

TASTING MENUS

Experience a variety of dishes from the Indian kitchen, from the starters to the curries. The menus are served family style.

CLASSIC MENU ^(A)

SMALL DISHES

- Pappadams and Chutneys
- Sabzi Samosa

LARGE DISHES

- Butter Chicken
- Balti Lamb

BREAD AND EXTRA

- Basmati Rice
- Butter Naan
- Raita

310,- per person (minimum 2 persons)

VEGETARIAN MENU ^{(V) (A)}

SMALL DISHES

- Pappadams and Chutneys
- Sabzi Samosa

STORE RETTER

- Butter Paneer
- Ghobi Aloo

BREAD AND EXTRA

- Basmati Rice
- Butter Naan
- Raita

270,- per person (minimum 2 persons)

HOW STRONG SHOULD THE FOOD BE?



SMALL DISHES

The food is continuously served when it is ready from the kitchen. The Indian way.

- PAPPADAMS AND CHUTNEYS** ^{(V) (A)} 60,-
2 pieces of spicy, fried and crispy flatbread made of lentil- and rice flour with chutney set. Extra pappadam +10,-
- SABZI SAMOSA** (2 pcs.) ^{(V) (A)} 70,-
Fried patty made of wheat flour stuffed with spiced potatoes and peas.

- SABZI PAKORA** ^(V) 70,-
Fried spicy chickpea batter mixed with potato, onion and eggplant.
- CHICKEN PAKORA** ^(A) 75,-
Deep fried chicken pieces in spicy chickpea batter.

- PRAWN KOLIWADA** ^(A) 90,-
Fried prawns marinated with garlic, ginger, spices, coriander, lemon, chili and chickpea flour.

Ask for vegan chutney for the small dishes



LARGE DISHES

With Basmati Rice

SIZZLER

Dish containing onion, bell pepper, tomato, ginger, garlic and spices. Served on a hot iron plate. Without gravy.

- CHICKEN SIZZLER** ^(A) 185,-
- LAMB SIZZLER** 210,-
- PRAWN SIZZLER** ^(A) 210,-

BOMBAY BIRYANI

Rice dish with onions, tomatoes, mint, spices, potatoes, cashew nuts, plum fruit with stones, fresh pepper, butter, garlic and ginger. Served with raita (lightly spiced yoghurt).

- CHICKEN BOMBAY BIRYANI** ^(A) 225,-
- LAMB BOMBAY BIRYANI** ^(A) 250,-



TIKKA MASALA

Dish with little sauce, bell peppers, cream, blended cashew nuts, tomatoes, onions, spices, garlic and ginger.

- CHICKEN TIKKA MASALA** ^(A) 185,-
- LAMB TIKKA MASALA** ^(A) 210,-

ROGAN JOSH CURRY

Dish with gravy made of onion, tomato, ginger, garlic and spices.

- CHICKEN ROGAN JOSH** 185,-
- LAMB ROGAN JOSH** 210,-

BALTI

Dish with little gravy with onion, tomato, garlic, ginger, whole chilies, coarse pepper and spices.

- BALTI CHICKEN** 185,-
- BALTI CHICKEN PALAK (SPINACH)** 185,-
- BALTI LAMB** 210,-
- BALTI LAMB PALAK (SPINACH)** 210,-
- BALTI PRAWN** ^(A) 210,-

BUTTER

Our most popular dish

Sauce of butter, tomatoes, onions, blended cashew nuts, cream, spices, garlic and ginger.

- BUTTER CHICKEN*** ^(A) 185,-
- BUTTER LAMB*** ^(A) 210,-

SHAHI KORMA

Sauce of cardamom, fennel seeds, blended cashew nuts, coconut butter, yoghurt, onion, cream, spices, garlic and ginger.

- CHICKEN SHAHI KORMA*** ^(A) 185,-
- LAMB SHAHI KORMA*** ^(A) 210,-

Our food is prepared with our own spice blends to create the unique taste

^{(A) (V)} *Can be made in a child-friendly version

VEGETARIAN

Paneer: fresh, non-melting soft cheese from pasteurized cow milk with vinegar.

- PALAK PANEER** ^{(A) (V)} 160,-
Spinach, paneer cheese, cream, spices, garlic and ginger.
- BUTTER PANEER*** ^{(A) (V)} 160,-
Paneer cheese in a sauce of butter, tomatoes, onion, blended cashew nuts, cream, spices, garlic and ginger.
- PANEER TIKKA MASALA** ^{(A) (V)} 160,-
Semi-dry dish with paneer cheese, bell pepper, cream, tomatoes, blended cashew nuts, onion, spices, garlic and ginger.

- NAVATAN KORMA*** ^{(A) (V)} 160,-
Bell peppers, Cauliflower, carrots, potato and paneer cheese in a sauce of cardamom, fennel seeds, blended cashew nuts, coconut butter, yoghurt, onion, cream, spices, garlic and ginger.
- HOUSE DAAL** ^{(A) (V)} 160,-
The chefs choice of lentils cooked with spices.
- SABZI BOMBAY BIRYANI** ^{(A) (V)} 200,-
Rice dish, bell peppers, cauliflower, carrots, potatoes, paneer cheese, onion, tomatoes, mint, spices, cashew nuts, plum fruit with stones, butter, garlic and ginger. Served with raita (lightly spiced yoghurt).

VEGAN

- GHOBI ALOO** ^(V) 160,-
Cauliflower with potatoes, onion, tomatoes, spices, garlic and ginger.
- CHANA MASALA** ^(V) 160,-
Chickpeas with onion, tomatoes, gravy, spices, garlic and ginger.
- ACHARI BAINGAN ALOO** ^{(A) (V)} 160,-
Eggplant with potatoes, onion, tomatoes, pickled spices, garlic and ginger.

COCKTAILS

GIN & TONIC 80,-
The British cure against malaria. Back in the day quinine was mixed with tonic water as a prophylactic against malaria, however, the British would add Gin to dull the taste. Supposedly it worked.

WHISKEY, WHISKY, SCOTCH (6 cl.) 80,-
Another British influence in India. When whiskey was first introduced, it was a hit amongst the Maharajahs and high society as a luxurious beverage from the West. Soon after, whiskey became a common sight at the dinner table across the subcontinent, which may explain why we speak English in a somewhat amusing manner and are always nodding our heads, "yes sir".

MANGO VODKA 80,-
From India with love.



BREAD AND EXTRA

- TANDOORI ROTI** ^{(V) (A)} 35,-
Flatbread made of coarse wheat flour - baked in oven.
- GARLIC NAAN** ^{(V) (A)} 35,-
Flatbread made of wheat flour with garlic and butter - baked in oven.
- BUTTER NAAN** ^{(V) (A)} 35,-
Flatbread made of wheat flour with butter - baked in oven.
- PESHWARI NAAN** ^{(V) (A)} 65,-
Sweet flatbread made of wheat flour with almonds, cashews, pistacios, coconut, raisins and paneer (homemade cottage cheese) - baked in oven.
- PAPPADAM** ^(V) 10,-
1 piece of spicy fried flatbread made of lentil- and rice flour.
- CHUTNEY SET** ^{(V) (A)} 40,-
Assorted chutneys.
- RAITA** ^{(V) (A)} 40,-
Lightly spiced yoghurt with cucumber, tomato and potato.
- MIRCHE** ^(V) 10,-
Fresh chilies.



- ^(V) Vegetarian dishes
- ^(VG) Vegan dishes
- ^(A) Allergy: Scan QR code



DRINKS

COLD DRINKS

SODA 40,-
Coca Cola, Coca Cola Zero, Fanta, Sprite and sparkling water

MANGO FRUIT DRINK 40,-

MANGO LASSI ④ 40,-
Home made yoghurt drink with mango.

COFFEE/TEA

COFFEE 35,-
Freshly brewed black coffee.

TEA 35,-
Ask for our selection.

MASALA CHAI ④ 50,-
Homemade Indian tea cooked with black tea, milk, cardamon and sugar.



Try our hand brewed
Indian Masala Chai

Tea the Indian way



BEER

COBRA PREMIUM BEER
A golden lager/ale at 4.8% is brewed from an Indian recipe. It is a smooth beer with gentle carbonation with flavors of soft fruit tones with a little hop.

33 cl. 60,-
66 cl. 105,-

KINGFISHER PREMIUM LAGER BEER
This Indian Lager of 4,8% from Kingfisher is clean and refreshing with a light golden colour and a clean, hoppy aroma.

33 cl. 60,-
66 cl. 105,-

BOMBAY BICYCLE (IPA)
Full-flavoured IPA with 4,2%. Sweet biscuit malt overlaid by pine and grapefruit hops with a dry, bitter finish.

33 cl. 60,-

NON-ALCOHOLIC BEER 0,0%
33 cl. 60,-

WINE

RED WINE

300. THE WINES OF FRANCIS FORD COPPOLA - PINOT NOIR
Francis Ford Coppola Winery
USA, California, Monterey County
Sweet, juicy, intense, and fresh Monterey Pinot Noir of quality from Coppola's expert hands.

Glass - 15 cl. 85,-
Bottle - 75 cl. 400,-

301. LA CLAVE
Raúl Pérez,
Spain, Castilla y León, Bierzo
A dry, elegant, and classic Mencia wine, spiced with a touch of Syrah and Tempranillo. A delightful experience for fans of Northern Rhône wines.

Bottle - 75 cl. 400,-

302. GAMAY - POUR QUOI PAS (NATURAL WINE)
Domaine Chasselay
France, Vin de France
Fruity, light, and inviting red wine showcasing Gamay's excellent berry character and crisp acidity. A modern red wine in the Beaujolais style.

Bottle - 75 cl. 400,-

WHITE WINE

310. RIESLING - HOCHHEIMER - CLASSIC
Wernersches Weingut
Germany, Rheingau
Elegant and delicious semi-sweet Riesling with a refreshing taste and a beautiful moderate dryness.

Glass - 15 cl. 85,-
Bottle - 75 cl. 400,-

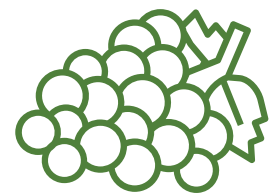
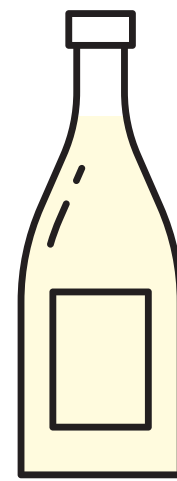
311. ROOTS - FURMINT (NATURAL WINE)
Kobal
Slovenia, Stajerska Haloze
Slovenian semi-dry white wine with enticing floral notes. The taste is lively and crisp with hints of pear, lemon, and nectarine.

Bottle - 75 cl. 400,-

ORANGE WINE

315. MACÉRATION ORANGE (NATURAL WINE)
Charles Frey Orange
France, Alsace
Organic, light, semi-dry, versatile, and juicy orange wine with inviting aromas of apricot, orange, chamomile, and lychee.

Bottle - 75 cl. 400,-



Tandoori Masala
Indian Restaurant

CATERING

You can order delicious Indian catering for your next event or company lunch.
We will put together a unique menu that meets your request.

Bon appetit

1700



2200

VESTERBRO

Halmtorvet 5
1700 Copenhagen V

NØRREBRO

Nørrebrogade 35
2200 Copenhagen N