



STARTERS

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| 1. SOMOSA | 42 kr |
| Indian vegetarian spiced pastry | |
| 2. CHICKEN SOMOSA | 48 kr |
| Indian pastry with spiced chicken | |
| 3. ONION BHAJEE (medium hot) | 42 kr |
| 2pcs fried spiced onion buns | |
| 4. CHICKEN PAKORA (medium hot) | 48 kr |
| Fried spiced chicken fillet | |
| 5. CHICKEN TIKKA WITH CHUTNEY | 65 kr |
| Grilled chicken served with mango chutney | |
| 6. KING PRAWN PAKORA (medium hot) | 70 kr |
| 3 pcs fried spiced king prawns | |
| 7. TANDOORI CHICKEN (medium hot) | 65 kr |
| 1 piece clay oven grilled chicken leg | |
| 8. PAPADAM | 28 kr |
| 2 pcs thin crisp gluten-free lentil chips served with dipping sauce | |
| 9. VEGETARIAN PAKORA (medium hot) | 38 kr |
| Fried spiced cauliflower and eggplant | |
| 10. TOMATO SOUP (medium hot) | 55 kr |
| Vegetarian soup with pepper, ginger and garlic | |
| 11. FISH SOUP WITH PRAWN (medium hot) | 65 kr |
| Soup with fish, shrimp, tomato, ginger and garlic | |
| 12. HOT & SOUR SOUP (hot, sour) | 60 kr |
| Soup with chicken, green chili, onion, ginger, garlic | |





MAIN DISHES

(Pilau rice & salad are included in all main courses)

Tandoori & Sizlar (medium hot)

Old classic Indian clay oven grilled dishes, specially grill spiced and yogurt marinated. Served on a hot iron with butter fried chopped onion, pepper and curry sauce.

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| 13. TANDOORI CHICKEN | 140 kr |
| 2 pcs. clay oven grilled chicken legs | |
| 14. VEGETABLE SIZLAR | 145 kr |
| Clay oven grilled chicken fillet | |
| 15. CHICKEN TIKKA SIZLAR | 150 kr |
| Clay oven grilled chicken fillet | |
| 16. CHICKEN SHASLIK SIZLAR | 165 kr |
| Clay oven grilled chicken fillet with vegetables | |
| 17. LAMB TIKKA SIZLAR | 180 kr |
| Clay oven grilled lamb steak | |
| 18. KING PRAWN SIZLAR | 190 kr |
| Clay oven grilled king prawns | |
| 19. MIXED SIZLAR | 195 kr |
| Clay oven grilled chicken legs, chicken fillet, lamb steak and king prawns | |

House Specialties

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| 20. CHICKEN TIKKA MASALA (mild) | 140 kr |
| Grilled chicken fillet in a stew with yoghurt, coconut and almonds in special barbecue-flavored sauce | |
| 21. CHICKEN BUTTER MASALA (mild) Grilled | 135 kr |
| chicken fillet in a creamy stew with coconut and almonds | |
| 22. KING PRAWN MASALA (mild) | 170 kr |
| King prawns in a stew with coconut, almonds and raisins in a special barbecue spiced sauce | |
| 23. SALMON MASALA/SALMON JALFREZI | 150 kr |
| (mild or hot) Salmon in masala stew | |





- 24. PASANDA (mild) BEEF 135 kr, LAMB 145 kr**
Beef stew with spices, Indian butter, coconut and almond
- 25. JALFREZI (hot) CHICKEN /BEEF 135 kr, LAMB 145 kr**
Beef stew with onion, tomatoes, pepper, fresh green chilli and other hot spices
- 26. KING PRAWN JALFERZI (hot) 165 kr**
King prawns in a stew with onion, tomato, pepper and fresh green chilli
- 27. PATHIA (hot, sour) CHICKEN/BEEF 135 kr, LAMB 145 kr**
Beef stew with lemon and fresh herbs
- 28. TANDOORI CHICKEN REZALA 165 kr**
2 pcs chicken drumsticks in Indian stew with fresh and fragrant spices
- 29. MASALA (mild) BEEF 135 kr, LAMB 145 kr**
Beef stew with yogurt, coconut, almonds and raisins in special barbecue spiced sauce
- 30. PONIR MASALA (mild) 120 kr**
Homemade cheese casserole with coconut, almonds and raisins in a special barbecue spiced sauce
- 31. INDIAN HAWELIS LCHF SPECIAL 150 kr**
Meal without carbohydrates. Mild and creamy stew of chicken, steak or lamb (lamb +10 kr), can also be made strong

Thali Dishes (Plate Dishes)

- 32. VEGETABLES THALIA (medium hot) 165 kr**
Three vegetarian dishes: pakora, alogobi and spinach. Naan, raita and chutney are included.
- 33. FISH THALIA (medium hot) 199 kr**
Three dishes: pakora, bhuna cod and shrimp spinach. Naan, raita and chutney are included.
- 34. VEGETABLE AND MEAT THALIA (medium hot) 199 kr**
Three dishes: tandoori chicken, lamb shag, beef madras (hot), pakura. Naan, raita and chutney included





35. GRILL AND MASALA THALIA 210 kr
Four dishes: chicken tikka masala, lamb masala, tandoori chicken and grilled scampi. Naan, raita and chutney are included.

Karai (medium hot/hot)

Karai is a typical Indian stew which is well-spiced with garlic, ginger, onion, pepper and tomatoes; served in a hot iron pot.

36. KARAI CHICKEN/BEEF 135 kr, LAMB 145 kr
Choose meat and strength

37. CHICKEN TIKKA KARAI 145 kr
Karai dish with grilled chicken filet

38. KING PRAWN KARAI 165 kr
Karai dish with scampi

39. SHRIMP KARAI 145 kr
Karai dish with shrimp

40. VEGETABLE KARAI 125 kr

Balti (medium hot)

Balti is an Indian dish with fresh spices like cardamom, ginger, and garlic balti spice. Naan is included.

41. BALTI CHICKEN/BEEF 165 kr, LAMB 180 kr

Garlic (medium hot)

Garlic is an Indian stew with very fresh garlic and other flavorful spices; can be served strong too.

42. GARLIC CHICKEN/BEEF 135 kr, LAMB 145 kr

43. KING PRAWNS GARLIC 165 kr

44. BEGUN BHAJEE 105 kr
Aubergine stew with garlic and green chili



Biryani (mild)

Biryani is an Indian risotto, cooked with special Indian butter (ghee), coconut, almonds, raisins, cardamom, bay leaves and mild spices; served with vegetable sauce.

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| 45. CHICKEN BIRYANI | 175 kr |
| 46. BIRYANI | BEEF 170 kr, LAMB 180 kr |
| 47. PRAWN BIRYANI WITH VEGETABLES | 175 kr |
| 48. VEGETABLE BIRYANI | 155 kr |

Popular Indian Stews

(chicken/beef same price, lamb +10 kr)

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| 49. CURRY (medium hot) | 120 kr |
| 50. MADRAS (hot) | 130 kr |
| 51. VINDALOO (very hot) | 135 kr |
| 52. KORMA (extra mild, creamy) | 130 kr |
| 53. ADRAK (medium hot)
With plenty of ginger | 125 kr |
| 54. DANSAK (hot, sour)
With lentils | 125 kr |
| 55. MED PALAK (medium hot)
With spinach | 125 kr |
| 56. GREEN CURRY (medium hot)
With green herbs, garlic and ginger | 125 kr |
| 57. BHUNA (medium hot)
With onions, peppers and tomatoes | 125 kr |
| 58. ACHAR GHOST (medium or hot)
With special pickle flavor | 125 kr |

Sea Food

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| 59. SHRIMP CURRY (medium hot) | 125 kr |
| 60. SHRIMP MADRAS (hot) | 135 kr |
| 61. SHRIMP BHUNA (medium hot) | 135 kr |



62. SHRIMP CHILI (hot) With green chilli	135 kr
63. SHRIMP SPINACH (medium hot)	135 kr
64. KING PRAWN BHUNA (medium hot)	165 kr
65. KING PRAWN KORMA (medium hot)	165 kr
66. KING PRAWN MADRAS (extra mild)	165 kr
67. FISH BHUNA (medium hot) White fish	135 kr

Vegetarian

68. MIXED LENTILS Mixed lentils (Choose hotness otherwise it'll be medium hot)	105 kr
69. MIXED VEGETABLE (medium hot) With mixed vegetables	105 kr
70. SHAG BHAJEE (medium hot) With spinach	105 kr
71. SHAG DAAL (medium hot) With spinach and lentils	105 kr
72. ALO GOBI (medium hot) With potato and cauliflower	105 kr
73. VEGETABLE KORMA (extra mild) Creamy with vegetables, coconut, almonds and raisins	115 kr
74. MASHROOM BHAJEE (medium hot) With mushrooms	105 kr
75. DAAL SAMBAL (hot, sour) With lentils	115 kr
76. DAAL MAKHANI (mild) Creamy with lentils, coconut and almonds	115 kr
77. BHUNA DAAL (medium hot) With fresh garlic, pepper and tomatoes	105 kr
78. PALAK PONIR (mild) With cheese, spinach and cream	115 kr





79. BOMBAY ALO (hot) 105 kr
With spinach, potatoes, garlic and bell peppers

80. SHAG ALO (medium hot) 105 kr
With spinach, potato, garlic and pepper

ALL BREAD DIFFERENT TYPES

81. NAAN 24 kr
Clay oven baked bread

82. GARLIC NAAN 30 kr
With garlic

83. CHILLI CHEESE NAAN 45 kr
With green chilli and cheese

84. PESWARI NAAN 50 kr
With coconut, almonds and raisins

85. PARATHA 50 kr
Fried Indian butter

86. CHEESE BUTTER NAAN With cheese and butter 50 kr

87. CHAPATI 35 kr
Fat free with rye flour

SUNDRIES

88. RAITA (mild) 42 kr
Sauce with yogurt, cucumber and spices.
Suitable for all hot dishes.

Also masala sauce (mild) or vindaloo sauce (hot) 42 kr

89. CHUTNEY (sweet) 22 kr
With mango

90. MIXED PICKLE (hot, sour) 22 kr

91. GARLIC CHILLI PICKLE (extra strong, sour) 25 kr

CONTINENTAL DISHES

92. FISH & CHIPS For children 70 kr For adults 140 kr

93. CHICKEN & CHIPS For children 70 kr for adults 140 kr





DESSERTS

94. FRIED BANANA WITH ICE CREAM	65 kr
95. FRIED PINEAPPLE WITH ICE CREAM	65 kr
96. LASSI 40cl Homemade milkshake with mango	38 kr
97. INDIAN TEA Spiced chae	38 kr
98. MANGO JUICE	30 kr
99. KULFI Indian ice cream with mango	55 kr

