

INDIA'S

En middag hos oss bygger på höga smaker, gemenskap och härligt umgänge. Maten serveras i mitten på bordet och är tänkt att dela. För två personer rekommenderar vi att ni väljer 2-3 rätter per kategori, samt bröd och ris, för att sedan njuta av dem tillsammans.

BÖRJA MED

FÖRRÄTTER

OSTRON – "THALI"	240 / 6st
Classic, cashew chaat masala, palak granitè	
HÄLLEFLUNDRA – "GOLDEN MILK"	170
Kryddgravad, syrad mjölkvinaigrette, picklad gurkmeja, korianderkrasse	
JORDÄRTSKOCKA - "SAMOSA"	145
Friterat knyte, petit pois, potatis, mynta, grön chili	
AVOKADO – "BHEL"	145
Eldad, puffat ris, jordnötssås, tomat, tamarind	
REN – "INDIA'S TARTAR"	190
Halstrad, riven äggula, tandoori masala, cashew	
HUMMER - "PANI PURI"	195
Krustader, koriander, tamarind, ingefära	
SÖTPOTATIS – "ALOO CHAAT"	175
Friterad, yoghurt, tamarind, granatäpple, mynta	
TRYFFEL – "PANEER PAV"	190
Toast, tryffelost, rostad tomatcutney, pistagenötter, spenat	
KAMMUSSLA - "PALAK GRATINÉE"	190
Gratinerad, spenat, garam masala, hollandaise	
BELUGALINSER – "BLACK DAAL"	160
Svenska gotlandslinser, rökt avrugacaviar, citroncrème	
EXTRA SKÅL MED AVRUGACAVIAR	60 p/p

FORTSÄTT FRÅN VÅR

TANDOORI

BLÅMUSSLOR – "MASALA CURRY"	205	LAMMLÄGG – "CHAAMP MASALA"	265
Sauté, vitlök, chili, smör, curryblad, persilja		Bräserat, tomat, chili, korianderfrö, svart kardemumma	
PUMPA – "MAKHANI SAUCE"	225	<hr/> <hr/>	
Grillad, granatäpple, cashewnötter, koriander		BIRYANI	
RÖDRÅKA – "LASOONI SIZLAR"	255	INDIA'S version på denna älskade risrätt – fylld med aromatiska kryddor och omsluten av ett gyllene smördegstäcke. En festmåltid att dela. Priset gäller per person.	
Grillade, vitlökssmör, picklad gurkmeja, koriander		SKALDJUR	330
TORSK - "GOAN FISH CURRY"	275	Pocherad, hummer, krabba, blåmussla, basmatiris, saffransmjölk, blekselleri, tomat	
Halstrad, tarka, kokos, romanesco, blekselleri		LAMM	295
HJORT – "SEEKH KEBAB"	230	Bräserat, basmatiris, chili, sultanrussin, raita, koriander, schalottenlök	
Grillad på spett, kashmiri chili, bhujia, grön peppar		<hr/> <hr/>	
MAJSKYCKLING – "BUTTER CURRY"	225		
Marinerad och grillad, granatäpple, cashewnötter			

LÄGG TILL

BRÖD & RIS

NAAN – TRYFFEL	95
NAAN – VITLÖK	50
NAAN – NATURELL	40
PARATHA	75
BASMATIRIS	40

ÖVERLÅT VALET TILL OSS

INDIA'S EXPRESS

Luta dig tillbaka och låt köket ta dig med på en resa genom kvällens favoriter på menyn, du väljer själv om du sen vill lägga till dessert.

715 p/p

AVSLUTA MED

DESSERTER

GRAND DESSERT	410
Ett urval av vår pastrychefs favoriter, perfekt för 2 personer.	

SIGNATURDESSERTER

MANGO – "SUFFLÉ"	175
Vaniljglass	
Dryckesförslag: Moscato d'asti	115
CHAI - "BASUNDI"	165
Crème brûlée, kanel, äpple, pumpa, muskotnöt	
Dryckesförslag: Royal Tokaji Late harvest	115
CHOKLAD - "BARFI"	160
Mousse, Kashmiri chili, pistagenöt	
Dryckesförslag: Alvear PX Añada	195
CHOKLADTRYFFEL	55

KULFI Glassar och sorbet på pinne

MYNTA	55
Gurka och citronsorbet	
KARDEMUMMA	55
Saffransglass	
KANDERADE FÄNKÅLSFRÖN	55
Ingefärglass	



We serve filtered water from Still & Sparkling, with each order of sparkling water, 15 SEK goes directly to the important work of PLAN International Sweden.

INDIA'S

At our dinner table, we celebrate bold flavours, good company, and the joy of sharing. Our dishes are served in the center, inviting everyone to partake. For two people, we recommend selecting 2-3 dishes per category, along with bread and rice, to savor together.

START WITH SOME

APPETIZERS

OYSTERS – "THALI"	240 / 6st
Classic, cashew chaat masala, palak granité	
HALIBUT – "GOLDEN MILK"	170
Spice-cured, milk vinaigrette, pickled turmeric, coriander cress	
ARTICHOKE - "SAMOSA"	145
Fried bundle, petit pois, minth, green chili	
AVOCADO – "BHEL"	145
Charred, puffed rice, peanut sauce, tomato, tamarind	
REINDEER – "INDIA'S TARTAR"	190
Seared, grated egg yolk, tandoori masala, cashew	
LOBSTER - "PANI PURI"	195
Pastry shell, coriander, tamarind, ginger	
SWEET POTATO – "ALOO CHAAT"	175
Fried, yoghurt, tamarind, cashews, pomegranate, mint	
TRUFFLE – "PANEER PAV"	190
Toast, truffle cheese, roasted tomato chutney, pistachios, spinach	
SCALLOP - "PALAK GRATINÉE"	190
Gratinated, spinach, garam masala, hollandaise	
BELUGA LENTILS – "BLACK DAAL"	160
Swedish Gotland lentils, smoked avruga caviar, lemon cream	
EXTRA BOWL AVRUGA CAVIAR	60 p/p

CONTINUE WITH

TANDOORI

MUSSELS – "MASALA CURRY"	205	LAMB SHANK – "CHAAMP MASALA"	265
Sautéed, garlic, chili, butter, curry leaves, parsley		Braised, tomato, chili, coriander seed, black cardamom	
PUMPKIN – "MAKHANI SAUCE"	225		
Cured, grilled, pomegranate, cashews, coriander			
SHRIMP – "LASOONI SIZLAR"	255		
Grilled, garlic butter, pickled turmeric, coriander			
COD- "GOAN FISH CURRY"	275		
Seared, tarka, coconut, romanesco, celery			
VENISON – "SEEKH KEBAB"	230		
Grilled on skewers, Kashmiri chili, bhujia, green pepper			
CORN FED CHICKEN – "BUTTER CURRY"	225		
Marinated and grilled, pomegranate, cashews			

BIRYANI

INDIA'S take on this beloved rice dish – infused with aromatic spices and encased in a golden puff pastry crust. A feast to share. Price per person.

SEAFOOD	330
Poached, lobster, crab, blue mussel, basmati rice, saffron-infused milk, celery, tomato	
LAMB	295
Braised, basmati rice, chili, golden raisins, raita, coriander, shallots	

ADD SOME BREAD & RICE

NAAN – TRUFFLE	95
NAAN – GARLIC	50
NAAN – PLAIN	40
PARATHA	75
BASMATI RICE	40

CHEF'S CHOICE INDIA'S EXPRESS

Settle in and let the kitchen take you on a journey through this evenings menu; it's up to you whether you like to add some dessert at the end of the adventure.

715 p/p

TOP IT OFF WITH

DESSERTS

GRAND DESSERT	410
Treat yourselves to our pastry chef's favourites, ideal for two.	

SIGNATURE DESSERTS

MANGO – "SOUFFLÉ"	175
Vanilla ice cream	
Drink pairing: Moscato d'asti	115
CHAI - "BASUNDI"	165
Creme brûlée, cinnamon, apple pumpkin, nutmeg	
Drink pairing: Royal Tokaji Late harvest	115
CHOCOLATE - "BARFI"	160
Mousse, Kashmiri chili, pistachios	
Drink pairing: Alvear PX Añada	195
CHOCOLATE TRUFFLE	55

KULFI Popsicle ice creams and sorbets

MINT	55
Cucumber and lemon sorbet	

CARDAMOM	55
Saffron ice cream	

CANDIED FENNEL SEEDS	55
Ginger ice cream	



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