

BAR BITES & NIBBLES

MASALA NUTS (P, CN)

Crunchy nuts, dry roasted with aromatic masala spices, offering a perfect blend of heat and flavor
59

Wine: Gustavshof Riesling Trocken

GARLIC NAAN WITH GARLIC BUTTER (HG, E, M)

Soft, grilled garlic naan served with a rich and flavorful garlic masala butter and cheese, perfect for a savory start

49

Wine: Frères Bouzeron

LOADED PAPADUMS

Crisp papadums topped with creamy avocado, tangy tomatoes, onions, and a sprinkle of Indian spices

79

Wine: Susucaru rosso

FRIED CORN RIBS INDIAN STYLE (E)

Grilled corn ribs with spicy tikka mayo, topped with crispy rice for a delightful crunch

79

Wine: Handwerk Riesling Trocken

INDIAN CHIPS, CRISPS AND CRACK (HG, P, CN)

An assortment of spiced savory bites, chips, and crisp snacks, perfect for sharing and exploring various flavors

69

Wine: Biancoviola

INDIAN STREET SNACK & SMALL PLATES

KFC (KERALA FRIED CHICKEN) (E)

Crispy chicken marinated in Kerala spices, served with tamarind mayo for a flavorful twist

130

Wine: Completo Unlitro

CHICKEN TIKKA SKEWER (PER PIECE) (M, SN)

Succulent chicken marinated in aromatic spices, grilled to perfection on skewers for a smoky, flavorful bite

99

Wine: Sula Chenin Blanc

MASALA LAMB SLIDER (PER PIECE) (HG, M)

Juicy pulled lamb spiced with Indian herbs, served in a soft slider bun

90

Wine: Dindori Shiraz

MINI KATI ROLL (PER PIECE) (HG, M)

Tender chicken wrapped in a soft paratha with onions, peppers, and chili mango mayo

90

Wine: Sula Chenin Blanc

DEVILLED PANEER (M, S)

Fiery paneer cubes tossed in a bold, spicy and tangy sauce with bell peppers, onions and chili for a spicy kick

130

Wine: Susucaru rosso

SAMOSAS CHANNA CHAAT (HG)

Samosas served with tangy chickpea curry, and chutneys

120

Wine: Chianti Classico

ONION BHAJI

Crispy, golden onion fritters spiced with aromatic herbs, served with mint chutney for a perfect savory snack

120

Wine: Mulatschak

BOMBAY POTATOES (E)

Diced potatoes sautéed with fragrant Indian spices bursting with flavors served with gun powder

110

Wine: Sula Chenin Blanc

AVOCADO DAHI PURI (HG, M) (VEGAN OPTION AVAILABLE)

Crispy puris filled with a mix of avocado, potatoes, chickpeas topped with chilled yoghurt, mint - and tamarind chutney for an explosion of flavors

130

Wine: Biancoviola

PADRON PEPPER MAKHNI (M, CN)

Grilled Padron peppers served on top a rich, creamy Makhni sauce, blending smoky heat with luxurious Indian flavors

120

Wine: Biancoviola

SMAKSMENY

Includes a collection of dishes from the menu and dessert.

Ordered by the whole table.

595

WINE PAIRING

850

AMAZING CURRIES

BUTTER CHICKEN (M, CN)

Chicken thigh in a rich butter sauce made with cashew cream and browned butter
245

Wine: Biancoviola

LAMB KOSHA MANGSHO (SE, M)

24 hour marinated, slow cooked, Bengali style lamb curry
265

Wine: Dindori Shiraz

PORK BELLY VINDALOO

Succulent pork belly cooked in a fiery vindaloo sauce with tangy vinegar, garlic, and spices
265

Wine: Handwerk Riesling Trocken

CHOLE

Chickpea curry, pickled onion, tomatoes, ginger, chili, chaat
225

Wine: Sula Chenin Blanc

PANEER TIKKA MASALA (M, CN)

Grilled paneer cubes in a creamy, spiced tomato sauce, combining smoky flavors with a rich, smooth gravy for a delightful vegetarian curry
225

Wine: Completo Unlitro

SIDES

CUCUMBER RAITA (M)

Yoghurt, cucumber, cumin
40

PICKLED VEGETABLES

Carrots, radish and
beetroot
40

NAAN (M, E, HG)

Plain
55
Garlic
60

SWEETS

PARLE G ELDERFLOWER

CHEESECAKE (M, HG)
Elderflower, cheese and lime
130
Cocktail: Elderflower spritz

SORBET

Sorbet, ask your waiter about the flavors
130

SMAKSMENY

Includes a collection of dishes from the menu and dessert.

Ordered by the whole table.

595

WINE PAIRING

850

COCKTAILS

ELDERFLOWER SPRITZ
Elderflower liqueur, elderflower syrup
and Prosecco
179

SAPPHIRE
Gin, star anise smoke, passion fruit,
blue curacao and lime
179

SPICY PASSION SOUR (E)
Homemade chili infused vodka, white
rum, passion fruit, mango, falernum,
lime, egg white
179

CLARIFIED MANGO (M)
Overnight clarified mango lassi with
vodka, amaretto and lime
179

LYCHEE SOUR (E)
Jameson whiskey, lychee liqueur, lime,
grenadine, egg white
179

COFFEE MARGARITA
Coffee, Cointreau, coffee liquor, Reposado
tequila
179

BEER

KING CHAKRA (HG, BG)
Indian beer 0,65L Brewed & bottled
in India
165

FRYDENLUND PILSNER
(HB, BG) 0,4L
105

KRONENBOURG 1664
(HV, BG) 0,25
68

BROOKLYN EAST IPA
(HV, BG) 0,33
105

NON-ALCOHOLIC BEER
(HV, BG)
55

WHITE WINE

KALKSTEIN RIESLING TROCKEN
Gustavshof, Tyskland
FL 775 / GL 180

HANDWERK RIESLING TROCKEN
Leiner, Tyskland
FL 950 / GL 220

BOUZERON
Chapuis Frères, Frankrike
FL 1 200 / GL 280

CHABLIS
Château de Béru, Frankrike
FL 1 600

SULA CHENIN BLANC (SU)
Sula, India
FL 870/ GL 190

ORANGE WINE

BIANCOVIOLA
Aldo Viola, Italia
FL 1 100 / GL 270

MULATSCHAK
Meinklang, Austria
FL 780 / GL 180

VITOVSKA
Vodopivec, Italia
FL 2 100

RED WINE

SUSUCARU ROSSO
Frank Cornelissen, Italia
FL 1 100 / GL 250

COMPLETO UNLITRO
Carussin, Italia
FL 750 / GL 170

CHIANTI CLASSICO
Castell'in Villa, Italia
FL 1 100 / GL 250

FRAPPATO
COS, Italia
FL 1 100 / GL 250

IL PETTIROSSO
Arpepe, Italia
FL 1 600

DINDORI SHIRAZ (SU)
Sula, India
FL 870/ GL 190

BUBBLES

PROSA ROSÉ
Meinklang, Østerrike
FL 700 / GL 160

CAVA "ANNE MARIE"
Castell d'Age, Spania
FL 850 / GL 200

NATURALMENTEFRIZZANTE
Casa Belfi, Italia
FL 850 / GL 200

BLANC DE NOIRS BRUT
Fleury, Frankrike
FL 1 200

SULA TROPICALE BRUT
Sula, India
FL 860/ GL 180

ROSÉ WINE

LE DUE ARBIE ROSÉ DIEVOLE (SU)
Toscana, Italia
FL 580 / GL 150

SODAS & LASSI

MANGO LASSI (M)
Indian mango smoothie
60

Sodas – 0,33L
COLA, PEPSI MAX,
SOLO, 7-UP, Farris
56

CHAI, COFFEE AND TEA

CUTTING CHAI (M)
Chai with milk, cardemom, fennel
seeds ginger & cloves
35

INDIAN MALABAR
Coffee
45