

# 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) 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

### Palak Patta Chaat (VG) 85,-

North Indian street food with crispy spinach, topped with chutney

### Njandu Soup 85,-

An aromatic soup made with crab, spices and coconut milk

### Paneer Fingers\* (V) 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 (VG) 95,-

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

### 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

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 Ribeye 375,-

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

### Seekh Kebab 275,-

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

### Boti Kebab 275,-

Small chunks of lamb in a spicy South Asian yoghurt marinated with 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

### 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 and rice)

### Chicken Tikka Masala 245,-

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

### Prawn Masala 265,-

Juicy prawns simmered in a rich, tomato and onion masala with ginger, garlic and fresh coriander

### Kerala-style Beef Fry 255,-

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

### Roasted Salmon 235,-

Roasted salmon served with green pea curry sauce

### Lamb Kadai 275,-

Slow cooked lamb curry with tomato, garlic and garam masal. The dish is known as "Karahi ghost" also

### Chicken Vindaloo 195,-

A spicy and tangy portuguese influenced Indian dish originated in "GOA"

## Vegetarian & Vegan Curries

(All curries are served with rice)

### Chana Saag (VG) 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

### Aloo Matar (VG) 195,-

Potatoes and peas cooked in a tomato and onion gravy

### Butter Cauliflower (VG) 195,-

Creamy cauliflower cooked in a tomato, onion and coconut sauce

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

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

## 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

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

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

## Rice dish

<b>Plain Rice</b> (VG)	<b>40,-</b>
------------------------	-------------

Sella Rice

## Accompaniments

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

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

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