = Vegetarian (VG) = Vegan