

BAR BITES

&

NIBBLES

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

Soft, grilled garlic naan served with a rich and flavorful garlic masala butter and cheese

65

Wine: Frères Bouzeron

LOADED PAPADUMS

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

89

Wine: Susucaru rosso

FRIED CORN RIBS INDIAN STYLE (E)

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

89

Wine: Handwerk Riesling Trocken

GRILLS

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

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

125

Wine: Sula Chenin Blanc

SEEKH KEBAB

Juicy minced lamb meat spiced with Indian herbs, grilled to perfection.

145

Wine: Dindori Shiraz

INDIAN STREET SNACKS & SMALL PLATES

SAMOSA CHANNA CHAAT (HG)

Samosas served with tangy chickpea curry, and chutneys

145

Wine: Chianti Classico

ONION BHAJI

Crispy onion fritters spiced with aromatic herbs, with mint chutney

145

Wine: Mulatschak

BOMBAY POTATOES (E)

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

145

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

145

Wine: Biancoviola

CAULIFLOWER 65

Crispy fried cauliflower tossed in spicy, tangy South Indian style sauce.

145

Wine: Biancoviola

KFC (KERALA FRIED CHICKEN) (E)

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

160

Wine: Completo Unlitro

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

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

115

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

155

Wine: Susucaru rosso

SMAKSMENY

Includes a collection of dishes from the menu and dessert.
Ordered by the whole table.

645 WITHOUT DESSERT/ 685 WITH DESSERT
PER PERSON

WINE PAIRING 850

HG HVETEG GLUTEN - BG BYGGLUTEN - M MELK - E EGG - PE PEANØTTER - CN CASHEW NØTTER - S SOYA
F FISK - SK SKALLDYR - B BLØTDYR - SE SELLERI - SN SENNEP - SF SESAMFRØ - L LUPIN - SU SULFIT

AMAZING CURRIES

BUTTER CHICKEN (M, CN)

Chicken thigh in a rich butter sauce made with cashew cream and browned butter
295

Wine: Biancoviola

LAMB KOSHA MANGSHO (SE, M)

24 hour marinated, slow cooked, Bengali style lamb curry
310

Wine: Dindori Shiraz

PORK BELLY VINDALOO

Succulent pork belly cooked in a fiery vindaloo sauce with tangy vinegar, garlic, and spices
310

Wine: Handwerk Riesling Trocken

CHOLE

Chickpea curry, pickled onion, tomatoes, ginger, chili, chaat
265

Wine: Sula Chenin Blanc

CHICKEN 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
295

Wine: Completo Unlitro

PANEER TIKKA MASALA (M, CN) G

Grilled paneer cubes in a creamy, spiced tomato sauce, combining smoky flavors with a rich, smooth gravy for a delightful vegetarian curry
265

Wine: Completo Unlitro

SIDES

CUCUMBERRAITA (M)

Yoghurt, cucumber, cumin
40

CHUTNEY PLATTER

A selection of chutneys, balancing sweet, spicy and tangy, perfect for pairing and dipping.
50

NAAN (M, E, HG)

Plain
55

Garlic
65

SWEETS

CHILI CHOCOLATE FUDGE

(M, HG, E)
Dark chocolate fudge with chili served with coconut sorbet 130

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.
645 WITHOUT DESSERT/ 685 WITH DESSERT
PER PERSON

WINE PAIRING 850

HG HVETEG GLUTEN - BG BYGGLUTEN - M MELK - E EGG - PE PEANØTTER - CN CASHEWNØTTER - S SOYA
F FISK - SK SKALLDYR - B BLØTDYR - SE SELLERI - SN SENNEP - SF SESAMFRØ - L LUPIN - SU SULFIT

COCKTAILS

ELDERFLOWER SPRITZ

Elderflower liqueur, elderflower syrup
and Prosecco
179

MANGO SPRITZ

Mango pure, aperol, prosecco and
sodawater
179

LYCHEE SPRITZ

Lychee liqueur, passion fruit syrup,
limejuice, prosecco and sodawater
179

MASALA MULE

Whole cardamom, chaat masala,
vodka, limejuice and ginger beer
189

CLARIFIED MANGO (M)

Amaretto, vodka, limejuice and
mango lassi
Clarified overnight
189

FIRECRACKER OLD FASHIONED

Chaat masala, sugar, angostura
bitters and chili infused bourbon
189

GINDIAN TONIC

Cardamom infused gin, tonic water
179

BEER

KING CHAKRA (HG, BG)

Indian beer 0,65L
185

RINGNES PILSNER (HB, BG) 0,4L

135

KRONENBOURG 1664

(HV, BG) 0.25
78

BROOKLYN EAST

IPA (HV, BG) 0,33
115

NON-ALCOHOLIC BEER

(HV, BG)
115

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 Bérû, 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, Cola Zero,
Fanta, Sprite Zero
59

Ginger beer

69

Sparkling water
59

CHAI, COFFEE AND TEA

CHAI (M)

Chai with milk, cardemom, fennel
seeds ginger & cloves
45

COFFE/TEA

45