

1. Samosa Baked puff pastry with fillings of lightly spiced potatoes and peas. Serve with a little salad

49 DKK

2. Onion baji Onion slices with chickpea flour fried in oil, served with salad and dressing

49 DKK

3. Chicken Pakora Chicken pieces, fried in chickpea flour, served with salad

49 DKK

5. Chana Chat Chickpeas, potatoes, onions, cucumbers, tomatoes and lemon juice with chat seasoning in yogurt. Served cold.

55 DKK

6. Chicken Chat Chickpeas, potatoes, onions, cucumbers, tomatoes, and lemon juice with chat spice in yogurt. Serve cold.

59 DKK

8. King Prawn Pakora China shrimp fried with chickpea flour.

69 DKK

Soup

9. Tomato soup Homemade spicy tomato soup with cream and cardamom.

59 DKK

10. Homemade lentil soup

59 DKK

HOUSE SPECIALITY

12. Karahi Lama Lamb cooked with tomatoes, peppers and onions in spicy sauce.

135 DKK

13. Karahi Beef Beef prepared with tomatoes, peppers, onions and a spicy sauce.

135 DKK

14. Karahi Chicken Chicken prepared with tomatoes, peppers, onions and a spicy sauce.

135 DKK

15. Karahi Prawn China shrimps prepared with tomatoes, peppers and onions in a spicy sauce.

135 DKK

16. Indian Thali (min. 2 per.) A mix of 10 different specialties: papadam with pickles set, tomato soup, mixed vegetables, lamb in spinach, butter chicken, chicken curry with a little salad, rice, nan bread, raita and vanilla ice cream with chocolate sauce.

249 DKK

19. Lamb Tikka Lamb pieces marinated in spicy yogurt, cooked in oven.

135 DKK

18. Chicken Tikka Chicken pieces without bone marinated in spicy yogurt, cooked in oven.

145 DKK

19. Beef Tikka Beef marinated in spicy yogurt, cooked in oven.

145 DKK

Popular dish **20. Mix grill** A mixture of Beef tikka, lamb tikka and chicken tikka fried in vegetables.

165 DKK

Main courses

Lamb

- 22. Lamb Curry** Spicy lamb cooked in a slightly spicy curry sauce. **119 DKK**
- 23. Lamb Channa** Spicy lamb with chickpeas prepared in a slightly spicy curry sauce. **125 DKK**
- Populær ret **25. Lamb Spinach** Spicy lamb cooked in curry sauce and spinach. **125 DKK**
- 26. Lamb Khara Masala** Spicy lamb in a spicy sauce with pepper and ginger. **125 DKK**
- 27. Lamb Roghan Josh** Spicy lamb in a spicy sauce with pepper and ginger. **129 DKK**
- 28. Lamb Butter** Spicy lamb with raisins and almonds in curry and tomato sauce, added tandoori spice. **129 DKK**
- 29. Lamb Korma** Spicy lamb cooked with curry, almonds and saffron in cream sauce. **129 DKK**
- Popular dish **30. Lamb Tikka Masala** Tandoori lamb tikka prepared with fresh tomatoes, onions and peppers in curry sauce. **135 DKK**

Chicken

- 31. Chicken Curry** Spicy chicken pieces in curry sauce with fresh coriander. **115 DKK**
- 33. Chicken Channa** Spicy chicken pieces with chickpeas in curry sauce. **119 DKK**
- 34. Chicken Do Piazza** Spicy chicken pieces in vinegar and cooked in a lightly spiced curry sauce with onions. **119 DKK**
- 35. Chicken Spinach** Spicy chicken pieces prepared in curry sauce and spinach. **115 DKK**
- 36. Chicken Creamy** Spicy chicken pieces with curry in cream sauce. **129 DKK**
- Popular dish **37. Butter Chicken** Tandoori chicken prepared with almonds, raisins and butter in red tomato sauce. **129 DKK**
- 38. Chicken Korma** Spicy chicken pieces prepared with almonds and saffron in cream sauce. **129 DKK**
- Popular dish **39. Chicken Tikka Masala** Tandoori chicken tikka prepared with fresh tomatoes, onions and peppers in curry sauce. **129 DKK**
- 40. Tawa Chicken** Chicken breast prepared with onions, tomatoes, peppers, garlic and fresh green chilli. (Extra strong!)

129 DKK

Beef

- 41. Beef Curry** Spicy beef prepared in a slightly spicy curry sauce. 129 DKK
- 42. Beef Spinach** Spicy beef prepared in curry sauce with fresh coriander. 129 DKK
- 46. Beef Korma** Spicy beef prepared with curry, almonds and saffron in cream sauce. 135 DKK

Fish

- 49. King Prawn Creamy** China prawns prepared with butter, tomato sauce, cream and spice. 159 DKK
- 50. King Prawn Masala** China prawns cooked in a spicy sauce with tomatoes. 159 DKK

Vegetarian

- 51. Dal Curry** Yellow lentils in curry sauce 99 DKK
- 52. Channa Masala** Chickpeas in a spicy curry sauce 99 DKK
- 54. Allo Ghobi** Potatoes and cauliflower prepared in curry sauce 99 DKK
- 56. Paneer saag** Homemade cheese with curry and spinach 109 DKK
- 57. Paneer Matar** Homemade cheese with peas cooked in curry sauce. 109 DKK
- 58. Mix Vegetables** A mixture of fresh vegetables prepared with spices in curry sauce. 109 DKK

Biryani Dishes

Served with Raita. See no. 73

- 59. Vegetarian Biryani** Various vegetables in rice, bell pepper, raisins, coconut almonds and spice are served with 145 DKK
- 60. Chicken Biryani** Chicken in rice, pepper, almonds, raisins, coconut and spices. 155 DKK
- 61. Lamb Biryani (Risblanding)** Lamb in rice, pepper, almonds, coconut, raisins and spices. 155 DKK

SIDES

Sides (rice, bread, etc.) are not included in A la Carte dishes.

- 66. Ris Pulao** Fried basmati rice with saffron. Slightly spicy 25 DKK

67. Channa Pulao	Fried basmati rice with chickpeas. Slightly spicy.	28 DKK
68. Nan Bread	Thick, soft freshly baked bread	19 DKK
69. Garlic Nan	Thick, soft bread freshly baked bread with garlic and fresh coriander.	25 DKK
69g. Cheese Nan	Thick, freshly baked soft bread with cheese, garlic and fresh coriander.	30 DKK
70. Badami Nan	Thick, soft freshly baked bread with almonds	25 DKK
71. Chapati bread	Indian fresh baked bread without yeast	16 DKK
72. Tandoori Roti	Hot bread cooked in oven	16 DKK
73. Raita	Yogurt with cucumbers, tomatoes, boiled potatoes. (Slightly spicy)	29 DKK
74. Pickles	Pickled vegetables and chili (Strong)	10 DKK
75. Mango Chutney	Spicy mango (Sweet)	10 DKK
76. Pickles Set	A mix of mango chutney, pickles, chili sauce and mint dressing	30 DKK
77. Papadam	Lightly seasoned chips of chickpea flour with dip and mint dressing.	12 DKK
78. Salad	Tomato, cucumber, feta cheese, carrot, white cabbage etc.	49 DKK
Hot Sauce	Hot, extra hot or Vindaloo	19 DKK

DESSERTS

79. Ghulab Jaman	A very sweet, warm Indian cake made of dry milk, eggs and flour. Served with / without whipped cream.	59 DKK
80. Gajar Ka Halwa	A very sweet, warm Indian cake made from carrots, milk, nuts, and butter. Served with / without whipped cream.	59 DKK
81. Chocolate ice cream	Vanilla icecream with chocolate sauce and whipped cream	59 DKK
82. Mango ice cream	Vanilla icecream with mango puree and whipped cream	59 DKK
104. Kulfi	Indian icecream with almonds and nuts	59 DKK