

## Appetizer

- SOMOSA** 65  
Homemade fried dumpling filled with veggies. Dip into our mint-garlic & tamarind sauce
- PAPADUMS** 45  
Crispy lentil breads with sweet mango chutney
- TANDOORI PAKORA** 89  
Tasty chicken bites with a garlic dip
- ONION VAJI** 85  
Onion rings, paired perfectly with our zesty mint-garlic dip!
- COCKTAIL**  99  
Pick between chicken or shrimp. Bursting with flavor of our secret blend of tomato, chili, onion, cashew, lemon and spices
- FALAFEL PLATE** 89  
Get ready to falafel in love with our homemade falafels!
- LENTHIL SOUP** 99  
Vegan lentil soup with aromatic flavors and spices

## SIDES

- SIDE- KOMBO** 75  
Spice up your Indian cuisine with the perfect trio: sweet mango chutney, fiery chili pickles and refreshing raita!

## GRILLS

*Get ready for a smoking hot dish straight out of the tandoori oven!*

*You get grilled meat, mint marinated veggies and creamy masala sauce*

- CHICKEN TANDOORI** 230
- HOT CHILI CHICKEN** 230  
Medium spicy curry sauce on the side 
- MIXED CHICKEN** 240  
Mixed plate with different marinades. Garlic, Hot chili and Tandoori!
- SCAMPI** 255
- LAMB FILET** 250
- SHISH KEBAB** 230  
Minced meat in sambal
- MIXED** 265  
A mix of juicy lamb fillet, scampi, tandoori and sizzling shish kebab

- SALAD** 35  
Fresh greens with dip
- CHILIPICKLES**  25
- MANGO CHUTNEY** 25
- RAITA** 35

## Signatures

*Signature dishes - our chefs best creations!*

- MALAI SIZZLAR**  235  
Chicken filet marinated in a refreshing blend of mint, garlic, yoghurt and a kick of green chili!
- GARLIC KARAI**  235  
Garlic marinated chicken with flavors of cumin, bell pepper and mushroom
- LAMB TIKKA KARAI**  250  
Roasted lamb filet with sautéed tomatoes, garlic, onions and mushrooms for a flavor explosion!
- MANGO BADAMI** 235/ 245  
Made with ground cashews, ginger, cumin, sweet mango and cream. Choose between chicken or lamb
- OPEN WRAP** 225  
Paratha Perfection: Crunchy salad with Garlic, Mint and Mango Chutney Sauce. Choose: Tandoori Chicken or Shish Kebab

## BREAD

- SADA NAAN** 35  
Plain naan
- GARLIC NAAN** 40  
Fresh garlic and herbs
- PANIR NAAN** 45  
Swedish cheese
- PESWARI NAAN** 49  
Stuffed with ground cashew nuts, coconut and honey
- VEGAN BREAD** 45

## CLASSIC

*Spice up your life with our traditional dishes*

CHICKEN	225
LAMB	240
SCAMPI	245

### BUTTER MASALA

Blend of fresh tomatoes, aromatic spices, creamy butter and roasted cashew nuts

### VINDALOO

Prepare yourself for a spicy journey! Flavors of roasted chili and fresh green chili

### KORMA

Garam masala, yoghurt, butter and cashew nuts. Add some chili pickles to spice things up! +10

### BALTI

Garlic, ginger, tomatoes and a blend of spices such as garam masala, turmeric, cumin and lemon juice

### PALAK

Spinach Power Bowl! Packed with flavorful curry, garlic, indian aromatic herbs and a ginger kick

### KARAI

Karai is a aromatic dish, bursting with flavors of cumin, bell pepper and mushroom

CRAVING FOR DESSERT?  
ASK FOR THE MENU

## Go Green

*Our veggie top picks- And no worries, every dish is vegan available*

### PALAK PANEER 195

Spinach and spice and everything nice! Homemade paneer and a blend of Indian flavors

### GHAR KI DAL 195

Golden lentils cooked with cumin, curry and a dash of cream

### VEGGIE KARAI 195

Fresh veggies, homemade paneer, cumin, bell peppers, mushrooms and tomatoes, all mixed up for a burst of flavor!

### PANEER BUTTER MASALA 195

Homemade cheese in a creamy masala sauce

### CHANA ALOO 195

Chickpeas, potatoes, peas, ginger, chili and in a creamy stew

### MOTHER INDIA 195

#### FALAFEL

Homemade falafels with a choice of spicy curry or mild creamy korma sauce

### ALOO GOBI 195

A classic dish with potatoes and cauliflower in a sauce of spices and yoghurt

### VEGGIE BALTI 195

Get ready for a veggie-packed adventure with our mixed vegetable curry

## THALI

*A delightful mix of small dishes- a journey through the flavors of India*

### GREEN THALI 290

A mix of - veggie pakora with mint dip, palak paneer, veggie curry and some lentil love. Together with saffron rice and garlic naan

### TAPAS THALI 290

Grilled Chicken Tikka with veggies, Prawn curry, veggie Samosa with dip and Papdum for extra crunch! Served with rice

### DREAM THALI 290

Buttery Masala, Spicy Lamb Madras, Veggie Samosa and Garlicky Naan! Served with rice

## Biryani

*Satisfy your cravings with our buttery fried rice served with a refreshing side of raita*

CHICKEN	240
LAMB	250
SCAMPI	260

ALLERGIES?  
ALWAYS SPEAK TO OUR STAFF