

## STARTERS

### SOMOSA 70

Homemade fried dumpling filled with veggies. Served with our mint-garlic and tamarind sauce

### PAPADUMS 45

Crispy lentil breads with sweet mango chutney

### TANDOORI PAKORA 90

Chicken bites with our garlic/tamarind dip

### ONION VAJI 85

Onion rings with garlic/tamarind dip

### FALAFEL PLATE 90

Fall in love with our homemade falafels

### LENTIL SOUP 120

Vegan lentil soup with aromatic spices

## SIDES

### RICE BOWL 35

### MANGO CHUTNEY 30

### CHILIPICKLES 30

### RAITA 35

### SALAD BOWL 45

Fresh greens with dip

### SIDE-KOMBO 75

Sweet mango chutney, chili pickles and refreshing raita

## BREAD

### SADA NAAN 35

### GARLIC NAAN 45

### PANIR NAAN 50

Swedish cheese

### PESWARI NAAN 60

Stuffed with ground cashews, coconut and honey

### VEGAN BREAD 45

## SIZZLER

Marinated, grilled and straight from the tandoor oven. Served with masala sauce

### TANDOORI CHICKEN 245

### MINT MALAI 245

Mint-garlic yogurt chicken with green chili 🌶️

### HOT CHILI CHICKEN 245

Medium-spicy curry sauce on the side 🌶️🌶️

### MIXED GRILL 280

A mix of lamb fillet, scampi and tandoori chicken

### GRILLED SCAMPI 280

### LAMB FILLET 280

## SIGNATURES

### MANGO BADAMI 245/ 260

A signature dish made with cashews, ginger, cumin, sweet mango and cream. Choose chicken or lamb

### GRILLED KARAI 245/ 260

Tomatoes, garlic, onions and mushrooms in a rich, flavorful sauce. Choice of marinated garlic chicken or grilled lamb fillet 🌶️

### MIXED CHICKEN 250

Mixed plate with mint-garlic, hot chili and tandoori marinades. Served with masala sauce 🌶️

## CLASSIC

Spice up your life with our traditional dishes. Choose your favorite:

**Chicken** 245 **Lamb** 260 **Scampi** 260

### BUTTER MASALA

Fresh tomato blend with spices, butter and roasted cashews

### VINDALOO

A spicy journey of roasted and fresh green chili

### KORMA

Garam masala, yogurt, butter and cashews. Add chili pickles +10

### BALTI

Garlic, ginger, tomatoes, garam masala, turmeric, cumin and lemon juice

### PALAK

Spinach curry with garlic, herbs and ginger

### KARAI

Cumin, bell pepper and mushrooms

## GO GREEN

Our veggie top picks and no worries, every dish can be made vegan

220

### PALAK PANEER

Spinach, spices, homemade paneer and cashews

### GHAR KI DAL

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

### VEGGIE BALTI

A mix of fresh veggies and a touch of paneer

### PANEER BUTTER MASALA

Homemade cheese in a creamy masala sauce

### CHANA ALOO

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

### MOTHER INDIA FALAFEL

Homemade falafels with curry or creamy korma sauce


### ALOO GOBI

Potatoes and cauliflower in a sauce of spices and yogurt


## THALI


A mix of small dishes – a journey through the flavors of India. Served with basmati rice and garlic naan

### GREEN THALI 320

A mix of- Veggie pakora with mint dip, palak paneer, veggie curry and some lentil love 

### DREAM THALI 320

Buttery chicken masala, spicy lamb madras and veggie samosa 

We use a lot of cashews, please let us know if you have any allergies or we'll go nuts! 

You can handle it!



Medium spicy



Only if you dare..

