

A la 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

Pani Puri Classic* (VG) 65,-

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

Okra fries (VG) 75,-

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

Pani Puri Prawn* 85,-

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

Tandoori Jheenga 95,-

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

Majlisi Kebab* 95,-

A slow-cooked kebab with spices like cumin, coriander, black pepper, cardamom, and cloves. Served in Pani Puri

Njandu Soup 85,-

An aromatic soup made with crab, spices and coconut milk

Paneer Fingers* 89,-

Crispy, breaded pieces of paneer served with green chutney.

Nendran Banana Chips (VG) 89,-

A classic Kerala street food — thin slices of Nendran banana, deep-fried

Samosa (VG) 75,-

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

Grilled Broccoli 95,-

Broccoli served with crispy chicken skin

Papadum Selection (VG) 65,-

Accompanied by coriander and apple chutneys

Burrata Chaat* (V) 95,-

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

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

Tandoori Ribeye 375,-

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

Fish Pollichathu 199,-

White fish marinated in chili, onion, tomato and coconut oil — wrapped in banana leaves

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

Paneer Tikka (V) 210,-

Cottage cheese marinated with house spices

Dry Curries

(Recommended sideorder: Naan)

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

Butter Chicken Dhungar 225,-

The classic butter chicken, prepared using the ancient Dhungar technique

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

Laal Maas 275,-

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

Goan Prawn Curry 295,-

Jumbo prawns prepared in coconut oil with a signature Goan masala

Vegetarian & Vegan Curries

(All curries are served with rice)

Chana Saag (V) 185,-

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 gravy

Butter Cauliflower (VG) 195,-

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

Soya Mass Soya Curry (VG) 275,-

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

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

Dessert

Mango Soft Ice (V) 75,-

Freshly homemade with coconut lime and Alphonso mangoes

Sorbet Ice Cream (VG) 85,-

Mango sorbet

Badami Kheer (VG) 85,-

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* 149,-

with rice and mini naan

Chicken Skewers 149,-

with rice

Small Steak 185,-

with fries and sauce

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)

Rice dishes

Plain Rice (VG)	40,-
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Sella Rice

Accompaniments

Raita (V)	55,-
Coriander & Mint Chutney* (V)	45,-
Tamarind Chutney (VG)	45,-
Mango & Yoghurt Chutney (V)	45,-
Masala Fries* (VG)	45,-
Spicy Béarnaise Sauce* (V)	65,-
Masala Red Wine Sauce* (V)	65,-
Dhaba Coleslaw (V)	75,-
Kachumber Salad (VG)	75,-