


A la Carte

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

(V) = Vegetarian (VG) = Vegan  = Chili

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

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

Rice dishes

Plain Rice (VG) Sella Rice	40,-
Pulav Rice Sella rice cooked with lamb stew	65,-

Accompaniments

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