

## **Shanti Classic Sample Menu**

### **Starter**

Papadams 35 SEK

Deep-fried lentil chips with mango chutney and raita. Vegetarian if you avoid the raita.

Piazo 60 SEK

Deep-fried lentil balls (red lentils, onion, green chili, mint and cilantro). Lacto-ovo vegetarian

Singara and beguni 70 SEK

Vegetarian pierogi and Deep-fried egg plant with raita and tamarind sauce. Vegetarian if you avoid the raita.

Mixed pakora 80 SEK

Deep-fried vegetables, paneer and mushrooms with mango chutney and mint sauce. Lacto-ovo vegetarian.

Palak paneer pakora 80 SEK

Deep-fried spinach- and paneer balls with raita, mango-mint sauce and tamarind sauce. Lacto-ovo vegetarian.

Dall Poori with Paneer 80 SEK

Deep-fried lentil bread with fried cheese and vegetables served with raita, mango-mint sauce and tamarind sauce.. Lacto-ovo vegetarian.

Begun Murgi Pakora 90 SEK

Light Deep-fried egg plant filled with garlic marinated chicken and paneer. Served with raita, mango-mint sauce and tamarind sauce.

Chat Scampi 90 SEK

Marinated and Deep-fried scampi served with raita, mango-mint sauce and tamarind sauce.

New dish! Ginger Chicken wings 90 SEK

Deep-fried chicken wings with cilantro, ginger, chili and garlic served with raita, mango-mint sauce and tamarind sauce.

### **Duba Tele Vaja**

### **Deep-fried dishes**

Chicki Chicki 195 SEK

Deep-fried chicken served in tomato based cashew nuts sauce.

### **Tikka Special**

Mixed Tikka Masala 195 SEK

Chicken, lamb or shrimps in a cashew-tomato sauce.

Tikka Masala with shrimps 195 SEK

Grilled shrimps in a cashew-and tomato sauce.

Tikka Masala with Lamb 190 SEK

Grilled lamb fillet in a cashew-and tomato sauce.

Tikka Masala with Chicken 180 SEK

Grilled chicken in a cashew-tomato sauce.

### **Tandoori Grill Sizler**

The dishes are baked in a circular clay oven- a tandoori. Served with fried mushrooms, tomato and cilantro on a hot iron plate. Choose your own type of Kofta minced meat- included in every dish

Garlic Chicken Sizler 185 SEK

Tandoori marinated chicken fillet with garlic, cream and cashew nuts.

Mango Paneer Chicken Grill Sizler 190 SEK

Tandoori marinated chicken fillet with paneer and mango.

Chili Chicken Sizler 190 SEK

Chicken fillet marinated in garlic, chili, cilantro with cashew nut sauce on the side.

Tandoori Chicken 180 SEK

Grilled marinated chicken legs, marinated in two mixes: tandoori and garlic & turmeric. Served with tikka sauce.

Mixed Sweet and Spicy Grill Sizler 195 SEK

Mango marinated chicken, chili marinated chicken and chicken tikka grill.

Fillet grill with chicken 190 SEK

Tandoori marinated and grilled chicken fillet served with tikka sauce.

Spicy Mushroom 190 SEK

Tandoori marinated and grilled chicken fillet or lamb fillet with fried mushroom and green chili, served with nan and honey on the side.

Fillé Grill with shrimps 195 SEK

Tandoori marinated and grilled shrimps. Served with tikkasås.

Fillet grill with lamb 195 SEK

Tandoori marinated and grilled lamb fillet served with tikka sauce.

Lime Chicken Grill 190 SEK

Chicken fillet marinated in lime, coriander, lemongrass and lemon pepper.

Chili lamm grill 190 SEK

Grilled lamb fillet, mushrooms, leek, green chili and coriander. Served with nan.

New dish! Masala lamb chop sizler 190 SEK

Masala marinated lamb chops with fresh ginger, garlic and coriander grilled in the tandoori oven and served with fried vegetables and tikka sauce.

Mixed Grill Potato Masala 190 SEK

Mix of tandoori marinated chicken, lamb fillet, shrimps and potato with curry sauce on the side. Garnished with cashew nuts.

Moglai kebab 190 SEK

Lamb patties made of boiled lamb and fried vegetables, green chili, coconut, cilantro and cashew nuts in a korma sauce.

**Poultry**

Wok with chicken | lamb | shrimps 180 SEK

Tandoori marinated chicken, lamb or shrimps with coriander in Shanti's lovely wok sauce.  
Chicken 180:- | Lamb 190:- | Shrimps 195:-

Murag Polou 190 SEK

Traditional chicken dish from Dhaka marinated in garlic, ginger, cashew nuts, coriander and cumin, cooked in a mild korma sauce. Served with aromatic polou rice with peas.

Haser Kalia 195 SEK

Duck in black pepper, garlic, ginger, green chili and cilantro.

Hot Indi 190 SEK

Chicken with habanero chili from Kerala.

Goa Mango Chicks 190 SEK

Chicken dish från Goa with coconut, chili pickles, mango and cashew nuts.

Palak Chicken 190 SEK

Chicken with spinach in curry sauce.

Aloo Dhania Muragh 190 SEK

Chicken with curry, potato, coriander seeds, chili, tomato and ginger.

Chicken Keralla 185 SEK

Chicken fillet chunks with mustard seeds, cilantro, ginger, chili and bay leaves in a coconut milk-and cashew nut sauce.

New dish! Pistachio chicken korma 190 SEK

Traditional chicken dish from Dhaka in korma sauce with pistachio nuts, garlic and ginger.

Touch of Markus 195 SEK

Chicken dish created by our regular customer - the master chef Markus Aujalay. Chicken dish with coconut sauce and lemon. Served with nan.

New dish! Tamarind Chicken 190 SEK

Curry dish with chicken, cauliflower, tamarind, garlic, ginger, fresh cilantro and green chili.

Chicken Dopiaz 190 SEK

Chicken with sherry tomatoes, red bell papper and whole garlic gloves in a curry sauce with cumin and cilantro.

Goa Mango Chicks 190 SEK

Chicken dish from Goa with coconut, chili pickles and cashew nuts.

Hash with zucchini

Duck fillet with cilantro, cumin, green chili, zucchini and curry sauce

### **Vegetarian dishes**

Dall Makhoni 185 SEK

Lentils and beans in curry sauce with paneer. Lacto-ovo vegetarian

Palak Paneer Sizler 185 SEK

Paneer with spinach leaves, baked in our tandoori oven. Lacto-ovo vegetarian

Nawabi Kofta 185 SEK

Fried vegetable balls with cashew nuts, ginger, garlic, green chili and fresh cilantro in a korma sauce.  
Lacto-ovo vegetarian

Sabji Curry/-or Korma 185 SEK

Papaya, spinach, chana dall (yellow lentils), potato, green chili, cilantro in either a curry sauce or korma sauce. Vegetarian or lacto-ovo vegetarian

Palak Paneer Korai 185 SEK

Paneer with spinach and fresh vegetables garnished with palak paneer bolls. Lacto-ovo vegetarian.

Cheese Butter Masala 185 SEK

Shanti's paneer with cashew nuts and tomato sauce. Lacto-ovo vegetarian

Palak Paneer 185 SEK

Paneer with spinach leaves in a cashew nut- and curry sauce. Lacto-ovo vegetarian

Pumpkin with Paneer Vadjji 185 SEK

Pumpkin and paneer with red chili in curry sauce. Lacto-ovo vegetarian

Beguner Tarkari 185 SEK

Eggplant filled with eggplant meat, black pepper, red onion, cumin, coriander and chili. Vegetarian

Bengali Masala Dosa 185 SEK

Bengali pancake made of rice flour and filled with potato, cilantro and vegetables. Lacto-ovo vegetarian.

New dish! Okra & zucchini Curry 190 SEK

Curry dish with okra, zucchini, mushrooms, fresh tomatoes, cumin & coriander. Vegetarian or lacto-ovo vegetarian.

New dish! Paneer Mushroom Curry 190 SEK

Paneer, mushroom and green peas in a curry sauce with green chili, garlic, yoghurt and coconut milk. Lacto-ovo vegetarian.

**Balti**

Balti is a casserole based on curry, cashew nuts, tomato and lemon

Mango Chicks Balti 190 SEK

Chicken fillet with fresh mango in shanti's own balti sauce.

Mixed Balti 190 SEK

Garlic marinated chicken, lamb and shrimps i in balti sauce.

Balti 190 SEK

Chicken | lamb | or shrimps served in balti sauce.

**Korai**

Korai is based on curry, kummin, paprika and tomato

Markus Indi Korai 195 SEK

Master chef Markus Aujalay's lamb fillet with fresh mint and spinach leaves in a curry sauce.

Chili Chutney Korai 195 SEK

Choose between grilles chicken fillet, lamb fillet or shrimps in a classical korai sauce with chili and cilantro.

Mixed Korai 185 SEK

Mix of chicken fillet, lamb fillet and scampi

### **Thali**

A plate with several small dishes

Kofta Mixed Thali 195 SEK

Kofta with the fillings moglai lamb, chicken, fish & vegetarian- served with traditional bengali curry sauce.

Ayurveda Thali 215 SEK

Papadam, palak paneer, dall makhoni, chapati, sanpatri and pudina lassi (yogurt drink). Lacto-ovo vegetarian

Mixed Thali 195 SEK

Chicken Tikka, fish kofta, lamb dopiaz, dall puri and sanpatri.

Vegetarisk Thali 190 SEK

Sabji, grilled cheese with vegetables, dall puri (lentil bread) and sanpatri (sweet cardamum cake).  
Lacto-ovo vegetarian



Shantis hemliga avsmakningsmeny 280 SEK

Our chefs create a colorful tasting menu of four dishes incl. dessert.

### **Fish & Seafood**

Shrimp Bhuna 195 SEK

Shrimps in curry sauce with leek and cilantro.

Red & White Fish Grill 195 SEK

Chunks of Salmon fillet & cod balls with fried vegetables, nanbread, Three types of chutney & mild curry sauce.

Massive Shrimps 195 SEK

Shrimps with cashew nuts and coconut sauce.

Bengali fish curry 195 SEK

Fried onion with spinach, tomato, garlic and cilantro in curry sauce. Choose between cod or salmon.

Shagor Curry 195 SEK

A mix of the oceans deliciousness in a curry sauce with shrimps, salmon and cod with spinach leaves and zucchini.

Shantis Asian Curry Awards Dish 210 SEK

Vinner dish at the Asian Curry Awards 2014. This is a healthy bengali dish consisting of grilled salmon and cod fillet served with spinach leaves and paneer bolls with a green ayurvedic sauce.

### **Lamb**

Lamm Rezala 195 SEK

Stew with grilled fillet of lamb and potatoes of korma and curry sauce.

Dhaka Shahi Biryani 195 SEK

Fried, seasoned rice with lamb garnished with boiled eggs, moglai kebab with korma sauce on the side. Served with pudina lassi (yogurt drink).

Hot Indi 195 SEK

Lamb with habanero chili. From Kerala.

Mango Lamb Badami 190 SEK

Chunks of lamb fillet, prepared with sliced almonds, mango, garlic, ginger, cumin in cashew nut sauce.

Green Lamb Curry 195 SEK

Lamb marinated with herbs with spinach leaves, broccoli, served in curry sauce.

Palak zucchini lamm 195 SEK

Lamb fillet with spinach and zucchini in curry sauce.

Rogan Josh 195 SEK

Lamb fillet in yogurt and curry sauce.

Lamm zucchini korma 195 SEK

Lamb fillet with zucchini, raisins, coconut and cashew nuts.

### **Side Dishes**

Begun Vaja 80 SEK

Sliced egg plant, marinated in turmeric and green chili, served with fried onion.

Dim Dopeyaja 100 SEK

Boiled eggs with potato fried in a traditional bengali curry sauce.

Zucchini Vaji 80 SEK

Shredded zucchini with ginger, onion, cilantro and green chili.

### **Bread**

Chapati 30 SEK

Thin, healthy rye bread. Vegetarian

Poori 35 SEK

Deep-fried bread with a lentil filling

Cilantro nan 40 SEK

With fresh cilantro

Masala nan

Covered with sesame seeds and black cumin.

Peshwari paneer nan 40 SEK

cheese, honey, raisins and coconut.

Paneernan - cheese with green chili 40 SEK

Garlic nan 35 SEK

Naan-natural 30 SEK

Healthy nan 35 SEK

On rye flour. Vegetarian

Parata 35 SEK

thin bread of flour with ghee and fried in a pan

Peshwari nan 40 SEK

With honey, almonds, raisins and coconut.

### **Dessert**

Dark Passion 85 SEK

Chocolate mousse and gluten-free chocolate bottom with mango cream

Kulfi 85 SEK

Homemade ice cream with raisins, coconut, pistachios and saffron.

Yogurt & Ice cream 70 SEK

Apple- and cinnamon dairy ice cream with mango sorbet, served with yogurt.

Coconut ice cream 80 SEK

Ice cream with coconut flavour and shredded sweetened coconut.

### **Kids**

Dishes for the kids 100 SEK