

Tasting Menu

– a little bit of everything.

10 dishes served in 3 different servings!

All menus must be chosen by the entire table.
Min. 2 persons.

Upgrade your menu: Grilled Wagyu steak 150 g for 230,-

Classic 385,- (per person)

◆ First servings

Okra Fries (VG)

Okra chickpea flour, spicy coriander chutney mayo

Mussels with curry sauce

Ghee, spices, and coconut milk

Chettinad

Grilled Chicken coconut, masala, and curry leaves

Spicy sticky lamb chops

Lamb chops marinated with tamarind, honey and spices

Dip (V)

Spicy masala mayo and coriander chutney

◆◆ Second servings

Chili Kale salad (VG)

with lime and mint

Butter Chicken

Tandoori chicken with tomato, cream and butter

Dal Tadka (VG)

Yellow dal cooked with spices topped with ginger and garlic oil

Kolhapuri Beef Masala

Beef with masala blend from Maharashtra

Naan & Rice

◆◆◆ Third servings

Mango soft ice (VG)


Freshly homemade with nuts and lime

Fulfill the experience
with our wine or
cocktail menu.

+ Wine Menu 285,-
3 glasses

+ Cocktail Menu 285,-
3 cocktails

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

(V) = Vegetarian (VG) = Vegan  = Extra hot

Vegetarian/Vegan 385,- (per person)

◆ First servings

Okra fries (VG)

Okra chickpea flour, spicy coriander chutney mayo

Jhoom momos (VG)

Vegan dumplings with tomato and coconut sauce

Pani Pouri (VG)

Pouri, potato, onions, mint and pomegranate

Paneer aloo gobi tikka (V)

Paneer, potatoes, cauliflower marinated with spices

Dip (VG)

Tamarind chutney and vegan mayo

◆◆ Second servings

Chili Kale salad (VG)

with lime and mint

Dal Tadka (VG)

Yellow dal cooked with spices, topped with ginger and garlic oil

Seasonal vegetables (VG)

Seasonal vegetables dry cooked with spices

Palak Paneer (V)

Spinach cooked with spice and cheese

Naan & Rice (VG)

◆◆◆ Third servings


Mango soft ice (VG)

Freshly homemade with nuts and lime

À la Carte Menu

This Dhaba is different from other Dhabas. Our vision is to bring something new and unique to your taste buds. The menu is my (Safi's) declaration of love for the Indian cuisine. For the numerous spices and local traditions.

The recipes are classic but made with a modern twist and more tailored to Danish food culture. I hope that the many dishes with their warm spices, inviting aromas, intense flavors, and fantastic colors bring you a piece of India. The most important ingredient is those who sit with you and share the food. Enjoy!

(V) = Vegetarian (VG) = Vegan  = Extra hot

Snacks

Pani Puri (VG) 65,-
Pouri, potato, onions, mint and pomegranate

Papadum mix (VG) 55,-
Papadum with chutney

Okra fries (VG) 75,-
Okra chickpea flour, spicy coriander and chutney mayo

Vegetable Pakora (VG) 85,-
Fried seasons green, chickpea, flour and spices

Samosa (V) 75,-
Veg samosa with green yogurt chutney

Appetizers


Jhool momos (VG) 95,-
Vegan dumplings with tomato and coconut sauce

Curry Mussels 125,-
Ghee, spices, and coconut milk

Classic Chapli Kebab 135,-
Miced beef, tomato, spices

Open Fire Grill

Served with a small salad

Sticky Lamb Chops  295,-
Lamb chops marinated with tamarind, honey and spices

Chettinad Grilled Chicken 195,-
Coconut, masala, and curry leaves

Tandoori Prawns 255,-
King prawns cooked in tandoor with spices

Tandoori Dorade 325,-
Whole dorade marinated with spices cooked in tandoori


Tandoori Ribeye 375,-
Marinated with spices and ghee approx. 300g

Tandoori entrecote 750,-
Wagyu nr. 5-6 with delightful spice mix, 200g

Vegetarian

Paneer Capsicum Gobi tikka (V) 195,-
Paneer, capsicum, cauliflower marinated with spices

Curries

Paya Nihari  265,-
Lamb shank cooked with onion and spices

Butter Chicken 195,-
Tandoori chicken with tomato, onion, cream, butter

Kholhapuri Beef Masala  275,-
Beef with masala blend from Maharashtra

Goan Prawn Curry 295,-
Jumbo prawns cooked in coconut oil and masala blend from Goa

Fish Masala 335,-
Salmon tikka cooked with mustard, curry leaves and spices

Vegetarian & Vegan Curries

Palak Paneer (V) 185,-

Spinach cooked with spice, cheese and cream

Dal Tadka (VG) 195,-

Yellow dal cooked with spices topped with ginger and garlic oil

Seasonal vegetable (VG) 225,-

Seasonal vegetables dry cooked with spices

Biryani

Served with raita and salad

Chicken Biryani 235,-

Dum pukht rice with chicken and aromatic spices

Lamb Biryani 265,-

Dum pukht rice with lamb and aromatic spices

Vegetarian Biryani (VG) 235,-

Dum pukht rice with seasonal vegetables spices

Kabuli Pulao 285,-

Afghan national dish. Sella rice cooked in lamb stew, topped with carrot, raisins and dry nuts. Served with lamb pieces

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

Dessert

Mango soft ice (VG) 75,-

Freshly homemade with coconut lime

Ras Malai (V) 85,-

Indian cheese cake with saffron milk

Sides, Chutneys & Greens

Raita (V) 45,-

Coriander, mint chutney (V) 35,-

Tamarind chutney (VG) 35,-

Masala fries (VG) 45,-

Chili Kale salad (VG) 65,-

Dhaba Coleslaw (V) 75,-

Masala Red wine sauce (V) 45,-

Spicy béarnaise sauce (V) 65,-

Tandoori Bread

Naan (VG) 45,-

Butter Naan (V) 45,-

Garlic Naan (V) 45,-

Roti (VG) 39,-

Plain rice (Sella rice) (VG) 40,-

Pulav rice 65,-

Sella rice cooked with lamb stew

Wine Menu

Sparkling

Sparkling Brut	McPherson Winery, Victoria, Australien	85	350
Pet/Nat	Cuvée Noctambule, Vercheny, Frankrig	110	495
Champagne Brut	l'Eloquente, Charly-sur-Marne, Frankrig		650

Rosé

Negroamaro	I Muri, Salento, Italien	85	350
Palm	Château l'Escarelle, Provence Mediterranée, Frankrig		395

White

Pinot Grigio	Riva d'Oro, Venezia, Italien	85	350
Grüner Veltliner	Helmut Maglock, Kamptal, Østrig [vegan]	90	395
Sauvignon Blanc	Inviniti, Marlborough, New Zealand		450
Chardonnay	Bogle Winery, California, USA [cert. green]	100	495
Riesling Trocken Erste Lage	Kloster Eberbach "Steinberger", Rheingau, Tyskland		550
Sancerre	Domaine Tabordet, Loire, Frankrig [øko]		595
Chardonnay Premium Cuvée	Chartron et Trebuchet, Bourgogne, Frankrig		695
Chablis Grand Cru	Chartron et Trebuchet, Bourgogne, Frankrig		1200

Orange

Fizzy Orange	Equinox, Tyskland/Ungarn		450
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Red

Sangiovese	Luccarelli, Puglia, Italien	85	350
Côtes du Rhône	Alain Jaume, Rhône, Frankrig [øko]	90	395
Ripasso Superiore	Semprebon, Valpolicella Classico, Italien		450
Pinot Noir	Bogle Winery, California, USA [cert. green]	100	495
Tempranillo Crianza	Ardal, Ribera del Duero, Spanien		550
Pinot Noir Premium Cuvée	Chartron et Trebuchet, Bourgogne, Frankrig		695
Pomerol	Château La Croix Saint-Vincent, Bordeaux, Frankrig [øko]		850
Gevrey Chambertin	Chartron et Trebuchet, Bourgogne, Frankrig		1100
Flor de Pingus	Dominio de Pingus, Ribera del Duero, Spanien		1600
Tignanello	Marchesi Antinori, Toscana, Italien		2400

Dessert wine

Sauternes	Louis Eschenauer, Bordeaux, Frankrig [50cl]	90	450
Recioto "Le Quare"	Gamba, Valpolicella Classico, Italien [50cl]		575

**Stocked vintages can be provided by our waiters*