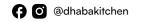
A lá Carte

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

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

Snacks & Appetizers		Open Fire Grill (All dishes are served with a grilled salad, lime, and pickled	onion
Pani Puri Classic* (VG)	65,-	chutney. Recommended sideorders: Naan and sauce)	OHIOH
A traditional street food featuring spiced potatoes and onions, delicately seasoned with house spices		Sticky Lamb Chops	325,-
Okra fries (VG)	75,-	Grilled lamb chops marinated with tamarind, honey and spices	
Crisp okra fried in gram flour, seasoned with house spices and served with green chutney		Chicken Tikka	195,-
Pani Puri Prawn*	85,-	Boneless chicken marinated in a creamy blend of green chili and aromatic spices	
A combination of prawns, onions, and house spices, complemented with a creamy mayonnaise		Tandoori Ribeye	375,-
Tandoori Jheenga	95,-	Ribeye Steak marinated with spices and ghee (approx. 300g)	,
Juicy king prawns marinated in ginger-garlic paste,	50 ,	F. I.B. W. I. 4	400
turmeric, salt, and white pepper. Served with mango salsa		Fish Pollichathu White fish marinated in chili, onion, tomato and	199,-
Majlisi Kebab*	95,-	coconut oil — wrapped in banana leaves	
A slow-cooked kebab with spices like cumin, coriander, black pepper, cardamom, and cloves. Served in Pani Puri	 ,	Vegetarian Grill	
Njandu Soup	85,-	(All dishes are served with a grilled salad, lime, and pickled onion	
An aromatic soup made with crab, spices and	30,	chutney. Recommended sideorders: Naan and sauce)	
coconut milk		Tandoori Cauliflower (V)	195,-
Paneer Fingers*	89,-	Whole cauliflower marinated in house spices	,
Crispy, breaded pieces of paneer served with green chutney.		Vegetable Tikka (V)	195,-
Nendran Banana Chips (VG)	89,-	Celeriac, cauliflower and artichoke marinated in aromatic spices and grilled	
A classic Kerala street food — thin slices of Nendran banana, deep-fried		Paneer Tikka (V)	210,-
. (1.0)		Cottage cheese marinated with house spices	- ,
Samosa (VG)	75,-		
A savory pastry filled with potatoes and peas, paired with coriander chutney		D. O. da	
Outlied Due coali	05	Dry Curries	
Grilled Broccoli Broccoli served with crispy chicken skin	95,-	(Recommended sideorder: Naan)	
broccoil served with crispy chicken skin		Chicken Tikka Masala	245,-
Papadum Selection (VG)	65,-	A classic tandoori chicken, cooked with onions,	-رون
Accompanied by coriander and apple chutneys		tomatoes, and cream for a rich flavour	
Burrata Chaat* (V)	95,-		
A modern twist on chaat, featuring burrata cheese, tomatoes, onions, coriander and tamarind, served with coriander chutney.			



served with coriander chutney



Curries (All dishes are served with rice)
Butter Chicken Tender tandoori chicken simmonion, cream, and butter saud
Butter Chicken Dhunga The classic butter chicken, pr ancient Dhungar technique
Luxurious Butter Lamb Slow-cooked lamb shank in a
Paya Nihari

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

Butter Chicken Dhungar
The classic butter chicken, prepared using the ancient Dhungar technique

195,-

265,-

295.-

275.-

Luxurious Butter Lamb
Slow-cooked lamb shank in a creamy sauce

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

Laal Maas275,Rajasthan's most iconic lamb dish — hearty, spicy and aromatic, made with red chillies, garlic and yoghurt.

Goan Prawn Curry
Jumbo prawns prepared in coconut oil
with a signature Goan masala

Vegetarian & Vegan Curries

(All curries are served with rice)

Chana Saag (V)

A traditional North Indian dish made with chickpeas and spinach

Dal Tadka (VG)

185,-

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

Dal Mahkani (V) 225,-Rich black lentils slow-cooked in cream and spices

Aloo Matar (VG) 195,Potatoes and peas cooked in a tomato and onion

Butter Cauliflower (VG)Creamy cauliflower cooked in a luxurious tomato,

onion and cream sauce

Bold, spicy, and aromatic, made with red chili, garlic and yogurt

Soya Mass Soya Curry (VG)

Biryani

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

Chicken Biryani*
Chicken cooked in Dum Pukht-style rice with aromatic spices

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

Vegetarian Biryani* (V)
Seasonal vegetables cooked in Dum Pukht-style rice with a blend of spices

Dessert

Mango Soft Ice (V)
Freshly homemade with coconut lime and Alphonso mangoes

Sorbet Ice Cream (VG)
Mango sorbet

Badami Kheer (VG)
A creamy rice pudding, gently simmered for hours until the milk becomes rich and naturally sweet.

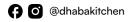
Kids menu (under 10 years)

Dessert included - Gluten in included mini naan

Butter Chicken*
with rice and mini naan

Chicken Skewers
with rice

Small Steak
with fries and sauce





Tandoori Bread

Accompaniments

Plain Tandoori Naan* (VG)	45,-	Raita (V)	55,-
Butter Naan* (V)	45,-	Coriander & Mint Chutney* (V)	45,-
Garlic Naan* (VG)	45,-	Tamarind Chutney (VG)	45,-
Cheese Naan* (V)	55,-	Mango & Yoghurt Chutney (V)	45,-
Roti* (VG)	45,-	Masala Fries* (VG)	45,-
Tandoori Missi Roti* (VG)	55,-	Spicy Béarnaise Sauce* (V)	65,-
Bread Basket (V) Tandoori Naan (VG), Tandoori Roti (VG), Tandoori Missi Roti (VG)	135,-	Masala Red Wine Sauce* (V)	65,-
		Dhaba Coleslaw (V)	75,-
		Kachumber Salad (VG)	75,-

Rice dishes

Plain Rice (VG) 40,-

Sella Rice

